

PADMANADI

GLUTEN-FREE MENU

BOWLS & STIR-FRYS

Nasi Goreng // 15.95

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

Singapore Noodle // 16.95

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

Bihun Goreng // 15.95

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

Rice Noodle // 16.95

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

Mixed Vegetable Rice // 15.95

Broccoli, cauliflower, carrots, mushrooms, celery, tomatoes, bell peppers on a bed of rice.

RICE

Jasmine Rice // 2.75**Coconut Rice // 3.00****Brown Rice // 3.00**

EXTRAS

Extra Protein // 5.00**Extra Tofu // 3.00****Extra Veggies // 3.0**

STARTERS

Deep Fried Tofu // 11.95

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

Corn Cakes 4 // 10.95

Sweet and crispy cakes made of corn and vegetables.

SOUPS & SALAD

Tom Yum Soup // 15.95

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

Vegetable Combo Soup // 15.95

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

ENTREES SHAREABLE

Curry Mutton // 19.95

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

Tom Yum Mutton // 19.95

A medley of carrots, mushrooms, baby corn & tomatoes cooked in spicy coconut lemon grass tom yum flavour.

Pan-Fried Broccoli & Cauliflower // 15.95

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

Spicy Coconut Eggplant // 16.95

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

Oyster Mushroom Gaylan // 16.95

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

Spicy Eggplant // 16.95

Chinese eggplant quartered and stir-fried in our sweet and savory chili sauce. A Padmanadi favourite!

Chili Green Beans // 16.95

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

Chili Tofu // 15.95

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

Curry Vegetables & Tofu // 17.95

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

Padmanadi Vegetable Deluxe // 16.95

An oriental vegetable and tofu stir-fry extravaganza!

Spicy String Beans // 16.95

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

Shanghai Baby Bok Choy // 16.95

Stir-fried baby bok choy in a veggie oyster mushroom sauce.

Szechuan Mixed Greens // 16.95

Fresh cut green beans stir-fried with carrots, chilli peppers, bell peppers, Chinese radish, diced veggie ham and roasted peanuts in a sweet soy sauce.

Mushroom Deluxe // 17.95

The perfect dish for mushroom lovers! Varieties of mushrooms stir-fried with seasonal vegetables.

Rendang Spicy // 15.95

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

Tempeh Pulau // 16.95

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

Ma Po Tofu Spicy // 15.95

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

Lemongrass Tofu // 16.95

Deep-fried puffed tofu served with finely chopped lemongrass, peppers and celery.

Ginger Mutton // 19.95

Snap peas, button, enoki, fungus mushrooms stir fry with mushroom sauce.

Mushroom Tofu // 16.95

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.*

