

AT THE AZURE RESTAURANT

VEGAN MENU

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

STARTERS

12A FRESH VEGETABLE SALAD

*mixed baby leaves | selected seasonal raw vegetables
fresh avocado | granny smith apple | lemon vinaigrette*

190

BOERPAMPOEN SQUASH SALAD

*gochujang dressing | white cabbage | spring onion coriander
furikake | roast butternut purée*

175

VEGAN BOWL

*chunky herb quinoa | grilled corn | roast carrots
marinated chickpeas | tomato concassé | avocado
pumpkin seed crumble | cider and mustard vinaigrette*

180

ROAST TOMATO SOUP

confit tomatoes | crispy onion flakes | chunky herb dressing

160

VEGAN CHOPPED SALAD

*beetroot | celery | carrot | cherry tomatoes | radish
baby gem lettuce | avocado | horse radish dressing*

180

MAIN COURSE

12A VEGGIE BURGER

*homemade veggie patty | avocado | baby gem lettuce
salsa fresca | vegan mayonnaise | crispy fries*

200

ROAST CAULIFLOWER

*cauliflower cream | pickled tomato compote
smoked coconut yogurt | dukkha spice*

210

CAPE MALAY VEGETABLE CURRY

*chickpeas | butternut | baby spinach | lentils | garden peas
served with basmati rice | sambals | poppadoms*

225

GLAZED AUBERGINE

*lemongrass and soy glaze | roast carrot purée
baby carrots | cabbage | chunky herb dressing*

195

DESSERTS

SEASONAL FRUIT PLATE

seasonal local fruit | berry gel | coconut yogurt

230

CHOCOLATE, COCONUT AND MATCHA

*cocoa sponge | coconut & dark chocolate mousse
matcha & coconut gel | cocoa & matcha crumble macerated
berries*

215

SORBET

mixed berry | guava | vanilla citrus

140

This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.

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