



ANOAH – Plant based

MARCH MENU

MISO MEETS OYSTER

Miso soup, silk tofu, nori

Mushroom sea breeze

THE BACHELOR

Rosa di Silva, fermented lemon hummus,

Pickled mustard seeds, rose leaves

FLOWER POWER

Flowersprouts, celery puree, purslane

Black sesame

GREEN FUTURE

Gnocchi, parsley sauce, palm kale,

Champagne foam

LOTTI CAROTTI

Carrot cake, apple celery gel, roasted almonds

Lemon sorbet

PURPLE RAIN

Truffled red cabbage risotto, kimchi, soy yogurt,
caramelized hazelnut