

IN VILLA DINING

VEGETARIAN MENU

SMALL PLATE

Kale & Pear ^{(TN) (VG)} <i>local green kale, pear, red cabbage, carrot, baby spinach, avocado, roasted walnut, lemon mustard dressing</i>	165
Tofu Cirebon ^{(V) (E)} <i>umami tofu, green chili, cucumber, jicama, shallot tamarind sauce</i>	175
Veggie Roll ^(VG) <i>cucumber, carrot, cabbage & asparagus, pickle ginger, avocado, soy sauce</i>	185
Plaga Farm Baby Cucumber Salad ^{(TN) (D) (GF)} <i>feta cheese, kalamata olives, organic cherry tomato, wild oregano lemon dressing</i>	245
Local Cow Milk Burrata ^{(D) (V) (TN) (GF)} <i>heirloom cherry tomatoes, coulis, watermelon radish, onion, kemangi oil</i>	300
Plaga Farm Zucchini “Buduk” ^{(V) (D) (E)} <i>char- grill zucchini tartare, tofu stuffed zucchini flower, sundried tomato, fermented coconut milk coulis</i>	210

SOUP

Butternut Velouté ^(V) <i>texture of japanese kabocha, crouton, basil oil</i>	240
Mushroom Cappuccino ^{(V) (D)} <i>creamy mushroom velvet, crispy mushroom, parmesan vanilla foam</i>	265
Gazpacho ^(VG) <i>cherry tomato, celery, cucumber & coriander tartare, watermelon</i>	185

LARGE PLATE

Organic Eggplant Purwakarta ^(V) <i>grilled garden eggplant, coconut mashed potato, glaze baby vegie, maranggi sauce</i>	210
Pesto Risotto ^{(V) (GF) (D)} <i>arborio rice, basil pesto, seasonal vegetables, parmesan emulsion</i>	220
Mie Goreng Vegetables ^{(GF) (N) (E) (S)} <i>fried egg noodles with vegetables, fried egg, melinjo crackers, sambal</i>	210
Nasi Goreng Vegetarian ^{(N) (V)} <i>fried rice with vegetables, fried egg, melinjo cracker, sambal</i>	210
Cap Cay ^(VG) <i>stir-wok Asian vegetables, tofu, soy sauce, sesame oil</i>	185

SIDE

Steam OR Sauteed Seasonal Vegetable ^(VG)	105
Truffle Mash Potato ^{(V) (D)} <i>creamy butter potato flavor with truffle</i>	110
French Fries ^{(V) (VG)}	105
White Rice	65

HOUSE MADE SOURDOUGH PIZZA

Margherita ^{(D) (V)} <i>tomato, mozzarella, basil</i>	195
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PASTA LOVERS

House-made Linguine | Tagliatelle | Rigatoni | Casarecce (E) with choice of:
Vegan & Gluten Free Spaghetti are available upon request

Pomodoro e Basilico ^(VG) <i>tomato coulis, fresh basil, Extra vergine olive oil</i>	185
Arrabbiata Sauce ^(VG) <i>tomato coulis, organic cherry tomato, Plaga farm chili, garlic, fresh basil</i>	190
Pesto Genovese ^{(D) (V) (TN)} <i>basil pesto, seasonal green vegetables, pine nuts, Grana Padano</i>	210
Wild Mushroom Cream Sauce ^{(V) (D) (A)} <i>seasonal mix mushrooms, sour cream, parmesan</i>	255

SWEET TREAT

Tape Cheese Cake ^{(D) (V)} <i>fermented cassava cheesecake, opalys whipped ganache, mixed berry sorbet, raspberry fresh</i>	175
Dadar Gulung ^{(D) (V)} <i>rolled palm sugar, pandan crepe, coconut grated, mango compote</i>	150
Banana Spring Roll ^{(D) (V)} <i>banana tandu criapy, spring roll, chocolate sauce, maple syrup</i>	125
Fresh Fruits Platter ^{(V) (GF)} <i>seasonal local fruits, local honey, lime</i>	125

SELECTION OF ICE CREAM AND SORBET

Ice Cream Selection ^{(D) (N)} Vanilla Strawberry Chocolate Nutella Salted Caramel Pistachio Rum Raisin	60/ scoop
Sorbets Selection ^{(V) (GF)} Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut	60/ scoop
Additional Topping Caramel Pearl Dark Chocolate Pearl Marshmallow Roasted Almond Cookies Chantilly Chocolate Sauce Caramel Sauce	12