



## Cellar Master's Recommendations

Champagne, Taittinger, Brut La Française, Reims, France 93

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 66

Cabernet Sauvignon, Jordan, Alexander Valley, Sonoma, California 98

## Appetizers

Fava Bean Hummus with Olive Bread

Vegetable Pakoras with Mint Chutney

Tomato and Corn Tostadas with Avocado Cilantro

Vegetable Bruschetta with Lime Tomato Salsa

Vietnamese Rice Paper Rolls with Sweet Chill Dipping Sauce

Thai Green Papaya Salad with Tofu

## Soup

Vegetable Pho with Holy Basil and Mint

Tomato and Roasted Bell Pepper Gazpacho with Carrot Foam

Almond and Artichoke Cream Soup with Chopped Chives and Frizzled Onions

Rich Tomato Rasam with Lentils and Cilantro



## Main course dishes

Sweet and Sour Tofu Fried Rice

Cauliflower and Quinoa Rissoles with Harissa Jus

Peking Seitan Duck Pancake Rolls

Pumpkin and Chickpea Falafel with Yoghurt and Mint in Spinach Wrap

Eggplant and Spinach Melanzane with Tomato Basil Sauce

Moroccan Spiced Kebab with Almond Couscous Salad Mint and Lemon

Wild Mushroom and Leek Pie with Whole Wheat Herb Crust

Vegetable and Bean Burritos with Chipotle on Tomato Rice

Cauliflower Steaks with Fries and Tomato

Tempura Vegetable Tacos with Salsa and Avocado

Pesto Pasta with Olives and Sundried Tomatoes

Big Spicy Bean Burger with Garlic and Chipotle Aioli

Tofu Satay with Nasi Goreng

Phad Thai Noodles with Peanuts and Soy

Artichoke and Olive Flat Breads with Tomatoes and Herbs

Chan Masala Vegetable Biryani Poppadum's

## Sides

Vegetable Rice

Dhal Mahkni

Polenta Fries

Roasted Garlic Sprouts with Almonds

Chunky Fries with Harissa Sauce

Tomato and Bean Stew

Ratatouille

Truffle Mashed Potatoes