

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.

PLEASE ORDER AT THE COUNTER

ENTRÉES

- E1. HANDMADE DUMPLINGS (6PCS)
STEAMED / PAN-FRIED
11.00
Handmade by us and filled with bamboo shoots, mushrooms and an assortment of Asian vegetables.
- E2. HANDMADE WONTONS (6 PCS) MM
10.00, FRIED
Handmade by us and filled with water chestnuts, mushrooms, mock meat, potato and black fungus.
- E3. HANDMADE SPRING ROLLS (4PCS)
11.00, FRIED
Handmade by us and filled with pickled cabbage, pickled carrot, tofu, mushroom, taro and black fungus.
- E4. CRISPY DELIGHT (4PCS) GFO
13.00
Taro & enoki mushrooms wrapped in a battered seaweed and bean curd skin.
+ House-made vegannaise 3.00
- E5. LUCKY RAINBOW POCKETS GF G
(2PC) COLD DISH
10.00
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
11.00
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
15.00
White rice with Chinese cabbage, corn, carrot, peas and tofu.
- Q2. TOM YUM FRIED RICE MM O*
16.00
White rice with mixed vegetables, diced konnyaku and spring onion.

NOODLES

- Q3. MALAYSIAN CHAR KWAY TEOW GFO
16.00
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*
16.00
A Chinese style stir-fried rice noodle dish with tofu and mixed vegetables.
- Q5. CHOW MEIN MM
16.00
Hokkien noodles stir-fried with vegan oyster sauce, tofu and mixed vegetables.
- Q6. COMBINATION HOR FUN GFO MM
17.00
Flat rice noodles in a creamy tofu sauce, stir fried with mixed vegetables and konnyaku.

SOUP & NOODLES SOUPS

- Q7. MALAYSIAN CURRY LAKSA GFO
17.00
Curry noodle soup with coconut milk, fragrant spices & herbs, fresh veggies, tofu puffs, bean sprouts, vermicelli & Hokkien noodles.
- Q8. WONTON SOUP MM
/Q9. 14.00 / 17.00 WITH NOODLES
Our handmade wontons in a clear, fragrant soup with bok choy.
- Q10. TOM YUM SOUP GF MM
/Q11. 13.00 ENTRÉE / 17.00 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. 13.00 ENTRÉE / 17.00 MAIN WITH NOODLES
A coconut & lemongrass Thai soup with tofu, enoki, straw & oyster mushrooms, mixed veggies and konnyaku.



SALAD

- S1. BURMESE SALAD GF G
20.00
Mixed salad, beetroot, pumpkin, green apple, carrot, nuts and herbs, served with a camellia leaf dressing.



CLASSIC CHINESE

- M1. SEASONAL STIR-FRY VEG 18.00 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 19.00
- M3. WITH SOY NUGGETS MM 19.00

TOFU

- M4. LEMONGRASS TOFU 19.00 GF
Tofu slices marinated in lemongrass and chilli, served on a bed of lettuce.
- M5. SALT & PEPPER TOFU 19.00 GF
Tofu cubes stir-fried with a classic s&p seasoning with diced capsicum on a bed of salad.
- M6. MA PO TOFU 19.00 GFO OG* MM
Soft tofu cooked with soy protein and hot chillies in a Sichuan-style sauce, topped with spring onions. Choose mild / medium / spicy.

MODERN / FUSION

- M7. SAMBAL EGGPLANT 20.00 GF OG*
An Indonesian-style spicy eggplant dish with our house-made sambal chilli sauce.
- M8. SPICY CHA CHA 22.00 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) 22.00 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 20.00 OG MM
Vegan soy protein with mixed vegetables, onion & spring onion, stir-fried with our house-made spicy barbecue sauce.
- M11. CRISPY FILLETS 20.00 OG MM
Marinated, golden brown veggie protein cutlets, served with a housemade garlic-vinegar dipping sauce.
- M12. BBQ BITES 20.00 MM
Crispy vegan protein marinated in our house-made sweet BBQ sauce, sprinkled with sesame seeds.

MALAYSIAN CURRIES

- M13. VEGETABLE CURRY 19.00 GF
A hearty Malay-style coconut curry with mixed vegetables & tofu puffs.
- M14. ASSAM CURRY 19.00 MM
A tangy curry with eggplant, beans, pineapple, tomato & crispy soy fillets.
- M15. ROYAL RENDANG 19.00 GF MM
A rich aromatic curry cooked with soy fillets, roasted coconut & root veggies.
- M16. NASI LEMAK 19.00 GFO OG*
Coconut rice, rendang curry, house-made sambal chilli, peanuts and mushroom crisps.
+ Vegan egg 4.00



THAI DISHES

- T1. PHAD THAI 17.00 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] 20.00 GFO OG MM
Spicy green curry with fresh basil, tofu, konnyaku, nuggets and mixed veggies.
- T3. RED CURRY [GAENG PHED] 20.00 GFO OG MM
Sweet potato, carrot, cauliflower, tofu, red dates, pineapple and Thai ginger.
- T4. PALAD PRIG 19.00 OG MM
Fried soy cutlets in a rich, spicy chilli-basil sauce.
- T5. THAI EGGPLANT & TOFU [PHAD PRIG MAKHOE] 20.00 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] 20.00 GFO OG*
Tempeh (fermented soy beans) sautéed with roasted cashews, tofu and a selection of vegetables.
- T7. PINEAPPLE RICE 21.00 / 23.00 WITH BROWN RICE GFO MM
An LHR specialty - pineapple fried rice with cashew nuts, currants and a selection of vegetables, served in a pineapple!
- T8. [KHOW OB SAPPAROS]
- T9. MASSAMAN CURRY 20.00 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) 12.00
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) 20.00 O*
Fried spring rolls Vietnamese style, served with steamed rice noodles, lettuce and fresh herbs.

NOODLE SOUPS / DISHES

- V3. PHO 17.00 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 17.00 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 4.00
- MOCK MEAT MM 4.00
- TEMPEH GF 5.00

EXTRAS:

- RICE (PER BOWL): GF
White 4.00
Brown 4.00
Coconut 4.00
- ROTI BREAD 4.00
- NOODLES:
Vermicelli / Kway Teow GF 4.00
Hokkien / Wonton 4.00
- 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 **