



QUNU

VEGAN MENU

KING OYSTER

king oyster mushroom tartare, pickled courgette, carrot purée,
lemon grass and coconut, hemp seeds, basil oil

SOUP

butternut, maple, cinnamon, chervil and ricotta cannelloni, pumpkin seeds

AUBERGINE

spiced tomato purée, charred baby onions, courgette, za'atar
coconut cream GF

VEGAN MEATLOAF

butternut fondant, charred baby onions, masala sauce

CAULIFLOWER

curried cauliflower, ginger and turmeric purée, saffron potato, lentils,
crispy onions GF

PINEAPPLE

vanilla roasted pineapple, coconut foam, apricot sherbet, coconut
crumble VE

GUANAJA

guanaja chocolate ice cream, choc chip cookie, candied hazelnuts,
caramelised bananas N

2 COURSE R1150 | 3 COURSE R1350 | 4 COURSE R1560

WITH WINE PAIRING

2 COURSE R1750 | 3 COURSE R2350 | 4 COURSE R2960

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN