



# VEGETARIAN MENU

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## STARTER

**Botanical soup dumpling (vg) 16**

*Ginger mushroom consommé*

**Oriental pomelo salad (vg) 13**

*Fresh mint, coriander, peanuts and kerabu dressing*

**Vegetarian lettuce wrap (vg) 16**

*Fresh carrot, celery, mock chicken and BBQ hoisin sauce*

**Steamed "chai" shiitake dumpling (vg) 12**

*Jicama, carrots and black fungus*

**Satay Mock chicken (vg) 12**

*Cinnamon pineapple and peanuts sauce*

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## MAIN

**Braised sesame oil mock chicken (vg) 24**

*Aubergine, tofu and shiitake mushroom*

**Mock chicken in black bean chilli (vg) 26**

*Tangerine peel, pickled ginger and red chilli*

**Teochew braised tofu (vg) 22**

*Ginger and salted beans, shimeji mushroom*

**Okra 15 / Sauté H.K Kai Lan 20 / Baby Pak Choi 18 (vg)**

*Garlic / Plain*

**Classic 60's Singapore vermicelli (v/vg) 16**

*Fresh tomatoes, shiitake mushroom, egg and Chinese cabbage*

**Egg noodles (v) 14**

*Supreme soy sauce, garlic, shallot, egg and beansprout*

**Egg fried rice (v) 9**

*Jasmine rice, egg and green spring onion*

**Jasmine pearl rice (vg) 5**

(v) Vegetarian, (vg) Vegan

Prices include VAT at the current rate

A discretionary service charge of 13.5% will be added to your bill

