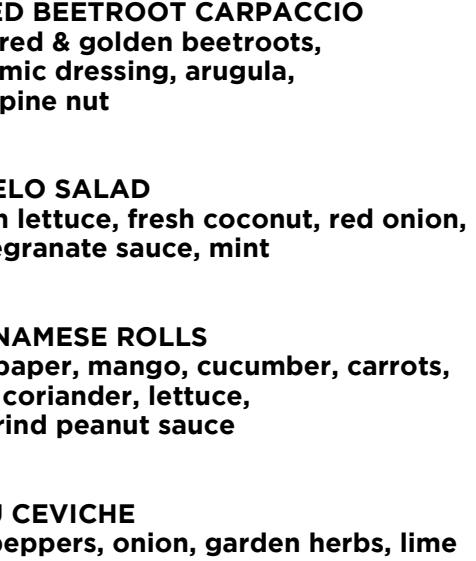


Plant Based Dishes



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 pine nut

\$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

\$25

VEGETABLE CRUDITÉS

Organic vegetables, greens, hummus

\$25

RADICCHIO & APPLE SALAD

Sliced apple, walnut, avocado, 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



Soup

CHILLED TOMATO SOUP

Plum tomato, cucumber, garden basil

\$24

ITALIAN MINESTRONE

Vegetables, legumes, herbs, olive oil

\$26

SPICY THAI SOUP

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

\$28

PUMPKIN & COCONUT SOUP

Porcini mushrooms, walnuts, garden beach lettuce

\$26

CITRUS CARROT SOUP

Cumin crouton, cilantro, garlic chives

\$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

Mixed vegetables curry, papadam, pickles, organic papaya rice, chapati

\$32

TERIYAKI TOFU STEAK

Coriander rice, asparagus, broccoli
RICE STICK POMODORO

\$38

Flat rice noodles, heirloom tomatoes, garden basil, chili flakes, 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

Artichoke, mushroom, onion, tomato, avocado, olives, pineapple

\$30

VEGAN BURGER

Curry potato patty, avocado, plum tomato, mango chutney, coleslaw, vegetable 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 shell

\$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 seeds, garden pesto, brown bread