



Vegetarian Menu

spinach and shiitake mushroom risotto croquettes
fennel mash and caramelized pears



avocado cilantro soup
served with garlic crostini



citrus sorbet



portobello mushroom and creamy polenta fritters
with escalivada roasted vegetables



supreme café chocolate
chocolate crumble base and mousse, layered with coffee custard, ganache

or

java miracle
soft date gateaux with berry coulis and caramel sauce

or

exotic fresh fruit platter

US\$ 90; US\$ 75 AI dine-around package
prices subject to 23.2% service charge and government tax