

SHAMBALA – A VEGAN DINING EXPERIENCE

Date : 27 March 2018, Tuesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Mezza9 Party Room | Grand Hyatt Singapore, 10 Scotts Road
Singapore 228211
Dress Code : Smart Casual
Price : S\$ 102.40++ (HSBC Cards)
S\$ 128.00++ (Other payment modes)

Reception

Naturel Organic Angel Hair Pasta with Pea and Lime Dressing, Pea Sprouts
Spicy Coconut-Battered and Wok-Fried Cauliflower, Sesame, Scallion

Lemon and Elderflower Spritz with Thyme and Vanilla

Menu

Rose of Dragon Fruit, Vegetable Garden, Orange Basil Sauce

Light Black Tea with Turmeric, Saffron and Cacao Nibs

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Light Smoked Watermelon Carpaccio, Avocado Oil Emulsion, Aged Balsamic,
Sustenir Kale Chips, Sustenir Baby Spinach

Chilled Tomato "Tea", Grapefruit, Dry Sherry

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Charcoal-Coated Tempura Platter, Sesame Sauce

Furinbizan Junmai Sake

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Duo of Ravioli, Cashew Nut Basil Sauce, Truffle Espuma

Kinunoaji Junmai Daiginjo Sake

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Selection of Homemade Vegan Cheeses
Sustenir Heirloom Tomato Jam, Nutty Sustenir Rocket Pesto

Cooling Elixir – Watermelon, Mint, Basil, Lime

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Raw Carrot Cake, Cashew Nut Icing, Passion Fruit, Avocado & Chocolate Ice Cream

Double-Fermented Fizzy Kombucha

*Menu details accurate as at 1 March 2018 & subject to changes