

satay inn

A TASTE OF SINGAPORE

VEGETARIAN MENU 素食菜牌

APPETISER 前菜

- Vegetable Samosa** HK\$68
Deep-fried pastry with a savory filling of cooked potato and green peas, served with mint sauce
素菜咖喱角
- Singapore Style Tahu Goreng** HK\$68
Deep-fried bean curd with sliced cucumbers, carrots and beansprouts served with satay sauce
星洲炸豆乾配花生醬
- Gado Gado** HK\$85
A mouth-watering and healthy blend of assorted vegetable salad and more, served with rice cake, thick soy sauce and topped with our home-made peanut gravy sauce
加多加多沙律
- Pomelo and Green Mango Salad with Specialty Sauce** HK\$85
Fresh pomelo, green mango and cucumber kidney bean salad served with palm sugar sauce
青芒柚子沙律

MAIN DISH 主菜

- Longtong** HK\$108
A popular Malaysian vegetable-curry stew, served with rice vermicelli, cabbage, carrots and long beans, flavored with coconut cream
馬來椰汁雜菜咖喱
- Matar Paneer** HK\$108
Fresh cottage cheese and green peas cooked with onion and tomato gravy sauce
奶油芝士青豆咖喱
- Vegetable Fried Rice** HK\$108
Fried rice with assorted mushrooms, carrots, asparagus and iceberg lettuces
星洲素炒飯
- Vegetarian Fried Bee Hoon** HK\$108
Fried rice vermicelli with carrots, green leaf vegetables and mixed mushrooms
乾燒素菜炒米粉
- Mee Goreng** HK\$108
Fried egg noodles with potatoes, fresh tomatoes, chili tomato sauce
馬來炒麵