

hk dinner vegetarian menu

vegetable risotto

truffle risotto, herb salad, crispy onions 18.⁹⁵

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas 14.⁹⁵

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22.⁹⁵

red quinoa salad

honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts, honey vinaigrette 19.⁹⁵

beluga lentils with vadouvan carrots

garlic confit, spinach, watercress 21.⁹⁵

sides 13.⁹⁵ each

baked macaroni & cheese

smoked gouda

roasted corn

"elote" style, jalapeno aioli, queso fresco

wild mushrooms

shallot white wine glaze

brussel sprouts

pickled fresno, cilantro

potato puree

creme fraiche, chives

glazed root vegetables

fresh herbs

dessert

sticky toffee pudding

speculoos ice cream 13.⁹⁵

peanut butter fudge cheesecake

bittersweet chocolate, caramel, innis & gunn whipped cream 11.⁹⁵

salted caramel apple

cinnamon apple, sponge cake, green apple coulis, whipped cream, salted caramel gelato 12.⁹⁵

hk dinner vegan menu

pan seared tofu scallops

celery root puree, sauteed celery, pickled granny smith apple, lemon oil 18.⁹⁵

vegan risotto

truffle risotto, herb salad, tofu puree, crispy onions 18.⁹⁵

red quinoa salad

honeycrisp apples, dried apricots, toasted hazelnuts,
white balsamic vinaigrette 19.⁹⁵

romaine salad

romaine lettuce, white balsamic vinaigrette, lemon zest 19.⁹⁵

beluga lentils with vadouvan carrots

garlic confit, spinach, watercress 21.⁹⁵

sides 13.⁹⁵ each

wild mushrooms

shallot white wine glaze

steamed root vegetables

fresh herbs

roasted corn

chili lime salt, pickled fresno, cilantro

brussel sprouts

pickled fresno, cilantro

dessert

assorted sorbet 9.⁹⁵