





Pure Vegetarian Chinese Home Cooking

FOOD MENU

starters



S1 Yi Qing Er Bai 一清二白 GF VG N

Fresh firmed tofu served with dried red chilli, peanut butter, ginger & garlic, mixed sauce, topped with spring onion & coriander. £6.95

s2 Tian Lu Xiang 天绿香 GF N

Spinach with roasted walnut & peanut butter sauce. £7.95

sa Xiang jian fu pi juan 香煎腐皮卷 GF VG

Pan fried bean curd roll filled with mushroom carrot & bean sprouts. £7.95

sa Zha qie he 炸茄盒

Aubergine stuffed with egg, tofu & chinese chives. £795

s5 Cong xiang huang jin shu si 葱香黄金素丝 GF VG

Shredded potato & sweet potato salad with onion & coriander. £7.95

se Hou Hui 后悔 vg

Potato onion cake served with spicy sauce. £7.95

s7 Suyan wan zi 素缘丸子 GF VG

Home-made Chinese radish, carrot, coriander vegetable ball, served with ginger, garlic& chilli sauce. £7.95

sa Ru yi huang jin san 如意黄金散 GF VG

Deep fried enoki mushroom served with mixed pepper & spices. £8.95

s9 Cheng xin ru yi 称心如意 vg N

Mixed platter | deep fried asparagus, pepper rings, mini vegetable balls served with home-made mixed spicy, peanut butter sauce. £14.95

mains £11.50



мı Si ji Ru Chun 四季如春

Bean sprout stir fried with spicy tofu, chinese chives, celery, wood ear mushroom, spring onion, ginger & garlic, red dried chilli.

м2 Ye zhi xiang yu bai he 椰子香芋百合 GF VG

Taro & kidney beans cooked with coconut milk.

мз Mei wei shan yao 美味山药 GF VG

Yam, potato and garden pea curry.

M4 Lu shun you you 芦笋悠悠 GF VG N

Stir fried asparagus with green & red chillies and roasted cashew nuts.

м5 Suyuan special curry 素缘特色咖喱 GF VG

Potato, butternut squash & mushroom curry.

M6 **Jia chang chao sheng cai bao** 家常炒生菜包 GF VG Iceberg lettuce stir fried with dried red chilli, ginger, garlic, enoki mushroom & vegetarian oyster sauce.

мл Gan quo hua cai 干锅花菜 GF VG めめ

Cauliflower stir fried with dry chilli, garlic & soya sauce.

мв Chuan wei shuan fu 川味爽腐 GF VG めめめ

Chinese cabbage with bean curd, enoki mushroom, suyuan special sauce, dried red chilli.

м9 Tang cu liu su wan zi 糖醋溜素丸子 GF VG

Sweet & sour vegetable ball (tofu, mashed potato & carrot) cooked with pak choy & home-made sweet & sour sauce.

м10 Yu xiang qie long 鱼香茄龙

Braised aubergine with mixed pepper, potato, home- made fragrant sauce.

ми Qian ye To Fu 千叶豆腐 GF VG

Deep fried tofu, stir fried with mixed pepper, wood ear mushrooms, red chilli, garlic, ginger & homemade oyster sauce.

м12 Ma la Tu Dou Pian 麻辣土豆片

Deep fried potato stir fried with mix pepper, wood ear mushroom, dried chilli & cumin seeds.

chef specials £13.50



миз Bao xiang xing bao gu 爆香杏鲍菇 GF VG

King oyster mushroom cooked with mixed peppers & wood ear mushroom, ginger & garlic, red dried chilli & vegetarian oyster sauce.

M14 Feng wei qie zi 风味茄子 GF VG N

Deep fried aubergine cooked with green pepper, red dried chilli, ginger, garlic & sesame seeds.

M15 Gong bao To fu 宫爆豆腐 GF VG N

Deep fried tofu, stirred fry with roasted peanuts, carrot, cucumber, red dried chilli, ginger & garlic

M16 Tang Cu Qie zi 糖醋茄子 GF VG

Braised aubergine cooked with ginger, garlic & dried red chilli, home-made sweet & sour sauce, topped with spring onion & coriander.

м17 Shui Zhu Qian Zhang 水煮干张 GF VG N

Tofu sheet cooked with spinach, bean sprout and home-made peanut butter sauce, ginger, garlic, topped with spring onion & coriander.

м18 Suan Rong Xi Lan Hua 蒜蓉西兰花 GF VG N

Broccoli stirred fried with ginger, garlic, dried red chilli & roasted pecan nut.

M19 Guo Ta Dou Fu 锅塌豆腐 GF VG

Pan fried tofu cooked with pak choy, ginger, dried chilli and vegan oyster sauce.

noodles £11.50



add egg or tofu for £2

м Suyuan guo shui mian 素缘过水面 м

Home style noodles served with sauted green beans, shredded cucumber, garlic sauce & peanut butter sauce.

N2 Suyuan zha jiang mian 素缘炸酱面

Home style noodles served with shredded cucumber, egg and fried bean curd sauce.

N3 Suyuan dan chao mian 素缘蛋炒面

Home style noodles fried with egg, tofu, bean sprout, celery, coriander & sichuan pepper oil.

N4 You Po Mian 油泼面

Home-made style noodles cooked with pak choy, home-made ginger, garlic & chilli pickle, topped with spring onion, coriander & sesame seeds.

N5 Su xiang gie zi mian 素缘茄子面

Home style noodles served with aubergine, tofu & potato.

N6 Su yuan liang ban mian 素缘凉拌面 N

Home style noodles served with shredded cucumber, spinach & garlic, peanut butter sauce, sichuan oil & red chilli sauce.

dumplings £6.95

poached | pan fried | steamed



D1 Suyuan Su jiao zi 素缘素饺子

Filled with Pak choy, rice noodle, english mushroom, spring onion & coriander.

- D2 Suyuan jiu cai ji dan jiao zi 素缘韭菜鸡蛋饺子 Filled with carrots, chinese chives & egg.
- D3 Suyuan ji dan xi hu lu jiao zi 素缘鸡蛋西葫芦饺子 Filled with courgette, egg & coriander.
- D4 Suyuan bai cai xiang gu jiao zi 素缘白菜香菇饺子 Filled with chinese cabbage, shiitake mushroom, spring onion & coriander.
- D5 Suyuan Si shi jin jiao zi 素缘素什锦饺子 Filled with tofu, carrot, celery & wood ear

special salad £15.95

pre-order



Steamed aubergine mixed with red chilli, ginger, garlic, peanut butter sauce, topped with spring onion & coriander.

- SS2 Dong Bei Da La Pi 东北大拉皮 GF VG N Home-made sweet potato noodles served with slightly cooked red onions, carrot, cucumber & homemade ginger, garlic spicy sauce, topped with peanut butter, spring onion & coriander.
- ss3 Cong you qiu kui 葱油秋葵 GF VG Slightly fried okra, cooked with ginger, garlic & red chilli sauce.
- ss4 Shuang ban san si 双拌三丝 GF VG Shredded chinese cabbage salad served with rice noodles, deep fried sweet potato, cucumber & homemade sweet-sour sauce, topped with coriander.

rice

R1 Jasmine Rice 素缘香米饭

Plain jasmine rice. £3.50

R2 Cong xiang dan chao fan 素缘葱香蛋炒饭

Jasmine rice fried with Spring onion, ginger, garlic with egg. £5.95

R3 Te se chao fan 素缘特色炒饭

Jasmine rice fried with onion, broccoli, carrot & sweetcorn. £5.95

- R4 Bo cai dan chao fan 素缘菠菜蛋炒饭 Jasmine rice fried with spinach & egg. £5.95
- R5 Huang jin dan chao fan 素缘黄金蛋炒饭 Jasmine rice fried with sweetcorn, tofu, mushroom & egg. £6.95
- R6 Bo luo dan chao fan 素缘特色炒饭

Jasmine rice fried with pineapple, garden peas, carrot & egg. £6.95

R7 Shi jin fan 素缘什锦饭

Jasmine rice fried with kale borecole, soua sauce, ginger & garlic. £6.95

pancakes £5.50

P1 Spring onion 葱油饼

Crispy pancake filled with spring onion & sesame seeds.

P2 Red bean 红豆饼

Crispy pancake filled with red bean paste.

P3 Coconut 椰子饼

Crispy pancake filled with coconut paste.

P4 Lotus seed 莲蓉饼

Crispy pancake filled with lotus seed paste.

early bird special before 7pm

Sunday - Thursday £17.99 pp

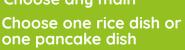
Friday & Saturday



Choose any starter



Choose any main





desserts £6.95

Pecan pie tartelette N GF

Buttery pastry base with an authentic pecan nut & syrup filling served with ice vanilla ice cream.

Banana fritter

Banana gently fried in a chinese butter served with ice cream.

Gelato ice cream

Choice of ice creams change daily. Vegan choice available.

Belgian chocolate brownie

Served with vanilla ice cream

Shui zhu Yuan Xiao N

Chinese rice ball filled with peanut butter or red bean paste cooked in a sugar soup.

Hong dou zhou

Red bean cooked with honey, chinese date, goji & sticky rice ball.

All our food is suitable for vegetarians.

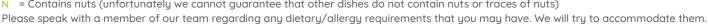
🥖 = Spice level 1-3 (all dishes are spice level 1, which is normal, unless highlighted)

VG = Vegan (or vegan option available)

GF = Gluten free (or gluten free option available)

N = Contains nuts (unfortunately we cannot guarantee that other dishes do not contain nuts or traces of nuts)







our story

A few years ago we visited the city of Foshan, China, famed as the home of Bruce Lee and his master Ye Wen. The famous Buddhist Temple, Foshan Zumiao inspires the ethos and ideals of the restaurants in the city. Here, they have honed the art of pure home cooked vegetarian food.

It is this ethos and culture that inspired us to bring the tastes of Foshan back to Bristol. Our food builds on the idea of Pure Vegetarian Chinese Home Cooking and is based on the Hainan cuisine from Southern China with influences from northern Chinese cuisine.

We are passionate to create food that nourishes both the mind and the body. Innovating with original fresh flavours containing no artificial colours, this is like no other Chinese cuisine in Bristol.

The team at Suyuan wish you a happy and peaceful life nourished with great food.