

starters



- 1 **Song ren nan gua geng** (GF) (VG) 松仁南瓜羹
Pumpkin soup with pine seeds. £3.95
- 2 **Tian Lu Xiang** (GF) (N) 天绿香
Sautéed spinach, roasted walnut salad served with homemade peanut butter sauce. £4.95
- 3 **Xiang jian fu pi juan** (GF) (VG) 香煎腐皮卷
Pan fried dry bean curd roll filled with carrot, onion, sprouts & mushroom. £5.95
- 4 **Zha qie he** (GF) 炸茄盒
Aubergine stuffed with tofu, Chinese chives & egg. £5.95
- 5 **Cong xiang huang jin shu si** (GF) (VG) 葱香黄金素丝
Fried shredded potato & sweet potato mixed with onion, coriander and home made dressing. £5.95
- 6 **Hou hui** (GF) (VG) 后悔
Fried shredded potato & onion cake served with homemade spice sauce. £4.95

mains



- 7 **Hai nan zhai cai bao** (GF) (VG) 海南斋菜煲
Stir fried bean sprouts, celery and wood ear mushrooms mixed with vermicelli. £7.95
- 8 **Ye zhi xiang yu bai he** (GF) (VG) 椰子香芋百合
Taro & kidney beans cooked with coconut milk. £7.95
- 9 **Mei wei shan yao** (GF) (VG) 美味山药
Yam, potato and garden pea curry. £7.95
- 10 **Lu shun you you** (GF) (VG) (N) 芦笋悠悠
Stir fried asparagus with green & red chillies and roasted cashew nuts. £6.95
- 11 **Suyuan special curry** (GF) (VG) 素缘特色咖喱
Potato, butternut squash and mushroom curry. £8.95
- 12 **Jia chang dou fu** (GF) (VG) 家常豆腐
Home style pan fried tofu with peppers, wood ear mushroom & celery. £7.95
- 13 **Gan guo hua cai** (GF) (VG) 干锅花菜
Cauliflower stir fried with dry chilli, garlic & soya sauce. £7.95
- 14 **Chuan wei shuan fu** (GF) (VG) 川味爽腐
Bean curd, Chinese cabbage, enoki mushroom with suyuan special sauce. £8.95
- 15 **Tang cu liu su wan zi** (GF) (VG) 糖醋溜素丸子
Sweet & sour vegetable ball (tofu, mashed potato & carrot). £7.95
- 16 **Suan Xiang fan qie tudou** 蒜香番茄土豆
Sliced potato stir fried with garlic & tomato sauce. £5.95
- 17 **Hei song lu sheng cai bao** 黑松露生菜包
Sautéed sweetcorn, pine seeds, cucumber, onion served with black truffle sauce & lettuce. £5.95
- 18 **Yu xiang qie long** 鱼香茄龙
Braised aubergine with home made fragrant sauce. £5.95

noodles



- 19 **Suyuan guo shui mian** (VG) (N) 素缘过水面
Home style noodles served with sautéed green beans, shredded cucumber, garlic sauce & peanut butter sauce. £6.95
- 20 **Suyuan zha jiang mian** 素缘炸酱面
Home style noodles served with shredded cucumber, egg and fried bean curd sauce. £6.95
- 21 **Suyuan dan chao mian** 素缘蛋炒面
Home style noodles fried with egg, tofu, bean sprout, celery, coriander & sichuan pepper oil. £6.95
- 22 **Suyuan xi hong shi dan mian** 素缘西红柿蛋面
Home style noodles cooked in tomato & egg soup. £6.95

rice



- 23 **Jasmine rice** 白米饭 £2.50
- 24 **Spring onion, egg fried rice** 葱蛋炒饭 £3.95
- 25 **Suyuan special rice** 素缘特色米饭
Broccoli, carrot, sweetcorn and onion. £4.95
- 26 **Spinach egg fried rice** 菠菜蛋炒饭 £4.95
- 27 **Soya sauce egg fried rice** 酱油蛋炒饭 £4.95

pancakes



- 28 **Spring onion** 葱油饼
Suyuan crispy pancake filled with spring onion & sesame seeds. £3.95
- 29 **Red bean** 红豆饼
Suyuan crispy pancake filled with red beans. £3.95

dumplings



- Poached, pan fried or steamed
- 30 **Spinach colour** 菠菜饺子皮
Filled with choy sum, rice noodle & mushroom. £4.95
 - 31 **Carrot colour** 胡萝卜饺子皮
Filled with Chinese chives & egg. £4.95
 - 32 **Plain colour** 原色饺子皮
Filled with courgette, egg & coriander. £4.95

daily specials

See our specials board for new, seasonal dishes to tempt and tantalise your taste buds!



33 set menu for 2 people

- 1 **Song ren nan gua geng** 松仁南瓜羹
Pumpkin soup with pine seeds
- 3 **Xiang jian fu pi juan** 香煎腐皮卷
Pan fried dry bean curd roll filled with carrot, onion, sprouts & mushroom
- 9 **Mei wei shan yao** 美味山药
Yam, potato and garden pea curry
- 12 **Jia chang dou fu** 家常豆腐
Home style pan fried tofu with peppers, wood ear mushroom & celery
- 25 **Suyuan special rice** 素缘特色米饭
Broccoli, carrot, sweetcorn and onion

£25.00 for 2 people

early bird special

Available before 7pm



Choose any starter



Choose any main



Choose one rice dish or one pancake dish



£12.99 per person

desserts



- 34 **Rich chocolate & praline truffle**
A fresh cream chocolate and praline mousse surrounded by a mixed nut sponge topped with chocolate ganache and a chocolate curl £4.95
- 35 **Fruits bavaois slice**
Layers of light vanilla sponge and real fruit cream finished with a red fruit glaze £4.95
- 36 **Pecan pie tartelette**
Buttery pastry base with an authentic pecan nut and syrup filling served with ice cream of your choice £4.95
- 36 **Dragonfruit fritter**
Dragonfruit, gently fried in a Chinese batter £4.95
- 37 **Gelato ice cream**
Our ice creams change daily, please see special board for selection. £4.95



here to help

All our food is suitable for vegetarians.

Guide to symbols:

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

 = Vegan (or vegan option available)

 = Gluten free (or gluten free option available)

 = 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.