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## COFFEE BY KOKO COFFEE ROASTERS

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An extension of Coco Espresso, KOKO Coffee Roasters provide the freshest farm direct coffee beans. All orders include an oat & raisin cookie.

**LONG BLACK / ESPRESSO / AMERICANO /  
DOUBLE ESPRESSO 30**

**MACCHIATO / CAPPUCCINO / LATTE / FLAT WHITE /  
MOCHA / HOT CHOCOLATE 35**

**OAT / ALMOND / SKIM MILK**  
On the house

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## TEA BY MAN CHA

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Sourced from third generation independent farms to ensure the highest quality tea leaves. A % of profits made from this tea go toward English reading programs for underprivileged children in Sham Shui Po.

**ORGANIC EARL GREY / ORGANIC MAN CHA /  
DARJEELING / MILKY OOLONG / WHITE PEONY /  
PEACH HOJICHA / SUNSET PINK /  
ORGANIC PEPPERMINT 45**

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## AND MORE

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**MASALA CHAI 58**

**GRAPEFRUIT JUICE / ORANGE JUICE 45**

**SOLE ROSSO ORGANIC - BLOOD ORANGE AND BLUEBERRY /  
LEMON BIO 45**

**LEMON GINGER KOMBUCHA /  
BLUEBERRY BASIL KOMBUCHA 58**

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## SMALL PLATES

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**AVE CAESAR (GF) 98**

Crunchy lettuce, tahini dressing with shaved parmesan.

**THE TRIO SALAD (V, GF) 128**

A mix of kale and quinoa on a bed of beetroot carpaccio topped with a dukkah coated half avocado.

**HEIRLOOM SALAD (GF) 118**

Fresh slices of heirloom tomatoes topped with pickled pearl onions, labneh, and dill.

**CHICKPEA AND JERUSALEM ARTICHOKE HUMMUS (V) 110**

Silky hummus paired with a tomato relish and spiced crackers.

**PANI PURI 58**

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

**TRUFFLED POLENTA BITES 98**

Deep-fried truffled polenta balls topped with shaved parmesan and truffle mayo.

**SILK ROUTE MOMOS 98**

Dumplings stuffed with a homemade spinach and ricotta filling, paired with a tangy tomato chutney. (A Veda classic)

**SAMOSA CHAAT 118**

Crispy aloo samosa topped with tamarind, yoghurt chutney, and pomegranate.

**V** (vegan), **GF** (gluten-free)

10% service charge



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## BIG PLATES

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### PANEER TIKKA "ESCABECHE" (GF) 138

Smoked paprika escabeche marinated paneer with grilled maitake florets on makhani curry.

### PANANG "DRY" TOFU 138

Dry style Panang curry with seared tofu, peanuts, and coriander.

### BLACK DHAL 148

Hearty black lentil stew served with blue cheese kulcha.

### LOCALLY GROWN PORTOBELLO RICE (V, GF) 198

Diced organic portobello mushroom paired with coconut moilee gravy, crushed masala, saffron rice "socarrat", and grilled lime.

### ALOO GOBI (V, GF) 168

Roasted cauliflower and potatoes with curry leaf pesto, coconut and lentil sauce garnished with cashew nuts.

### WHITE ASPARAGUS (V) 198

Served on a bed of smokey bharta, roasted bell pepper chutney, and paired with a corn roti.

### KHAO SUEY (V, GF) 118

Flat rice noodles in a coconut curry broth, served with stir-fried vegetables and seared tofu.

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## SIDES

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### DHAL MURADABADI (V) 88

Paired with pico de gallo, namkeen, and mint chutney.

### SAUTEÉD BROCCOLINI 78

Spicy tomato chutney and sea salt.

### BLUE CHEESE KULCHA 48

Blue cheese filling.

### MAKKI ROTI 48

Flakey corn roti made with fresh crushed corn.

### SWEET POTATO FRIES 45

With truffle mayo.

### ORGANIC BROWN RICE (V) 45

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## DESSERTS

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### CHAI MASALA BURNT CHEESECAKE 95

Basque style cheesecake with confit berries.

### POACHED PEAR 95

Red wine and jaggery infused pear with a vanilla ginger cream and pecan crumble.

### G'JAM CAKE 95

Traditional gulab jamun made into a cake, soaked in saffron sugar syrup and served with a rabri drizzle, topped with pistachios and almonds.

### CINDY'S CAKE 60

A regular rotation of homemade goodness by our talented pastry chef.

V (vegan), GF (gluten-free)

10% service charge