

Vegetarian (V) and Vegan (VG) options *Menu*

Entree

Vegetarian Spring Rolls (VG) (3) Homemade spring rolls with cabbages, carrot, vermicelli noodles served with sweet and sour sauce	10.9
Shallot Pancakes (V) (2) Chive puff pastry served with sweet soy sauce	12.9
Salt & Pepper Lightly coated in flour, tossed with fresh chilli, Murray River pink salt, pepper and chopped spring onions	Eggplant: 12.9 / Tofu (VG): 14.9

Mains

Cashew Nuts (V) (VG) Seasonal vegetables with tomatoes and roasted cashew nuts in sweet & sour sauce	23.9
Teriyaki Vegetables Japanese style thick caramelise sauce with a dash of wine and served on a sizzling plate	24.9
Thai Basil Vegetables (V) (VG) (medium) Thai style vegetables stir fried with chilli and fresh basil leaves	24.9
Thai Chilli Vegetables (V) A popular thai spicy dish with fresh basil, chilli and brown onion	24.9
Vegetarian Long Song (V) Thai style crushed roasted peanut satay sauce stir fried and served on steamed green vegetable	24.9
Mongolian Vegetables (V) (GF) Traditional Mongolian style served on a sizzling plate with sesame seeds	26.9

Curries

Kang Kiew Vegetables (V) Traditional green curry with fresh eggplant	24.9
Choo Chee Vegetables (V) (GF) Authentic thai red curry, coconut milk, palm sugar in fresh basil leaves	24.9

Rice & Side Dishes

Fried Rice (V) (VG) rice with seasonal vegetables & spring onion	17.9
Singapore Hokkien Mee (V) Stir fried yellow egg noodles with fried onion and bean spouts	23.9
Char Kway Teow (V) (VG) Flat rice noodles with Chinese vegetable and bean spouts	24.9
Pad Thai (V) (GF) Thai street rice noodles with chives, bean spout, tofu and crushed nuts	25.9
Bowl Of Steamed Vegetables (GF) Mixed vegetables	13.9
Mixed Vegetables Stir fry (GF)	17.9