

— THE —
VIETAGE

HEALTHY VEGETARIAN AND VEGAN MENU

STARTERS

CITRUS SALAD

Dates, Rocket, Tra Que Herbs, Orange, Mango, Mandarin, Lime, Shallots, Toasted Hoi An Coconut, Nuts and Lime Dressing

COCONUT CORE SALAD

Pomelo, Coconut Core, Tra Que Herbs, Tofu, Pineapple, Capsicums, Peanuts and Sesame

LOTUS ROOT SALAD

Cucumber, Lotus Root, Carrots, Tofu Skin, Peanuts and Sesame

MAIN COURSES

BRAISED SPICY EGGPLANT IN CLAY POT

Mushrooms, Eggplant, Shallots, Garlic, Chilli, Spring Onions and Light and Dark Soy Sauce, Served with Bread

VEGETARIAN CURRY

Kidney Beans, Taro, Mushrooms, Sweet Potato, Carrots, Curry Powder and Coconut Milk, Served with Bread

VEGETARIAN LASAGNE

Spinach, Ricotta Cheese, Mixed Vegetables, Pesto Sauce, Mozzarella Cheese

DESSERTS

LAVA CAKE

Oat Flour, Cacao Powder, Peanut Butter, Coconut Oil, Almond Milk

BÀ BA SWEET SOUP

Sago, Sweet Potato, Taro, Cassava, Coconut, Peanuts, Coconut Milk

MANGO CHEESECAKE

Cream Cheese, Mango, Whipping Cream, Mixed Fruit Salad

Please let the team know if you have any dietary restrictions, allergies, or special considerations.

Our chefs will happily accommodate any special requests.

 Vegetarian Options

 Vegan

 Spicy Dishes

 Contains Gluten

 Contains Nuts

 Lactose Free

