

# VEGAN TUESDAY

<b><u>Daikon Rolls (4pc)</u></b>	10
Wrapped with spring veggies and dipped in Sichuan chilli oil and soy	
<b><u>Smoked tofu (2pc)</u></b>	5
Green tea and rice smoked tofu, roasted cashew nuts	
<b><u>Dan Dan Noodles</u></b>	8
Tossed in spicy and creamy sesame soy, house pickled cabbages	
<b><u>Steamed Silken Tofu</u></b>	6
With three kinds of soy beans in Sichuan tea cup	
<b><u>Shitaki Soy Wontons (6pc)</u></b>	10
Sichuan chilli soy dressing, pickled chilli jam	
<b><u>Beetroot Spring Rolls (6pc)</u></b>	9
Hand-rolled pastry, green chilli salsa, cucumber	
<b><u>Steamed Tofu Pockets (4pc)</u></b>	12
Stuffed with preserved mustard greens, roasted nuts	
<b><u>Spring salad pancake</u></b>	18
Fresh Asian herbs, spring veggies tossed with spicy soy	
<b><u>Steamed eggplants</u></b>	25
Burnt green chilli, house made spicy soy sauce, roasted cashew nuts	
<b><u>Stir Fried Seasonal Veggies</u></b>	20
Wok tossed with preserved chilli bean paste and Sichuan Pepper	
<b><u>Steamed Rice</u></b>	3
<b><u>Avocado Cheese Cake</u></b>	18
Raw, chilled cake on dried citrus nut base, blueberry & Japanese yuzu	