== Plant-Based Menu ===



--- Breakfast ----

Freshly squeezed juice or smoothie or Selection of 5 freshly cut fruits

Banana Honey melon Papaya

Black grape Kiwi Passion fruit

Grapefruit Mango Pineapple

Apple Orange Watermelon

Each \$10

A choice of cereal served with plant-based milk or yoghurt \$12

Organic garden breakfast salad
Organic garden greens, cherry tomato, av oxado, citrus fruits
\$18

Vegetables crudités with hummus

\$12

Freshly baked morning goods served with homemade Jam \$16

Choice of Pancake, Waffles, or Crêpe (Banana, Berries)
\$18

Choice of Porridge

(Rice or Oats)

\$20

Mixed berries in homemade coconut yoghurt \$18

Breakfast granola super bowl

Mixed nuts, seeds, dry fruits, berries, fresh fruits, & plant-based milk

\$18

Masala crumbled tofu & whole wheat bread Tofu, onion, tomato, coriander, cumin powder, turmeric \$20

Avocado mix on toast Grilled corn, onion, tomato, chili, lime, coriander \$18

Morning Rice Noodles soup Rice stick, mixed vegetables, soy

\$22

Yellow Vegetable Curry Steam rice, chapati, poppadum \$25

Hot Beverages
Homemade ginger tea, green tea, or fresh mint tea
\$8

Plant Based Dishes

* Appetizers

HEALTHY SALAD

Avocado, beetroot, spinach, broccoli, carrot, coconut, mushrooms, pomegranate, tomato, walnuts, olive oil, balsamic vinegar, chia, sunflower, & pumpkin seeds

\$24

Baked Beetroot Carpaccio

Slice red & golden beetroots, Balsamic dressing, arugula, local pinenut \$26

POMELO SALAD

Beach lettuce, fresh coconut, red onion, pomegranate sauce, mint \$26

VIETNAMESE ROLLS

Rice paper, mango, cucumber, carrots, mint, coriander, lettuce, tamarind peanut sauce

\$25

TOFU CEVICHE

Bell peppers, onion, garden herbs, lime \$28

VEGETABLE CRUDITÉS

Organic v egetables, greens, hummus \$25

RADICCHIO & APPLE SALAD

Sliced apple, walnut, av ocado, lime dressing \$22

FOCACCIA PIZZA

Garlic, extra virgin olive oil, fresh rosemary, sea salt flakes \$22

HOMEMADE GUACAMOLE

Avocado, pumpkin seed, sunflower seed, coriander leaves, onion, chili, lime, brown toast \$24

THAI GREEN MANGO & PAPAYA SALAD

Long bean, roasted peanut, lime, tofu, coriander, cherry tomato, mint \$26

X Soup

CHILLED TOMATO SOUP

Plum tomato, cucumber, garden basil \$24

SPICY THAI SOUP

Mushroom, bok choy, carrots, green onion, lemongrass, galangal, coriander, chili, coconut milk \$26

CITRUS CARROT SOUP

Cumin crouton, cilantro, garlic chives \$26

PUMPKIN & COCONUT SOUP

Porcini mushrooms, walnuts, garden beach lettuce \$26

ITALIAN MINESTRONE

Vegetables, legumes, herbs, olive oil \$26

MISO SOUP

White miso, tofu, wakame, spring onion, soy \$24

* Main Course

EGG-FREE ARTISAN PASTA

Choice of: Garlic chili oil, tomato sauce, or chimichurri \$35

PENNE WITH RED BEAN BOLOGNAISE

Red kidney beans, tomato, oregano \$35

GRILLED EGG PLANT STEAK

Hummus, Cherry tomato, spinach, chimichurri \$42

PUMPKIN RISOTTO

Green asparagus, cherry tomatoes confit, roasted almonds \$38

BUCKWHEAT RISOTTO

Garden spinach, cherry tomato, leek, garlic, sage, freshly grated coconut \$36

MALDIVIAN VEGETABLE CURRY

Local vegetables, coconut sauce, rice, chapatti, poppadum and a selection of pickles

\$32

TERIYAKI TOFU STEAK

Coriander rice, asparagus, broccoli \$38

RICE STICK POMODORO

Flat rice noodles, heirloom tomatoes, garden basil, chili flacks, almond powder

\$35

MARINATED COUCOUS & ROASTED VEGGIES

Roasted local vegetables, tahini sauce \$32

STIR FRY

Your choice of: Rice or Noodles with Vegetables and tofu \$32

LOCAL SPICE TACOS

Local vegetables, coconut curry sauce, mango, Beach lettuce \$32

CREATE YOUR OWN PIZZA

Your choice of 4 toppings

Toppings: Artichoke, mushroom, onion, tomato, avocado, olives, pineapple \$30

VEGAN BURGER

Curry potato patty, av ocado, plum tomato, mango chutney, Coleslaw. Vegetables crudités. \$30

* Dessert

STEAMED BANANA CAKE

Spice coconut agar-agar, fresh fruits, coconut cracker, lemongrass sorbet

\$25

TROPICAL FRUITS MELI-MELO

Homemade organic sorbets of mango, guava and coconut, chocolate wafer \$25

FLOURLESS BLACK BEAN BROWNIE

Chocolate sauce, toasted mixed nuts \$25

MIXED FRUIT TART

Orange & mango curd, almond & coconut tart shall \$25

BERRY FROYO

Coconut milk parfait, strawberry agar-agar, fresh citrus, pandan sorbet \$25

BANANA & DATES ICE CREAM

SELECTION OF SORBETS

\$6 per scoop

Hari's Super Foods

Vegan Edition

\$25

EXOTIC

Marinated Olives, Heirloom Tomato, Stuffed Wine Leaves, Couscous, Hummus, Celery, Mint, Avocado, Pomegranate, Walnut, Molasses, Pita Bread

LOCAL (S)

Gili Garden Beach Lettuce, Coconut, Onion, Tomato, Chili, Sweet Potato, Local Spices, Yellow Rice, Local Pine Nut, Lime Dressing, Chapati

SPICY & SPICES

Green Papaya, Fried Tofu, Gili Garden Coriander, Mint, Long Beans, Cherry Tomato, Farro, Green Curry Sauce, Peanut Bread

ROASTED VEGGIES

Roasted Butter Squash, Bell Pepper, Carrot, Beetroot, Orange, Chickpeas, Balsamic, Garden Green Tahini, Buckwheat, Flax Bread

GREENS

Marinated Avocado, Quinoa, Gili Garden Rucola, Cucumber, Celery, Broccoli, Grilled Asparagus, Sprouts, Pumpkin Seed, Garden Pesto, Brown Bread



Zen

TRILOGY OF JAPANESE SALAD

Wakame, edamame, garden

BY THE SEA VEGETARIAN SUSHI ANTHOLOGY

Chefs gourmet sushi tasting

VEGETARIAN OKONOMIYAKI,

Cabbage, mushroom, kewpie, tonkatsu

MISO SOUP

GRILLED TOFU, GINGER, AVOCADO, AZUKI

Teppanyaki gourmet vegetable variation Vegetable or Garlic Fried Rice

\$160 per person

Healthy Choice Picnic Hamper

Vegetable Crudités
Assorted raw vegetable crudités with yoghurt dill dip
and guacamole

Organic salad from our garden with crispy vegetables and rocket dressing

Basil scented onion and vegetable tart with meli-melo of vegetables and yoghurt with garden herb pesto

Vietnamese summer rolls

Basket of a variety of homemade breads and chapatti

Fresh exotic and tropical fruits

\$120 per person

—— Plant Based BBQ Dinner

Private BBQ in Villa or at any of our private beachside locations.

Amuse Bouche

Starter

Garden salad (or) Kullafilla and tofu salad

Soup

Cold avocado soup (or) Vegetable Thai soup

Barbeque Live Station

Marinated Tofu Eggplant Steak Radish Scallops Green Banana Grilled Polenta

Sauces

Mango salsa Light curry sauce Organic garden sauce vierge

Side Dish (Choice of 3)

Basmati rice Organic garden spinach Mixed local vegetables Baked potatoes Roasted pumpkin

Dessert (Choice of 1 per person) Steam Banana Cake

Banana & dates ice cream, mango sauce

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Mixed Fruits Tart

Exotic Fruits, berry sorbet \$250 per person