



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

Ve wishes you well.



## Starter

Quinoa Sticks (4)	\$9
Fried rolls: organic quinoa, taro, scallion, carrots, plum sauce.	
Buddha Wrap	\$10
Organic garden salad, fresh herbs, organic buckwheat noodle, lemongrass tofu, aromatic dip.	
Tofu Skewers	\$9
Tofu, mixed spices, lemongrass, tamarind sauce.	
Edamame	\$6
Steamed edamame bean, curry sea salt.	
Soy Satay	\$9
Marinated soy chicken, herbs, peanut sauce, veggie relish.	
Shiitake Satay	\$9
Shiitake mushroom, lemongrass, onion, garlic, mixed herb sauce.	
Japanese Gyoza	\$7
Veggie dumplings, home made soy vinaigrette.	
Roti Curry Dip	\$9
Indian flat bread, tofu, soy protein, mixed curry dip.	

## Salad

Add quinoa \$1, avocado \$2, grilled tempeh \$3

Raw Kale Salad	\$14
Mixed kales, edamame, apple, cranberry, carrots, cherry tomatoes, nori, flax seeds, organic sprouts, sesame squash dressing.	
Papaya Salad	\$14
Raw papaya, cherry tomato, green bean, carrots, cashew nut, roasted peanut, grilled mushrooms, sunflower seeds, tangy chili dressing.	
Zaru Salad	\$14
Organic buckwheat noodle, wakame seaweed, sunflower seeds, julienne kimchi, scallion, chick peas, bed of organic mixed green, lime sesame dressing.	
100 Miles Salad	\$13
Organic garden salad, avocado, beet, curry almond, chick peas, cherry tomatoes, sunflower seeds, organic sprouts, cucumber, mint ginger vinaigrette dressing.	
Superfoods Salad	\$14
Kale, spinach, mixed green, avocado, curry almond, cherry tomatoes, organic sunflower sprouts, pomegranate-sunflower pesto dressing.	

*Ve is the food of love and compassion.*

## Soup

Add soy chicken \$2

### Lemongrass Soup

Exotic tom yum, tofu, mushrooms, goji berry, cauliflower, tomatoes.

7 (S) / 11 (L)

### Coconut Soup

Authentic Thai coconut broth, tofu, galangal, organic corn, mushrooms, onions, cabbage.

7 (S) / 12 (L)

### Japanese Seaweed Soup

Seaweed, tofu, napa cabbage, bok choy, goji berry, lotus seeds, scallions.

7 (S) / 11 (L)

## Grain & Noodle

Choice of organic tofu, soy chicken, soy fish, soy steak. Organic tempeh \$2 extra.  
Home-made gluten free sause \$1 extra

### Veggies Fried Rice (only veggies)

Kale, Broccoli, peas, carrots, scramble bean curd, onions, scallion, tomatoes, house soy sauce.

\$12

### Ginger Quinoa & Fried Rice

Shiitake, goji berry, curry almond, peas, bok choy, onions, carrot, scallion.

\$13

### Pineapple Fried Rice

Bok choy, pineapple, scramble tofu, curry almond, cranberry, scallion, curry powder.

\$13

### Spicy Basil Fried Rice

Green bean, cauliflower, jalapeno, onions, bell peppers, basil.

\$13

### Royal Pad Thai

Rice noodle, tofu, bean sprouts, scallion, ground peanut, homemade tamarind sauce.

\$12

### Fusion Spice Noodle

Rice noodle, exotic Thai homemade spice, scramble tofu, kale, broccoli, carrot, jalapeño, bean sprouts, basil.

\$13

### Pad See U

Flat noodle, kale, cauliflower, broccoli, scramble bean curd, carrots, sweet soy sauce.

\$13

### Northern Thai Khao Soi

Buckwheat noodle, cauliflower, bok choy, julienne kimchi, aromatic curry sauce.

\$13

### Drunken Noodles

Wide noodle, jalapeño, green beans, kale, onions, bell peppers, basil.

\$13

*VE love. VE live. VE thrive. VE believe.*

## *A la Carte*

Choice of organic tofu, soy chicken, soy fish, soy steak. Organic tempeh \$2 extra.  
Home-made gluten free sause \$1 extra

<b>Spicy Basil Leaves</b>	<b>\$12</b>
Green bean, onions, mushrooms, snow peas, jalapeno, bell peppers, basil.	
<b>Vegetable Medley</b>	<b>\$12</b>
Kale, broccoli, mushrooms, bok choy, spinach, carrots, napa cabbage, mushroom sauce.	
<b>Ginger Plate</b>	<b>\$12</b>
Mushrooms, snow peas, onions, bell peppers, celery, ginger, scallion.	
<b>Eggplant Lover</b>	<b>\$12</b>
Carrots, bell peppers, basil, soy bean sauce.	
<b>Rama Veggies</b>	<b>\$12</b>
Spinach, broccoli, kale, peanut sauce.	
<b>Green Lover</b>	<b>\$13</b>
Spinach, kale, broccoli, snow peas, bell pepper, bok choy, basil, green coconut curry sauce.	
<b>Veggie Curry Spice</b>	<b>\$13</b>
Kale, broccoli, mushrooms, bok choy, carrots, celery, light curry sauce.	
<b>Cashew Nut Lover</b>	<b>\$13</b>
Cashew, green beans, onions, snow peas, zucchini, broccoli, bell peppers, scallion, light chili sauce.	

## *Coconut Curry*

Choice of organic tofu, soy chicken, soy fish, soy steak. Organic tempeh \$2 extra.  
Home-made gluten free sause \$1 extra

<b>Massaman Curry</b>	<b>\$13</b>
World 50 most delicious foods: Onions, carrots, cauliflowers, potatoes, snow peas, roasted peanuts, tamarind curry reduction.	
<b>Yellow Curry</b>	<b>\$13</b>
Onions, carrots, cauliflowers, potatoes, chick peas, curry almonds.	
<b>Red Curry</b>	<b>\$13</b>
Eggplant, zucchini, broccoli, green beans, bell peppers, lotus seeds, basil.	
<b>Green Curry</b>	<b>\$13</b>
Zucchini, eggplant, broccoli, green beans, lotus seeds, bell peppers, basil.	

## *On the Side*

Brown rice	\$2
Quinoa	\$3
Half quinoa half brown	\$3
Rice noodle / Roti Bread	\$3
Steamed mixed-veggies	\$6
Avocado	\$3
Grilled tempeh	\$3
Veggie relish	\$3
Peanut Sauce	\$3
Salad Dressing	\$3
Wakame Seaweed (salad)	\$5

## *Refreshment*

Sparkling Mineral Water	\$4
Organic Acai Berries	\$5
Kombucha	\$5
(Ginger Berry, Gingerade, Passion Berry, Original, Trilogy)	
Pomegranate Juice	\$5
Fresh Coconut	\$5
Thai Iced Tea (almond milk)	\$4
Organic Almond Milk	\$4
Herbal Tea (ask server for selection)	\$4
Herbal Drinks: (Lemongrass / Ginger)	\$4
Soft Drinks: (Coke, Diet Coke, Sprite)	\$3

## *Sweet Treat*

White smooth quinoa & banana	\$5
Golden crisp banana & coconut ice-cream	\$7
Vibrant Sorbet (Mango / Raspberry)	\$5
Coconut Gelato	\$5
Black rice pudding lotus seeds & taro	\$5
Yellow mango sticky rice (Seasonal)	\$8

*Ve is the food of love and compassion.*