

Plant-Based Menu

SALADS

ENTRÉES

DESSERTS

Salads

→ MIN 10

COMPRESSED WATERMELON \$7/pp **VT**
Feta, pomegranate, chive, balsamic

BRAISED BABY FENNEL \$7/pp **V**
Candied shallot, marigold, saffron oil

HEIRLOOM TOMATO BURRATA \$8/pp **VT**
Charred shallots, basil crisp, truffle

Entrées

PORCINI PASTA \$18/pp **VT**
Spring mushrooms, vegetable demi glace, tarragon oil, ricotta

ENOKI MUSHROOM "CRAB" CAKES \$18/pp **VT**
Remoulade, chive, fennel pollen, lemon essence

LASAGNETTE OF ARTICHOKE \$18/pp **VT**

Pistou, wilted frisée + crushed hazelnut

MISO TEMPEH \$18/pp **V**

Peach relish, mirin steamed sushi rice, wok-fried Chinese long beans

Desserts

CARAMEL BAR \$3.50/pp **V N**
Dark choc ganache, hazelnuts

FLOURLESS DARK CHOCOLATE TORTE **GF N**
\$4.25/pp
Pistachio, dark chocolate mirror glaze gold dust + pistachio brittle

FLOURLESS LEMON DRIZZLE CAKE **GF V**
\$4.25/pp
Lavender and lemon curd + vegan meringue

Thank You!

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