



Living Cuisine

Menu du jour
One

Thai lemonade ~ 4.90

Pineapple, cucumber gazpacho ~ 12.90

Green pawpaw salad rolls ~ 8.90

Spiced zucchini, pumpkin with tomato harissa ~ 18.90

Granny smith apple ice, pawpaw coconut salad ~ 9.90

5 Course Degustation ~ 45.90

Menu du jour



Living Cuisine

Two

Enzyme boost ~ 5.90

Marinated mushroom, rocket salad ~ 14.90

Tomato, jasmine tea ~ 8.90

Snake bean, cherry tomato, chilli sprout salad, spiced
cashew nuts ~ 17.90

Raspberry poached pear, green coconut ice ~ 9.90

5 Course Degustation ~ 45.90

Menu du Jour



Living Cuisine

Three

Creamy coconut shake ~ 5.90

Spicy almond, rocket, apple salad ~ 13.90

Watermelon, tomato gazpacho ~ 9.90

Vegetable spaghetti, sesame dressing ~ 17.90

Vanilla spiced pawpaw salad ~ 9.90

5 Course Degustation ~ 45.90

Menu du Jour

Four



Living Cuisine

Pina cola ~ 5.90

Crispy poached pear, rocket salad, maple, macadamia nuts ~ 14.90 spiced

Spicy sweet corn salad wraps ~ 9.90

Cauliflower salsa salad ~ 16.90

Chocolate fudge, berry dipping sauce ~ 11.90

5 Course Degustation ~ 45.90

Menu du Jour
Five



Living Cuisine

Spiced pear, coconut juice ~ 5.90

Sweet pawpaw, cucumber tartare, coconut, herb crust ~ 13.90

Green tea granite ~ 7.90

Semi dried vegetables, spicy coconut, peanut sauce ~ 18.90

Pineapple carpaccio, cardamom syrup, pawpaw relish ~ 10.90

5 Course Degustation ~ 45.90

Menu du Jour

Six

Chocolate banana shake ~ 6.90



Living Cuisine

Garden market cucumber, tomato salad, avocado dressing ~ 14.90

Rice paper salad wraps ~ 9.90

Antipasto platter

Semi dried tomatoes, carrots, hummus, cucumber, pesto, olives,
harrisa, flat bread ~ 19.90

Ginger pickled watermelon, spiced cashew nuts,
carrot granita ~ 9.90

5 Course Degustation ~ 45.90