



# MENU

## **Introducing our Thoughtfully Crafted Plant-Based Menu: A Culinary Journey of Flavor, Health, and Compassion.**

We are thrilled to present this diverse and delectable plant-based menu, embracing the beauty of vegetarian, vegan, and gluten-free cuisine. Each dish is a celebration of flavors, colors, and textures that nourish the body and soul while respecting a range of dietary preferences. Dive into this culinary journey and discover the joys of compassionate and healthful dining.

\*Discover our key ingredients on the last page.





# VEGETARIAN & VEGAN MENU



# VEGETARIAN & VEGAN MENU

## STARTER

**Miso-Roasted Cauliflower (คอลลีฟลาวเวอร์ย่างมิโซะ)**  
(Cauliflower, Miso, Yoghurt, Furikake) 🌿

**Japanese Cucumber Salad (สลัดแตงกวาญี่ปุ่น)**  
(Cucumber, Sesame, Soy, Carrot Puree) 🌿 🌱 🥛

**Avocado Toast with Poached Egg (อะโวกาโดโทสต์)**  
(Avocado, Egg, Whole Grain Toast) 🌿

**Japanese Pumpkin and Pine Salad (สลัดฟักทองญี่ปุ่น)**  
(Japanese Pumpkin, Arugula, Sunflower Seeds, Lemon) 🌿 🌱 🥛

**Herbal Salad (ยำสมุนไพร)**  
(Tempeh, Galangal, Lemongrass, Chili) 🌿 🌱 🥛 🌶️



# VEGETARIAN & VEGAN MENU

## STARTER

**Grilled Tumeric Tempeh with three flavored fruits**  
(เทมเป้ย่างขมิ้นผลไม้สามรส)

(Tempeh, Fresh Tumeric, Garlic) ✓ 🌿 🌶️

**Tempeh with Tamarind Sauce (เทมเป้ราดซอสมะขาม)**

(Tempeh, Tamarind, Palm Sugar, Sesame) ✓ 🌿 🥛

**Sautéed Potato (มันฝรั่งโฮต)**

(Potato, Oregano, Sweet Pepper) ✓ 🌿 🥛

**Butter Corn (ข้าวโพดอบเนย)**

(Sweet corn, Butter) 🌿

**Crispy Vegetables and Mixed Fruits with Lemongrass Sauce**  
(เมี่ยงผักกรอบซอสตะไคร้)

(Orange, Pomelo, Strawberry, Lemongrass, Chili, Lime juice) ✓ 🌿 🥛

**Butterfly Peas Lime Salad Grain Bowl**  
(สลัดโบว์ครีมถั่วงอกมะนาวรัยพีช)

(Beetroot, Pumpkin, Butternut squash, Sunflower sprouts) 🌿 🌱

*\*\*Selection of flowers may vary seasonally.*

---

Gluten Free 🌿 Vegetarian 🌿 Vegan 🌿 Dairy Free 🥛 Spicy 🌶️





# VEGETARIAN & VEGAN MENU

## SOUP

### 1910s Tom Jued Soup (ต้มจืดผัก)

(Tempeh, Vermicelli, Mushroom, Daylil) ✓ 🌿 🍄

### Mushroom Tom Yum Soup (ต้มยำเห็ดน้ำใส)

(Mushrooms, Galangal, Lemongrass, Tomatoes, Chili, Lime) ✓ 🌿 🍄 🌶️ 🍋

### Mushrooms & Corn Tom Yum Soup (ต้มยำเห็ดข้าวโพด)

(Mushrooms, Corn, Galangal, Lemongrass) ✓ 🌿 🍄 🌶️

### Sour Soup with Mixed Vegetables (แกงส้มผักรวม)

(Eggplant, Mustard greens, Carrot, Cabbage, Mushroom) ✓ 🌿 🍄 🌶️

### Japanese Pumpkin Cream Soup (ซูปผักทองญี่ปุ่นวิแกน)

(Japanese Pumpkin, Toasted Garlic Bread) 🌿 🍄

*\*\*Requires 15 minutes preparation time.*

### Mixed Vegetable Clear Soup (แกงจืดผักรวม)

(Tofu, Carrot, Mushroom, Lettuce, Coriander) ✓ 🍄

### Corn Soup (ซูปข้าวโพดวิแกน)

(Sweet corn, milk, onion, whipping cream) 🌿 🍄

*\*\*Requires 15 minutes preparation time.*

---

Gluten Free 🌿 Vegetarian 🍄 Vegan ✓ Dairy Free 🍄 Spicy 🌶️





# VEGETARIAN & VEGAN MENU

## MAIN

### Stir Fried Broccoli with Tofu (ผัดบล็อกโคลีเต้าหู้)

(Broccoli, Tofu, Mushroom, Carrot) ✓ 🌿 🥛

### Stir Fried Mixed Vegetables (ผัดผักรวม)

(Kale, Carrot, Cauliflower, Mushroom, Chinese Cabbage) ✓ 🌿 🥛

### Stir Fried Tempeh & Mushrooms with Holy Basil (ผัดกะเพราเทมเป้เห็ด)

(Eggplant, Mustard greens, Carrot, Cabbage, Mushroom) ✓ 🌿 🥛 🌶️

### Rosemary Baked Rice (ข้าวอบโรสแมรี่)

(Mushroom, Garlic, Lemon, Carrot, Rosemary) ✓ 🌿 🥛

### Pineapple Baked Rice with Tempeh (ข้าวอบสับปะรดเทมเป้)

(Tempeh, Pineapple, Raisins, Cashew nuts, Carrot, Curry powder) ✓ 🌿 🥛



# VEGETARIAN & VEGAN MENU

## MAIN

**Tempeh Baked Rice with herbs (ข้าวอบสมุนไพร)**  
(Tempeh, Garlic, Lemongrass, Kaffir lime leaves) ✓ 🌿 🥬

**Tempeh Fried Rice (ข้าวผัดเทมเป้)**  
(Tempeh, Onion, Carrot) ✓ 🌿 🥬

**Tempeh Herbal Fried Rice (ข้าวผัดสมุนไพร)**  
(Tempeh, Lemongrass, Kaffir lime leaves, Olive oil) ✓ 🌿 🥬

**Tom Yum Fried Rice (ข้าวผัดต้มยำ)**  
(Galangal, Mushroom, Lemongrass, Kaffir lime leaves, Chili) ✓ 🌿 🥬 🌶️

**Green Curry Tempeh Fried Rice (ข้าวผัดแกงเขียวหวานเทมเป้)**  
(Tempeh, Pea eggplant, Mushroom, Sweet basil, Coconut milk) ✓ 🌿 🥬 🥥 🌶️



# VEGETARIAN & VEGAN MENU

## MAIN

## CURRY

### Massaman Tempeh Curry (มัสมั่นเทมเป้)

(Tempeh, Bay leaves, Cardamom, Coconut milk, Peanut) ✓ 🌿 🥥 🌶️

### Panang Tempeh Curry (พะแนงเทมเป้)

(Tempeh, Coconut milk, Kaffir lime leaves, Sweet basil) ✓ 🌿 🥥 🌶️

### Thai Style Tempeh Green Curry (แกงเขียวหวานเทมเป้)

(Tempeh, Pea eggplant, Coconut milk, Kaffir lime leaves) ✓ 🌿 🥥 🌶️

### Vegetarian Green Curry (แกงเขียวหวานผัก)

(Eggplant, Carrot, Mushroom, Red chili, Basil) 🌿 🌶️ 🥥 🌶️

### Mixed Vegetables Green Curry with Tofu (แกงเขียวหวานเต้าหู้เหลือง)

(Tofu, Pea eggplant, Mushroom, Sweet basil) ✓ 🌿 🥥 🌶️

### Thai Tempeh Coconut Soup (ต้มข่าเทมเป้)

(Bamboo shoots, Mushroom, Tempeh, Galangal) ✓ 🌿 🥥 🌶️

---

Gluten Free 🌿 Vegetarian 🌿 Vegan ✓ Dairy Free 🥥 Spicy 🌶️









# VEGETARIAN & VEGAN MENU

## MAIN NOODLES

### Egg Pad Thai (ผัดไทย มังสวิรัติ)

(House Special Tamarind Sauce, Tofu, Egg)  



### Pad-mhee Korat Fried Noodle (ผัดหมี่โคราช)

(Signature Noodles from Chef's hometown)  

### Thai Stir-Fried Rice Noodle with Tofu and Mixed Vegetables (ราดหน้าเต้าหู้ผักรวม)

(Large noodles, Tofu, Mushrooms, Carrots, Kale, Chinese Cabbage)  

### Vegan Pad Thai (ผัดไทยแบบไม่ใส่ไข่ ไข่เต้าหู้)

(House Special Tamarind Sauce, Tofu)  



# VEGETARIAN & VEGAN MENU

## MAIN NOODLES

**Stir Fried Tempeh with Soy Sauce (ผัดซีอิ้วเทมเป้)**  
(Tempeh, Large noodles, Carrot, Kale) ✓ 🌱

**Stir Fried Sapam Noodles with Tofu (หมี่สะปำผัดเต้าหู้)**  
(Sapam noodles, Beansprouts, Bok choy, Tofu, Carrot) ✓ 🌱



# VEGETARIAN & VEGAN MENU

## MAIN

### WESTERN MENU

#### Vegetable Burger (เบอร์เกอร์ผัก)

(Bunburgers, Lettuce, Tomatoes, Pickles, Sautéed onions) ✓

#### Fried Tempeh with Brown rice potatoes (ผัดหมีโคราช)

(Tempeh, Potato, Green Eggplant, Zucchini, Ginger, Onion) ✓ 🌱

#### Grilled Tempeh with Quinoa (เทมเป้ย่างข้าวคีนัว)

(Tofu, Quinoa rice, Dates, Cherry tomatoes, Onions, Thai coriander) ✓ 🌱 🌿

#### Stir Fried Tempeh with Jasmine Rice Potato (เทมเป้ผัดมันฝรั่งข้าวหอมมะลิ)

(Tempeh, Potato, Green eggplant, Zucchini, Ginger, Onion) ✓ 🌱 🌿

#### Pesto Penne Pasta (เพนเนซอสเพสโต้)

(Penne, Sweet basil, Cashew nuts, Garlic) ✓ 🌱

#### Spaghetti Aglio e Olio (สปาเก็ตตี้น้ำมันมะกอก)

(Spaghetti, Black olives, Sweet basil, Bell pepper) ✓ 🌱

#### Tempeh Kraftkorn Sandwich (แซนด์วิชเทมเป้ขนมปังคราฟท์คอร์น)

(Tempeh, Kraftkorn bread, Cucumber, Tomato, Onion) 🌱

---

Gluten Free 🌱 Vegetarian 🌿 Vegan ✓ Dairy Free 🌱 Spicy 🌶





# VEGETARIAN & VEGAN MENU

## DESSERT

### Granola Bowl (กราโนล่า โยเกิร์ต)

(Yoghurt, Seasonal Fruits, Nuts, Coconut Sugar) ✓ 🌿

### Fruit Platter (ผลไม้รวมมิตร)

(Seasonal Fruits) ✓ 🌿 🥛

### Banana Cake (เค้กกล้วยหอม)

(Fluffy Ripened Banana Cake) 🌿

### Lemon Tart (เลมอนทาร์ต)

(Lemon, Sour Cream, Meringue) 🌿

---

Gluten Free 🌿 Vegetarian 🌿 Vegan ✓ Dairy Free 🥛





# VEGETARIAN & VEGAN MENU

## SMOOTHIE BOWL

### Avocado Smoothie (สมูทตี้อะโวกาโด)

(Avocado, Ripe Mango, Yoghurt, milk)

### Banana Smoothie (สมูทตี้กล้วย)

(Banana, Peanut Butter, Yoghurt)

### Pineapple Mango Smoothie (สมูทตี้สับปะรดมะม่วง)

(Pineapple, Ripe Mango, Yoghurt)

### Black Sesame Banana Smoothie (สมูทตี้กล้วยหอมงาดำ)

(Banana, Black Sesame, Yoghurt, milk)

### White Dragon Fruit Smoothie (สมูทตี้แก้วมังกรขาว)

(White Dragon Fruit, Banana, Yoghurt, milk)

---


Your personalize milk & yoghurt experience

#### Milk

(Fresh milk / Soy milk)

#### Yoghurt

(Fresh milk / Soy yoghurt)





# VEGETARIAN & VEGAN MENU

## SMOOTHIE BOWL

**Pumpkin Mango Smoothie (สมูทตี้ฟักทองมะม่วง)**

(Butternut Squash, Ripe Mango, Yoghurt, Lemon Juice)

**Cantaloupe Pineapple Smoothie (สมูทตี้แคนตาลูปสับปะรด)**

(Cantaloupe, Pineapple, Yoghurt)

---

Your personalize milk & yoghurt experience

**Milk**

(Fresh milk / Soy milk)

**Yoghurt**

(Fresh milk / Soy yoghurt)





# GLUTEN FREE MENU





# GLUTEN FREE MENU

## STARTER

### Japanese Cucumber Salad (สลัดแตงกวาญี่ปุ่น)

(Cucumber, Sesame, Soy, Carrot Puree) ✓ 🌱

### Japanese Pumpkin and Pine Salad (สลัดฟักทองญี่ปุ่น)

(Japanese Pumpkin, Arugula, Sunflower Seeds, Lemon) ✓ 🌱

### Herbal Salad (ยำสมุนไพร)

(Tempeh, Galangal, Lemongrass, Chili) ✓ 🌱

### Sautéed Potato (มันฝรั่งทอด)

(Potato, Oregano, Sweet Pepper) ✓ 🌱

---

Vegetarian 🌱

Vegan ✓

Dairy Free 🌱

Spicy 🌶️







# GLUTEN FREE MENU

## STARTER

**Grilled Tumeric Tempeh with three flavored fruits**  
(เทมเป้ย่างขมิ้นผลไม้สามรส)

(Tempeh, Fresh Tumeric, Garlic) ✓

**Tempeh with Tamarind Sauce (เทมเป้ราดซอสมะขาม)**

(Tempeh, Tamarind, Palm Sugar, Sesame) ✓ ☒

**Crispy Vegetables & Mixed Fruits with Lemongrass Sauce**  
(เมี่ยงผักกรอบซอสตะไคร้)

(Orange, Pomelo, Strawberry, Lemongrass, Chili, Lime juice) ✓ ☒

**Butterfly Peas Lime Salad Grain Bowl**  
(สลัดโบว์ครีมถั่วงอกมะนาวรัญพืช)

(Beetroot, Pumpkin, Butternut squash, Sunflower sprouts) ✓

*\*\*Selection of flowers may vary seasonally.*

---

Vegetarian ✓

Vegan ✓

Dairy Free ☒

Spicy 🌶️





# GLUTEN FREE MENU

## SOUP

### Chicken Potato Soup (ซุปลไก่มันฝรั่ง)

(Chicken wings, Galangal, Lemongrass, Onion, Tomato) 🌱

### 1910s Tom Jued Soup (ต้มจืดผัก)

(Tempeh, Vermicelli, Mushroom, Daylil) 🌱 🌱

### Mushroom Tom Yum Soup (ต้มยำเห็ดน้ำใส)

(Mushrooms, Galangal, Lemongrass, Tomatoes, Chili, Lime) 🌱 🌱 🌶️

### Mushrooms & Corn Tom Yum Soup (ต้มยำเห็ดข้าวโพด)

(Mushrooms, Corn, Galangal, Lemongrass) 🌱 🌱 🌶️

### Sour Soup with Mixed Vegetables (แกงส้มผักรวม)

(Eggplant, Mustard greens, Carrot, Cabbage, Mushroom) 🌱 🌱 🌶️

---

Vegetarian 🌱

Vegan 🌱

Dairy Free 🌱

Spicy 🌶️






# GLUTEN FREE MENU

## SOUP

### Corn Soup (ซุปลข้าวโพด)

(Sweet corn, milk, onion, whipping cream) 


*\*\*Requires 15 minutes preparation time.*

### Japanese Pumpkin Cream Soup (ซุสฟักทองญี่ปุ่น)

(Japanese Pumpkin, Toasted Garlic Bread) 

*\*\*Requires 15 minutes preparation time.*

---

Vegetarian 

Vegan 

Dairy Free 





# GLUTEN FREE MENU

## MAIN

**Stir Fried Pork with Oyster Sauce (หมูผัดน้ำมันหอย)**  
(Pork, Onion, Celery, Chili) 🌿

**Sweet & Sour Stir Fried Chicken (ผัดเปรี้ยวหวานไก่)**  
(Chicken, Pineapple, Cucumber, Onion, Tomato, Chili) 🌿

**Stir Fried Chicken with Spicy Chili Paste (ไก่ผัดน้ำพริกเผา)**  
(Chicken, Onion, Bell Pepper, Spring Onion) 🌿

**Stir Fried Chicken with Black Pepper (ไก่ผัดพริกไทยดำ)**  
(Chicken, Onion, Black Pepper) 🌿

**Stir Fried Chicken with Cashew Nuts (ไก่ผัดเม็ดมะม่วง)**  
(Chicken, Onion, Carrot, Dried Chili, Cashew Nuts) 🌿

**Stir Fried Chicken with Mixed Vegetables (ผัดผักรวมไก่)**  
(Chicken, Kale, Mushroom, Carrot, Onion) 🌿



# GLUTEN FREE MENU

## MAIN

### Stir Fried Fish with Chinese Celery (ปลาผัดขึ้นซ้าย)

(fish, Celery, Onion, Chili) 🌱

### Stir Fried Broccoli with Tofu (ผัดบล็อกโคลีเต้าหู้)

(Broccoli, Tofu, Mushroom, Carrot) 🌱 🌱

### Stir Fried Mixed Vegetables (ผัดผักรวม)

(Kale, Carrot, Cauliflower, Mushroom, Chinese Cabbage) 🌱 🌱

### Stir Fried Tempeh & Mushrooms with Holy Basil (ผัดกะเพราเตมเป้เห็ด)

(Eggplant, Mustard greens, Carrot, Cabbage, Mushroom) 🌱 🌱 🌶️

### Rosemary Baked Rice (ข้าวอบโรสแมรี่)

(Mushroom, Garlic, Lemon, Carrot, Rosemary) 🌱 🌱

### Pineapple Baked Rice with Tempeh (ข้าวอบสับปะรดเตมเป้)

(Tempeh, Pineapple, Raisins, Cashew nuts, Carrot, Curry powder) 🌱 🌱

---

Vegetarian 🌱 Vegan 🌱 Dairy Free 🌱 Spicy 🌶️





# GLUTEN FREE MENU

## MAIN

**Tempeh Baked Rice with herbs (ข้าวอบสมุนไพรเทมเป้)**  
(Tempeh, Garlic, Lemongrass, Kaffir lime leaves) ✓ 🌱

**Tempeh Fried Rice (ข้าวผัดเทมเป้)**  
(Tempeh, Onion, Carrot) ✓ 🌱

**Tempeh Herbal Fried Rice (ข้าวผัดสมุนไพรเทมเป้)**  
(Tempeh, Lemongrass, Kaffir lime leaves, Olive oil) ✓ 🌱

**Tom Yum Fried Rice (ข้าวผัดต้มยำ)**  
(Galangal, Lemongrass, Mushroom, Kaffir lime leaves, Chili) ✓ 🌱 🌶️

**Green Curry Tempeh Fried Rice (ข้าวผัดแกงเขียวหวานเทมเป้)**  
(Tempeh, Pea eggplant, Mushroom, Sweet basil, Coconut milk) ✓ 🌱 🌶️



# GLUTEN FREE MENU

## MAIN

## CURRY

### Massaman Tempeh Curry (มัสมั่นเทมเป้)

(Tempeh, Bay leaves, Cardamom, Coconut milk, Peanut) ✓ ☮ 🌶

### Panang Tempeh Curry (พะแนงเทมเป้)

(Tempeh, Coconut milk, Kaffir lime leaves, Sweet basil) ✓ ☮ 🌶

### Thai Style Tempeh Green Curry (แกงเขียวหวานเทมเป้)

(Tempeh, Pea eggplant, Coconut milk, Kaffir lime leaves) ✓ ☮ 🌶

### Vegetarian Green Curry (แกงเขียวหวานผัก)

(Eggplant, Carrot, Mushroom, Red chili, Basil) ✓ ☮ 🌶

### Mixed Vegetables Green Curry with Tofu (แกงเขียวหวานเต้าหู้เหลือง)

(Tofu, Pea eggplant, Mushroom, Sweet basil) ✓ ☮ 🌶

### Thai Tempeh Coconut Soup (ต้มข่าเทมเป้)

(Bamboo shoots, Mushroom, Tempeh, Galangal) ✓ ☮ 🌶

---

Vegetarian ✓ Vegan ✓ Dairy Free ☮ Spicy 🌶





# GLUTEN FREE MENU

## MAIN

### WESTERN MENU

#### Grilled Tempeh with Quinoa (เทมเป้ย่างข้าวคีนัว)

(Tofu, Quinoa rice, Dates, Cherry tomatoes, Onions, Thai coriander) ✓ ☞

#### Stir Fried Tempeh with Jassmine Rice Potato (เทมเป้ผัดมันฝรั่งข้าวหอมมะลิ)

(Tempeh, Potato, Green eggplant, Zucchini, Ginger, Onion) ✓ ☞

---

Vegetarian ✓

Vegan ✓

Dairy Free ☞







# GLUTEN FREE MENU

## DESSERT

### Granola Bowl (กราโนล่า โยเกิร์ต)

(Yoghurt, Seasonal Fruits, Nuts, Coconut Sugar) ✓ 🥛

### Fruit Platter (ผลไม้รวมมิตร)

(Seasonal Fruits) ✓ 🥛

---

Vegetarian ✓

Vegan ✓

Dairy Free 🥛





# GLUTEN FREE MENU

## SMOOTHIE BOWL

### Avocado Smoothie (สมูทตี้อะโวกาโด)

(Avocado, Ripe Mango, Yoghurt, milk)

### Banana Smoothie (สมูทตี้กล้วย)

(Banana, Peanut Butter, Yoghurt)

### Pineapple Mango Smoothie (สมูทตี้สับปะรดมะม่วง)

(Pineapple, Ripe Mango, Yoghurt)

### Black Sesame Banana Smoothie (สมูทตี้กล้วยหอมงาดำ)

(Banana, Black Sesame, Yoghurt, milk)

### White Dragon Fruit Smoothie (สมูทตี้แก้วมังกรขาว)

(White Dragon Fruit, Banana, Yoghurt, milk)

---

Your personalize milk & yoghurt experience

#### Milk

(Fresh milk / Soy milk)

#### Yoghurt

(Fresh milk / Soy yoghurt)





# GLUTEN FREE MENU

## SMOOTHIE BOWL

**Pumpkin Mango Smoothie (สมูทตี้ฟักทองมะม่วง)**  
(Butternut Squash, Ripe Mango, Yoghurt, Lemon Juice)

**Cantaloupe Pineapple Smoothie (สมูทตี้แคนตาลูปสับปะรด)**  
(Cantaloupe, Pineapple, Yoghurt)

---

Your personalize milk & yoghurt experience

**Milk**

(Fresh milk / Soy milk)

**Yoghurt**

(Fresh milk / Soy yoghurt)

