



Emerald's

VEGAN CUISINE

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SMALL PLATES

US 16

Farm Greens & Micro Herbs

Shaved Raw Green Vegetables, Ginger Vinaigrette (V/GF)

Raw Summer Rolls

Pineapple & Summer Vegetables, Tamarind Dip (V)

Emerald Farm Cashew Nut "Cheese"

*Chives and Pink Peppercorn, Sprouts Salad, Olives, Barrel Aged
Cocoa Vinegar Emulsion, Pumpkin Seed Crisp (V/GF/N)*

Medley of Vegetables Tempura

Jalapeno Miso Dipping Sauce (V)

Malabar & Bok Choy Pot Stickers

Soya and Bean Reduction, Chef's Summer Kimchi (V)

Chickpea Accras

Mango Chutney, Spicy Bean & Turmeric Aioli (V)

LARGE PLATES

US 28

Mixed Grill of Eggplant and Squash

Crispy Onion Rings, Sweet Miso and Tamarind Barbecue Glaze (V)

Our Popular Roast Cauliflower Tacos

Wheat Tortillas, Avocado, Black Beans, Sauscaille Red Onion (V)

Sweet Potato Gnocchi

*Charred Scallion, Sautéed Spinach, Truffle Scented
Cashew Nut "Ricotta" (V/N)*

Emerald Farm Crispy Zucchini Parmigiana

Topped with Vegetable Spaghetti, Pomodoro Sauce (V)

Ital Coconut Pot Stew

*Seasonal Organic Farm Vegetables and Tofu in Spicy Rich
Saffron Broth (GF)*

Selection of 3 US\$ 59 / Selection of 4 US\$ 69 (Included in MAP, FAP, and AI Plan)

All Prices Subject to 10% Service Charge and 10% VAT

VEG = Vegetarian | V = Vegan | GF = Gluten Free | N = Nuts

