

**SINCE 2010** 10/242 VICTORIA ST, RICHMOND 3121 TEL: (03) 9427 8916 IG: @LovingHutRichmond FB: www.facebook.com/LHRichmond

# DIETARY REQUIREMENTS GUIDE:



GLUTEN-FREE



GFO GLUTEN-FREE OPTION



CONTAINS ONION AND GARLIC



**CONTAINS ONION** 



ONION/GARLIC CAN BE REMOVED



CONTAINS MOCK MEAT



#### PLEASE NOTE:

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.

# ENTRÉES

E1. HANDMADE DUMPLINGS (6PCS) STEAMED / PAN-FRIED 10.00 Bamboo shoots, mushrooms and an assortment of Asian vegetables.

E2. HANDMADE WONTONS (6 PCS) 9.00, FRIED

Water chestnuts, mushrooms, mock meat, potato and black fungus.

E3. HANDMADE SPRING ROLLS (4PCS) 10.00, FRIED Cabbage, carrot, tofu, mushroom, taro and black fungus.

E4. CRISPY DELIGHT (4PCS)



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

+ House-made vegannaise ...... 3.00

E5. LUCKY RAINBOW POCKETS (2PC) COLD DISH



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

E6. HOT CHIPS



Classic crinkle cut potato chips.

E7. SATAY SKEWERS (2PCS)



Marinated soy nuggets on skewers with red & green capsicum. Served with house-made peanut satay sauce.



## ABOUT US

Loving Hut is part of a family of vegan estaurants 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.

We create delicious Asian and modern plant-based meals. Our menu also includes many gluten-free and alium-free options.

Loving Hut in Richmond is vegan-family owned and run. We specialise in Malaysian, Thai, Vietnamese, Chinese & Asian fusion cuisine. Let us take your taste buds on a

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!

# **QUICK MEALS**

#### FRIED RICE

Q1. FRIED RICE



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

Q2. TOM YUM FRIED RICE

15.00

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

#### NOODLES

Q3. MALAYSIAN CHAR KWAY TEOW GFO 15.00



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



15.00 A Chinese style stir-fried rice noodle dish with tofu and mixed vegetables.

Q5. CHOW MEIN 15.00



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

Q6. COMBINATION HOR FUN 16.00



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

#### SOUP & NOODLES SOUPS

MALAYSIAN CURRY LAKSA Q7.



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

Q8. WONTON SOUP



/Q9. 13.00 / 16.00 WITH NOODLES Our handmade wontons in a clear, fragrant soup with bok choy.

Q10. TOM YUM SOUP



/Q11. 12.00 ENTRÉE / 15.00 MAIN WITH NOODLES A spicy, tangy lemongrass Thai soup with tofu, mixed veggies, enoki, straw & oyster mushrooms and konnyaku.

Q12. TOM KHA SOUP



/Q13. 12.00 ENTRÉE / 15.00 MAIN WITH NOODLES A coconut & lemongrass Thai soup with tofu, enoki, straw & oyster mushrooms, mixed veggies and konnyaku.

# SALAD

S1. BURMESE SALAD 19.00





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

S2. SEAWEED COCKTAIL

12.00

A refreshing blend of marinated seaweed, pumpkin, raw cabbage, carrot and black sesame seeds.

# **CLASSIC CHINESE**

#### M1. SEASONAL STIR-FRY VEG 17.00

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

WITH TOFU GF ......18.00 M2.

M3.

WITH SOY NUGGETS MM ...... 18.00

## **TOFU**

### M4. LEMONGRASS TOFU



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

M5. SALT & PEPPER TOFU 18.00



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

M6. MA PO TOFU 18.00





Soft tofu cooked with soy protein and hot chillies in a Sichuan-style sauce. Choose mild / medium / spicy.

# MODERN / **FUSION**

#### M7. SAMBAL EGGPLANT 19.00





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

M8. SPICY CHA CHA 20.00



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

M9. JEWELS OF THE SEA (6 PCS) 20.00



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

M10. MONGOLIAN BBQ



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

M11. CRISPY FILLETS





19.00 Marinated, golden brown veggie protein cutlets, served with a housemade garlic-vinegar dipping sauce.

M12. BBQ BITES



Crispy vegan protein marinated in our house-made sweet BBQ sauce, sprinkled with sesame seeds.

# MALAYSIAN **CURRIES**

#### M13. VEGETABLE CURRY 18.00



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

### M14. ASSAM CURRY

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

#### M15. ROYAL RENDANG





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

#### M16. NASI LEMAK

18.00





Coconut rice, rendang curry, housemade sambal chilli, peanuts and mushroom crisps.

+ Vegan egg ...... 4.00

### THAI DISHES

#### T1. PHAD THAI







16.00 Flat rice noodles stir-fried with roasted peanuts, chives, 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]



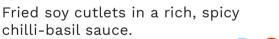




19.00 Sweet potato, carrot, cauliflower, tofu, red dates, pineapple and Thai ginger.

T4. PALAD PRIG 18.00





chilli-basil sauce. T5. THAI EGGPLANT & TOFU

[PHAD PRIG MAKHOE]





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

T6. TEMPEH



19.00 Tempeh (fermented soy beans) sautéed with roasted cashews, tofu

and a selection of vegetables.

T7. PINEAPPLE RICE





/T8. [KHOW OB SAPPAROS] 20.00 / 22.00 WITH BROWN RICE An LHR specialty - pineapple fried rice with cashew nuts, currants and a selection of vegetables, served in a pineapple!

A hearty, spicy Thai curry with potato,

T9. MASSAMAN CURRY 19.00

coconut sauce.







carrot and tempeh in a rich peanut &

# VIETNAMESE DISHES

### **ENTRÉES**

### V1. RICE PAPER ROLLS (3PCS)

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 konnyaku ......GF - PEKING ...... MN - TOFU .....

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



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

#### NOODLE SOUPS / DISHES

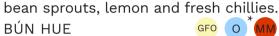
V3. PHO 16.00





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

V4. BÚN HUE





16.00 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.

### ADD TO ANY MAIN:

TOFU:



Firm / fried / soft / tofu puffs .... 4.00 **VEGETABLES:** 

Beans / bok choy / broccoli / eggplant / mushroom ...... 3.00

MOCK MEAT ...... TEMPEH ......GF 5.00

### FXTRAS.

EXTRAS.	
RICE (PER BOWL):	
White	. 3.00
Brown	4.00
Coconut	4.00
ROTI BREAD	. 4.00
NOODLES:	
Vermicelli / Kway Teow GF	3.00
Hokkien / Wonton	3.00
VEGAN EGGGF	4.00
HOUSE-MADE SAUCES &	
CONDIMENTS:	
Peanut Satay sauce	4.00
VegannaiseGF	3.00

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

Sambal chilli sauce ...... GF OG 3.00