



VEGETERIAN MENU

GREEN

GREEN PAPAYA SALAD

Shredded young papaya, crispy shallot, coriander and lime & chilli dressing. 18

FAKE RAVIOLI

Beetroot miso smoked tofu, vegan truffle mayonnaise and red curry crumble. 21

SOUP *(Individual portions)*

MISO SOUP (V)

Shiitake mushrooms, tofu, wakame seaweed and spring onion. 9

DIM SUM

CRISPY SPRING ROLLS (V) *(4 per portion)*

Chinese wild mushrooms, bok choy, bean sprouts, glass noodles and sweet chilli sauce. 15

CURRY *(Served with jasmine rice)*

INDONESIAN LAKSA (V)

King mushrooms, rice noodles, tofu, pumpkin and Indonesian yellow curry sauce, topped with coriander. 26

SIDES

EDAMAME

Steamed soy beans with Maldon sea salt. 9

PAD THAI TOFU

Stir fry rice noodles with bean sprouts, egg, roasted peanuts, coriander and sweet & salty tamarind sauce. 17

WOK FRIED AROMATIC RICE TOFU

Sautéed with mango, spring onions, celery, egg, chives, chilli and garlic. 17

WOK SEARED VEGETABLES

Bok choy, tofu, okra, asparagus, seasonal vegetables, garlic and ginger. 17

DESSERT

HOMEMADE ICE CREAM & SORBET

Chocolate, Vegan Chocolate, Vanilla, Raspberry Sorbet. 4,5