BLOOM
CAFE & GARDEN LOUNGE

VEGETARIAN
Menu

STARTERS

VEGETABLE GYOZA 190
Pan-seared vegetable dumpling with gyoza sauce

MUSHROOM BRUSCHETTA 240
Top with Grana Padano cheese

TRUFFLE FRIES 250
Crispy French fries with truffle oil and truffle mayonnaise

TOFU SALAD WITH SESAME DRESSING 250
Grilled-tofu, lettuce salad, tomato, radish and sesame dressing

BROCCOLI TANDOORI 260
Broccoli marinated in spiced yogurt, grilled to smoky perfection on green pea

SAMOSA 370
Crispy pastry filled with spiced potatoes, served with chutney

PANEER TIKKA 390
Grilled-marinated paneer in yoghurt with Indian spice and mint sauce

PASTA

PENNE ARRABIATA 290
Penne pasta with, dried chili, tomato sauce

FETTUCHINI TRUFFLE CABONARA 380
Truffle cream sauce with mushroom and parsley top with Parmesan

SPAGHETTI PANEER BUTTER 390
Tomato sauce, roasted paneer tandoori with spaghetti and green pea

PIZZAS

MARGHERITA 350
with tomato sauce and Mozzarella cheese

MUSHROOM TANDOORI 390
Baked-mushroom, bell pepper, yoghurt, cheese on tomato Base

TRUFFLE & FUNGHI 499
Mushroom, truffle cream and Mozzarella cheese

THAI DELIGHTS

VEGETABLE SPRING ROLLS 230
Served with sweet plum sauce

NAM-TOK GAI YANG 230
Spicy mock chicken Thai salad with chili, shallot & roasted rice

YUM WOON-SEN 250
Plant based ground meat with glass-noodle Thai salad with chili, onion and peanut

GREEN CURRY 220
Potatoes, broccoli, carrot, cauliflower & tofu in green curry with coconut milk

STIRE-FRIED PLANT-BASED CRISPY PORK 330
With garlic & chili

PAD KAPROW PLANT-BASED GROUND MEAT 330
Wok-fried plant-based ground meat, chili, basil

MOCK CHICKEN WITH CASHEW NUT 330
Stir-fried mock chicken with cashew nut, dried chili and onion