



QUNU

VEGAN MENU

STARTER

KING OYSTER | R325

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

SOUP | R310

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

AUBERGINE | R350

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

MAIN

VEGAN MEATLOAF | R495

butternut fondant, charred baby onions, masala sauce

CAULIFLOWER | R450

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

DESSERT

MANGO | R260

mango mousse, strawberry sorbet, rooibos, compressed mango

GUANAJA | R330

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

3 COURSE R1350 | WITH WINE PAIRING R2350

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