

LOVE

LIVE

THRIVE

BELIEVE

VEGAN

STARTER

- QUINOA STICKS [4]** \$11
Fried Rolls: Organic Quinoa / Taro / Scallion / Carrot / Black Mushroom / Plum Sauce.
- BUDDHA WRAP** 🌱 \$14.50
Fresh Rolls: Organic Garden Salad / Basil / Organic Buckwheat Noodles / Croûton / Lemongrass-Tofu / Aromatic Dip.
- TOFU SKEWERS** (GF) \$12
Lemongrass-Tofu / Mixed Spices / Onion / Pineapple / Bell pepper / Tamarind Sauce.
- EDAMAME** (GF) / **GARLIC EDAMAME** \$8 / \$10
Edamame with Curry Sea Salt / Edamame with Garlic Soy Sauce.
- SOY SATAY [5]** 🌱 \$11
Marinated Soy Chicken / Herb / Peanut Sauce / Veggie Relish.
- SHIITAKE SATAY** (GF) \$11
Shiitake Mushroom / Garlic / Lemongrass Seasoning / Mixed Herb Sauce.
- GRILLED PORTOBELLO MUSHROOM & ASPARAGUS** \$14
Olive Oil / Pink Sea Salt / Black Pepper / Spicy Roasted Quinoa Sauce.
- PAN-SEARED BRUSSEL SPROUTS** \$14
Garlic / Himalayan Pink Salt / Tellicherry Black Pepper / Lemon.
- JAPANESE GYOZA [6]** \$10
Fried Veggie Dumplings / Homemade Soy Vinaigrette Dip.
- ROTI CURRY DIP** \$12
Indian Flat Bread / Scrambled Tofu / Soy Protein / Mixed Curry Dip / Roasted Onion.
- SRIRACHA BUFFALO WING** 🌶️ \$14.50
Crispy Cauliflower Tossed with Homemade Sriracha Buffalo Sauce / Celery / Sriracha - Mint Veganise.

SALAD

Add Grilled Tempeh \$3 / Quinoa \$3 / Avocado \$3

- RAW KALE SALAD** (GF) \$17.50
Mixed Kale / Edamame / Green Apple / Cranberry / Carrot / Cherry Tomato / Nori / Flax Seed / Avocado / Organic Sprout / Sesame-Squash Dressing.
- PAPAYA & PORTOBELLO SALAD** 🌱 (GF) \$18
Raw Papaya / Fresh Garlic / Tomato / Green Bean / Carrot / Cashew / Roasted Peanut / Sunflower Seed / Portobello Mushroom / Tangy-Chili Dressing.
- ZARU SOBA SALAD** \$17.50
Buckwheat Noodles / Sunflower Seed / Chick Pea / Scallion / Pickle Veggie / Wakame-Seaweed / Organic Mixed Green / Sesame-Lime Dressing.
- 100 MILES SALAD** 🌱 (GF) \$17.50
Organic Garden Salad / Avocado / Beet / Curry Almond / Chick Pea / Cherry Tomato / Sunflower Seed / Organic Sprout / Cucumber / Mint-Ginger Vinaigrette Dressing.
- SUPERFOOD SALAD** 🌱 (GF) \$17.50
Kale / Spinach / Mixed Green / Avocado / Curry Almonds / Cherry Tomato / Organic Sunflower Sprout / Sunflower Seed / Beet / Pomegranate-Sunflower Pesto Dressing.

SOUP

Add Soy Protein \$4

- LEMONGRASS SOUP** (GF) \$10 [S] / \$14 [L]
Exotic Tom Yum / Lemongrass / Tofu / Goji berry / Cauliflower / Tomato / Mushroom / Cilantro.
- COCONUT SOUP** (GF) \$11 [S] / \$15 [L]
Aromatic Thai Coconut Broth / Tofu / Galangal / Corn / Mushroom / Onion / Cabbage / Cilantro.
- JAPANESE SEAWEED SOUP** (GF) \$10 [S] / \$14 [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 \$3 extra. Home-Made Gluten Free Sauce \$2 extra.

- VEGGIES FRIED RICE (No Soy Protein included)** \$16.50
Kale / Broccoli / Pea / Carrot / Scrambled Bean Curd / Onion / Scallion / Tomato / House Soy Sauce.
- GINGER QUINOA FRIED RICE** 🌱 \$18
Shiitake / Goji Berry / Curry Almond / Pea / Bok Choy / Onion / Carrot / Scallion.
- PINEAPPLE FRIED RICE** 🌱 \$18
Pineapple / Bok Choy / Scrambled Tofu / Curry Almond / Cranberry / Onion / Scallion / Curry Powder.
- SPICY BASIL FRIED RICE** 🌶️ \$18
Green Bean / Cauliflower / Jalapeño / Onion / Bell Pepper / Fresh Chili / Garlic / Basil.
- CAULIFLOWER FRIED RICE** \$19
Tempeh / Kale / Broccoli / Edamame / Carrot / Onion / Scallion / Cherry Tomato / Chick Pea / Beet / House Soy Sauce.
- ROYAL PAD THAI** 🌱 \$17
Rice Noodles / Scrambled Tofu / Bean Sprout / Scallion / Ground Peanut / Homemade Tamarind Sauce.
- FUSION SPICE NOODLES** 🌶️ \$17
Rice Noodles / Exotic Thai Homemade Spice / Scrambled Tofu / Kale / Broccoli / Carrot / Jalapeño / Beansprout / Basil.
- PAD SEE U** \$17
Flat Rice Noodles / Kale / Cauliflower / Broccoli / Scrambled Bean Curd / Carrot / Sweet Soy Sauce.
- NORTHERN THAI KHAO SOI** \$18
Buckwheat Noodles / Cauliflower / Bok Choy / Pickle Veggie / Aromatic Curry Sauce.
- DRUNKEN NOODLES** 🌶️ \$17
Flat Rice Noodles / Jalapeño / Green Bean / Kale / Onion / Bell Pepper / Garlic / Basil / Chili.
- MUNG BEAN PAD THAI** 🌱 \$19
Mung Bean Noodles / Kale / Broccoli / Carrot / Scallion / Bean Sprout / Snowpea / Grilled Tofu Topped with Peanut Sauce.

🌱 Contains Nut

(GF) Gluten Free

🌶️ Spicy

** PLEASE NOTIFY SERVERS OF ANY FOOD ALLERGIES NOTE: NO SUBSTITUTIONS. ** SOME ITEMS MAY BE ADDITIONAL

A LA CARTE

Choice of Organic Tofu, Soy Chicken, Soy Pepper Steak, Soy Fish.
Organic Tempeh \$3 extra. Home-Made Gluten Free Sauce \$2 extra.

SPICY BASIL LEAVES 🌶️	\$17.50
Garlic / Basil / Green Bean / Onion / Mushroom / Snow Pea / Jalapeño / Bell Pepper / Chili.	
VEGETABLE MEDLEY	\$17.50
Kale / Broccoli / Mushroom / Bok Choy / Spinach / Carrot / Napa Cabbage / Garlic / Mushroom Sauce .	
GINGER PLATE	\$17.50
Fresh Ginger / Mushroom / Snow Pea / Onion / Bell Pepper / Celery / Scallion / Homemade Soy Sauce.	
EGGPLANT LOVER 🌶️	\$18
Eggplant / Chili / Carrot / Bell Pepper / Garlic / Basil.	
RAMA VEGGIES 🌱	\$18
Spinach / Kale / Broccoli / Garlic / Peanut Sauce.	
GREEN LOVER	\$18
Spinach / Kale / Broccoli / Snow Pea / Bell Pepper / Bok Choy / Basil / Coconut-Green Curry Sauce.	
VEGGIE CURRY SPICE	\$18
Kale / Broccoli / Mushroom / Bok Choy / Carrot / Celery / Light Yellow Curry Sauce.	
CASHEW NUT LOVER 🌱🌶️	\$18
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 \$3 extra.

MASSAMAN CURRY 🌱🌶️	\$18
World 50 Most Delicious Food: Cauliflower / Potato / Snow Pea / Onion / Carrot / Roasted Peanut /Tamarind Curry Reduction.	
YELLOW CURRY 🌱🌶️	\$18
Yellow Curry Paste / Coconut Milk / Cauliflower / Potato / Onion / Carrot / Chick Pea / Curry Almond.	
RED CURRY 🌱🌶️	\$18
Red Curry Paste / Coconut Milk / Eggplant / Zucchini / Broccoli / Green Bean / Bell Pepper / Lotus Seed / Basil.	
GREEN CURRY 🌱🌶️	\$18
Green Curry Paste / Coconut Milk / Eggplant / Zucchini / Broccoli / Green Bean / Bell Pepper / Lotus Seed / Basil.	
PANANG CURRY SQUASH (No Soy Protein included) 🌱🌶️	\$19
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 🌱	\$8
GOLDEN CRISPY BANANA & COCONUT ICE-CREAM	\$10
BLACK RICE PUDDING LOTUS SEEDS & TARO 🌱	\$9
YELLOW MANGO STICKY RICE (Seasonal) 🌱	\$11
RAW ORGANIC CHOCOLATE SOUFFLÉ CAKE 🌱	\$14

SIDE DISH

BROWN RICE	\$3.50
ORGANIC QUINOA	\$3.50
HALF QUINOA HALF BROWN RICE	\$3.50
RICE NOODLES (Flat Noodle / Thin Noodle)	\$5
ROTI BREAD	\$6
STEAMED MIXED-VEGGIES	\$8
AVOCADO	\$5
GRILLED ORGANIC TEMPEH	\$5
VEGGIE RELISH (Kimchi)	\$4
PEANUT SAUCE	\$4
SALAD DRESSING (Mint / Pomegranate / Squash)	\$4
WAKAME SEAWEED SALAD	\$7
SIDE OF SOY PROTEIN	\$5
Soy Chicken, Pepper Steak, Fish, Tempeh, Tofu	
GREEN SALAD (Mint / Pomegranate / Squash)	\$6

MOCKTAIL DRINK

OMBRE FIZZ	\$8.5
Pomegranate Juice / Mint / Agave / Sparkling Water.	
SPICE SUNRISE	\$8.5
Fresh Squeezed Lemon / Ginger / Organic Agave / Mint / Sparkling Water.	

REFRESHMENT

SPARKLING MINERAL WATER	\$6
LEMONADE	\$4
POMEGRANATE JUICE	\$5
FRESH YOUNG COCONUT	\$8
THAI ICED TEA (with Almond Milk / Oat milk / Coconut Milk)	\$5
ORGANIC ALMOND MILK / OAT MILK	\$4
ORGANIC ICED MATCHA GREEN TEA (Refillable)	\$5
ORGANIC ICED MATCHA GREEN TEA LATTE (Almond / Oat milk)	\$6
HERBAL TEA (Ask Server for Selection)	\$5
HERBAL GINGER DRINK (Hot or Cold)	\$5
SOFT DRINK (Diet Coke)	\$4
KOMBUCHA (Ask Server for Selection)	\$6
BLACK ICED TEA (Refillable)	\$4
ARNOLD PALMER	\$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.