



Sacramento Vegan Chef Challenge

Vegan menu

available During Business hours
October 2018

- Trumpet Mushroom Satay** 9
skewers of trumpet mushroom, marinated in mild curry and coconut milk, cucumber salad and peanut sauce
- Crispy Coconut Rice Salad (gf)** 11
tossed in tangy lime dressing, mints, onions, ginger, roasted peanuts, green apples, mixed lettuce
- Impossible Spicy Larb** 16
Impossible meat tossed in larb spices, fresh herbs, tamarind dressing, tomatoes, cucumber, mixed lettuce, fried onions, a side of Sweet rice
- Pumpkin Curry (gf)** 14.5
Green curry coconut milk with pumpkin, bell peppers, eggplants, green beans, Thai basil. Steamed jasmine rice
- Impossible Drunken Noodles** 16
Impossible meat sauteed in spicy garlic chilli soy sauce, tomatoes, and Thai basil with thick rice noodles over bed of lettuce and beansprouts

Desserts

- Sweet Black rice (gf)** 6.5
Creamy lentils and pumpkin custard, coconut cream

(gf) - gluten free



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Thai Vegan Breakfast

available Saturday & Sunday 11:00am - 3:00 pm
October 2018

- Khao Tom** 10.5
Rice soup, mixed veggies, tofu, ginger, sweet pickled radish, fried garlic, fresh herbs
- Pumpkin and Tofu scramble** 12
Kabocha pumpkin, scramble tofu, spinach, onion sauteed in garlic soy sauce, steamed jasmine rice. sweet chilli sauce.
- Khao Soi (gf)** 13.5
Thin rice noodles in fragrant creamy curry peanut butter coconut broth with tofu, bokchoy, bean sprouts, snowpeas, carrots, pickled green mustard, fried onions, chili oil, lime wedge, fried noodles

(gf) - gluten free