

Vegetarian Palate

603 Washington Ave 11238-3124 · +17186238808 · Updated: Jan 14, 2026

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APPETIZERS 17

Crispy Nuggets Appetizer	\$7.50
Crispy soy chicken breaded with panko breadcrumbs, rosemary, basil and oregano. Served with hickory smoked mustard sauce	
Sugar Cane Drumsticks (5)	\$6.50
Breaded soy protein and fresh herbs wrapped around raw sugar cane. Served with a Thai sauce	
Satay Roll (2)*	\$3.25
Vegetables and soy protein rolled in a spicy Thai sauce	
Edamame	\$3.50
Fresh soy beans steamed in their pod. Sprinkled with sea salt	
Scallion Pancake	\$3.50
Pan-fried vegetarian pancake with bits of scallion	
Tofu Rolls (3)	\$3.50
Garden vegetables and mushrooms wrapped with a thin layer of bean curd skin. Choice of steamed or pan-fried	
Roll Sampler (4)	\$5.50
Combination platter of spring roll, curry roll, hoisin roll and satay roll	
Banana Chicken Rolls (5)	\$6.50
Fish Nugget Appetizer (10)	\$6.50
Salt and Pepper Chicken Tenders	\$5.50
Crispy soy chicken lightly seasoned. Served with vidalia onion vinaigrette	
Curry Roll (2)*	\$3.25
Vegetables and soy protein rolled in a traditional Indian curry sauce	
Hoisin Roll (2)	\$3.25
Vegetables and soy protein rolled in a sweet hoisin sauce	
Malaysian Pancake	\$5.95
Vegetarian Spring Roll (2)	\$3.75
Veggie. Vegan rolls filled with cabbage, carrots, bamboo shoots and wood ear	
Vegetable Roast Duck	\$4.50
Made with pressed bean curd	

Deep-Fried Wonton (10)

\$5.25

Wonton filled with ground peanuts and shredded coconut. Served with sweet and sour sauce

Spinach Dumplings (6)

\$6.00

Dumplings filled with cabbage, bamboo shoots and mushrooms. Choice of steamed or pan-fried

SOUPS 8

Hot and Sour Soup

AVAILABLE OPTIONS

A delicate blend of snow cabbage, bean curd, bamboo shoots, banana blossom, carrots and wood ear

Small: \$3.00

Large: \$5.50

Miso Soup

AVAILABLE OPTIONS

Tofu and seaweed. Served with a pinch of scallion

Small: \$3.50

Large: \$5.50

Buddha`s Noodle Soup

AVAILABLE OPTIONS

A traditional combination of Chinese gourmet vegetables and mushrooms. Choice of rice or egg noodles

Small: \$4.00

Large: \$6.50

Corn Chowder Soup

AVAILABLE OPTIONS

Bean curd porridge with sweet corn, snow peas and mushroom

Small: \$3.50

Large: \$5.50

Seaweed Soup

AVAILABLE OPTIONS

Fresh seaweed, bean curd, carrots, snow peas and mushrooms

Small: \$3.50

Large: \$5.50

Wonton Soup

AVAILABLE OPTIONS

Shanghai rice wrapper filled with soy protein, cabbage and carrot

Small: \$4.00

Large: \$6.50

Mixed Greens Noodle Soup

AVAILABLE OPTIONS

Combination of snow peas, bean sprouts, broccoli and zucchini. Choice of rice or egg noodles

Small: \$4.00

Large: \$6.50

Udon Noodle Soup

\$6.50

Udon served with your choice of topping: mixed vegetables, chicken teriyaki, beef teriyaki and peking ribs

SALADS 4

Veggie Salad

\$4.95

Veggie

Peking Rib Salad

\$6.50

Tofu Salad

\$4.95

Crispy Chicken Salad

\$7.50

RICE 2

Fried Rice \$6.95

Steamed Rice \$6.95

NOODLES 11

Crispy Fried Noodles with Buddha`s Mixed Vegetables \$7.95

Pan-fried egg noodles

Singapore Style Mei Fun (Curry)* \$7.95

Rice vermicelli, stir-fry

Pad Thai* \$7.95

Traditional Thai noodles in spicy sauce stir-fried with bean curd, scallions, carrots, tomatoes and bean sprouts

Mixed Vegetables Lo Mein or Rice Noodles \$6.95

Stir-fried

Lo Mein \$7.95

Seafood Chow Mein \$9.95

Crispy Fried Noodles with Vegetarian Chicken or Beef \$7.95

Young Chow Mei Fun \$7.95

Rice vermicelli, stir-fry

Buddha`s Lo Mein or Rice Noodles \$6.95

Stir-fried

Lo Mein with Ginger and Scallion \$6.95

Shanghai Spicy Noodle* \$7.95

SANDWICHES 2

Vegetarian Chicken Sandwich \$6.95

Vegetarian Turkey Sandwich \$7.50

VEGETARIAN CHICKEN 15

Crispy Nuggets \$12.50

Soy chicken breaded with panko breadcrumbs, rosemary, basil and oregano. Served with a hickory smoked mustard sauce

Chicken Curry with Potatoes* \$12.50

Savory curry soy chicken cooked in Thai style

General Tso`s Chicken \$10.95

Marinated soy chicken in lemon and orange juice with mixed mushrooms, celery and peppers. Topped with roasted cashews

Hawaiian Chicken	\$10.95
Lightly battered fried vegetarian chicken served on a bed of onions and peppers. Served with a pineapple and lychee sweet and sour sauce	
Heavenly Chicken with Mixed Vegetables	\$10.95
Sautéed vegetarian chicken with zucchini, cauliflower, celery, broccoli, carrots and snow peas	
Double Delight	\$10.95
Vegetarian beef and heavenly chicken with sautéed mixed vegetables	
Roast Chicken	\$10.95
Herb-spiced grilled vegetarian chicken served with garlic mashed potatoes and assorted vegetables	
Cornish Hen	\$10.95
Half a vegetarian cornish chicken served with our special lemon sauce	
Mango Chicken*	\$11.50
Fresh strips of mango, vegetarian chicken, sautéed onions and red bell peppers sautéed in a citrus Thai marinade and served in a mango shell	
Orange Tangerine Chicken*	\$10.95
Vegetarian soy chicken with steamed broccoli sautéed in a duo of orange and tangerine sauce	
Nobu Chicken Teriyaki	\$10.95
Vegetarian chicken sautéed with our chef's blended teriyaki sauce with mixed Chinese vegetables and broccoli	
Lemon Chicken	\$9.95
Sesame Soy Chicken	\$10.95
Vegetarian soy chicken with broccoli and mixed vegetables sautéed in sesame sauce	
Texas Fried Chicken	\$10.95
Texas portion of deep-fried soy chicken with tater tots. Served with hickory BBQ sauce	
Soy Chicken with Broccoli	\$10.95
Soy chicken and sautéed broccoli with baked garlic sauce	

VEGETARIAN DUCK ⁴

Sizzling Duck L`Orange	\$10.95
Vegetarian duck mixed with fresh garden vegetables. Served with a zesty orange lemon sauce	
Vegetarian Lemon Duck	\$10.95
Crispy layered bean curd seasoned with lemon sauce, served with broccoli, tomato and cucumber	
Peking Duck	\$10.95
Vegetarian duck served with scallions, cubed pineapples, fresh lychees, hoisin sauce and four home style crepes	
Spicy Shiitake Mushroom with Roast Duck*	\$10.95
Vegetarian's roast duck served with peppered shiitake mushroom and mixed vegetables	

VEGETARIAN TURKEY ²

Vegetarian Turkey	\$10.95
Vegetarian turkey served with garlic mashed potatoes, peas, carrots and cranberry sauce	
Smoked Turkey	\$10.95
Grilled smoked turkey served with mashed potatoes and assorted vegetables	

JUST VEGETABLES 10

Sauteed String Beans	\$7.95
Veggie	
Stir-Fry Ching Kong Tsai	\$7.95
Veggie. Chinese bok choy	
Broccoli with Black Mushroom	\$8.95
Veggie	
Vegetable Tempura	\$9.25
Veggie	
Mushu Delight	\$10.95
Veggie. Mushrooms, wood ears, carrots, snow peas and soy protein strips	
Sauteed Mixed Vegetables	\$7.95
Veggie	
Spinach In Garlic Sauce	\$8.95
Veggie	
Three Kinds Mushroom with Veggies	\$8.95
Veggie. With black, straw and fresh white mushrooms	
Buddha`s Deluxe	\$9.25
Veggie. Oriental mixed vegetables	
Sauteed Broccoli	\$7.95
Veggie	

TOFU 6

Ma Po Tofu*	\$9.25
Crispy Tofu	\$7.95
Sizzling Tofu	\$9.95
Tofu Garlic Sauce	\$8.50
Braised Tofu	\$9.25
Bean Curd with Mixed Vegetables	\$8.50

VEGETARIAN BEEF 9

Iron Steak with Broccoli	\$9.95
Taro	
Mongolian Pepper Steak	\$10.95
Premium vegetarian beef sauteed with carrots, onions and bell peppers	
Fresh Asparagus with Tenderloin Tips	\$10.95
Sauteed fresh asparagus with textured soy protein in brown garlic sauce	
Orange Tangerian Beef*	\$10.95
Stir-fried vegetarian beef in spicy orange tangerine sauce. Served with steamed broccoli	
Curry Beef*	\$12.50
Savory curry soy beef cooked in Thai style	
Beef with Mixed Vegetables	\$10.95
Stir-fried vegetarian beef with zucchini, Chinese cabbage, broccoli, carrots and snow peas	
Vegetarian Beef with Broccoli	\$10.95
Premium vegetarian soy beef sauteed with broccoli in brown sauce	
Nobu Beef Teriyaki	\$10.95
Grilled vegetarian beef sauteed with our chef's special teriyaki sauce with mixed vegetables	
Peking Spare Ribs	\$12.50
Textured pressed soy protein with vegetarian palate house special sauce. Served with steamed broccoli	

VEGETARIAN SEAFOOD 8

Fish Fillet	\$10.95
Salmon Steak	\$11.95
Vegetarian salmon steak grilled to perfection and garnished with asparagus and vegetables	
Shrimp with Lobster Sauce	\$11.95
Vegetable crystal shrimp sauteed with peas, bean curd skin and soy protein in lobster sauce	
Seafood Extravaganza	\$12.95
Combination of soy seafood and vegetables sauteed in brown sauce topped with crispy rice	
Crispy Fish Divine	\$11.95
Lightly breaded textured bean curd wrapped in seaweed, served with your choice of sauce	
Grilled Mahi Mahi	\$11.95
Two vegetarian mahi mahi steaks grilled to perfection and garnished with assorted vegetables	
Paella Valenciana	\$12.95
Vegetarian shrimp, scallops, crab, chicken beef, tofu and shiitake mushrooms with mixed vegetables	
Ocean Harvest	\$12.95
A combination of vegetarian shrimp, scallops and squid, served with broccoli, snow peas, carrots and baby corn	

HOUSE SPECIALS 21

Spicy Marinated Celery*	\$8.95
Cold platter with celery and small red chili pepper shreds	
Stir-Fry Julienne	\$9.95
Stir-fried dish with bamboo shoots, mung bean sprouts, golden mushrooms and carrots	
Asparagus-Seaweed Rolls	\$10.95
Cold platter with asparagus, vegetarian fish roe, shredded lettuce and purple laver seaweed	
Ebony and Ivory	\$10.95
Stir-fried dish with golden mushrooms, dried Chinese black mushrooms and minced celery	
Vegetarian Eel In Sauce	\$10.95
Stir-fried dish with bean sprouts, julienned carrots and dried Chinese black mushrooms	
Crispy Eel	\$10.95
Simmered dish with large fried Chinese black mushrooms	
Fried Vegetarian Eel	\$11.95
Deep-fried dish with purple laver seaweed and bean curd pockets	
Archat`s Feast	\$11.95
Dish cooked in sauce with Chinese green vegetables, mushroom, carrot, baby corn and Chinese black mushrooms	
Lion`s Head with Greens	\$11.95
Soy protein served with steamed shanghai bok choy in brown garlic sauce	
Vegetables with Crispy Rice	\$13.95
Stir-fried seafood dish in white garlic sauce	
Fish Chafing Dish	\$13.95
Soup with whole vegetarian fish, Chinese cabbage, bean curd, carrot and vegetarian shrimp	
Batter-Fried Mushrooms	\$9.95
Deep-fried dish with fresh mushrooms	
Four Color Veggie Platter	\$10.95
Dish cooked in sauce with straw mushrooms, baby corn and tomato	
Fried Abalone Mushrooms	\$10.95
Deep-fried dish with abalone mushrooms	
Filled Nuggets In Tomato Sauce	\$10.95
Stir-fried fish with lychees, potatoes, carrots, pineapple and green pepper pieces	
Sweet and Sour Ribs	\$10.95
Stir-fried dish with Chinese fried crullerm taro, carrots slices, green peppers and pineapple	
Vegetarian Goose	\$11.95
Deep-fried dish with golden mushroom, dried Chinese mushrooms and bean curd skin	
Shrimp Stir-Fry	\$11.95
Dish cooked in sauce with vegetarian shrimp, carrot, fresh soybeans, dried Chinese black mushrooms and celery	

Vegetarian Chicken with Celery **\$11.95**

Stir-fried dish with celery, veggie chicken strips, carrots and Chinese black mushrooms

Fish Nuggets (20) **\$12.95**

Five-Flavor Whole Fish **\$13.95**

Dish cooked in sauce with vegetarian fish, green pepper, julienned carrot and julienned dried Chinese mushrooms

SIDE ORDERS 4

Mashed Potatoes **\$2.50**

Brown Rice **AVAILABLE OPTIONS**

Small: \$1.00

Large: \$1.80

Tater Tots **\$3.00**

White Rice **AVAILABLE OPTIONS**

Small: \$1.00

Large: \$1.80

DESSERTS 3

Non-Dairy Ice Cream **\$3.50**

Soy Ice Cream Shake **\$4.25**

Three scoops of ice cream with soy milk and fruits of your choice

Banana Split **\$5.50**

Three scoops of ice cream covered with delicious toppings of your choice

BEVERAGES 14

Spring Water **\$1.50**

Iced Tea **\$1.50**

Vitamin C Special **\$4.25**

Comes with strawberry, lemon, grapefruit and orange

Cleanser **\$4.25**

Comes with apple, pineapple and ginger

Fresh Complexion **\$4.25**

Pineapple, cucumber and apple

Vegetable Juice **\$4.25**

Red October Fruit and Veggie Combo **\$4.25**

Comes with carrot, apple, beet and ginger

Soda	\$1.50
Chinese Tea	\$2.50
Cold Buster	\$4.25
Comes with apple, grapefruit and ginger	
Soar Throat Reliever	\$4.25
Pineapple and ginger	
Stress Reliever	\$4.25
Spinach, celery, parsley and carrot	
Passion Fruit and Veggie Combo	\$4.25
Comes with carrot, apple and lemon	
Frozen Drinks	\$4.25
Non-alcoholic	

LUNCH SPECIALS 12

Lemon Chicken	\$6.50
Made with taro	
Buddha`s Deluxe	\$6.50
Veggie. Vegetables	
Peking Spare Ribs	\$6.50
Bean Curd with Mixed Vegetables	\$6.50
Soy Chicken with String Bean	\$6.50
Curry Chicken Cooked In Coconut Milk	\$6.50
Mango Chicken	\$6.50
Chicken Teriyaki	\$6.50
Iron Steak with Broccoli	\$6.50
Made with taro	
Eggplant with Soy Chicken	\$6.50
Soy Chicken with Spinach In Curry Sauce	\$6.50
Bean Curd with Green Pepper	\$6.50
In black bean sauce	