

FULL EXPERIENCE 7 COURSE VEGETARIAN MENU

PAPAYA SALAD

Carrot, cabbage, chillies, lime juice, garlic, peanut

VEGETABLE SOUP

Oyster mushroom, kaffir lime leaf, chili, garlic, carrot, broccoli

BAGS OF GOLD

Seasonal root vegetables, cabbage and pea sauce

HOT YELLOW CURRY & GRILLED ASPARAGUS

Dried onion, beetroot

VEGETARIAN PLATE

Broccoli, carrot, shiitake mushroom, asparagus, cauliflower, jasmine rice

PHAD THAI VEGETABLES

Spring onion, soybean sprouts, mushroom, asparagus, tamarind and soy sauce, egg

TAPYOKA & MELON

Milk corn, blue butterfly tea, melon

LA CARTE VEGETARIAN MENU

PAPAYA SALAD

Carrot, cabbage, chili, lime juice, garlic, peanuts

VEGETABLE SOUP

Oyster mushroom, kaffir lime leaf, chili, garlic, carrot, broccoli

SWEET-CHILLI SAUCE CUCUMBER

'Çengelköy' cucumber, sesame, sour green apple, ginger

VEGETABLE WRAPPED IN CHARD & KAFFIR LIME

Dried mint, 'Yedikule' lettuce, fermented basil oil

GREEN BEAN

Soy sauce, black cumin, sesame oil

BAGS OF GOLD

Seasonal root vegetables, cabbage and pea sauce

HOT YELLOW CURRY & GRILLED ASPARAGUS

Dried onion, beetroot

VEGETARIAN PLATE

Broccoli, carrot, shiitake mushroom, asparagus, cauliflower

PHAD THAI VEGETABLES

Spring onion, soybean sprouts, mushroom, asparagus, tamarind and soy sauce, egg

BOULOY SAMSI

Coconut milk, colorful sweet potatoes

TAPYOKA & MELON

Milk corn, blue butterfly tea, melon