

Vegetarian Menu



ASIAN & THAI

POR PIA PHAK	200.-
Filling wrapped with flour and then fried to a crispy golden brown, served with sauce in a home.	
TOM KHA HED SOD	220.-
Mixed mushrooms cooked in coconut milk, put fresh the herbs and young galangal	
GREEN CURRY	250.-
Vegetarian "meat" balls in coconut milk and green curry made from fresh herbs smell the basil leaves.	
PHAD TAI JE	200.-
Fried noodle vegetarian style with tamarind sauce	
NORMAI FARANG LEE HED SOD	220.-
Stir - fried asparagus and mushroom in soy sauce	
VEGGIE PHUKET STYLE FRIED RICE	220.-
Curry powder, cashew nut and pineapple	
PHAD KAPRAO	220.-
Stir fried vegan Omni "meat" with hot basil served with steam rice	



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INTERNATIONAL

CAPRESE OF MOZZARELLA CHEESE

Roasted eggplant, cherry tomatoes with basil pesto

320.-

MIX FRUIT AND FALAFEL SALAD

Mix seasonal fruit and homemade falafel dressed with fresh yogurt

250.-

GADO GADO WRAP

Indonesian tofu salad with peanut dressing

280.-

GRILLED VEGETABLE SANDWICH

On top cheese and serve with French fried

220.-

SPAGHETTI

With a classic tomatoes sauce

220.-

PENNE

Served with homemade vegetarian Bolognese sauce

220.-

VEGETARIAN CHEESE BURGER

Beyond meat patty served with cheddar cheese, tomato and lettuce. Complimented with French fries and duo sauce

330.-

BURRITO WITH VEGETARIAN

CHILI CON CARNE

Classic burrito with guacamole, tomato salsa and rice. Filled with vegetarian Chili con Carne, served with French fries and Mexican sauce

300.-

FALAFEL WRAP

Homemade flat bread rolled with classic chick pea falafel, tomatoes and lettuce. Complimented with garlic sauce and French fries

300.-

SPINACH & POTATOES CAKE

With roasted tomatoes, tamarind sauce and romesco sauce

250.-

