

DIETARY
REQUIREMENTS
GUIDE:

- GF GLUTEN-FREE
- GFO GLUTEN-FREE OPTION
- OG CONTAINS ONION AND GARLIC
- O CONTAINS ONION
- G CONTAINS GARLIC
- * ONION/GARLIC CAN BE REMOVED
- MM CONTAINS MOCK MEAT
- MOST POPULAR DISHES

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.

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!

PLEASE ORDER AT THE COUNTER

ENTRÉES

- E1. HANDMADE DUMPLINGS (6PCS)
STEAMED / PAN-FRIED
10.00
Bamboo shoots, mushrooms and an assortment of Asian vegetables.
- E2. HANDMADE WONTONS (6 PCS) MM
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) GFO
12.00
Taro & enoki mushrooms wrapped in a battered seaweed and bean curd skin.
+ House-made vegannaise 3.00
- E5. LUCKY RAINBOW POCKETS G
(2PC) COLD DISH
9.00
Bean curd pockets filled with a colourful mix of herbs and crunchy vegetables.
- E6. HOT CHIPS GF
7.00
Classic crinkle cut potato chips.
- E7. SATAY SKEWERS (2PCS) MM
10.00
Marinated soy nuggets on skewers with red & green capsicum. Served with house-made peanut satay sauce.

“PEACE
BEGINS
ON YOUR
PLATE”

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.

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 journey.

QUICK MEALS

- FRIED RICE
- Q1. FRIED RICE GF
14.00
White rice with Chinese cabbage, corn, carrot, peas and tofu.
 - Q2. TOM YUM FRIED RICE MM
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 GFO OG*
15.00
A Chinese style stir-fried rice noodle dish with tofu and mixed vegetables.
 - Q5. CHOW MEIN MM
15.00
Hokkien noodles stir-fried with vegan oyster sauce, tofu and mixed vegetables.
 - Q6. COMBINATION HOR FUN GFO MM
16.00
Flat rice noodles in a creamy tofu sauce, stir fried with mixed vegetables and konnyaku.

- SOUP & NOODLES SOUPS
- Q7. MALAYSIAN CURRY LAKSA GFO
16.00
Curry noodle soup with coconut milk, fragrant spices & herbs, fresh veggies, tofu puffs, bean sprouts, vermicelli & Hokkien noodles.
 - Q8. WONTON SOUP MM
/Q9. 13.00 / 16.00 WITH NOODLES
Our handmade wontons in a clear, fragrant soup with bok choy.
 - Q10. TOM YUM SOUP GF MM
/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 GF MM
/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 GF G
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 GF
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:
- M2. WITH TOFU GF 18.00
- M3. WITH SOY NUGGETS MM 18.00

TOFU

- M4. LEMONGRASS TOFU 18.00 GF
Tofu slices marinated in lemongrass and chilli, served on a bed of lettuce.
- M5. SALT & PEPPER TOFU 18.00 GF
Tofu cubes stir-fried with a classic s&p seasoning with diced capsicum on a bed of salad.
- M6. MA PO TOFU 18.00 GFO G* MM
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 GF OG*
An Indonesian-style spicy eggplant dish with our house-made sambal chilli sauce.
- M8. SPICY CHA CHA 20.00 OG* MM
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 MM
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 OG MM
Vegan soy protein with mixed vegetables, onion & spring onion, stir-fried with our house-made spicy barbecue sauce.
- M11. CRISPY FILLETS 19.00 OG MM
Marinated, golden brown veggie protein cutlets, served with a housemade garlic-vinegar dipping sauce.
- M12. BBQ BITES 19.00 MM
Crispy vegan protein marinated in our house-made sweet BBQ sauce, sprinkled with sesame seeds.

MALAYSIAN CURRIES

- M13. VEGETABLE CURRY 18.00 GF
A hearty Malay-style coconut curry with mixed vegetables & tofu puffs.
- M14. ASSAM CURRY 18.00 MM
A tangy curry with eggplant, beans, pineapple, tomato & crispy soy fillets.
- M15. ROYAL RENDANG 18.00 GF MM
A rich aromatic curry cooked with soy fillets, roasted coconut & root veggies.
- M16. NASI LEMAK 18.00 GFO OG
Coconut rice, rendang curry, house-made sambal chilli, peanuts and mushroom crisps.
+ Vegan egg 4.00



THAI DISHES

- T1. PHAD THAI 16.00 GF G MM
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] 19.00 GFO OG MM
Spicy green curry with fresh basil, tofu, konnyaku, nuggets and mixed veggies.
- T3. RED CURRY [GAENG PHED] 19.00 GFO OG MM
Sweet potato, carrot, cauliflower, tofu, red dates, pineapple and Thai ginger.
- T4. PALAD PRIG 18.00 OG MM
Fried soy cutlets in a rich, spicy chilli-basil sauce.
- T5. THAI EGGPLANT & TOFU [PHAD PRIG MAKHOE] 19.00 OG MM
Eggplant and tofu stir-fried in a rich, spicy chilli-basil sauce with young peppercorns and red capsicum.
- T6. TEMPEH [PHAD MED MAMUANG HIMAPHAN] 19.00 GFO OG*
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 GFO MM
An LHR specialty - pineapple fried rice with cashew nuts, currants and a selection of vegetables, served in a pineapple!
- T9. MASSAMAN CURRY 19.00 GF OG
A hearty, spicy Thai curry with potato, carrot and tempeh in a rich peanut & coconut sauce.

VIETNAMESE DISHES

- ENTRÉES
- V1. RICE PAPER ROLLS (3PCS) 11.00
A colourful mix of fresh vegetables, rice noodles and herbs wrapped in rice paper. Served with a peanut or hoisin sauce. (Nut-free & gluten-free sauce options available).
- SUMMER ROLLS with konnyaku GF MM
- PEKING MM
- TOFU GF
- V2. VIETNAMESE SPRING ROLLS (6 PCS, SHARING RECOMMENDED) 18.00 O*
Fried spring rolls Vietnamese style, served with steamed rice noodles, lettuce and fresh herbs.

- NOODLE SOUPS / DISHES
- V3. PHO 16.00 GFO O* MM
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 16.00 GFO O* MM
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: GF
Firm / fried / soft / tofu puffs 4.00
- VEGETABLES: GF
Beans / bok choy / broccoli / eggplant / mushroom 3.00
- MOCK MEAT MM 4.00
- TEMPEH GF 5.00

EXTRAS:

- RICE (PER BOWL): GF
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 EGG GF 4.00
- HOUSE-MADE SAUCES & CONDIMENTS:
Peanut Satay sauce GF 4.00
Vegannaise GF 3.00
Sambal chilli sauce GF OG 3.00

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