

# Glam's Monthly Vegan Menu

-DEC 2-

(and Gluten-Free!)

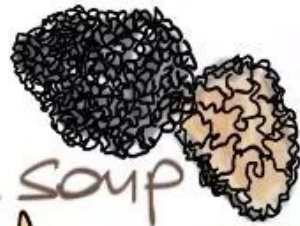
## Amuse Your Palate



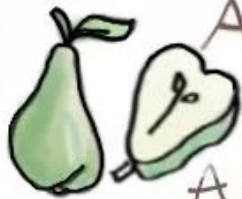
Our potager garden rosemary with a twist



### To Start...



A chestnut and truffle soup



### Followed By...



A wicked winter salad ~  
yellow endives, crispy kale, a duo  
of quinoa & poached pear on a bed of  
pine nut curd and sprinkled with  
garam masala puffed corn

### And Then...

Chestnut orechiette tossed with  
wild mushrooms and chilli spiced aives,  
lightly covered with a pinenut  
parmesan cheese



### For the Main...

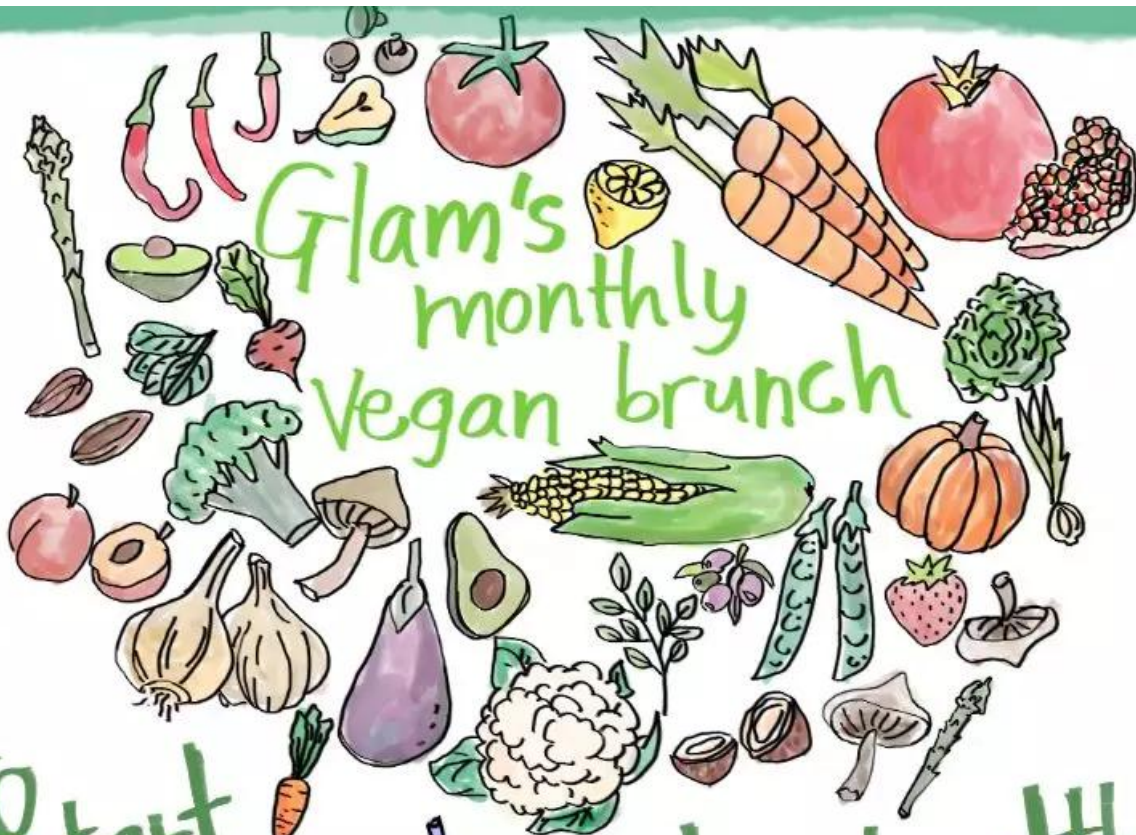
Pumpkin cassoulet braised  
with butter beans served with  
wild black rice and smoked  
tomatoes



### Dessert...

A raw chocolate tart served  
with spiced soy ice cream topped  
with macadamia shavings





# Glam's monthly Vegan brunch

To start...

+38 rmb if you would like another...



Pick a healthy juice!



Christmas Morning Smoothie

Frozen Fairies

banana, dates, cinnamon, nutmeg, vanilla, macadamia nuts & water

cranberries, raspberries, strawberries, soy milk, maple syrup, chia seeds & spices



++extra for coffee or tea

328 per person + 10% service charge