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Plants of Roselyn

As we have grown, discovered, paused and reflected, we came to realise that nature gives us the most beautiful things in life : her beauty, protection and perseverance. The most profound gift we have taken for granted is the natural wholesome nourishment that she provides for all : Plants.

Plants play a fundamental part in Asian cuisine, meticulously crafted to complete every meal. It's presence always needed on the dinner table.

For us, plant based eating brings about an unexplainable contentment and nourishment to our minds and body.

Crossing boundaries when at home in Asia or London, Roselyn brings different flavours, methods and traditions, serving as magical lens and allowing us to pay gratitude to all the different ways plants are enjoyed.

Plentiful in nutrients and goodness, enveloped in the beautiful flavours found all over Asia.

This menu has given us so much happiness and we hope it will bring you the same.



Starters

SMOKED SWEETCORN CAKES (gf)	8
handmade patties of sweetcorn, kaffir lime leaves, lemongrass and smoked chillies, with our house apple jam	
PLANTISH MUSHROOM SKEWERS (n)	7.5
grilled garlic mushroom and jackfruit skewers with a creamy peanut and tamarind dip	
MIENG KHUM PLATTER (gf)	9
Traditional Thai betel leaves, lime peels, peanuts, roasted peanuts, shallots, toasted dried coconuts, enoki mushrooms	
CAULIFLOWER CONGEE SOUP (gf)	7
a nourishing soup of aromatic celery stock & milled jasmine rice, topped with smokey cauliflower florets, spinach & tofu	
SUNNY SUMMER ROLLS (gf) (n)	7.5
fresh rolls of beetroot, tofu, pandan vermicelli & mixed greens, delicately wrapped in rice paper with smooth peanut sauce	
PERANAKAN TOM YUM SOUP (gf) 🌶️	7.5
heritage Thai soup of kaffir lime leaves, lemongrass, galangal, sun roasted dried chillies, mushrooms & tofu	
A MUSHROOM SHAKES THE WORLD (gf)	8
crispy oyster mushrooms seasoned with our house garlic dressing, served with Thai lime citrus mayonnaise	
BANYAN SPRING ROLLS	7.5
homemade crispy spring rolls of glass noodles, carrots and wood ear mushrooms with sweet chilli dip	

To Start VEGAN PRAW'N CRACKERS (gf) 3 / TAMARIND COCONUT BITES (gf) 3



Stir fries

fresh, wholesome stir fries served with: jasmine rice or seaweed chilli rice+2 / sticky rice +2/ brown rice +3

FIELDS OF PUMPKIN (gf)	12
peppery garlic pumpkins with scrambled tofu and our house soya dressing, comforting and simple	
PLANT CASHEW NUT CHICK'N	14
olive oil stir-fry of crisped plant-made golden chick'n, cashew nuts, sugar snap peas, tofu, carrots and peppers	
TAMARIND CAULIFLOWER 🌶️	13
a tangy remedy of cauliflower florets and crispy tofu drizzled with a tamarind sriracha sauce reduction	
AUBERGINE GRA POW (gf) 🌶️🌶️	12
a traditional Bangkok favourite stir fry of garlic, chillies and basil leaves with minced plant soy and aubergine	
FLORAL FRIED RICE	12
an all day classic fried rice dish with mushrooms, tofu and greens cooked in our fragrant signature soya sauce	
PEANUT SATAY TOFU	13
our house creamy coconut blend of roasted peanuts with sautéed tofu, broccoli, peppers, onions & carrots	



Noodles

freshly made warm noodle dishes in our own house stocks and sauces, with an abundance of nourishing vegetables

PAD THAI ENOKI SCALLOPS (n)	14
a sweet & tangy dish of freshly squeezed tamarind, juicy tofu, broccoli, carrots, spring onions and ground peanuts	
PHUKET COCONUT NOODLE SOUP (gf)	12
coconut broth with oyster mushrooms, tofu, beansprouts and herbs from the hillside of the Southern Thai mountains	
TOM YUM MUSHROOM ALFREDO 🌶️	14
fusilli pasta in our creamy cashew nut tom yum sauce, topped with mixed sautéed garlic mushrooms & basil	
PAD KEE MAO NOODLES (gf) 🌶️🌶️	12
a stir fry flat noodle dish with fresh chillies, crushed garlic and Thai fresh basil leaves with broccoli, peppers and tofu	
LOTUS ROOT NOODLES (gf)	13
a light and peppery dish of mung bean glass noodles, ginger wood ear mushrooms, sautéed lotus root, bunch of coriander	
BLOSSOMING OF THE SPINACH	14
buckwheat noodles in our tamari & extra virgin olive oil sauce with spinach fritters and grilled shiny yellow courgettes	



Pestle & Mortar

each curry made of pounded Thai herbs and spices, gently simmered with pure coconut milk, served with jasmine rice or seaweed chilli rice +2/ sticky rice +2/ brown rice +3

ANCIENT CAMBODIAN KHMER CURRY (gf)	13	JACKFRUIT GREEN CURRY (gf) 🌶️	12
a distinctive Khmer curry made from a red curry base with smoked aubergines, paprika chickpeas & heirloom beans		heritage green coconut curry, bamboo shoots, peppers, jackfruit, red chillies and fresh Thai basil leaves	
PUMPKIN KATSU CURRY (gf)	12	HUMMINGBIRD TOFU CURRY (gf)	14
soft pumpkin, harvest vegetables, lentils & onions in a smooth and creamy curry of cumin, ground ginger, coriander seeds		lightly crisped tofu, rayong thick red curry sauce, kaffri lime leaves, topped with finely sliced large red chillies	



Local Twists

BANANA BLOSSOM FISH & CHIPS	13	THAI SATAY BURGER (n)	14
crispy fillets of banana blossom served with smoked chilli house fries, turmeric mayonnaise & minty pea salad		soft brioche buns with a rich filling of peanut satay sauce, plant patty, red onions & coriander with a side of turmeric fries	



Salad

SWEDE SOM TUM SALAD (gf) (n) 🌶️🌶️	7.5
a spicy pestle & mortar salad of local swedes, carrots, green beans and mixed bright heritage cherry tomatoes	
SESAME SWEET POTATO RADDICCHIO SALAD	8
crunchy salad of sweet potato, radishes, coconut tahini, lemongrass and orange aioli sauce	
SIAM FRUIT SALAD	7
tropical salad of pineapples, watermelon, apples, cucumber & carrots, served with a dressing of lime, tamarind and caramelised shallots	

Sides

STEAMED BROWN RICE	4
STEAMED JASMINE RICE	3
COCONUT RICE	3.5
BUTTERFLY PEA STICKY RICE	3.5
SAUTÉED GARLIC PAK CHOI	7
BEANSPROUTS & TOFU	7
TURMERIC FRIES	5
SIDE OF HOUSE CURRY	4



Sweets

MANGO STICKY RICE	8
sweet mango slices with pandan infused sticky rice and light coconut sauce	
SAGO BLUEBERRY PUDDING	7
a gentle coconut pudding of clear tapioca with our house blueberry jam	
RASPBERRY YOGHURT CHEESECAKE	7
a base of crumbly biscuit topped with an indulging rich raspberry lemongrass cheese frosting	
CHOCOLATE CHICKPEA ICE CREAM	6
2 scoops of creamy natural ice cream of chickpeas, coconut milk and dark cacao, with maple syrup or matcha drizzle	

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