

LOVING HUT RICHMOND

10/242 VICTORIA ST, RICHMOND 3121

TEL: (03) 9427 8916 IG: @ LovingHutRichmond

FB: www.facebook.com/LHRichmond

DIETARY REQUIREMENTS GUIDE:

- GLUTEN-FREE
- GLUTEN-FREE OPTION
- CONTAINS ONION AND GARLIC
- CONTAINS ONION
- CONTAINS GARLIC
- ONION/GARLIC CAN BE REMOVED
- CONTAINS MOCK MEAT
- RAW
- RAW OPTION
- MOST POPULAR DISHES

PLEASE NOTE: that some menu items contain nuts, seeds and other allergens. Due to the nature of the restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of traces of such ingredients. If you have a severe allergy, please inform our friendly waitstaff.

As we aim to cater to a wide variety of dietary requirements, we do receive many special requests and changes to orders. Whilst we are happy to do this in most situations, please be aware and considerate of the fact that any additional modifications to the menu may result in longer preparation times and longer wait times for not only your order but other customers' orders also. Thank you!

ABOUT US

Loving Hut is part of a family of vegan restaurants with over 200 locations all around the world!

Our aim is to promote the vegan diet and lifestyle for a more sustainable and compassionate world.

Specialising in Malaysian, Thai, Vietnamese, Chinese & Asian fusion cuisine. We create delicious, authentic, modern plant-based meals. Our menu includes raw and gluten-free options.

We use pure sunflower oil, rice bran oil and cold pressed olive oil (raw).

Each individual dish is unique & flavoursome.

Let us take your taste buds on a journey!

BEGINS ON YOUR PLATE"

ENTRÉES

E1. HANDMADE DUMPLINGS (6PCS) STEAMED / PAN-FRIED

> Bamboo shoots, mushrooms and an assortment of Asian vegetables.

E2. HANDMADE WONTONS (6 PCS) 8.00, FRIED

Water chestnuts, mushrooms, mock meat, potato and black fungus. E3. HANDMADE SPRING ROLLS (4PCS)

8.00, FRIED Cabbage, carrot, tofu, mushroom and black fungus.

E4. CRISPY DELIGHT (4PCS)

Taro & enoki mushrooms wrapped in a battered seaweed and bean curd

+ House-made vegannaise 2.00

E5. LUCKY RAINBOW POCKETS (2PC) COLD DISH

> Bean curd pockets filled with a colourful mix of herbs and crunchy vegetables.

E6. HOT CHIPS 6.00

Classic crinkle cut potato chips.

E7. SATAY SKEWERS (2PCS)

Marinated soy nuggets on skewers with red & green capsicum. Served with a peanut satay sauce.

QUICK MEALS

FRIED RICE

O1. FRIED RICE



13.00 White rice with Chinese cabbage, corn, carrot, peas and tofu.

Q2. TOM YUM FRIED RICE 14.00



White rice with mixed vegetables, diced konnyaku and spring onion.

NOODLES

Q3. MALAYSIAN CHAR KWAY TEOW GFO

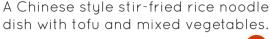


Flat rice noodles, fresh veggies and tofu stir-fried in a dark soy sauce with a unique blend of seasonings.

Q4. CHOW MEI-FUN SPICY



A Chinese style stir-fried rice noodle



Q5. CHOW MEIN



Hokkien noodles stir-fried with vegan oyster sauce, tofu and mixed vegetables.

Q6. COMBINATION HOR FUN



Flat rice noodles in a creamy tofu sauce, stir fried with mixed vegetables and konnyaku.

SOUP & NOODLES SOUPS

Q7. MALAYSIAN CURRY LAKSA



Curry noodle soup with coconut milk, fragrant spices & herbs, fresh veggies, tofu puffs, bean sprouts, vermicelli & Hokkien noodles.

Q8. WONTON SOUP



/Q9. 11.00 / 13.00 WITH NOODLES Our handmade wontons in a clear, fragrant soup with bok choy.

Q10. TOM YUM SOUP



/Q11. 11.00 ENTRÉE / 14.00 MAIN WITH NOODLES A spicy, tangy lemongrass Thai soup with tofu, mixed veggies, enoki, straw & oyster mushrooms and konnyaku.

Q12. TOM KHA SOUP



/Q13.11.00 ENTRÉE / 14.00 MAIN WITH NOODLES A coconut & lemongrass Thai soup with tofu, enoki, straw & oyster mushrooms, mixed veggies and konnyaku.

SALADS + RAW FOO

S1. BURMESE SALAD 18.00







Mixed salad, beetroot, pumpkin, green apple, carrot, nuts and herbs, served with a camellia leaf dressing.

S2. PAPAYA SALAD 18.00





Green papaya, cherry tomatoes, carrot, beans, pumpkin, cashews & roasted peanuts, served in a refreshing yet spicy dressing.

S3. SEAWEED COCKTAIL

Marinated seaweed, pumpkin, raw cabbage, carrot and black sesame seeds.



GFO



MAIN MEALS

CLASSIC CHINESE

M1. SEASONAL STIR-FRY VEG 16.00



A colourful combination of veggies and soft tofu in a light & mild sauce. SWEET & SOUR VEGETABLES: Capsicum, tomato, zucchini and pineapple in a tomato-based sweet & sour sauce. Choose between:





TOFU

M3.

M4. LEMONGRASS TOFU 17.00



Tofu slices marinated in lemongrass and chilli, served on a bed of lettuce.

M5. SALT & PEPPER TOFU 17.00



Tofu cubes stir-fried with a classic s&p seasoning with diced capsicum on a bed of salad.

M6. MA PO TOFU 17.00



Silken tofu cooked with mixed vegetables, soy protein and hot chillies in a Sichuan-style sauce. Choose mild / medium / spicu.

MODERN / ASIAN FUSION

M7. SAMBAL EGGPLANT 18.00





An Indonesian-style spicy eggplant dish with our house-made sambal chilli sauce.

M8. SPICY CHA CHA 18.00



Crumbed konnyaku stir-fried with onion, garlic, chilli and capsicum. Served on a bed of salad.

M9. JEWELS OF THE SEA (6 PCS) 18.00



Japanese konnyaku wrapped in kataifi pastry and deep fried, served in a lettuce cup with vegan mayonnaise, pine nuts and currants.

M10. MONGOLIAN BBQ 18.00



Vegan soy protein with mixed vegetables, onion & spring onion, stir-fried with our house-made spicy barbecue sauce.

M11. CRISPY FILLETS



Marinated, golden brown veggie protein cutlets, served with a garden salad and a garlic-vinegar

MALAYSIAN CURRIES

M12. VEGETABLE CURRY 17.00

dipping sauce.



A hearty Malay-style coconut curry with mixed vegetables & tofu puffs.

M13. ASSAM CURRY 17.00



A tangy curry with eggplant, beans, pineapple, tomato & crispy soy fillets. ROYAL RENDANG

M14. 17.00



A rich aromatic curry cooked with soy fillets, roasted coconut & root veggies.

M15. NASI LEMAK



16.00 Coconut rice, rendang curry, house-made sambal chilli, peanuts and mushroom crisps.

THAI DISHES

T1. PHAD THAI









15.00 Flat rice noodles stir-fried with roasted peanuts, konnyaku, tofu and vegetables in an aromatic tamarind & chilli sauce.

T2. GREEN CURRY [GAENG KIEW WAN]



Spicy green curry with fresh basil, tofu, konnyaku, nuggets and mixed veggies.

T3. RED CURRY [GAENG PHED]







18.00 Sweet potato, carrot, cauliflower, tofu, red dates, pineapple and Thai ginger.

T4. PALAD PRIG 17.00



Fried soy cutlets in a rich, spicy chilli-basil sauce.

T5. THAI EGGPLANT & TOFU [PHAD PRIG MAKHOE] 18.00



Eggplant and tofu stir-fried in a rich, spicy chilli-basil sauce with young peppercorns and red capsicum.

T6. TEMPEH [PHAD MED MAMUANG HIMAPHAN] 18.00

Organic tempeh (fermented sou beans) sautéed with roasted cashews, tofu and a selection of vegetables.

T7. PINEAPPLE RICE







T9. MASSAMAN CURRY WITH ORGANIC TEMPEH





A hearty, spicy Thai curry with potato, carrot and organic tempeh in a rich peanut & coconut sauce.

EXTRAS:

RICE (PER BOWL):	
White	2.00
Brown	2.50
Coconut	3.00
ROTI BREAD	3.00
NOODLES:	
Vermicelli / Kway TeowGF	2.00
Hokkien / Wonton	2.00
TOFU: GF	
Firm / fried / soft / tofu puffs	3.00
VEGETABLES: GF	
Beans / bok choy / broccoli /	
eggplant / mushroom	2.00
MOCK MEAT	3.00
ORGANIC TEMPEHGF	4.00
VEGAN EGGGF	3.00
HOUSE-MADE SAUCES &	
CONDIMENTS:	
Peanut Satay SauceGF	3.00
VegannaiseGF	2.00
Sambal chilli sauce GF OG	2.00

VIETNAMESE DISHES

ENTRÉES

V1. RICE PAPER ROLLS (3PCS) 10.00

A colourful mix of fresh vegetables, rice noodles and herbs wrapped in rice paper. Served with a peanut or hoisin sauce. (Nut-free & glutenfree sauce options available).

- SUMMER ROLLS with marinated konnyakuGF



- PEKING - TOFU



V2. VIETNAMESE SPRING ROLLS (6 PCS, SHARING RECOMMENDED)



16.00 Fried spring rolls Vietnamese style, served with steamed rice noodles, lettuce and fresh herbs.

NOODLE SOUPS / DISHES

V3. PHO [PN. 'FAHR'] 14.00





Traditional Vietnamese pho with tofu, broccoli, cauliflower and mushroom. Served with a side of fresh herbs, bean sprouts, lemon and fresh chillies.

V4. BÚN HUE [PN. 'BOON HWAY'] GFO O *MI 14.00



A light, spicy, lemongrass-infused noodle soup, with mushrooms, tofu & bean curd skin. Served with a side of fresh herbs & salad, bean sprouts, lemon and fresh chillies.

V5. BÚN CHA GIÒ 14.00



Rice noodles, fried spring rolls, tofu, mixed salad and roasted peanuts.

VISIT US IN WEST MELBOURNE!



LOVING HUT WEST MELBOURNE 185 VICTORIA STREET, WEST MELBOURNE 3003

OPEN: TUESDAY - SUNDAY LUNCH: 12:00pm - 3:30pm DINNER: 5:30pm - 9:00pm

Tel: (03) 9326 7551



@LovingHutWestMelbourne



LovingHut West Melbourne



** PLEASE NOTE, MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE *