

PADMANADI

GLUTEN-FREE MENU

BOWLS & STIR-FRYS

Nasi Goreng ^S // 18

Indonesian style fried rice with bell peppers, carrots, cabbage, baby corn & sweet peas.

Singapore Noodle ^S // 19

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

Bihun Goreng ^S // 18

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

Kwetiaw Goreng ^S // 18

Flat rice noodles stir-fried with assorted shredded vegetables..

RICE

Jasmine Rice // 2.75

Coconut Rice // 3.00

Brown Rice // 3.00

EXTRAS

Extra Protein // 5.00

Extra Tofu // 2.50

Extra Veggies // 2.50

STARTERS

Deep Fried Tofu ^C // 12

Tofu puffs deep fried until golden brown and served with kecap manis, a gluten-free soy dipping sauce.

SOUPS & SALAD

Tom Yum Soup // 17

A spicy broth flavoured with lemon grass, lime leaves & Thai basil packed with mushrooms, tofu & seasonal vegetables.

Add noodle // 3.00

Vegetable Combo Soup ^S // 17

A tasty broth with soy mutton, tofu & loaded with broccoli, cauliflower, carrot, spinach & mushrooms. **Add noodle // 3.00**

ENTREES ^{SHAREABLE}

Curry Mutton // 22

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

Pan-Fried Broccoli & Cauliflower ^S // 18

A combination of broccoli & cauliflower florets pan-fried to perfection with a light gluten-free soy sauce.

Spicy Coconut Eggplant ^S // 18

Chinese eggplant cooked with tomatoes & Chinese radishes in a spicy coconut sauce.

King Oyster Mushroom Gaylan ^S // 18

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

Spicy & Savory Eggplant ^S // 18

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

Chili Green Beans ^S // 19

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

Chili Tofu // 18

Deep-fried tofu tossed in a spicy chilli sauce with tomatoes, mushrooms, sweet peas & carrots.

Curry Vegetables & Tofu ^S // 20

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

Padmanadi Vegetable Deluxe ^S // 19

An oriental vegetable and tofu stir-fry extravaganza!

Spicy String Beans ^S // 19

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

Rendang ^{Spicy} // 20

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

Tempeh Pulau ^C // 20

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

Ma Po Tofu ^{Spicy} // 19

A steamed dish of soft tofu, peas, baby corns, carrots and sliced mushrooms.

Mushroom Tofu // 18

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

**Although all dishes can be made gluten-free Padmanadi is not a celiac friendly environment. If you are severely allergic please let us know as most dishes will need to be modified.*

C // NOT CELIAC FRIENDLY

S // SOY FREE