

VEDA

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SNACKS

DATE AND FETA BAKLAVA WITH MINT CHUTNEY 90

Crushed date and feta with pistachios wrapped in flaky phyllo. Veda's take on a savoury-ish baklava

ONION AND SPINACH PAKODA (V) 60

Spiced onion and spinach fritters served with mint chutney

CURD RICE (GF) 68

Cool and creamy yogurt tempered with rice, herbs and mild spices

THE VEDA BURRATA (GF) 190

Roasted peppers, pomegranate and yuzu dressing

PICKLED BEETROOT SALAD (GF) 168

Served with creamy goat cheese, toasted nuts and sherry vinaigrette

SMASHED SAMOSA CHAAT 118

Chilled yogurt, chutneys, masalas and some crispy goodness

PANEER CHEESE "ESCABECHE" (GF) 130

Paneer makhani 2.0, smoked paneer with grilled maitake florets on makhani curry

TRUFFLE POLENTA ARANCINI 90

With parmesan cheese and truffle mayo

TOMATO AND GARLIC BREAD (V) 48

Sourdough, shredded tomato, extra virgin oil, zaatar

SILK ROUTE MOMOS 100

House made spinach and ricotta filling, spicy tomato and sesame chutney

PANI PURI (V) 50

Thin crispy fried dough stuffed with potato and beans with a mint-coriander dressing

SEV PURI 60

Umami bomb of sweet chutney, spicy chutney and topped with cool and creamy yogurt

BIG PLATES

CORN KHICHDI (V, GF) 155

Spicy assorted mushroom and okra curry, sweet corn porridge

THE VEDA ALOO GOBI (V, GF) 170

Roasted cauliflower with curry leaf pesto, coconut, and lentil sauce

CHANNA MASALA (GF) 150

Chickpea stew, cucumber raita, organic brown rice

DESSERTS

TEA MASALA BURNT CHEESECAKE (GF, NF) 98

Basque style cheesecake, coffee meringue

RED WINE AND JAGGERY INFUSED PEAR (GFO) 98

Vanilla and ginger cream, pecan crumble