



VEGETARIAN & VEGAN OFFERING

BEETS AND CANA DE CABRA*

SEARED SPANISH GOAT CHEESE | MACADAMIA NUTS
ARUGULA | WILD HONEY
21

FRESH VEGETABLE LUMPIA

SAVOY CABBAGE, JICAMA | BEAN SPROUTS | ROASTED PEANUTS
JAPANESE SWEET POTATO | SHIITAKE | SWEET GARLIC SOY
16

OYSTER MUSHROOM TEMPURA

SAUTEED LEEKS | BLACK GARLIC CHIMICHURRI
21

WOOD GRILLED CAULIFLOWER STEAK

PICKLED RED ONIONS | ROASTED PINE NUTS | VADOUVAN SPICED
32

FOREST MUSHROOM RISOTTO

ORGANIC CARNAROLI | WILD MUSHROOMS | TRUFFLES
36

SEASONAL BIRYANI

BASMATI | SEASONAL VEGETABLES
22

*Prepared by Executive Chef Marty Lopez
and Team Scotch 80 Prime at the Palms*

*Health District Notice: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food-borne illness.
Thoroughly cooking food of animal origin, including but not limited to
beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food
borne illness. Young children, the elderly, and individuals with certain
health conditions may be at a higher risk if these foods are consumed raw or
undercooked.*

SCOTCH EIGHTY PRIME