# PADMANADI

#### **STARTERS**

#### Breaded Cauliflower Bites // 10.00

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

#### Crispy Chicken Strips // 11.00

Veggie chicken fried to perfection & served with homemade hot sauce.

#### Vegetable Spring Rolls 4 // 5.00

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

## Satay with Peanut Sauce 3 // 7.00

Skewered pieces of seasoned veggie chicken served alongside peanut sauce.

#### Bean Curd Drumsticks 4 // 9.95

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

## Deep Fried Tofu // 9.95

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

#### **SOUPS & SALAD**

#### Gado Gado Salad // 9.95

A hearty mix of cooked & fresh veggies, lettuce, potatoes, bean sprouts, cabbage & tomatoes. With fried tofu & a delicious peanut dressing.

#### Wonton Soup // 12.95

House-made wontons with carrots, bok choy, broccoli & mushrooms in a delicious vegan broth. **Add noodle // 2.00** 

## Tom Yum Soup // 12.95

A spicy broth flavoured with lemon grass, lime leaves & Thai basil packed with veggie seafood, mushrooms, tofu & seasonal vegetables. Add noodle // 2.00

#### Vegetable Combo Soup // 12.95

A tasty broth with soy mutton, tofu & loaded with broccoli, cauliflower, carrot, spinach & mushrooms. Add noodle // 2.00

## WRAPS UNTIL FOUR

#### Breakfast Burrito // 10.00

A hearty mix of scrambled tofu, tempeh, spicy hash & kale with a tasty salsa.

#### BLT Wrap // 8.00

Crispy coconut bacon, lettuce, tomato & mayo wrapped together in a flour tortilla.

#### Spicy Shrimp // 14.95

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

#### Sweet and Sour Shrimp // 14.95

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

## **BOWLS & STIR-FRYS**

#### Bakmi Goreng // 13.95

Indonesian-style noodles stir-fried with shredded cabbage, bok choy, carrots & bean sprouts.

## Nasi Goreng // 13.95

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

#### Singapore Noodle // 14.95

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

## Lemon grass Vermicelli Bowl // 15.95

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

#### Bali Buddha Bowl // 14.95

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

## RICE

Jasmine Rice // 2.50 Coconut Rice // 2.75

Brown Rice // 2.75

## **EXTRAS**

Extra Protein // 4.00 Extra Tofu // 2.50 Extra Veggies // 2.50

## ENTREES SHAREABLE

## Ginger Beef // 15.95

Beefless soy strips marinated in a sweet tangy ginger sauce & tossed with bell peppers & carrots. A staff favourite!

## Curry Chicken // 16.95

Rich & delicious Indonesian yellow coconut curry with veggie chicken, potatoes & seasonal vegetables.

#### Curry Mutton // 16.95

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

## Kung Pao Chicken // 14.95

Pieces of veggie chicken stir-fried with crunchy celery, bell peppers & carrots. Served in a mildly spicy sauce & garnished with roasted cashews.

## MORE ENTREES SHAREABLE

#### General Tao Chicken // 14.95

Deep-fried chicken in a sweet & tangy sauce tossed with cucumbers, bell peppers, julienne carrots & topped with toasted sesame seeds.

#### Tom Yum Mutton // 16.95

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

#### Curry Vegetables & Tofu // 13.95

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

## Pan-Fried Broccoli & Cauliflower // 13.95

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

#### Spicy & Savoury Eggplant // 12.95

Chinese eggplant quartered & stir-fried in our spicy chilli sauce.

#### Spicy Coconut Eggplant // 12.95

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

#### Chili Green Beans // 14.95

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

#### Spicy String Beans // 14.95

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

#### RICE

## EXTRAS

Jasmine Rice // 2.50 Coconut Rice // 2.75 Brown Rice // 2.75 Extra Protein // 4.00 Extra Tofu // 2.50 Extra Veggies // 2.50

## Padmanadi Vegetable Deluxe // 13.95

An oriental vegetable and tofu stir-fry extravaganza!

## Teriyaki Chicken // 14.95

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

#### Sweet & Sour Chicken // 14.95

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

#### Chili Tofu // 13.95

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

#### Spicy Chicken // 14.95

Strips of veggie chicken smothered in our sweet chilli sauce & tossed with carrots, baby corn, sweet peas, tomatoes & Thai chillis.

#### Dendeng // 14.95

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!

Can't be made individual sized.

#### MAKE IT

## Individual Sized // 15.95

Pick one of the entrees & include a side of jasmine rice & two spring rolls for perfectly sized personal portion.

Sub jasmine rice for coconut rice or brown rice // **0.75** 

#### **COFFEES**

Substitute Soy Milk for Coconut, Oat, or Almond 0.50

#### TEA ETC

Soy Chai Latte // 5.00 Organic Tea // 3.00 London Fog // 5.50 Hot Chocolate // 4.00

Matcha Latte // 5.00

Coconut Water // 3.00

## MORE

Soft Drinks // 2.00 Orangina // 3.00
Sparkling Water // 3.00 Earth Water // 3.00

#### **SMOOTHIES**

## Berry Well // 7.00

Strawberry, blueberry, gojiberry, almond milk

#### Green Nature // 7.00

Spinach, kale, banana, peanut butter, oat milk

#### Coco Nutty // 7.00

Cacao, banana, dates, coconut milk

## Morning Glory // 7.00

Strawberry, banana, chia seed, oat milk

#### Tropical Plant // 7.00

Mango, pineapple, coconut milk