

# AT THE AZURE RESTAURANT

## VEGAN MENU

Created and Inspired by Executive Chef Christo Pretorius and His Kitchen Brigade

### STARTERS

<b>12A FRESH VEGETABLE SALAD (VG)</b>	<b>205</b>	<b>BOERPAMPOEN SQUASH SALAD (VG, G)</b>	<b>190</b>
Mixed baby leaves, selected seasonal raw vegetables, fresh avocado, granny smith apple, lemon vinaigrette		Gochujang dressing, white cabbage, spring onion, coriander, furikake, roast butternut purée	
<b>VEGAN BOWL (VG)</b>	<b>195</b>	<b>ROAST TOMATO SOUP (VG, G)</b>	<b>172</b>
Chunky herb quinoa, grilled corn, roast carrots, marinated chickpeas, tomato concassé, avocado, pumpkin seed crumble, cider and mustard vinaigrette		Confit tomatoes, crispy onion flakes, chunky herb dressing	
<b>VEGAN CHOPPED SALAD (VG)</b>	<b>195</b>		
Beetroot, celery, carrot, cherry tomatoes, radish, baby gem lettuce, avocado, horse radish dressing			

### MAIN COURSE

<b>12A VEGGIE BURGER (VG, G)</b>	<b>220</b>	<b>ROAST CAULIFLOWER (VG, N)</b>	<b>225</b>
Homemade veggie patty, avocado, baby gem lettuce, salsa fresca, vegan mayonnaise, crispy fries		Cauliflower cream, pickled tomato compote, smoked coconut yogurt, dukkha spice	
<b>CAPE MALAY VEGETABLE CURRY (VG, G)</b>	<b>225</b>	<b>GLAZED AUBERGINE (VG, G)</b>	<b>210</b>
Chickpeas, butternut, baby spinach, lentils, garden peas, served with basmati rice, sambals, poppadoms		Lemongrass and soy glaze, roast carrot purée, baby carrots, cabbage, chunky herb dressing	

### DESSERTS

<b>SEASONAL FRUIT PLATE (VG)</b>	<b>250</b>	<b>CHOCOLATE, COCONUT AND MATCHA (VG, G)</b>	<b>235</b>
Seasonal local fruit, berry gel, coconut yogurt		Cocoa sponge, coconut & dark chocolate mousse, matcha & coconut gel, cocoa & matcha crumble, macerated berries	
<b>SORBET (VG)</b>	<b>150</b>		
Mixed berry, guava, vanilla citrus			

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

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.