

Vegan Menu



Starters

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1. Vegetarian Spring Rolls (PO PIA JAY)
Crispy spring rolls stuffed with glass noodle, and vegetables
2. Vegetable Tempura (PAK CHOOP PAENG TOD)
Corn Cake (TOD MAN KOW PORD) Sweet corn cake served with sweet chilli sauce, cucumber, and crushed peanuts.
Soups & salads
4. Mushroom Salad (LAAB HET)
5. Vegetables Salad (YAM PAK) >
6. Mushroom Coconut Soup (TOM KA HET)
7. Hot and Sour Mushroom Soup (TOM YAM HET) 7.75 Hot and sour mushroom soup with herbs.
Stir Fry
8. Stir Fried Tofu with Holy Basil (TAO HOO KRAPOW)
9. Stir Fried Tofu in Ginger (TAO HOO PAD KHING)
10. Sweet and Sour Tofu (TAO HOO PAD PREOWAN)
11. Stir Fried Mixed Vegetables (PAD PAK RUAM)
12. Drunken Stir Fried Tofu (TOFU PAD KIMOW) Hot and spicy stir fried with tofu, bamboo shoot, red green pepper, lime leaves, baby corn, and cauliflower.
Curry
13. Vegetarian Green Curry (GAENG KEO WAN PAK)
14. Vegetarian Red Curry (GAENG DAENG PAK) Red coconut curry with mixed vegetables: aubegine, bamboo shoot, tofu and sweet basil.
15. PENANG TOFU (Dry Curry) Dry curry with tofu, fresh bean, lime leaves, coconut milk and sweet basil.
Rice & Noodle
16. Vegetarian Thai Fried Rice (KOW PAD PAK)
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17. Vegetarian Pad Thai Stir fried rice noodles with bean sprouts, chive leaf, bean curd and served with lemon, crushed peanut and chilli flakes.
18. Vegetarian Noodle Pad See-ew11.95
(GUAY TIEW PAD SEE-EW JAY) Stir fried rice noodle with tofu and vegetables in dark soy sauce.
19. Vegetarian Drunken Noodle)
Spicy stir fried rice noodle with tofu, chilli, red green pepper, lime leaves, holy basil and mixed vegetables.
Side Dish
20. Thai Jasmine Rice (KOW)
21. Coconut Rice (KOW KRA TI)
22. Sticky Rice (KOW NEOW)
23. White Noodle (GUAY TIEW)
24. Red Jasmine Rice
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Please enquire our staff for more details. Thank you.