

PADMANADI

GLUTEN FREE OPTIONS MARKED. PLEASE ALERT YOUR SERVER

BRUNCH

Gado Gado // 13.95

A traditional Indonesian salad with lettuce, bean sprouts, carrots, cucumbers, cabbage & tomatoes. Drizzled with rich peanut dressing.

Roti Canai // 11.95

Grilled Indonesian flatbread served with curry dipping sauce.

Homemade Granola // 13.00

Baked spelt, kamut, millet, oats, flax, sunflower, pumpkin seeds, pecans, dates, cinnamon, & nutmeg. Served with your choice of soy, coconut or oat milk with seasonal fruits.

Banana Coconut French Toast // 17.00

Delicious & tropical french toast topped with cinnamon sugar & drizzled with caramel sauce & shredded coconut.

Homemade Pancakes // 15.00

Your choice of buttermilk, banana or apple cinnamon pancakes.

Spicy Eggplant Omelet 🌶️ // 19.00

Eggplant, chilies, green beans & bell pepper wrapped in a large piece of fried bean curd. Served with fruit, organic multigrain toast & root vegetable hashbrowns.

Tom Yum Scramble GF // 18.00

Tofu scramble with carrots, tomatoes, green beans, cabbage, & mushrooms. Flavoured with spicy lemongrass & galangal, served over rice vermicelli with multigrain toast & fruit.

Curried Tofu Scramble GF 🌶️ // 18.00

Scrambled tofu with potatoes, bell peppers, mushrooms & spinach, topped with Daiya cheese. Served with a side of multigrain toast & fruit.

SIDES

Bacon 4 // 4.00

Deep Fried Corn Cakes 4 | GF // 10.95

Sausage 2 // 4.00

Crispy Chicken 2 // 12.95

Ham 2 // 3.50

Deep Fried Tofu GF // 11.95

Root Vegetable Hash Browns GF // 5.50

Bean Curd Drumstick 4 // 12.95

Side Toast 2 // 3.00

Ham & Cheese Omelet // 19.00

Veggie ham & Daiya cheese wrapped in bean curd with mushrooms & spinach. Served with fruit, multigrain toast & root vegetable hashbrowns.

Curried Yam Omelet GF // 19.00

Yams cooked in our famous curry sauce with Daiya cheese, green peas & red pepper wrapped in bean curd. Served with fruit, multigrain toast & root vegetable hashbrowns.

Thai Tofu Benedicts // 19.00

Spinach, shredded carrot, bean sprout & seitan served with peanut sauce. Served with a side of fruit & root vegetable hashbrowns

Traditional Tofu Benedict // 19.00

Ham, tomatoes, & spinach served with butternut hollandaise sauce. With a side of fruit & root vegetable hashbrowns.

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Spice level // Gluten Free Needs // Allergies

COFFEES

Americano // 4.00

Soy Latte // 5.00

Soy Mocha // 5.50

Cappuccino // 5.00

Vegan Iced Coffee // 5.00

Organic Fair

Trade Coffee // 3.00

Ice Brown Sugar Oat Latte // 6.50

TEA ETC

Organic Tea // 3.00

Soy Chai Latte // 5.00

London Fog // 5.50

Hot Chocolate // 4.00

Matcha Latte // 5.00

Iced or Hot

Substitute Soy Milk for Coconut or Oat **0.50**

MORE DRINKS

Iced Lychee // 6.00

Iced Pineapple // 6.00

Sparkling Yuzu // 8.00

Freshly Squeezed

Orange Juice // 7.00

Coconut Water // 3.50

Assorted Soft Drinks // 2.50

Raspberry Lime Italian Soda // 6.00

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LUNCH // 17.95

Lunch entree portions are individually sized & come with spring rolls & jasmine rice.

Substitute coconut or brown rice for 1.00

Curried Tofu with Vegetables **GF** 🌶️

Tofu in our famous yellow curry sauce with a selection of seasonal vegetables

Chili Tofu **GF** 🌶️

Deep-fried tofu with baby corn, carrots, green peas, & tomatoes in a spicy chili sauce.

Rendang **GF** 🌶️

Indonesian spiced beef & potatoes stewed in coconut milk, candlenut, lemongrass & lime leaves.

Curry Chicken 🌶️

Our famous curry! Rich yellow coconut curry with veggie chicken & potatoes.

Padmanadi Vegetable Deluxe **GF**

An oriental vegetable & tofu stirfry extravaganza!

Spicy Eggplant

Chinese eggplant quartered & stirfried in our sweet & savoury chili sauce.

Sweet & Sour Nuggets

Served with pineapple, carrots, bell peppers, & cucumbers.

SOUPS + BOWLS // 17.95

Curry Vermicelli **GF**

Our famous curry sauce in a vermicelli soup with a mix of veggies.

Lemongrass Vermicelli Bowl **GF**

Tofu, crispy chicken & spring rolls served with iceberg lettuce, cucumber, carrots & a vegan fish sauce.

Teriyaki Chicken

Served with crunchy celery, bell peppers, & carrots in a sweet teriyaki sauce.

Spicy Nuggets

Veggie chicken nuggets served in our spicy chili sauce with carrots, baby corn, peas & tomatoes.

Kung-Pao Chicken

Vegetarian chicken stir-fried with crunchy celery, bell peppers, carrots & cashew nuts.

Ginger Beef

Soy beef strips, sweet bell peppers & carrots in a tangy ginger sauce. It's everyone's favourite!

Chili Green Beans **GF**

Fresh-cut string beans stir-fried in our black bean chili sauce.

Curry Mutton **GF**

The same delicious flavours as the curry chicken, without the gluten.

ADD-ONS

Add Tofu or Extra Vegetables // 3.00

Add Vegan Chicken // 5.00

Add Noodles // 6.50

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Wonton Noodle Soup

Wonton soup loaded with vegetables & noodles.

Tom Yum Vermicelli **GF** 🌶️

A sweet & spicy soup with veggie seafood, tofu & seasonal veggies.

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Soy Mocha // 5.50

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Ice Brown Sugar Oat Latte // 6.50

TEA ETC

Organic Tea // 3.00

Soy Chai Latte // 5.00

London Fog // 5.50

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