

# ROOTS

## STARTERS

### **TEXTURES OF JERUSALEM ARTICHOKE 35**

With Truffle Hinted Wild Rocket Leaves

### **TEMPEH NOURISH BOWL 38**

Rice Noodles, Avocado, Peppers, Carrots, Mug Bean Sprouts, Coriander, Mixed Greens, Lime and Miso Dressing

### **POWERHOUSE POKE BOWL 38**

Roasted Beetroot, White Beans, Tomatoes, Brown Rice, Peppers, Avocado, Sprouts, Mixed Greens, Orange and Turmeric Vinaigrette

### **FRESH SUMMER ROLLS 28**

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans, Alfalfa Sprouts, Ponzu Emulsion

## LET ME BE YOUR MAIN

### **AUBERGINE EVOLUTION 45**

Puree of Aubergine, Ragout, Tempura, With Truffle Soya

### **BUTTERNUT SQUASH 38**

Confit Butternut Steak, Squash Ragout, Caramelized Onions, Asian Herb Crumble, Coconut and Coriander

### **CELERIAC 42**

Slow Baked Celeriac, Smoked Puree, Sauteed Mixed Mushrooms, Velouté With Dehydrated Chips

### **THE ROOTS BURGER 48**

Black Bean and Sweet Potato Patty, Toasted Brioche Bun, Cheddar Cheeze, Avocado, Red Onion, Tomatoes, Homemade Pickles, Lettuce,  
Mayonnaise served with Homemade Truffle Fries

## SWEET AS PIE

### **CHEEZCAKE 28**

Cashew Nut Cream, Caramel, Cinnamon Crumble, Sour Cherry Compote, Coconut & White Chocolate Ice Cream

### **DECONSTRUCTED BANOFEE PIE 28**

Coconut Cream, Toffee, Cacao Crust, Caramelized Bananas,  
Salted Caramel Ice Cream

### **SMASHING SUNDAY & KAAMARANGA 26**

Vanilla, Chocolate and Strawberry Ice Cream, Tropical Fruits

All prices are in USD and are subjected to Service Charge and applicable taxes.