



## starters



- S1 **Yi Qing Er Bai 一清二白** GF VG N  
Fresh firm 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
- S3 **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
- S4 **Zha qie he 炸茄盒**  
Aubergine stuffed with egg, tofu & chinese chives. £7.95
- 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
- S6 **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
- S8 **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



- M1 **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.
- M2 **Ye zhi xiang yu bai he 椰子香芋百合** GF VG  
Taro & kidney beans cooked with coconut milk.
- M3 **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.
- M5 **Suyan 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.
- M7 **Gan guo hua cai 干锅花菜** GF VG 55  
Cauliflower stir fried with dry chilli, garlic & soya sauce.
- M8 **Chuan wei shuan fu 川味爽腐** GF VG 555  
Chinese cabbage with bean curd, enoki mushroom, suyuan special sauce, dried red chilli.
- M9 **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.
- M10 **Yu xiang qie long 鱼香茄龙**  
Braised aubergine with mixed pepper, potato, home-made fragrant sauce.

- M11 **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 & home-made oyster sauce.
- M12 **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



- M13 **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.
- M17 **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.
- M18 **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

- N1 **Suyan guo shui mian 素缘过水面** N  
Home style noodles served with sauted green beans, shredded cucumber, garlic sauce & peanut butter sauce.
- N2 **Suyan zha jiang mian 素缘炸酱面**  
Home style noodles served with shredded cucumber, egg and fried bean curd sauce.
- N3 **Suyan 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 qie 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



- SS1 **Liang ban qie zi** 蒜泥茄子 GF VG N  
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 & home-made 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, soya 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  
£19.99 pp



Choose any starter

Choose any main

Choose one rice dish or one pancake dish



## 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)

Please speak with a member of our team regarding any dietary/allergy requirements that you may have. We will try to accommodate them.



# 素缘

## 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.**