## PLANT BASED MENU

## STARTERS

## Local Farm Heirloom Beets

Roasted beets, hemp seeds, arugula,
organic greens 26
(10, 12, 15, V)
Kale Salad
Sweet potato, avocado, quinoa, cranberries, candied nuts, ginger vinaigrette 24

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(8,15, v)
$$

Mixed Seasonal Salad
Seasonal leaves, raw and pickled vegetables,
house vinaigrette 12 (10, 15, V)

## GARNISHES

## Steamed Vegetables

Anguillian sea salt 10

$$
(15, V)
$$

Mixed Seasonal Salad Leaves
House dressing 8

$$
(10,15, \mathrm{~V})
$$

Grilled Vegetables
Olive oil, basil 12 (15, V)

## MAIN COURSES

## Penne al Crudo

Fresh tomato sauce, capers, olives and basil 26 (1, 3, 7, 12, 15, v)

Linguine Arrabiata
Spicy tomato sauce, basil, olive oil 24
1,3,7,7,2,15,v
Tofu Gnocchi
Kale, roasted tomato, hemp seeds, pesto 34 (1, 6, 15, V)

Wild Field Mushrooms Risotto
Truffle emulsion, garlic Italian parsley 30
(7,9, 15, V)
Thai Red Curry
Seasonal vegetables, jasmine rice,
tofu, Kaffir lime, coconut milk 34

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(6,15 v)
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Harissa Roasted Cauliflower
Herbs salad, white bean purée, Chermoula 30 $(8,15, \mathrm{~V})$

FOOD ALLERGY INFORMATION
Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know ifyou have any allergies or special dietary requirements, or if you need any further information.
THE DESIGNATED ALLERGENS AND PRODUCTS ARE: (1) Cereals containing gluten
(2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans () Mik (8) Nuts (9) Celery (10) Mustard (17) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available

13\% GST TAX \& $15 \%$ SERVICE CHARGE WILL BE ADDED TO GUEST FOLIO. ALL PRICESARE IN US DOLLAR CURRENCY.

