



LIGHT AND FRESH

Cooling ingredients to keep your body cool and comfortable.

BEEFSTEAK TOMATO CARPACCIO (V,GF) 120

Topped with green herbs and peppery fresh ginger salsa

SMASHED FALAFEL SALAD 120

Air-fried falafels on dark leafy greens and avocado with tahini & zaatar vinaigrette.

WATERMELON SALAD (GF) 90

Crisp green apples, feta crumble & herby lime dressing

SEASONAL BURRATA D.O.P. (GF) 180

Sweet pickled peaches, and rocket

SMALL-ISH

STUFFED COURGETTE 130

Warm courgettes, stuffed with parmesan and tomato, topped with a dollop of pine nut salsa

CHARRED CHERRY TOMATOES 150

Served on top of melting cold yogurt, balsamic drizzle and crusty sourdough to mop the plate clean

STEAMED BROCCOLINI (V) 110

Tossed with garlic peanuts and soy-honey dressing

WHIPPED AVOCADO (V,GF) 120

Seasonal veggies, avo whip, toasted pumpkin and flax seeds

TRUFFLED POLENTA BITES 90

With a cheese shower!

SILK ROUTE MOMOS 90

A Veda classic! Dumplings from the Himalayas filled with spinach and ricotta paired with a tangy tomato chutney

BIG-ISH

ALOO GOBI (V,GF) 170

Baked cauliflower, crispy cumin seeds roasted potatoes, crunchy nuts

DAHL 130

Hearty lentil stew, with steamed rice, potatoes, fenugreek leaves, and okra

PUY LENTILS (GF) 140

Sweet onion ragout, miso yogurt, spinach and toasted buckwheat

CORN KICHDI (V,GF) 140

Spiced mushroom curry and sweet corn porridge topped with crunchy papadum

SIDES

SPICED SWEET POTATO CHIPS WITH TAHINI 65

PANI PURI (V) 50

BASMATI BROWN RICE PILAF (V) 65

SAUTÉED MIXED MUSHROOMS 65

TOMATO AND CUCUMBER SALAD 65



VEDA



VEDA

AVAILABLE ALL DAY

TIFFIN BOX \$138



STARTER

- choose one -

SILK ROAD MOMOS

A Veda classic! Dumplings from the Himalayas filled with spinach and ricotta paired with a tangy tomato chutney



TRUFFLED POLENTA

With a cheese shower!

WHIPPED AVOCADO

Seasonal veggies, avo whip, toasted pumpkin and flax seeds

CHARRED CHERRY TOMATOES

Served on top of melting cold yoghurt, with balsamic drizzle and crusty sourdough

MAIN

- choose one -

ALOO GOBI

Baked cauliflower, crispy cumin seeds roasted potatoes, crunchy nuts

CORN KHICHDI/ WILD MUSHROOM CURRY

Spiced mushroom curry and sweet corn porridge topped with crunchy papadum

PUY LENTILS

Sweet onion ragout, miso yoghurt, spinach and toasted buckwheat

ADD COFFEE/TEA +20





DRINKS

RED

LONGVIEW “DEVIL’S ELBOW” 90

Cabernet Sauvignon, Australia, Adelaide Hills 2016

WHISTLER “THANK GOD IT’S FRIDAY” SHIRAZ 100

Australia, Barossa Valley 2017

CHATEAU HAUT BERNIN 70

France, Bordeaux 2016

LE PETIT COURSELLE “LES COPAINS” 80

France, Bordeaux 2017

WHITE

YERING STATION, LITTLE YERING CHARDONNAY 70

Australia, Yarra Valley 2018

MILLS REEF, SAUVIGNON BLANC 70

New Zealand, Marlborough 2019

ALLEGRIANI “CORTE GIARA”, PINOT GRIGIO 70

Italy, Veneto 2018

WHISPERING ANGEL, ROSÉ 100

France, Cotes de Provence 2019

BEERS

DRAUGHT

YOUNG MASTER CONTEMPORARY PILSNER 4.5% - HK 90

BOTTLED

PILSNER URQUELL 4.4% - CZR 50

SPARKLING

VILLARNAU, CAVA 70

LIQUID GOODNESS

RED VERA 80

Organic aloe vera juice, fresh strawberries,
organic agave, lime juice

SUNSHINE 80

Homemade classic kombucha, mixed berries

