



VEGAN MENU

STARTERS

SPICED PUMPKIN & COCONUT SOUP - \$38

Curry Oil & Cilantro

TIDES KITCHEN TOSSED SALAD - \$40

Crisp Leaves, Tossed Beetroot, Mushrooms, Red Onions, Edamame Beans, Cucumber, Sherry Dressing & Peanuts

WARM GRILLED BROCCOLI FRICASSEE - \$40

Red Pepper and Tamarind Puree, Romaine Hearts, Croutons, White Balsamic Vinaigrette

MAINS

THAI GREEN VEGETABLE CURRY - \$84

Chilli, Lime, Lemongrass, Steamed Basmati Rice, Fresh Coconut & Coriander

BLACKENED CAULIFLOWER STEAK - \$84

Cauliflower Puree, Cashew Nuts, Raisin & Caper Dressing, Sweet Potato Fries

KING ERYNGII MUSHROOMS GLAZED IN TERIYAKI - \$78

Rice Noodle & Vegetable Stir Fry, Furikake and Sesame Oil

DESSERTS

CARAMELISED PINEAPPLE - \$38

Malibu, Coconut Sorbet, Lime and Mango Salsa

DARK CHOCOLATE CAKE - \$42

Served with Raspberry Sorbet and Pine Nut Crunch

**SELECTION OF TIDES SORBETS
& SEASONAL FRESH FRUITS - \$38**