

PADMANADI

VEGAN EATERY

GLUTEN FRIENDLY OPTIONS AVAILABLE. JUST ASK!

STARTERS

Vegetable Spring Rolls 6 // 9

Crispy rolls filled with shredded vegetables, served with a plum dipping sauce.

Satay with Peanut Sauce 3 // 8

Skewered pieces of seasoned plant-based chicken served with peanut sauce.

Deep Fried Tofu // 12

Tofu puffs deep fried until golden brown and served with Kecap Manis, a sweet soy dipping sauce.

Gado Gado // 14

A traditional Indonesian salad served with our homemade peanut sauce.

Roti Canai // 13

Grilled Indonesian flat bread served with a curry dipping sauce.

Breaded Cauliflower Bites // 12

Asian inspired cauliflower florets cooked crisp with a spicy sweet mango dip.

SOUPS

Wanton Soup // 17

House-made wontons with carrots, bok choy, broccoli & mushrooms in a vegan broth.

Tom Yum Soup **Spicy** // 17

A spicy broth flavoured with lemon grass, lime leaves & galangal packed with veggie seafood, mushrooms, tofu & seasonal vegetables.

Vegetable Combo Soup // 17

A tasty broth with soy mutton, tofu, & loaded with broccoli, cauliflower, carrot, spinach & mushrooms.

Crispy Chicken Strips // 13

Plant based chicken fried to perfection & served with homemade hot sauce. Staff's favorite!

Bean Curd Drumsticks // 13

Seasoned and textured bean curd on a stick served with homemade hot sauce.

VEGGIE & TOFU DISHES

Padmanadi Vegetable Deluxe // 19

An oriental vegetable and tofu stir-fry extravaganza!

Chili Green Beans // 19

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

Spicy String Beans // 19

A unique flavour combination! Whole green beans, tomatoes and Chinese radish cooked in a spicy coconut sauce.

King Oyster Mushroom Gaylan // 18

Delicious gaylan, also known as Chinese broccoli, served Cantonese style, stir-fried with ginger in a veggie oyster mushroom sauce.

Spicy & Savory Eggplant // 18

Chinese eggplant stir-fried with bell pepper in our sweet and savory chili sauce.

Spicy Coconut Eggplant // 18

Chinese eggplant cooked with tomatoes, and bell pepper in a spicy coconut sauce.

Mapo Tofu **Spicy** // 19

Silken tofu, ground "meat", veggies and mushroom in a spicy chili sauce.

Pan-Fried Broccoli & Cauliflower // 18

A mix of broccoli and cauliflower florets pan-fried to perfection with a light soy sauce.

Curry Vegetables & Tofu **Spicy** // 20

Our famous curry sauce with tofu & a mix of broccoli, cauliflower, cabbage, carrots, baby corn, bell peppers & eggplant.

Tempeh Pulau // 20

Sweet & spicy house made tempeh seasoned with aromatic island spices with potatoes and vegetable medley.

Mushroom Tofu // 18

Deep-fried tofu with button and shimeji mushrooms in an oyster mushroom sauce.

Chili Tofu // 18

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

ADD-ONS

Add Tofu or Extra Vegetables // 3.00

Add Vegan Chicken // 5.00

Add Vermicelli Noodles // 6.00

PLANT-BASED MEAT DISHES

Kung Pao Chicken // 20

Plant-based chicken pieces stir-fried with crunchy celery, bell peppers and carrots, served in a mildly spiced sauce and garnished with roasted cashew nuts.

Ginger Beef // 21

Soy beef strips, sweet bell peppers and julienne carrots in a tangy ginger sauce. Our best seller!

Dendeng // 20

A traditional Indonesian style jerky, seasoned and fried with a sweet soy glaze- it is as much fun to eat as it is to say!

Sweet & Sour Chicken // 19

Strips of veggie chicken drizzled in our sweet & sour sauce & tossed with pineapple, sweet peas, cucumber, carrots & bell peppers.

Spicy Chicken // 19

Strips of plant-based chicken smothered in our spicy chili sauce with carrots, baby corn, green peas, peppers and tomatoes.

General Tao Chicken // 21

Seasoned plant-based chicken with cucumbers, bell peppers and julienne carrots in a sweet and tangy sauce topped with sesame seeds.

Curry Chicken Spicy // 22

Our signature dish! Our famous homemade rich and delicious yellow coconut curry with veggie chicken, potatoes and vegetables.

Curry Mutton Spicy // 22

The same delicious flavours as the Curry Chicken, without the gluten.

Sweet & Sour Shrimp // 19

Battered shrimp fried golden brown with bell peppers, green peas, pineapple chunks and carrots in our sweet and sour tomato sauce.

Spicy Shrimp // 19

Battered shrimp fried golden brown and served with baby corn, chili peppers, green peas, tomatoes and julienne carrots in spicy chili sauce.

Teriyaki Chicken // 19

Veggie chicken bites, stir-fried with crunchy celery, peppers and carrots in a sweet teriyaki sauce.

Rendang Spicy // 20

Indonesian spiced beef with potatoes stewed in coconut milk, galangal, lemongrass and lime leaves.

RICE

Jasmine Rice // 2.75

Coconut Rice // 3.00

Brown Rice // 3.00

EXTRAS

Extra Protein // 5.00

Extra Tofu // 3.00

Extra Veggies // 3.00

RICE & NOODLE DISHES

Nasi Goreng // 18

Indonesian-style fried rice with soy chicken and an assortment of diced vegetables.

Bakmi Goreng // 18

Indonesian-style noodles blended with an assortment of shredded vegetables and soy chicken.

Bihun Goreng // 18

Indonesian-style rice vermicelli noodles fried with an assortment of shredded vegetables and tofu.

Kwetiau Goreng // 18

Flat rice noodles stir-fried with assorted shredded vegetables and soy chicken.

Singapore Noodle Spicy // 19

Stir-fried rice vermicelli wok tossed with spicy curry, vegetables and soy shrimp.

Lemongrass Vermicelli Bowl // 18

Crispy chicken, tofu & spring rolls served with romaine lettuce, cucumber, carrots & a vegan fish sauce.

Bali Buddha Bowl // 18

A colourful bowl of purple cabbage, spinach, tempe, bean sprouts, carrots & tofu on top of brown rice with a drizzling of peanut dressing.

