



Valentine's Day Dinner

Vegan & Vegetarian Menu

TO START

Freshly baked bread roll | Chittering Valley extra virgin olive oil (vg)

AMUSE

Potato rosti | apple | fennel | mustard dressing (vg)

ENTRÉES

Roasted beetroot & pumpkin | pesto | roasted pistachio | mushroom cigar (vg)

Grilled avocado | buckwheat & seed salad | carrot textures | cashew aioli (vg)

Twice cooked parmesan & spinach soufflé | tomato fondue | black olive powder | parmesan ice cream (v)

MAINS

Miso baked cauliflower | roasted cauliflower purée | pickled cauliflower | pine nuts (vg)

Grilled avocado | buckwheat & seed salad | carrot textures | cashew aioli (vg)

C's famous homemade potato gnocchi | Napolitana sauce | spinach & gorgonzola cream (v)

SIDES (choose one for the table)

Triple cooked hand cut chips | cashew aioli (vg)

Broccoli & green beans | hazelnuts | herbs & vinaigrette (vg)

DESSERT (for vegan guests only)

Tropical verrine | pineapple | coconut tapioca | mango jelly | coconut & mango ice cream (vg)

(V): Vegetarian | (VG): Vegan

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.
MENU SUBJECT TO CHANGE