
COFFEE BY KOKO COFFEE ROASTERS

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

TEA BY MAN CHA

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**

AND MORE

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**

SMALL PLATES

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



BIG PLATES

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.

SIDES

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

DESSERTS

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