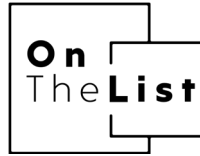


VEDA x



EXCLUSIVE 5 COURSE & WINE PAIRING

TANGY GREEN TOMATO GAZPACHO SHOT

Paired with Pere Ventura Cava.

SHISO TEMPURA CHAAT

Paired with Deep Woods Estate Chardonnay 2021.

LOCALLY GROWN PORTOBELLO RICE (V,GF)

OR

ALOO GOBI (GF)

Paired with Simonnet-Febvre Chablis 2019.

PANANG "DRY" TOFU (GF)

OR

PANEER TIKKA "ESCABECHE" (GF)

Paired with Antinori Peppoli Chianti Classico DOCG 2019.

MANGO & BERRIES KULFI TART

OR

CHAI MASALA BURNT CHEESECAKE (GF)

Paired with Les Jamelles Gewurztraminer 2020.

+ \$148/person for free flow Prosecco

V (v), GF (gluten-free)