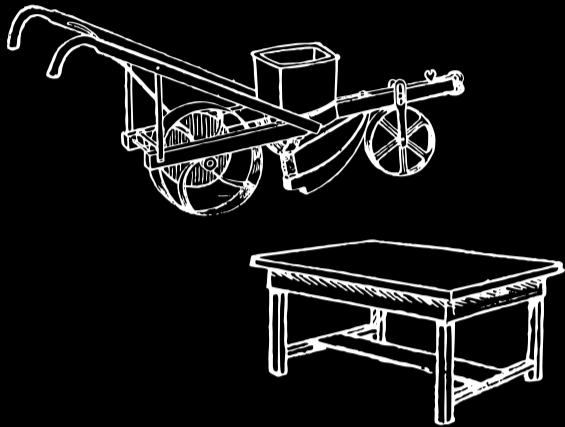


afterglow

BY AN G L O W

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FARM-TO-TABLE FOOD

VEGETARIAN
VEGAN
LOCAL
NON-PROCESSED
FRESH
ECOFRIENDLY
COMMUNITY BASED

APPETISERS

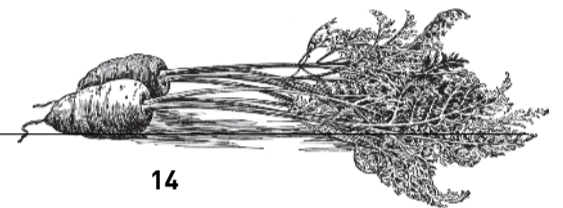
- AN ASSORTMENT OF RAW CRACKERS** 10
(Chef's Selection)
- RAW VEGAN NUT 'CHEESE' PLATTER WITH CRACKERS** 16
(Chef's Selection)
Cultured Cashew Nut Base with Probiotics
- RAW GUACAMOLE DIP WITH CRACKERS** 14
Avocado, Tomato, Corriander, Onion
- MACADAMIA NUT 'HUMMUS' DIP WITH CRACKERS** 14
Macadamia Nuts, Zucchini, Tahini, Garlic
- AFTERGLOW KIMCHI NORI ROLLS** 6 PCS 14
Almond Sushi 'Rice' with Homemade Seven Days Aged Kimchi
- AFTERGLOW ACHAR NORI ROLLS** 6 PCS 14
Almond Sushi 'Rice' with Homemade Seven Days Aged Achar



SOUPS

PLEASE CHECK AVAILABILITY & SEASONAL SPECIALS WITH SERVER.

- PUREE SOUP** 14
CARROT, ORANGE, MISO, GINGER PUREE SOUP
with Hazelnut and Orange Infused Extra Virgin Olive Oil
- POTATO AND LEEK SOUP**
with Shitake Mushroom, Fresh Chives and Garlic Sprouts
- BROCCOLI SOUP**
with Walnut, Potato, Onion and Macadamia Cheese
- CHUNKY SOUP** 14
CLEAR TOM YUM BROTH
Made-from-scratch Vegetable Broth with Broccoli Florets, Cherry Tomato, Baby Spinach & Seasonal Shitake, Inoki, Oyster Mushrooms, Red Radish, Corriander Garnish
- QUINOA-STROME**
Made-from-scratch Vegetable Broth with Quinoa, Diced Potato, Zucchini, Carrots, Red Onions, Tomatoes & Parsley, Red Radish Garnish



SALADS

- DRAG-POM SALAD** (NG) (NO) 16
Dragonfruit, Pomegranate, Avocado with Chopped Macadamia and Lemon Mint Dressing with Mesclun Greens
- POTATO SALAD** 15
with Leek, Smashed Avocado 'Mayo', Pickled Shallots and Onions
- QUINOA BOWL** 16
Marinated with Local Herbs and Spices with Medley of Seasonal Vegetables
- RAW TACO BOWL** 16
Bed of Mild Spicy Salsa, Avocado, Marinated Walnut 'Meat' with Romaine Lettuce and Purple Cabbage
- *Additional Avocado 3
*Additional Topping 2
*Additional Sauce 2



MAINS

PLEASE CHECK FOR SEASONAL SPECIALS WITH SERVER.

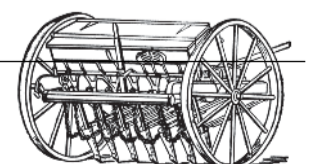
- RAW LASAGNE** 20
Layers of Zucchini Sheets with Cashew Nuts Cream Cheese, Pine Nuts & Mixed Herbs Pesto, Dehydrated Cherry Tomato Sauce, Marinated Baby Spinach & Shitake Mushrooms, Almond Crumble Cheese and Crisp Garden Salad
- RAW BURGER** 20
Dehydrated Carrot Pulp Patty Flavoured with Homemade Spiced Blend, Marinated Jicama Fries and Creamy Coleslaw with Herb Mayo
- RAW ZUCCHINI LINGUINE WITH WALNUT 'MEAT'-BALLS** 20
Spiralized Zucchini, Dehydrated Cherry Tomato Sauce, Almond Crumble Cheese and Walnut, Shitake & Dates 'Meat'-Balls
- DECONSTRUCTED SUSHI BOWL** Can request for (NG) (NO) 16
with Seasonal Pickles, Shitake Mushrooms, Avocado and Mild Wasabi Dressing



RAW DESSERTS

PLEASE CHECK FOR SEASONAL SPECIALS WITH SERVER.

- RAW CHOCOLATE SALTED CARAMEL FUDGE** (NV) 12.50
Raw Avocado and Raw Cacao Fudge, Rich Tahini Layer, Vanilla and Medjool Dates Infused Walnut Crust
- SEASONAL FRUIT PARFAITS** (NV) 12.50



FACEBOOK

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INSTAGRAM

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(NG) No Garlic (NO) No Onion (NV) Non Vegan