



# DINNER MENU

## ENTREES

- Massaman Curry (Vegan Option)\* 14  
Coconut and peanut curry sauce with soy protein, carrots, onions, and potatoes
- Seitan-Zucchini Patties (V) 17  
Severed with steamed vegetables and mashed potatoes
- African Peanut Stew (V)\* 16  
Peanuts, chickpeas, sweet potatoes, and carrots in tomato curry sauce with roasted pumpkin
- Vietnamese Phở (V)\* 13  
Rice noodle with veggie ham, tofu, onions served with side of bean sprouts and fresh basil
- Baked Phyllo (V)\* 17  
Mushrooms and vegetables, over cashew nut-cream sauce, kale complement and mashed potato
- Pad Ki Mao (Vegan Optional) 14  
Stir-fried broad rice noodle with egg, onions, bell peppers, soy protein and fofu in Thai basil chili paste
- Pad See-Ew (Vegan Optional) 14  
Stir fired broad rice noodle with tofu, egg, soy protein, broccoli and carrots
- Curried Cauliflower Steak (V)\* 17  
Served on butter spinach puree, yellow squash, and roasted beets
- Grilled King Mushrooms (V)\* 18  
Served with brandy-tequila tomato sauce with vegan chorizo, corn masa cake, topped with shaved apple salad
- Dan Dan Noodles (V) 14  
Shanghai noodles in spicy sesame-peanut sauce with seitan and steamed vegetables
- Cambodian Amok (V) 16  
Spinach, eggplant, tofu in coconut, lemongrass, and dried chili sauce
- Potato-Cashew Gratin (V)\* 18  
Severed with roasted Brussels sprouts, and butternut squash in lemon beurre blanc
- Curry Laksa (Vegan Optional)\* 15  
Malaysian traditional curry noodle with mushrooms, veggie ham, boiled egg, and tofu
- Pad Thai (Vegan Optional) 14  
Stir-fried rice noodles, egg, tofu, soy protein, chive, and bean sprouts with tamarind sauce
- Grilled Seitan (V) 17  
Grilled seitan in tamarind sauce with butternut squash wild rice risotto cake and carrots
- Thai Yellow Curry (V)\* 16  
Seitan, pineapple, fingerling potato, tomatoes, and green beans served with Indian roti
- Brazilian Seitan Feijoada (V) 17  
With pan seared red curry polenta cake and braised kale
- Cantonese Rice (V) 13  
Black Mushrooms, ginger, tofu, BBQ seitan, ground seitan, and steamed Bok Choy

## SOUPS

- Butternut Squash Soup (V)\* 7  
Apple wood smoked butternut squash and coconut
- Tomyum Soup (V)\* 7  
Lemongrass and coconut base with tofu, mushrooms, broccoli, and carrot
- Soup of the Day 7

## SALADS

- Mango Avocado Salad (V)\* 9  
Mango, avocado, and mixed green salad with spicy Caribbean lime dressing
- Thai Salad (V)\* 9  
Fresh cabbage, carrots, tomatoes, mints, pomelo, and crushed peanuts with Thai lime dressing

## APPERTIZERS

- Palm-Sugar Caramelized Tofu (V) 10  
Roasted cauliflowers, pistachio cream sauce
- Edamame Dumplings (V) 8  
Served with creamy sunchoke puree
- Pine-Nuts Tamale (V) 10  
Filled with smoked BBQ seitan over traditional Mole sauce, with guacamole, fresh mango peco de gallo
- Pan Seared Raviolis (V) 9  
Cashew nut cream, truffle oil, roasted cauliflower, and pepper topped with almond slice
- Spring Roll (V) 6  
Vegetables and veggie ham wrapped in crispy rice paper served with sweet and sour sauce
- Shu Mai (V) 7  
Soy protein, soybeans and vegetables
- Peking Seitan (V) 9  
Roasted seitan, cucumber, and cilantro
- Asian Summer Rolls (V)\* 7  
Lettuce, tofu, carrots, and cucumbers wrapped in rice paper served with basil-sesame sauce
- Indonesian Rolls (V) 8  
Carrots, seitan, mushrooms, and celery wrapped in crispy rice paper served with basil-avocado sauce
- Bean Curd Skin Rolls (V)\* 8  
Wrapped with mushrooms, taro, bamboo shoot carrot
- Spicy Dumpling (V) 7  
In spicy chili sauce, filled with mushroom, cilantro, and soy protein with Bok Choy

## SIDES

- Roasted Brussels sprouts (V)\* 6
- Roasted Cauliflower (V)\* 6, Miso Braised kale (V) 5

(V) = Vegan

\* Can be made gluten-free

18% Gratuity for parties of 6 or more