

THE AZURE RESTAURANT

VEGAN MENU

Created and inspired by Executive Chef Christo Pretorius & his kitchen brigade

TO BEGIN

- 12A FRESH VEGETABLE SALAD (VG)** 215
Mixed baby leaves, selected seasonal raw vegetables, fresh avocado, Granny Smith apple, lemon vinaigrette
- VEGAN BOWL (VG)** 190
Chunky herb quinoa, grilled corn, roast carrots, marinated chickpeas, tomato concassé, avocado, pumpkin seed crumble, cider and mustard vinaigrette
- VEGAN CHOPPED SALAD (VG)** 195
Beetroot, celery, carrot, cherry tomatoes, radish, Baby Gem lettuce, avocado, horseradish dressing
- BOERPAMPOEN SQUASH SALAD (VG, G)** 190
Gochujang dressing, white cabbage, spring onion, coriander, furikake, roast butternut purée
- ROAST TOMATO SOUP (VG, G)** 175
Confit tomatoes, crispy onion flakes, chunky herb dressing

SIGNATURE MAINS

- 12A VEGGIE BURGER (VG, G)** 225
Homemade veggie patty, avocado, Baby Gem lettuce, vegan mayonnaise, crispy fries
- CAPE MALAY VEGETABLE CURRY (VG, G)** 235
Chickpeas, butternut, baby spinach, lentils, garden peas, served with basmati rice, sambals, poppadoms
- DUKKAH ROAST CARROT (VG, N)** 255
Smoked aubergine purée, coconut yoghurt labneh, toasted pistachio nuts, baby carrots, verjuice dressing & curry leaf oil
- FOREST MUSHROOMS & CORN** 265
Grilled king oyster mushrooms, pickled shiitake mushrooms, roast corn salad, coconut & corn velouté & green onion oil

TO FINISH

- SEASONAL FRUIT PLATE (VG)** 190
Seasonal local fruit, berry gel, coconut yoghurt
- SORBET (VG)** 150
Mixed berry, guava, vanilla citrus
- SEASONAL BERRY (VG, G)** 225
berry crèmeux, coconut & dark chocolate mousse, berry gel, raspberry aero, macerated berries

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate.

A discretionary 12.5% service charge will be added to your bill.