

Vegan Buffet

Artisan Bread Selection

Cold Selection

Selection of crudités and dressings Seed crackers with dips: Hummus, carrot pâté, olive tapenade, and shiitake pâté Nachos with guacamole Beetroot ravioli with mustard cashew cream Quinoa and tofu salad with avocado, mushrooms, zucchini, arugula, sesame seeds, and peanut vinaigrette

Hot Selection

Butternut squash soup with carrots Grilled vegetables Potato and broccoli cakes Roasted tomatoes with garlic and basil Flat beans with caramelized chestnuts Fried plantain Teriyaki tofu with broccoli and almonds Zucchini noodles with creamy cauliflower sauce Vegan crepes with green asparagus and portobello mushroom Mushroom arancini with pomodoro sauce

Desserts

Brownie Banana flan Pumpkin muffins Lemon pie Tropical fruit skewers Meringue

**Menu options cannot be modified

US\$60.00 per person. Beach location US\$70.00 per person. 20 Guest minimum payment. Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.