

# CHARLONG

## VEGETARIAN MENU

### SNACKS

**CHARRED CORN RIB** (GF) (CVG) \$8/2pcs

Charred Nori Butter, Kaffir Lime Salt

**POMELO BETEL** (GF) (CVG) (N) \$8/ea

Green Papaya, Mama Sweet Chili, Peanut, Pandan Rice Flake

**GADO GADO I POTATO TARTLET** (GF) (N) \$8/ea

Roasted Potatoes, Cherry Tomatoes, Peanut Satay dressing

**VEGGIE SPRING ROLL** (GF) (VG) \$12/4pcs

Vermicelli Net Wrap, Taro & Wood ear Mushroom

### Noodles&Rice

**CRISPY RICE SALAD** (GF) (CVG) (N) \$19

Turmeric Curry Tofu, Ginger & Lemongrass, Peanut, Asian Herbs

**PAD SE EW ASPARAGUS** (GF) (CVG) \$26

Saute Portobello & Mixed Asian Mushrooms, Homemade Secret Sauce

**PAD THAI TOFU** (GF) (N) (CVG) \$26

Farm to table Asparagus, Wild Mizuna, Perilla Leaves, Spring Herbs

**PAD DRUNKEN CORN** (GF) (CVG) (🌶️) \$26

Charred Corn Ribs, Green pepper, Wild Ginger, Thai Basil

### LARGES

**EGGPLANT GREEN CURRY** (GF) \$29

Wok Charred Smoky Eggplant, Pickled Papaya, Thai Basil

**S&P CRISPY SILKEN TOFU** (GF) \$28

Shitake Ginger Sweet Soy Vinegar, crispy Enoki

### SIDES

**NASHI PEAR&APPLE SLAW** (GF) (VG) \$14

Fennel, Savoy Cabbage, Passionfruit, Spring Onion Vinaigrette

**CHARLONG FRIES** (GF) (CVG) (K) \$12

Chili Kaffir Lime Spice Salt & Vinegar

**WOK TOSSED CHINESE BROCCOLI** (GF) (VG) \$14

Chili Bean Soy Vinegar, Homemade Garlic Chips

**FRAGRANT JASMINE RICE** \$5

**FLAKY ROTI** (VG) (N) \$8

Peanut Satay sauce

### SWEETS

**WARM ROTI APPLE PIE** \$14

Caramelised Granny Smith Apple, Miso Coconut Butterscotch

**THAI TEA CEYLON TART** (N) \$12

Thai Tea Pannacotta, Brown Butter Crumble, Whipped Coconut

**COCONUT ICECREAM** (VG) (GF) \$6

