

Vegetarian/Vegan

Our food is freshly prepared and designed for sharing so it will come out at different times.

Relax and enjoy!

SNACKS

Kyoto style Japanese pickles selection 6 (V)

Salted Edamame (soy beans in the pod) 6 (V)

SMALL PLATES

Salt and chilli tofu, sake soy 12 (V)

Chinese style vegetarian spring rolls (4) 12

Sweet corn and coriander fritters, chilli caramel (6) 16

Vegetable dumplings (4) 14 (V)

Japanese gyoza, vegetable and quinoa (6) 16 (V)

Miso roasted pumpkin, silken tofu, shitake chips, furikake seasoning 15 (V)

LARGER PLATES

Vegetarian curry, simmered with seasonal vegetables and coconut milk 22 (V)

Nasi Goreng- Indonesian fried rice, wombok, carrot and spring onion, sweet soy sauce 20 (V)

Pad Thai – bean-shoots, bean-curd, rice noodles in a rich peanut soy dressing 22 (V)

SIDES

Green Papaya ‘Som Tum’ salad, peanuts, tamarind dressing 14 (V)

Vietnamese coleslaw, vegan nouc cham 12 (V)

Stir fry Asian green vegetables, mushroom sauce 12 (V)

Steamed jasmine rice 3 (V)

Vegan Banquet

\$52.00 per head

8 Courses
(Shared)

Salted Edamame (soy beans in the pod)

Vegetable dumplings

Salt and chilli Tofu, sesame & 7 pepper, sake soy dipping sauce

Vegetable & quinoa gyoza, house-made chilli vinegar

Miso roasted pumpkin, silken tofu, shitake chips, furikake seasoning

Pad Thai – Rice noodles, bean-shoots and bean curd in a rich peanut soy dressing

Vietnamese coleslaw, vegan nouc cham dressing

Choice of Vegan friendly dessert.