

ROOTS

PLANT EVOLUTION TASTING MENU

BUTTERFLY PEA KOMBUCHA

AVOCADO ROULADE

Passion Fruit, Yuzu, Soy Reduction

TEXTURES OF JERUSALEM ARTICHOKE

With Truffle Hinted Wild Rocket Leaves

CAULIFLOWER

Truffle Tahini

AUBERGINE EVOLUTION

Puree of Aubergine, Ragout, Tempura, With Truffle Soya

FRESH SUMMER ROLLS

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans,
Alfalfa Sprouts, Ponzu Emulsion

BUTTERNUT SQUASH

Confit Butternut Steak, Squash Ragout, Caramelised Onions, Asian Herb Crumble,
Coconut and Coriander

DECONSTRUCTED BANOFEE PIE

Coconut Cream, Toffee, Cacao Crust, Caramelised Bananas, Salted Caramel Ice Cream

USD 225* Per Guest

**Prices exclude service charge and TGST*

ROOTS

STARTERS

TEXTURES OF JERUSALEM ARTICHOKE | 35

With Truffle Hinted Wild Rocket Leaves

TEMPEH NOURISH BOWL | 38

Rice Noodles, Avocado, Peppers, Carrots, Mug Bean Sprouts, Coriander, Mixed Greens, Lime and Miso Dressing

POWERHOUSE POKE BOWL | 38

Roasted Beetroot, White Beans, Tomatoes, Brown Rice, Peppers, Avocado, Sprouts, Mixed Greens, Orange and Turmeric Vinaigrette

FRESH SUMMER ROLLS | 28

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans, Alfalfa Sprouts, Ponzu Emulsion

LET ME BE YOUR MAIN

AUBERGINE EVOLUTION | 45

Puree of Aubergine, Ragout, Tempura, with Truffle Soya

BUTTERNUT SQUASH | 38

Confit Butternut Steak, Squash Ragout, Caramelized Onions, Asian Herb Crumble, Coconut and Coriander

CELERIAC | 42

Slow Baked Celeriac, Smoked Puree, Sauteed Mixed Mushrooms, Velouté with Dehydrated Chips

THE ROOTS BURGER | 48

Black Bean and Sweet Potato Patty, Toasted Brioche Bun, Cheddar Cheese, Avocado, Red Onion, Tomatoes, Home-made Pickles, Lettuce, Mayonnaise, served with Homemade Truffle Fries

SWEET AS PIE

CHEESCAKE | 28

Cashew Nut Cream, Caramel, Cinnamon Crumble, Sour Cherry Compote, Coconut and White Chocolate Ice Cream

DECONSTRUCTED BANOFEE PIE | 28

Coconut Cream, Toffee, Cacao Crust, Caramelized Bananas and Salted Caramel Ice Cream

SMASHING SUNDAY & KAAMARANGA | 26

Vanilla, Chocolate and Strawberry Ice Cream and Tropical Fruits

R O O T S

HALF BOARD MENU

STARTERS

FRESH SUMMER ROLLS

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans,
Alfalfa Sprouts and Ponzu Emulsion

LET ME BE YOUR MAIN

BUTTERNUT SQUASH

Confit Butternut Steak, Squash Ragout, Caramelised Onions, Asian Herb Crumble,
Coconut and Coriander

SWEET AS PIE

CHEESCAKE

Cashew Nut Cream, Caramel, Cinnamon Crumble, Sour Cherry
Compote, Coconut and White Chocolate Ice Cream