THE AZURE RESTAURANT

VEGAN MENU

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

TO BEGIN

12A FRESH VEGETABLE SALAD (VG) Mixed baby leaves, selected seasonal raw vegetables, fresh avocado, Granny Smith apple, lemon vinaigrette	215
VEGAN BOWL (VG) Chunky herb quinoa, grilled corn, roast carrots, marinated chickpeas, tomato concassé, avocado, pumpkin seed crumble, cider and mustard vinaigrette	190
VEGAN CHOPPED SALAD (VG) Beetroot, celery, carrot, cherry tomatoes, radish, Baby Gem lettuce, avocado, horseradish dressing	195
BOERPAMPOEN SQUASH SALAD (VG, G) Gochujang dressing, white cabbage, spring onion, coriander, furikake, roast butternut purée	190
ROAST TOMATO SOUP (VG, G) Confit tomatoes, crispy onion flakes, chunky herb dressing	175
SIGNATURE MAINS	
12A VEGGIE BURGER (VG, G) Homemade veggie patty, avocado, Baby Gem lettuce, vegan mayonnaise, crispy fries	220
CAPE MALAY VEGETABLE CURRY (VG, G) Chickpeas, butternut, baby spinach, lentils, garden peas, served with basmati rice, sambals, poppadoms	235
DUKKAH ROAST CARROT (VG, N) Smoked aubergine purée, coconut yoghurt labneh, toasted pistachio nu baby carrots, verjuice dressing & curry leaf oil	255 uts,
FOREST MUSHROOMS & CORN Grilled king oyster mushrooms, pickled shiitake mushrooms, roast corn salad, coconut & corn velouté & green onion oil	265
TO FINISH	
SEASONAL FRUIT PLATE (VG) Seasonal local fruit, berry gel, coconut yoghurt	250
SORBET (VG) Mixed berry, guava, vanilla citrus	150
SEASONAL BERRY (VG, G) berry crémeux, coconut & dark chocolate mousse, berry gel,	235

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

raspberry aero, macerated berries

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.