

SO/

MALDIVES

VEGAN & VEGETARIAN MENU

THE CITRONELLE CLUB

STARTER

MIANG OF FRIED

ORGANIC TOFU (VG)

salt roasted peanuts, aromatic herbs, nam jim jaew

\$26

CRISPY FRIED EGGPLANT (G)(V)

fragrant chili & garlic dressing

\$26

FRIED SILKEN TOFU (VG)

hot & numbing flavors, house-made chili & aged black vinegar

\$26

VEGETABLE DUMPLINGS (G)(V)

house-made condiments

\$22

SPINACH, TOFU & SHIITAKE DUMPLINGS (G)(V)

house-made condiments

\$22

THREE SLIVER SALAD (VG)(S)

crisp seasonal vegetables & aromatic herbs, sesame miso dressing

\$25

QUINOA SALAD (VG)

Avocado, mango, pomegranate, tomato, honey lemon dressing

\$24

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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VEGAN & VEGETARIAN MENU

THE CITRONELLE CLUB

WOK, NOODLES, CURRY & RICE

THAI GREEN CURRY (VG)

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

ALO GOBHI (V)

potato, cauliflower, coriander, semi dry curry

PAD SEE EW (VGO)

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

WOK-FRIED BROCCOLI (VG)

shiitake mushroom & snake beans in garlic chili sauce

STIR-FRIED ASPARAGUS (VG)

asian mushrooms, capsicum, ginger & chili

CITRONELLE FRIED RICE (VGO)

Green peas, carrot, broccoli, scallions, chili condiment

MUSHROOM XO FRIED RICE (VGO) \$24

ginger, green onions & bean sprouts

\$28

\$28

\$26

\$24

\$24

\$26

\$24

DESSERT

EXOTIC FRUIT (VG)

served over ice with lychee sorbet

\$24

BITTERSWEET CHOCOLATE MOUSSE (G)(D)(S)

raw cacao, star anise, roasted sesame ice-cream

\$20

MANGO STICKY RICE (VG)

Mango, coconut sauce

\$20

STICKY TOFFEE

DATE PUDDING (V)(D)

\$18

Caramel sauce

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