VEGETARIAN A LA CARTE MENU

COLD STARTERS

GREEK-STYLE PORTOBELLO SALAD
Portobello Mushrooms, Capsicum,
Roma Tomatoes, Feta Cheese,
Pickled Cucumbers, Avocado, Lemon Dressing
16.35

TANGLIN'S CAESAR SALAD
Semi-Dried Tomatoes, Caesar Dressing,
Farm Eggs, Crispy Baguette
12.95

STUFFED AVOCADO SALAD
Mango Salsa, Garden Salad,
Beetroot Marmalade,
Thousand Island Dressing
12.40

COBB SALAD
Avocado, Baby Romaine Lettuce,
Roma Tomatoes, Feta Cheese, Pickled Shallots
9.50

ROASTED AUBERGINE WITH TZATZIKI
Japanese Cucumbers, Roma Tomatoes,
Dukkah Spices, Lemon Wedge
11.90

Add-ons
Feta Cheese **+3.50**
Portobello Mushrooms (80g) **+3.30**
Roasted Pumpkin (120g) **+2.75**
Half Avocado **+2.20**
Cherry Tomatoes **+2.00**
Bell Peppers **+1.85**
Hard-Boiled Egg (1 pc) **+1.40**

Greek-Style Portobello Salad

HOT STARTERS & SOUP

BAKED MONT D'OR CHEESE
Rosemary, Garlic, Bread Chips
18.90

CREAM OF WILD MUSHROOM
Truffle Oil, Dried Parsley
9.35

FRIED CAULIFLOWER WITH INDIAN SPICE
Mint Chutney, Lemon Wedge
9.00

MULLIGATAWNY SOUP
Lemon Wedge, Fried Shallots
8.95

Photos are for illustrative purposes only

VEGETARIAN A LA CARTE MENU

BURGERS & TOASTS

PLANT-BASED IMPOSSIBLE BURGER

Plant-Based Patty, Cheese, Tomatoes, French Fries
Salad with House Dressing
19.50

Add-ons:
Portobello Mushrooms **+3.30**
Fried Egg (1 pc) **+1.40**

CLUB SANDWICH

Eggs, Lettuce, Avocado, Tomatoes,
Semi-Dried Tomatoes, Chips, Coleslaw,
Salad, Aioli
10.90

CHEESE TOAST

Chips, Coleslaw, Salad
7.50

Margherita

WOOD-FIRED PIZZA

QUATTRO FORMAGGI

Parmesan, Mozzarella, Gorgonzola,
Romano Cheese
19.65

BIANCA AI FUNGHI

Parmesan Cheese, Gruyère Cheese,
Shimeji Mushrooms, White Sauce, Rosemary,
Rocket Leaves, Button Mushrooms
18.50

MARGHERITA

Sweet Basil, Extra Virgin Olive Oil,
Romano Cheese, Roma Tomatoes
14.85

DIY PIZZA

14.70

Upgrade to Italian Sourdough Pizza **+5.00**

Choice of Toppings
Mushrooms | Bell Peppers | Jalapeños
Onions | Spinach | Black Olives
Pineapples | Artichokes
1.85 each

VEGAN DAIRY FREE VEGETARIAN GLUTEN-FREE FAVOURITE AND NEW

VEGETARIAN A LA CARTE MENU

PASTA & MAINS

CARBONARA WITH FOREST MUSHROOM
18.55

PUMPKIN & SPINACH LASAGNE
Béchamel Sauce, Tomato Sauce, Rocket Leaves
15.90

ROASTED CAULIFLOWER
Tossed Spinach, Sourdough,
Parmesan Cheese, Balsamic Glaze
14.90

VEGAN CHICKPEA TIKKA MASALA
Coconut Milk, Carrots, Green Peas, Tomatoes, Coriander, Ginger, Spices, Served with Sourdough Bread and Papadum
13.90

AGLIO OLIO
Sliced Garlic, Pepperoncino, Extra Virgin Olive Oil
10.85

ARRABIATA
Spicy Tomato Sauce, Sliced Garlic,
Pepperoncino, Rocket Leaves
10.85

Choice of Pasta:
Spaghetti | Penne | Fettuccine | Gluten-Free Penne

Add-ons
Portobello Mushrooms **+3.30**
Cherry Tomatoes **+2.00**
Baby Spinach **+1.85**
Black Olives **+1.85**

Claypot Assorted Vegetables with Tofu

THE ASIAN

CLAYPOT ASSORTED VEGETABLES WITH TOFU
Carrots, Broccoli, Enoki Mushrooms,
Long Cabbage, Kai Lan, Egg Tofu, Jasmine Rice
12.90

FRIED RICE
Egg, Scallion, Assorted Mushrooms, Carrots,
Green Peas
12.60

KWAY TEOW | THIN BEE HOON
Assorted Mushrooms, Choy Sum, Carrots,
Long Cabbage

Dry | Gravy | Soup
12.60

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VEGETARIAN A LA CARTE MENU

SIDES

SAUTÉED SPINACH
Garlic **6.00** | Cream **8.25**

SAUTÉED WILD MUSHROOM
Garlic **8.80**

BRUSSELS SPROUT
Garlic **5.60**

BABY KAI LAN
Steamed **5.60** | Garlic **6.25**

BROCCOLI
Steamed **5.60** | Garlic **6.25**

CAJUN WEDGES
5.60

FRENCH FRIES
Plain **5.60** | Cheese **7.40** | Truffle Oil **8.50**

MASHED POTATO
5.60

BAKED POTATO WITH CONDIMENTS
5.50

STEAMED JASMINE RICE
1.10

STEAMED BROWN RICE
2.20

DESSERTS

TAVERN'S AGED CHEESE BOARD
Kikorangi, Tête De Moine, Aged Cheddar, Brie, Stilton Blue, Vegetable Sticks, Dried Fruits, Quince Paste, Crackers, Grapes
19.45

PANDAN & COCONUT CAKE
Gula Melaka, Coconut Ice-Cream
12.90

BANANA SPLIT
Vanilla, Chocolate, Strawberry Ice-Cream
10.45

BREAD & BUTTER PUDDING
Warm Vanilla Sauce
9.35

CHERRIES JUBILEE
Cherry Brandy, Vanilla Ice-Cream
9.35

SIGNATURE CHOCOLATE LAVA CAKE
Single Scoop of Vanilla Ice-Cream
10.95

CRÈME BRÛLÉE
Flavoured with Grand Marnier
8.80

TAVERN'S TRADITION
CRÊPES SUZETTE & GRAND MARNIER
Choice of 1 Scoop
Vanilla | Chocolate | Strawberry Ice-Cream
9.10

TAVERN'S TRADITION
SPICED GRANNY SMITH APPLE PIE
Choice of 1 Scoop
Vanilla | Chocolate | Strawberry Ice-Cream
8.45

SORBET
Lychee | Lemon | Soursop | Mandarin Yuzu
4.60 Per Scoop

HÄAGEN-DAZS ICE-CREAM
Belgian Chocolate | Cookies and Cream
Macadamia Nut | Rum & Raisin | Strawberry
5.60 Per Scoop (100ml)

ASSORTED ICE-CREAM
Chocolate | Strawberry | Vanilla
2.85 Per Scoop

ASSORTED FRUIT PLATTER
9.35

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