

VEGETARIAN LUNCH MENU

STARTERS

Soup Curried sweet potato & coconut milk soup, served chilled **GF**

Summer Rolls Raw seasonal vegetables with a peanut dipping sauce **GF**

MAINS

Nut Koftes Nuts, herbs, spices with a tomato relish **GF**

Citrus Dhal Lentils, fresh, sharp spicing with cucumber pickles **GF**

SALADS

Vietnamese Noodle Rice noodles, raw/pickled vegetables, herbs with a punchy dressing **GF**

Sesame Broccoli Charred broccoli, sesame, garlic, tamari **GF**

DESSERTS

Lebanese Sfouf Cake Almonds, semolina, honey drench

Amlou Biscuits Orange & date salad with our yoghurt

MAD375 per head

Minimum 15 people

Select 1 option per person for Starter, Main and Dessert

2 Salads and our homemade bread are included

