

PAVILION

AT THE MARINE

VEGAN

STARTERS

PICKLED CARROT & BEETROOT TART | R155
vegan cheddar, rocket, kale, citrus dressing, carrot crispies

POKE BOWL (n) | R155
sticky rice, edamame beans, nori, radish, fermented chilli aioli,
avocado, toasted sesame seeds, soya reduction, pineapple
+roasted beetroot | R45

SUMMER PULSE RISOTTO (gf) | R155
petit pois, pea purée, nutritional yeast, edamame beans

MAINS

CURRIED CAULIFLOWER STEAK (n) | R195
butterbean and chickpea purée, crispy garlic,
toasted walnut and citrus dressing

ROASTED BUTTERNUT | R195
couscous, soya toasted pumpkin seeds, crispy sage, rocket,
honey dressing, kalamata olive

LIGHT LENTIL DAHL | R195
steamed rice, sambals, poppadum

DESSERTS

VANILLA & DARK CHOCOLATE
ICE CREAM GATEAU (gf)(n) | R155
caramelized banana, orange

STRAWBERRY CHIA PARFAIT | R165
coconut, vanilla shortbread, berry compote

TRIO OF HOMEMADE SORBETS | R140
fresh fruit

gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Should you have any allergies please speak to your waiter who will advise on all ingredients used.

Please note that we are a cashless establishment.