

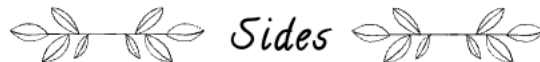


Vegan Chef Challenge October - 2023

Kanom Gui Chai	12.5
Crispy fried garlic chives rice cakes. Served with sweet chillies soy sauce and pickled sweet peppers (GF)	
Spicy Fried Brussel Sprouts	13.5
Crispy fried Brussel sprout, sweet peppers and cauliflower. Tossed in garlic chillies soy sauce, Thai basil and dried cranberries. Topped with coconut mint yogurt (GF)	
Tofu Citrus Salad	16.5
Crispy fried tofu tossed in tangy sesame soy vinaigrette with cabbage, mixed lettuce, arugula, onions, green apples and fresh herbs. Topped with orange, pomegranate seeds and crunchy mixed nuts. (GF)	
Tamarind Tofu	22.5
Crispy fried breaded tofu in house sweet n sour tamarind sauce with sauteed eggplants and basil. Topped with fried onions and green apple. Steamed jasmine rice. (GF)	
Khoa Soi Noodles Soup and Tofu	20.5
Northern Thai noodles soup in mild creamy coconut curry broth with beansprout, tender greens and fried puff tofu. Served with pickled green mustard, lime and crispy chillies.	
Pumpkin and Peppers Scramble	22.5
Butternut squash, kabocha pumpkin, sweet peppers, onions and Thai basil sauteed in mild curry and garlic soy sauce with 'Just' egg. Served with steamed jasmine rice.	
Praram Longsong - Tindle Chick'n	23.5
Pan fried breaded 'Tindle' chick'n, spinach and tender greens. Topped with house creamy peanut sauce and roasted curry. Served with steamed jasmine rice	
'Impossible' Spicy Kimchi Fried Rice	23.5
Spicy fried rice with house made kimchi, 'Impossible' meat and onions. Topped with roasted sesame and fresh veggies (GF)	

Dessert

Coconut Pannacotta	8.5
with choice of mixed berries or mango passionfruit compote and lime zest (GF)	



Garlic Rice	6.5	Thai Elote	8.5
jasmine rice sauteed with roasted garlic and butter		Grilled corn ribs, creamy Sriracha, hot n sour seasoning, lime (GF)	
Steamed Tendergreens	10.5	Sauteed Cabbage	9
with creamy peanut sauce		with onions in garlic soy sauce	