



APPETIZERS 8

Deep Fried Vegetarian Spring Rolls	\$7.00
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Stuffed with vegetable and shiitake mushrooms. Served with tamarind sauce

Crispy Wontons	\$7.00
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Stuffed with soy cheese and spinach. Served with chili sauce

Vegetable Dumplings	\$7.00
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Stuffed with mixed vegetables. Served with ginger-soy sauce and spicy chili sauce

Steamed Edamame	\$7.00
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Organic edamame seasoned with Maine sea salt

Roti Canai (pronounced Roti Cha-Nai)	\$7.00
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Indian style flatbread. Served with vegetable curry dip

Hot & Spicy Soy Sticks (2 per serving)	\$7.00
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Soy "chicken" on bamboo skewers with our homemade garlic-chili-cilantro sauce

Soy Nuggets	\$7.00
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Served with chili sauce

Brussels Sprouts	\$7.00
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Fried and seasoned with tamari

SOUPS & SALADS 5

Asian Vegetable Stew	\$5.00
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Chinese broccoli, green mustard, napa cabbage, cauliflower, turnips, carrots and tofu

Fragrant Coconut Soup with Tofu & Baby Bella Mushrooms	\$7.00
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Cherry tomatoes, onions, scallions and cilantro

Spicy Green Leaves Salad	\$8.00
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With a spicy bean curd dressing and crispy tofu. Topped with crispy rice noodles (Make it Gluten Free by substituting our ginger vinaigrette)

Tempura Asparagus Salad with Coconut Milk-Chili Dressing	\$9.00
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Asparagus, red onions, red bell peppers, hard-boiled egg, cilantro, scallions and fried shallots

Larb Gai Jay Salad	\$9.00
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Soy meat, mint, saw cilantro, shallots, rice powder, cucumbers and bell peppers with a soy-lime dressing. Served on a bed of lettuce

STIR-FRIED & STEAMED DISHES 4

Stir-fry Asian Vegetables & Tofu	\$11.00
Chinese broccoli, napa cabbage, bok choy, snow peas and carrots with brown sauce (Make it Gluten Free by substituting tamari in place of our brown sauce)	
Spicy Vegetable Medley Stir Fry	\$11.00
Broccoli, carrots, corn, mushrooms, zucchini, peanuts and soy-meat in a spicy red curry paste sauce. Garnished with shredded lime leaves	
Steamed Assorted Vegetables with Peanut Sauce	\$11.00
Broccoli, carrots, mushrooms, zucchini, corn, snow peas, carrot, green beans and steamed tofu	
Chinese Broccoli with Crispy Breaded Soy Filet	\$12.00
Stir-fried broccoli, Chinese broccoli, carrots and Thai bird chili in a brown sauce. Moderately spicy	

NOODLE DISHES 5

Hot & Sour Noodle Soup	\$11.00
Rice noodles, bean sprouts, tofu, cherry tomatoes, mushrooms, scallions and cilantro. Garnished with ground peanuts and fried wontons. Moderately spicy (Make it Gluten Free without the wontons)	
Organic Green Tea Noodles	\$12.00
Miso soup with napa cabbage, soy filet, seaweed and scallions	
Pad Thai	\$12.00
Stir-fried small rice noodles with tofu, egg, broccoli, carrots, beans sprouts and scallion. Topped with ground peanuts and raw vegetables	
Singapore Noodles	\$13.00
Stir-fried rice vermicelli with curry powder, egg, bok choy, snow peas, bell peppers and tofu. Topped with sweet pea shoots and fried shallots	
Thai Ginger Noodles	\$12.00
Stir-fried wide rice noodles with egg, tofu, ginger, broccoli, carrots, onions, snow peas and scallions	

FRIED RICE DISHES 2

Pineapple Brown Rice	\$12.00
Sun flower seeds, soy-meat, sweet corn, peas, carrots, scallions and egg (Make it Gluten Free by substituting tamari for our brown sauce and tofu for our soy-meat)	
Thai Basil Fried Rice	\$12.00
Chinese broccoli, onions, tomatoes, bell peppers and egg. Choose tofu or soy-meat (Make it Gluten Free by substituting tamari for our brown sauce and choosing tofu)	

CURRY DISHES 3

Peanut Curry	\$14.00
Slow cooked in coconut milk with soy-meat, chickpeas, sweet potatoes, carrots and onions (Make it Gluten Free by substituting tofu or tempeh for our soy-meat)	

Tofu Tikka Masala	\$15.00
Spinach, edamame and chickpeas in a Masala curry sauce. Served with brown rice seasoned with curry powder, peas, carrots and shallots	

Panang Curry Vegetable & Tempeh	\$15.00
Thai eggplant, red peppers, green peppers, zucchini, broccoli, carrots, buttercup squash, Thai basil and lime leaves in a Panang coconut milk curry. Served with jasmine brown rice	

SIDES 5

Steamed Vegetables	\$5.00
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Brown Rice	\$2.00
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Peanut Sauce	\$2.00
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Tofu (Steamed or Fried)	\$2.00
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Tempeh with Sweet Chili Sauce	\$3.00
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