

SO/

MALDIVES

VEGAN & VEGETARIAN MENU

THE CITRONELLE CLUB

STARTER

MIANG OF FRIED ORGANIC TOFU (VG) **\$26**
salt roasted peanuts, aromatic herbs,
nam jim jaew

CRISPY FRIED EGGPLANT (G)(V) **\$26**
fragrant chili & garlic dressing

FRIED SILKEN TOFU (VG) **\$26**
hot & numbing flavors, house-made
chili & aged black vinegar

VEGETABLE DUMPLINGS (G)(V) **\$22**
house-made condiments

SPINACH, TOFU & SHIITAKE DUMPLINGS (G)(V) **\$22**
house-made condiments

THREE SLIVER SALAD (VG)(S) **\$25**
crisp seasonal vegetables & aromatic
herbs, sesame miso dressing

QUINOA SALAD (VG) **\$24**
Avocado, mango, pomegranate,
tomato, honey lemon dressing

SOUP

HOT & SOUR SOUP (VG) **\$18**
lemongrass, tomato, mushroom
& galangal

NOODLE BROTH (VG) **\$18**
Rice noodles, vegetables, tofu

WOK, NOODLES, CURRY & RICE

WOK-FRIED RICE NOODLES (VG) **\$26**
asparagus, wood-ear mushrooms
& black pepper

LO MEIN OF MARINATED MUSHROOMS (VG) **\$26**
garlic shoots, chili & ginger

PAD THAI WITH ORGANIC TOFU (VGO) **\$30**
rice noodles, egg, bean sprouts, garlic
chives & peanuts

VG - Vegan / VGO - Vegan Option

All prices mentioned are in USD and subject to 17% GST and 10% service charge.
Please inform your server if you have any special dietary requirements, and our team
will be happy to assist you in creating a meal that meets your needs.

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WOK, NOODLES, CURRY & RICE

THAI GREEN CURRY (VG) \$28

broccoli, Thai basil, mushrooms & eggplant, tofu, lime leaf, chili, steamed jasmine rice

ALO GOBHI (V) \$28

potato, cauliflower, coriander, semi dry curry

PAD SEE EW (VGO) \$26

oyster mushrooms, gai lan, egg & soy charred rice noodles

WOK-FRIED BROCCOLI (VG) \$24

shiitake mushroom & snake beans in garlic chili sauce

STIR-FRIED ASPARAGUS (VG) \$24

asian mushrooms, capsicum, ginger & chili

CITRONELLE FRIED RICE (VGO) \$26

Green peas, carrot, broccoli, scallions, chili condiment

MUSHROOM XO FRIED RICE (VGO) \$24

ginger, green onions & bean sprouts

DESSERT

EXOTIC FRUIT (VG) \$24

served over ice with lychee sorbet

BITTERSWEET CHOCOLATE \$20

MOUSSE (G)(D)(S)

raw cacao, star anise, roasted sesame ice-cream

MANGO STICKY RICE (VG) \$20

Mango, coconut sauce

STICKY TOFFEE DATE PUDDING (V)(D) \$18

Caramel sauce

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