

## 冷盤 Cold Plate

C1	素脆鱔	V	Crispy seaweed with sesame	\$ 7
C2	越南米皮卷 V.	, GF	Vietnamese rice paper rolls with vermicelli, mint, lettuce, soy slice	\$10
C3	北京烤鴨	V	<b>Vegetarian Peking duck wrap</b> with gluten strip	\$10
C4	壽司		Assorted sushi (vegan, GF option available)	\$10
<b>C</b> 5	素魷魚	V	Vegan squid with ginger sauce	\$10

## 炸食 Fried

F1	芋頭餃	ν	Taro puffs with mushroom, radish	\$10
F2	芋頭酥	ν	Taro rolls	\$10
F3	炸薯片	V, GF	Waffle fries	\$10
F4	甘梅地瓜		Sweet potato fries with plum seasoning (vegan option available)	\$10
F5	菠菜餃		<b>Spinach rolls</b> with vegetarian ham, cheese, egg	\$10
F6	素蝦	V	<b>Vegetarian prawns</b> with bean curd, golden oyster mushrooms, wasabi	\$10
F7	春卷	V	<b>Spring rolls</b> with taro, mushroom, carrot, mung bean noodle, soy slice	\$10
F8	咖哩餃	V	Curry puffs with green pea, corn, potato, carrot <i>▶</i>	\$10







招牌菜	Chef Specials
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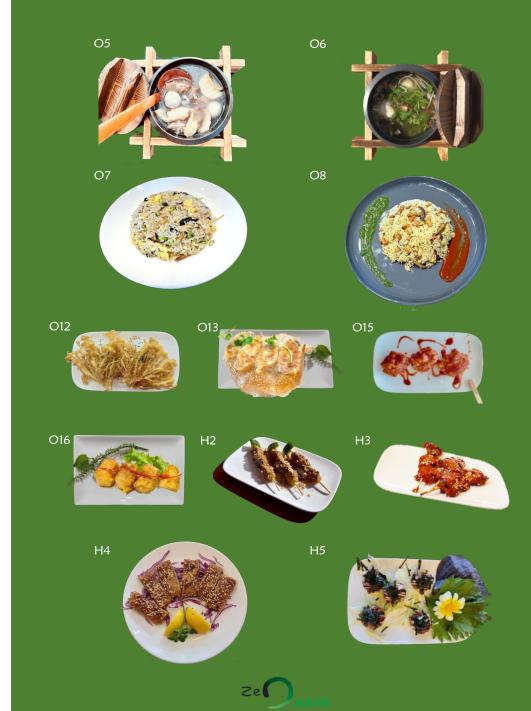
SP1	餘香茄子	ν	Spicy braised eggplant with Veggie mince <i>y</i>	\$30
SP2	三杯猴頭菇	ŧ V	Three cup lion's mane mushroom	\$30
SP3	糖醋素魚		<b>Sweet &amp; sour veggie fish</b> with bean curd, egg, bamboo shoot, enoki mushroom, carrot, celery, ginger	\$30
SP4	炒素海參	V	<b>Stir fried konjac</b> with king oyster mushroom, carrot, bamboo shoot, green vegetable	\$30
SP5	檸檬雞丁		<b>Lemon veggie soy nugget</b> color capsicum, pineapple and lemon leaves	\$30
SP6	手工冷麵		Handmade chilled noodle with veggie rolls, carrots, apples, color capsicum,	\$30
			purple cabbage, lettuce, cucumbers. (Thai sweet source or sesame sauce)	
	主菜		• •	
	<b>主菜</b> 素牛肉麵	V	(Thai sweet source or sesame sauce)	\$25
O1	•	V	(Thai sweet source or sesame sauce)  Main  Classic vegetarian beef noodle soup with lion's mane mushroom, corn, carrot, radish, bok choy, herbal tomato broth	\$25 \$25
O1	素牛肉麵	V	(Thai sweet source or sesame sauce)  Main  Classic vegetarian beef noodle soup with lion's mane mushroom, corn, carrot, radish, bok choy, herbal tomato broth (GF option)  Braised noodle with seaweed bean curd, mushroom broccoli in house made tomato	\$25





## 主菜 Main

O5	四神湯	V	Four herbs soup with yam, euryale ferox seeds, lotus seeds, tuckahoe with veggie ball, king oyster mushroom, soy meat (GF option)	\$20
O6	香菇貢丸湯		Mushroom ball soup with bean sprout, seasonal vegetables	\$15
07	松露炒飯	GF	Truffle fried rice	\$25
O8	香椿炒飯	V,GF	Toona fried rice	\$20
O9	炒飯	ν	Fried rice with vegetarian ham, pea, carrot, potato, corn	\$15
O10	炒米粉	ν	Fried vermicelli noodles with mushroom, cabbage, carrot, soy nugget, curry, soy strip (GF option)	\$15
O11	炒時蔬	V,GF	Stir-fried seasonal vegetables	\$15
O12	炸金針菇	ν	Fried enoki mushroom with salt, pepper	\$10
013	煎餃	ν	Pan fried dumplings with bok-choy, tofu, carrot, mushroom (4 pieces)	\$10
014	蘿蔔糕	V, GF	Radish cake with carrot, sticky rice powder, seasoning (3 pieces)	\$10
015	素酸甜排骨	ν	Vegetarian sweet & sour ribs with taro (3 pieces)	\$10
O16	椒鹽豆腐	ν	Salt & pepper tofu	\$10
O17	白飯	ν	White rice	\$ 3





	熟食		Something Special	
Н1	腐菜捲	V, GF	Bean curd rolls with black fungus, carrot, bamboo shoot, mushroom	\$10
H2	素雞丁串	ν	Soy nugget skewer with soy nugget, mushroom, cucumber	\$10
H3	素叉燒串	ν	<b>Vegetarian char siew skewer</b> with barbeque sauce	\$10
H4	素鰻魚	ν	Vegetarian eel with bean curd, seaweed, potato, sesame	\$15
H5	素章魚燒	V	Vegan tekoyaki	\$15
	蒸食		Steamed	
S1	翡翠餃	V, GF	Jade dumplings with choko, black fungus, carrot, shiitake mushroom	\$10
<b>S</b> 2	黄金餃	V, GF	Golden dumplings with bamboo shoots, carrot, shiitake mushroom, diced soy chicken	\$10
\$3	水晶餃	V, GF	Crystal dumplings with cabbage, black fungus, carrot, shiitake mushroom	\$10
<b>S4</b>	燒賣		Shumai with mushroom, soy slice, carrot, ginger, sesame oil	\$10
\$5	南瓜包	ν	<b>Pumpkin buns</b> with diced vegetarian chicken, water chestnut, radish	\$10
<b>S</b> 6	甜包	ν	Sweet buns (taro or pandan flavors)	\$10
		Please	e ask our staff for weekly special desserts	

