SINTILLATE®
VEGAN CARNAVAL BRUNCH
£50 PP / FOR 90 MINUTES ONLY

EDAMAME
Salty or spicy

VEGGIE TEMPURA
Asparagus, carrot & broccoli tempura

ZALMON SASHIMI
Cured vegan salmon, with beetroot & a mango, passionfruit & chilli vinaigrette

AMARELLO TEMAKI
Soy sushi wrap, stuffed with sundried tomatoes, vegan cream cheese, pickled cucumber, wakame & lettuce, topped with sesame

TOFU STEAK
Crispy fried tofu steak, served with asparagus & shimeji mushrooms

VOLETA SUSHI ROLL
Soy sushi wrap, stuffed with breaded carrots, wakame & asparagus, topped with tapioca pearls

BOLO DE PRESTIGIO
Chocolate sponge cake filled with coconut cream

BOTTOMLESS CAIPARINHAS OR DRAFT BEER
Or upgrade to BOTTOMLESS CHAMPAGNE for £20pp

Temakinho