first order

Tandoor bread 8  Raw veggies 12  Papadum chips 6

Dips 8

House hummus, zaatar
Red pepper & walnut
Smoky eggplant, pine nuts
Avocado, ginger & mint
Labneh with pressed cucumbers

lighter

Whole burrata with shaved rose apple, apple jam & pecan-mint pesto 22
Ribbons of jicama fresh chili, blood oranges, citrus dressing & crispy shallots 15
Shaved brussels sprouts, asian pears, walnuts, winter truffles & sarvecchio cheese 16
Avocado with smoked turnip, housemade ponzu sauce & everything seeds 14
Egg salad, habanero cream, celery leaf & potato crispies 13
Shaved broccoli, quinoa, poached cranberries, cheese & vegan caesar dressing 15
Cashew and soybean falafel with hemp seed aioli & fermented collard greens 15
Tandoor-roasted beet salad, crispy chickpeas, fresh blackberries, labneh & tamarind 18
Kabocha squash dumplings served with radishes, soy sauce & scallion-chili oil 17
Tofu-skin pockets, sweet potato, tomatillo-pepita salsa 18
Sautéed seasonal mushrooms with housemade XO sauce, farm egg & lime 16

bolder

Spiced cauliflower tempura with steamed buns, house pickles and vegan mayo 24
Pan-seared potato gnocchi, butternut squash, chestnuts and winter truffle 27
Slow-poached shiitake mushrooms ‘cacio e pepe’ with green beans and creamy polenta 26
Bamboo rice stir fry with pickled carrots, sugar snap peas, ginger & poached egg 28
Garnett yam with massaman mild curry, lily bulb, jack fruit, pickled chili & ginger 28
Mushroom galette with leeks, sheep’s milk cheese and almond-sorrel cream 27

Chef John Fraser
first order

Tandoor bread 8  Raw veggies 12  Papadum chips 6

Dips 8

House hummus, zaatar
Red pepper & walnut
Smoky eggplant, pine nuts
Avocado, ginger & mint

lighter

Ribbons of jicama with fresh chili, blood oranges, citrus dressing & crispy shallots 15
Shaved brussels sprouts, asian pears, walnuts, winter truffles 16
Avocado with smoked turnip, housemade ponzu sauce & everything seeds 14
Cashew and soybean falafel with hemp seed aioli & fermented collard greens 15
Tandoor-roasted beet salad, chickpeas, fresh blackberries and tamarind 18
Kabocha squash dumplings served with radishes, soy & scallion-chili oil 17
Tofu-skin pockets, sweet potato, tomatillo-pepita salsa 18

bolder

Spiced cauliflower tempura with steamed buns, house pickles and vegan mayo 24
Bamboo rice stir fry with pickled carrots, sugar snap peas, ginger & toasted nori 28
Garnett yam with massaman mild curry, lily bulb, jack fruit, pickled chili & ginger 28