



**SUNDA**  
NEW ASIAN

## **VEGAN FEAST**

### **COMMENCE & SUSHI**

#### **TSUKEMONO**

seasonal pickled vegetables

#### **OKINAWAN SWEET POTATO MAKI**

okinawa sweet potatoes, golden & red beets, candied walnuts & ponzu rayu

#### **GOMAE & MUSHROOMS INARI-ZUSHI**

spinach, sesame oil & seeds, tamari soy, marinated tofu pouch, peanut tahini mushrooms, tamari soy, sesame oil, marinated tofu pouch, kaiware sprouts

### **SALAD & STARTER**

#### **BURMESE TEA SALAD**

bibb & romaine lettuce, grape tomatoes, crispy shallots, puffed rice, pickled beet strings, sunflower seeds, peanuts, oolong tea dressing

#### **SHIITAKE EDAMAME DUMPLINGS**

chives, soy ginger dipping sauce

#### **STREET CORN**

grilled corn, sambal coconut cream, toasted coconut

### **MAIN COURSE**

#### **SEASONAL SQUASH CURRY**

market squash, red pepper, pineapple, coconut green curry

#### **MUSHROOM ADOBO**

confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette

#### **GRILLED VEGETABLE KHAO SOI**

eggplant, mushrooms, bok choy, onion, okra, carrots, coconut curry khao soi, crispy rice noodles

#### **MALAY-STYLE TOFU**

coriander, lemongrass, miso, chilies, curried cauliflower puree

#### **COCONUT RICE**

jasmine rice, toasted coconut, coconut cream

### **SWEETS**

#### **MOCHI ICE CREAM**

seasonal flavor