CATERING MENU

100% WHOLE VEGAN &GLUTEN-FREE

1. Sushi Roll
2. crispy curry puff
3. pate foie gras mini tart
4. truffle cheese shroom mini tart
5. duchess potatoes mini tart
6. fruit mini tart
7. Miso Carbonara, Shiso Pesto Carbonara, Uni Carbonara, Kombucha tahini carbonara, Kimchi Tomatoes bolognese, caponta relish bolognese, Truffle shroom cabonara
8. baked crispy mini potaotes with Kefir dill sour cream
9. bread & duet dips (vegan garlic herbs butter, rocket pesto dip, beets hummus, koji aubergine)
10. MoMo (miso koji butternut squash dumpling)
11. Caponata Relish & bread / rice / veggies
12. beetsroot hummus veggies stick
13. Black beans lentil veggies papaya pumpkin protein soup
14. organic fruits brownie
15. gluten-free almond chocolate Cookies
16. Kefir pistachio Creme Brulee
17. basil mango sorbet / peach sorbet
18. kefir sea salt ice cream / chocolate kefir ice-cream

$20-40/PAX

MIN 15PAX

depends food choice

ADD ON :-

- Vegan Latte / Milk Tea / Smoothies (+$30/1L)
- uni pasta $99 (2 big tray, 30pax)
- Black beans lentil veggies protein soup $99/30pax
- nuts cheese platter (fruits, green, olive, cracker) $39/box
- gluten-free vegan Pizza $49 (8x8")
- Rainbow rice paper roll $69/24pcs
- Apple Chips $68/30pax
- Vegan sashimi Nigiri & Gunkan $99/30pcs
- black beans falafel ball & kefir dill yogurt dips