



Discover Our Plant Forward Menu

As part of Accor's Plant Forward initiative, we've partnered with Chef Alfie Steiner to create a three course menu that celebrates vegetables in all their diversity. Thoughtfully crafted using seasonal ingredients, each dish is designed to deliver exceptional flavour while supporting a more sustainable way of dining.

Three Course Set Menu Special...\$55

TO START

Roast Tomato & Basil Soup...\$19

Roasted Tomato & Basil Soup is a comforting blend of slow-roasted tomatoes, aromatic garlic, and fragrant basil, brought together into a velvety, flavourful bowl. Each spoonful carries the natural sweetness of roasted tomatoes balanced with subtle herbs, finished with a swirl of cream for richness.

Nutritional Information | 140 kcal Calories | 3g Protein | 16g Carbohydrates
7g Fat | 3.5g Fibre | 9g Sugar

MAIN

Curried Coconut Dhal...\$30

A comforting and aromatic coconut dal inspired by everyday Indian flavours. Creamy red lentils simmered with warming spices, tomatoes and coconut milk, balanced with fresh cucumber raita, tangy pickled onions and crispy poppadom. A nourishing plant-forward dish that is rich, satisfying and full of vibrant flavour

Nutritional Information | 680 kcal Calories | 21g Protein | 78g Carbohydrates
29g Fat | 17g Fibre | 11g Sugar

DESSERT

Honey-Roasted Date Tart...\$17

The Honey-Roasted Dates Tart is a warm, subtly sweet dessert featuring caramel-soft dates nestled in a delicate almond crust. Lightly baked until golden and finished with a bright drizzle of balsamic glaze, it offers a balanced blend of richness, nuttiness, and gentle acidity in every bite.

Nutritional Information | 250 kcal Calories | 4g Protein | 35g Carbohydrates
13g Fat | 5g Fibre | 20g Sugar

About Alfie Steiner

Created in collaboration with British culinary creator Alfie Steiner (@alfiecooks), these dishes showcase his signature approach to vibrant, flavour-packed plant-forward cooking, designed to nourish both people and the planet.