



LOVE

LIVE

THRIVE

BELIEVE

VEGAN

Starter

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|---|------------------|
| Quinoa Sticks [4] | \$9.5 |
| Fried Rolls: Organic Quinoa / Taro / Scallion / Carrot / Black Mushroom / Plum Sauce. | |
| Buddha Wrap 🌱 | \$13 |
| Fresh Rolls: Organic Garden Salad / Basil / Organic Buckwheat Noodles / Croûton / Lemongrass-Tofu / Aromatic Dip. | |
| Tofu Skewers (GF) | \$10.50 |
| Lemongrass-Tofu / Mixed Spices / Onion / Pineapple / Bell pepper / Tamarind Sauce. | |
| Edamame (GF) / Garlic Edamame | \$7 / \$9 |
| Edamame with Curry Sea Salt / Edamame with Garlic Soy Sauce. | |
| Soy Satay [5] 🌱 | \$10 |
| Marinated Soy Chicken / Herb / Peanut Sauce / Veggie Relish. | |
| Shiitake Satay (GF) | \$10 |
| Shiitake Mushroom / Garlic / Lemongrass Seasoning / Mixed Herb Sauce. | |
| Grilled Portobello Mushroom & Asparagus | \$13 |
| Olive Oil / Pink Sea Salt / Black Pepper / Spicy Roasted Quinoa Sauce. | |
| Pan-Seared Brussel Sprouts | \$12 |
| Garlic / Himalayan Pink Salt / Tellicherry Black Pepper / Lemon. | |
| Japanese Gyoza [6] | \$8.50 |
| Fried Veggie Dumplings / Homemade Soy Vinaigrette Dip. | |
| Roti Curry Dip | \$10 |
| Indian Flat Bread / Scrambled Tofu / Soy Protein / Mixed Curry Dip / Roasted Onion. | |
| Sriracha Buffalo Wing (Dine In Only) 🌶️ | \$13 |
| Crispy Cauliflower Tossed with Homemade Sriracha Buffalo Sauce / Celery / Sriracha - Mint Veganaise. | |

Salad

Add Grilled Tempeh \$2 / Quinoa \$2 / Avocado \$2

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| Raw Kale Salad (GF) | \$16 |
| Mixed Kale / Edamame / Green Apple / Cranberry / Carrot / Cherry Tomato / Nori / Flax Seed / Avocado / Organic Sprout / Sesame-Squash Dressing. | |
| Papaya Salad (GF) 🌱 | \$16 |
| Raw Papaya / Fresh Garlic / Tomato / Green Bean / Carrot / Cashew / Roasted Peanut / Sunflower Seed / Portobello Mushroom // Tangy-Chili Dressing. | |
| Zaru Soba Salad | \$16 |
| Buckwheat Noodles / Sunflower Seed / Chick Pea / Scallion / Pickle Veggie / Wakame-Seaweed / Organic Mixed Green / Sesame-Lime Dressing. | |
| 100 Miles Salad (GF) 🌱 | \$16 |
| Organic Garden Salad / Avocado / Beet / Curry Almond / Chick Pea / Cherry Tomato / Sunflower Seed / Organic Sprout / Cucumber / Mint-Ginger Vinaigrette Dressing. | |
| Superfood Salad (GF) 🌱 | \$16 |
| Kale / Spinach / Mixed Green / Avocado / Curry Almonds / Cherry Tomato / Organic Sunflower Sprout / Sunflower Seed / Beet / Pomegranate-Sunflower Pesto Dressing. | |

Soup

Add Soy Protein \$2

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| Lemongrass Soup (GF) | \$9 [S] / \$13 [L] |
| Exotic Tom Yum / Lemongrass / Tofu / Goji berry / Cauliflower / Tomato / Mushroom / Cilantro. | |
| Coconut Soup (GF) | \$9 [S] / \$14 [L] |
| Aromatic Thai Coconut Broth / Tofu / Galangal / Corn / Mushroom / Onion / Cabbage / Cilantro. | |
| Japanese Seaweed Soup (GF) | \$9 [S] / \$13 [L] |
| Nori Seaweed / Tofu / Napa Cabbage / Bok Choy / Goji Berry / Lotus Seed / Scallion. | |

Grain & Noodle

Choice of Organic Tofu, Soy Chicken, Soy Pepper Steak, Soy Fish. Organic Tempeh \$2 extra. Home-Made Gluten Free Sauce \$1 extra.

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| Veggies Fried Rice (No Soy Protein included) | \$15 |
| Kale / Broccoli / Pea / Carrot / Scrambled Bean Curd / Onion / Scallion / Tomato / House Soy Sauce. | |
| Ginger Quinoa Fried Rice 🌱 | \$16 |
| Shiitake / Goji Berry / Curry Almond / Pea / Bok Choy / Onion / Carrot / Scallion. | |
| Pineapple Fried Rice 🌱 | \$16 |
| Pineapple / Bok Choy / Scrambled Tofu / Curry Almond / Cranberry / Onion / Scallion / Curry Powder. | |
| Spicy Basil Fried Rice 🌶️ | \$16 |
| Green Bean / Cauliflower / Jalapeño / Onion / Bell Pepper / Fresh Chili / Garlic / Basil. | |
| Cauliflower Fried Rice | \$17 |
| Tempeh / Kale / Broccoli / Edamame / Carrot / Onion / Scallion / Cherry Tomato / Chick Pea / Beet / House Soy Sauce. | |
| Royal Pad Thai 🌱 | \$16 |
| Rice Noodles / Scrambled Tofu / Bean Sprout / Scallion / Ground Peanut / Homemade Tamarind Sauce. | |
| Fusion Spice Noodles 🌶️ | \$16 |
| Rice Noodles / Exotic Thai Homemade Spice / Scrambled Tofu / Kale / Broccoli / Carrot / Jalapeño / Beansprout / Basil. | |
| Pad See U | \$16 |
| Flat Rice Noodles / Kale / Cauliflower / Broccoli / Scrambled Bean Curd / Carrot / Sweet Soy Sauce. | |
| Northern Thai Khao Soi | \$16 |
| Buckwheat Noodles / Cauliflower / Bok Choy / Pickle Veggie / Aromatic Curry Sauce. | |
| Drunken Noodles 🌶️ | \$16 |
| Flat Rice Noodles / Jalapeño / Green Bean / Kale / Onion / Bell Pepper / Garlic / Basil / Chili. | |
| Mung Bean Pad Thai 🌱 | \$17 |
| Mung Bean Noodles / Kale / Broccoli / Carrot / Scallion / Bean Sprout / Snowpea / Grilled Tofu Topped with Peanut Sauce. | |

🌱 Nut Contains (GF) Gluten Free 🌶️ Spicy

** Please notify servers of any food allergies Note: No Substitutions. ** Some Items May be additional



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A La Carte

Choice of Organic Tofu, Soy Chicken, Soy Pepper Steak, Soy Fish.
Organic Tempeh \$2 extra. Home-Made Gluten Free Sauce \$1 extra.

Spicy Basil Leaves 🌶️ \$16

Garlic / Basil / Green Bean / Onion / Mushroom / Snow Pea / Jalapeño / Bell Pepper / Chili.

Vegetable Medley \$16

Kale / Broccoli / Mushroom / Bok Choy / Spinach / Carrot / Napa Cabbage / Garlic / Mushroom Sauce .

Ginger Plate \$16

Fresh Ginger / Mushroom / Snow Pea / Onion / Bell Pepper / Celery / Scallion / Homemade Soy Sauce.

Eggplant Lover 🌶️ \$16

Eggplant / Chili / Carrot / Bell Pepper / Garlic / Basil.

Rama Veggies 🌱 \$16

Spinach / Kale / Broccoli / Garlic / Peanut Sauce.

Green Lover \$16

Spinach / Kale / Broccoli / Snow Pea / Bell Pepper / Bok Choy / Basil / Coconut-Green Curry Sauce.

Veggie Curry Spice \$16

Kale / Broccoli / Mushroom / Bok Choy / Carrot / Celery / Light Yellow Curry Sauce.

Cashew Nut Lover 🌱🌶️ \$16

Cashew / Green Bean / Onion / Snow Pea / Zucchini / Broccoli / Bell Pepper / Scallion / Light Chili Sauce.

Coconut Curry

Choice of Organic Tofu, Soy Chicken, Soy Pepper Steak, Soy Fish. Organic Tempeh \$2 extra.

Massaman Curry (GF) 🌱 \$16

World 50 Most Delicious Food: Cauliflower / Potato / Snow Pea / Onion / Carrot / Roasted Peanut / Tamarind Curry Reduction.

Yellow Curry (GF) 🌱 \$16

Yellow Curry Paste / Coconut Milk / Cauliflower / Potato / Onion / Carrot / Chick Pea / Curry Almond.

Red Curry (GF) 🌶️ \$16

Red Curry Paste / Coconut Milk / Eggplant / Zucchini / Broccoli / Green Bean / Bell Pepper / Lotus Seed / Basil.

Green Curry (GF) 🌶️ \$16

Green Curry Paste / Coconut Milk / Eggplant / Zucchini / Broccoli / Green Bean / Bell Pepper / Lotus Seed / Basil.

Panang Curry Squash (No Soy Protein included) (GF) 🌱 \$17

Kabocha Squash / Red Curry Paste / Coconut-Peanut Sauce / Asparagus / Broccoli / Bell Pepper / Snow Pea / Edamame / Avocado / Kaffir Lime Leaves.

Sweet Treat

Coconut Gelato Ice-Cream Topped with Hemp Seeds (GF) \$7

Golden Crispy Banana & Coconut Ice-Cream \$8.50

Black Rice Pudding Lotus Seeds & Taro (GF) \$7.50

Yellow Mango Sticky Rice [Seasonal] (GF) \$9

Vibrant Mango Sorbet / Vanilla Ice-Cream (GF) \$7

Roti Banana with Vanilla Ice Cream \$9

Side Dish

Brown Rice \$3.25

Organic Quinoa \$3.25

Half Quinoa Half Brown Rice \$3.25

Rice Noodles \$4.25

Roti Bread \$5.25

Steamed Mixed-Veggies \$6.50

Avocado \$3.50

Grilled Organic Tempeh \$4.25

Veggie Relish [Kimchi] \$3.25

Peanut Sauce \$3.25

Salad Dressing \$3.25

Wakame Seaweed Salad \$6.25

Side of Soy Protein \$5.00

Mocktail Drink

Ombre Fizz \$7.5

Pomegranate Juice / Fresh Raspberry / Mint / Agave / Sparkling Water.

Spice Sunrise \$7.5

Fresh Squeezed Lemon / Ginger / Organic Agave / Mint / Sparkling Water.

Refreshment

Sparkling Mineral Water \$5

Still Bottle Water \$4

Pomegranate Juice \$5

Fresh Young Coconut \$7

Thai Iced Tea with Almond Milk \$4.50

Organic Almond Milk \$4

Organic Iced Matcha Green Tea (Refillable) \$5

Organic Iced Matcha Green Tea Latte \$5

Herbal Tea (Ask Server for Selection) \$5

Herbal Ginger Drink (Hot or Cold) \$4

Soft Drink (Coke / Diet Coke / Sprite) \$4

Kombucha (Ask Server for Selection) \$6

Black Iced Tea (Refillable) \$4

VE brings healthy and conscious eating into everyday life, promoting well-being in our community. Our passion is to create delicious plant-based cuisine inspired by Exotic Asian Spices and by using superfood ingredients. VE supports local farmers by bringing organically grown produce to your urban plate whenever possible.