

VEDA

WELCOME TO VEDA

VEDA is a Sanskrit word from the root, vid, meaning "to know." Thus, VEDA means "knowledge" or "wisdom"...where we embrace the Eastern and Western culture and their ingredients, into a menu that was carefully thought to be share, serving Comfortable vegetarian food, with the philosophy of always using noble products and treating it with passion and care...

SHARING MENU

\$360 PER PERSON

Requires the participation of the whole table

SHORT EATS

KATHMANDU MOMOS 110
Hot steamed momos filled with classic spinach and ricotta filling, served with flavour-balancing smoked chili and tomato achaar.

STREET SIDE PANI PURI (V) 98
Crispy hollow shells, spiced potato chaat, mint and coriander water; bite-size flavor bombs to pop in your mouth.

THE POSSIBLE BURGER 128
Melt-in-your-mouth slider patties of spinach, potato, and corn; served on oven-warm brioche bun with freshly sliced avocados and chili tomato sauce.

QUINOA ARANCINI (GF) 88
Crispy arancini bites coated in golden quinoa; a flavour explosion of mozzarella, corn, and sriracha mayo.

BLACK TRUFFLE BRIOCHE WITH MUSHROOM PÂTE 145
Freshly baked slices of brioche seared in ghee, topped with savoury mushroom pâté and shaved black truffle.

BOWLS

VEDA'S 'MISOY' RAMEN 148
A soul-warming bowl of ramen with a creamy miso soy base and a tinge of turmeric, served with Asian greens, tofu, and pickled egg.

Substitute ramen with rice noodle (gf)
Substitute pickled egg with Kimchi (v)

DAHL AND RICE (GF) 118 / 168
An Indian home staple; a hearty red lentil soup to nourish the soul and body, served with Greek yogurt and steamed rice.

Substitute Greek yogurt with coconut yogurt (v)

DAILY SOUP 85
Ask our server for our delicious daily soup specials.

SALADS

HERB GREEN SALAD (GF) 115
A fragrant combination of romaine, spinach, kale, and pickled carrot, served with avocado and cilantro yogurt dressing.

SOBA NOODLE SALAD (V) 108 / 158
Earthy soba noodles with shredded green & purple cabbage and grated carrot; dressed with comforting sesame and shallot dressing.

Substitute soba with rice noodle (gf)

TWICE COOKED BRUSSELS SPROUTS WITH MINT YOGURT AND PEAR MOSTARDA (GF) 90
Fresh brussels sprouts baked to perfection, dressed in refreshing mint yogurt and delightfully sweet pear mostarda.

ZA'ATAR ROASTED CARROTS WITH KALE, QUINOA AND BLOOD ORANGE, MAPLE DRESSING (GF, V) 108 / 158
A palate-invigorating salad with a dynamic balance of citrus and maple.

We only use Himalayan pink salt and organic Jaggery.

(gf) gluten free
(v) vegan

NAAN PIZZA



Baked to order;
VEDA's creative take on the traditional Indian staple

CASHEW NAAN PIZZA 175
Keen balance of sweet and savoury; baked with cashew cheese, halloumi, and honey, topped with tangy confit cherry tomatoes.

FOUR CHEESE NAAN PIZZA 150
The ultimate cheese lover's choice; baked with mozzarella, parmesan, gouda, manchego.

MAINS

ROASTED ALOO GOBI (GF, V) 158 / 198
Whole cauliflower head baked with crispy diced potatoes, crunchy almonds, fragrant turmeric and coconut milk.

CORN KHICHI AND WILD MUSHROOM CURRY (GF) 138
Wholesome corn porridge alongside a tomato based wild mushroom and green pea curry; spiced with turmeric & garam masala and topped with crunchy papadam crumbs.

HOMEMADE SEMOLINA POTATO GNOCCHI 195
The ultimate vegetarian indulgence; baked in creamy spinach sauce & grana Padano and finished off with crispy kale.

BLACK TRUFFLE KOHLRABI CREAM PAPPARDELLE (GF) 218
Rich & aromatic, a gluten-free delight simmered in black truffle oil and crowned with black truffle shavings.

OKRA MASALA (V) 138
A hearty classic; a zesty tomato-base curry made with Indian Okra and a sundry of traditional spices.

ISRAELI SHAKSHUKA (GF) 148
Eggs-for-dinner favourite; eggplant, harissa, za'atar, fried egg and yogurt baked in a cast iron skillet, served with sourdough.

SIDES & DIPS

ARTICHOKE HUMMUS WITH CORN RELISH (V) 88
Artichoke hearts blended into a fresh and creamy mixture; topped with tangy corn relish and served with Naan bread.

Substitute naan with papadam cracker (gf)

TRADITIONAL HUMMUS (V) 88
Rich, creamy, and mildly nutty mixture of chickpeas, tahini, and paprika; finished with olive oil and served with Naan bread.

Substitute naan with papadam cracker (gf)

SWEET POTATO FRIES (V) 75
Cooked to perfection; soft on the inside, crispy on the outside.

Add melted cheese +10

WHITE RICE (V) 48

BROWN RICE (V) 48

CHEESECAKES

FIG CHEESECAKE (GF, V) 80
Made to satisfy; a splendid slice of cashew cheesecake, garnished with fresh figs and flowers, drizzled in our homemade caramel sauce.

*contains nuts

NEGRONI WHITE CHOCOLATE CHEESECAKE 88
A balanced and rich combination of white chocolate and orange mousse coated in Negroni glaze and topped with delightful meringue; a must-try at VEDA.

RHUBARB RICOTTA CHEESECAKE 80
A gratifying punch of fruity flavours; ricotta cheesecake made with rhubarb and strawberry compote, semolina, and rose whipped cream.



(gf) gluten free
(v) vegan

OUR SIGNATURE INGREDIENTS

A LA CARTE



QUINOA

A high protein grain packed with anti-inflammatory phytonutrients and antioxidants - selected as the ideal snack for astronauts on long mission.



BEETROOT

Rich in powerful antioxidants and known for its athletic performance-enhancing benefits, this vibrant garden vegetable is the titan of superfoods.



BLACK TRUFFLE

Adored for its distinct aroma and flavour, black truffle is also high in protein, Vitamin C, magnesium and iron. Living off the roots of robust trees like oak and cherry, truffles abound with potent nutrients.



TURMERIC

Known as Nature's Doctor, its most active ingredient - curcumin - is a critical ingredient amongst Ayurvedic medicine, used to fight inflammation.



LENTIL

A staple of Indian cuisine and a perfect source of plant-based protein source, lentils are packed with polyphenols, iron and folic acid, making it one of the most nourishing legumes out there.



KALE

Among the most nutrient-dense foods on the planet, Kale is very high in antioxidants like Quercetin and Kaempferol, known for their anti-inflammatory characteristics.



OKRA

An all-around health booster; Due to its high folate content, Okra is popular amongst pregnant women and those seeking to conceive.



TOFU

A healthy, low-calorie plant-based protein source containing all eight essential amino acids and a wide variety of vitamins and minerals.



CASHEW

Composed of monounsaturated fatty acids, cashews promote healthy levels of "HDL" - also known as the good cholesterol; also rich in iron, magnesium, zinc, and copper.



ARTICHOKE

A natural detoxifier known to improve liver health; artichoke is high in Vitamin C, Vitamin B-6, B-12, and a several antioxidants.



KOHLRABI

A vegetable staple in Northern India, this immune booster is full of fibre and gut-boosting properties, and also works wonders for your digestive system.



AVOCADO

Loaded with heart-boosting monounsaturated fatty acids and fibre, the powerhouse superfood contains more potassium than bananas.

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