



MADIVARU

VEGETARIAN MENU

BUBLY APERITIF

Our compliments of bubbly toast

AMUSE BOUCHE

Gravitated artichoke bottom with creamy vegetable ragout

STARTER

Buffalo mozzarella sunkissed tomatoes and pesto in a crisp cone,
Tatar of batana pumpkin, avocado and tomato, crunchy sprout salad
Shot of watermelon

MAIN COURSE

Grilled vegetable lasagna
Crumbed fried tofu, tomato concasse
Creamy mascarpone polenta with a wild mushroom ragout

DESSERT

Mille feuille of white and dark chocolate mousse on raspberry paint

Tea or coffee

Selection of tea or brewed coffee

US\$ 55.00 per person

Please ask your waiter to book a table
Weather permitted on the beach & 24hrs cancellation policy applies
Prices Include 12% GST and Service Charge