
BREAKFAST

Acai bowl with homemade granola, honey, fruits and nuts

Oat porridge boiled in fresh water or almond milk, pinch of salt and cinnamon

Vegan tofu omelet

Scrambled tofu

Vanilla and chocolate cake

Toast with refried beans and avocado

Vegan ciabatta bread with mashed avocado and pomegranate

Chickpea pancake

Blueberry oatmeal waffle

APPERTIZER AND SOUP

Hummus with vegan pita bread or crispy tortilla

Vietnamese rice paper roll

Tacos with vegan filling

Thai papaya salad

Thai coconut soup

Ginger and herbs congee

COMPOSED SALADS

Vegan bowl, pure raw salad with selection of fruits and vegetables, honey dressing, pickled ginger and avocado

Spinach and rocket salad, black olives, sundried tomatoes, avocado oil lime and garlic dressing, pickled jalapeño and asparagus pine nuts

Quinoa, carrots, cherry tomato, green beans and mizuna, MCT oil, apple cider, pickled cucumber and mushrooms

Charred broccoli salad, red chili, sliced crispy garlic and almonds, coconut oil, balsamic vinegar, sauerkraut and hemp seeds

MAIN

Aglie e olio pasta

Pomodoro pasta

Pad Thai with tofu

Szechuan style chinese noodles

Sweet and sour vegetables with fried tofu

Deep fried tofu

Vegan club – grilled vegetables and mushroom, sundried tomato, avocado, lettuce and tapenade

Tofu and vegetables with peanut sauce

Baked zucchini with mushroom stuffing

Sichuan tofu curry

Tofu, chickpea and vegetables curry with coconut gravy, jasmine rice

SIDES

Potato, sweet potato and pumpkin fries

Truffle mashed potato

Vegan mac and tofu

Vegetables fried rice

Mixed vegetables with peas and mint

Stir fried vegetables with garlic, ginger, lemongrass and coconut oil

DESSERTS

Fresh exotic cut fruits

Selection of sorbet

Dark chocolate and coconut macaroon tart

Coconut sago

Sweet sticky rice with mango and coconut sauce

Es teler with sweetened coconut caramel