

ITHALIAN SUPPER CLUB

ITALIAN + THAI FUSION

You are already everything that veganism promises: its goodness, love caring, understanding, patience and perseverance



STARTERS

WELCOME COCKTAIL – Bubbly with tamarind syrup

BAGNA LON WITH CRUDITÉS – Piedmont's rich, warm dipping sauce with fermented Thai vegan anchovy paste, alongside a pungent coconut and salted soy bean relish from central Thailand

NAM PRIK ON(G) CROSTINI – caponata's umami-rich northern Thai cousin, served on toasted artisan bread and topped with pine nuts.

WARM BUTTER BEAN LAAP SALAD – creamy butter beans seasoned with a hot-salty-sour dressing, extra virgin olive oil, wilted fresh mint, coriander and lettuce

MAIN AND SIDE

TAMARIND TOFU POLENTA – crispy fried tofu with sticky chilli jam and tamarind glaze over "corny" polenta with salted coconut cream

PAN SAUTÉED SPINACH – wilted spinach with a hint of garlic

DESSERT

THAI TEA MIGLIACCIO – a classic Neapolitan sticky millet cake perfumed with black tea, cinnamon, star anise, and vanilla

