

starters



- S1 **Song ren nan gua geng** 松仁南瓜羹 GF VG N
Pumpkin soup with pine seeds. £4.95
- S2 **Tian Lu Xiang** 天绿香 GF N
Sautéed spinach, roasted walnut salad served with homemade peanut butter sauce. £5.95
- S3 **Xiang jian fu pi juan** 香煎腐皮卷 GF VG
Pan fried dry bean curd roll filled with carrot, onion, sprouts & mushroom. £5.95
- S4 **Zha qie he** 炸茄盒
Aubergine stuffed with tofu, chives & egg. £5.95
- S5 **Cong xiang huang jin shu si** 葱香黄金素丝 GF VG
Fried shredded potato & sweet potato mixed with onion, coriander and home made dressing. £5.95
- S6 **Hou Hui** 后悔 VG
Potato onion cake served with spicy sauce. £5.95
- S7 **Xiang jian qing jiao quan** 香煎青椒圈 GF VG
Pan fried green chilli ring served with mixed spice & sesame seeds. £5.95
- S8 **Ru yi huang jin san** 如意黄金散 GF VG
Deep fried enoki mushroom served with mixed pepper & spices. £6.95
- 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. £12.95

mains



- M1 **Hai nan zhai cai bao** 海南斋菜煲 GF VG
Stir fried bean sprouts, celery and wood ear mushrooms mixed with vermicelli. £9.50
- M2 **Ye zhi xiang yu bai he** 椰子香芋百合 GF VG
Taro & kidney beans cooked with coconut milk. £9.50
- M3 **Mei wei shan yao** 美味山药 GF VG
Yam, potato and garden pea curry. £9.50
- M4 **Lu shun you you** 芦笋悠悠 GF VG N
Stir fried asparagus with green & red chillies and roasted cashew nuts. £9.50
- M5 **Suyuan special curry** 素缘特色咖喱 GF VG
Potato, butternut squash & mushroom curry. £9.50
- M6 **Jia chang dou fu** 家常豆腐 GF VG
Home style pan fried tofu with peppers, wood ear mushroom & celery. £9.50
- M7 **Gan guo hua cai** 干锅花菜 GF VG 
Cauliflower stir fried with dry chilli, garlic & soya sauce. £9.50
- M8 **Chuan wei shuan fu** 川味爽腐 GF VG 
Bean curd, Chinese cabbage, enoki mushroom with suyuan special sauce. £9.50
- M9 **Tang cu liu su wan zi** 糖醋溜素丸子 GF VG
Sweet & sour vegetable ball (tofu, mashed potato & carrot). £9.50
- M10 **Yu xiang qie long** 鱼香茄龙
Braised aubergine with home made fragrant sauce. £9.50
- M11 **Qian ye To Fu** 千叶豆腐 GF VG
Deep fried tofu, stirred fried with wood ear mushrooms, red chilli, garlic, ginger & home-made oyster sauce. £9.50

chef specials



- M12 **Suan xiang tou cai wu xiang gan** 蒜香头菜五香干 GF VG
English cabbage cooked with ginger, garlic & red dried chilli with five spiced tofu. £11.50
- 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. £11.50
- 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. £11.50
- 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. £11.50
- M16 **Gan lan si ji dou** 橄榄四季豆 GF VG
Green beans stirred fried with Chinese olive, tofu & ginger, garlic & dried red chilli. £11.50
- M16 **Suyuan mixed vegetables curry** 素缘素什锦 GF VG
Pan fried tofu cooked with garden peas, carrot, mushroom and mixed curry powder £11.50

noodles

add egg or tofu for £1.00



- N1 **Suyuan guo shui mian** 素缘过水面 N
Home style noodles served with sautéed green beans, shredded cucumber, garlic sauce & peanut butter sauce. £9.50
- N2 **Suyuan zha jiang mian** 素缘炸酱面
Home style noodles served with shredded cucumber, egg and fried bean curd sauce. £9.50
- N3 **Suyuan dan chao mian** 素缘蛋炒面
Home style noodles fried with egg, tofu, bean sprout, celery, coriander & sichuan pepper oil. £9.50
- N4 **Suyuan xi hong shi dan mian** 素缘西红柿蛋面
Home style noodles cooked in tomato & egg soup. £9.50
- N5 **Su xiang qie zi mian** 素缘茄子面
Home style noodles served with aubergine, tofu & potato. £9.50
- 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. £9.50

dumplings

poached | pan fried | steamed



- D1 **Suyuan Su jiao zi** 素缘素饺子
Filled with baby choy sum, rice noodle & english mushroom. £5.95
- D2 **Suyuan jiu cai ji dan jiao zi** 素缘韭菜鸡蛋饺子
Filled with carrots, Chinese chives & egg. £5.95
- D3 **Suyuan ji dan xi hu lu jiao zi** 素缘鸡蛋西葫芦饺子
Filled with courgette, egg & coriander. £5.95
- D4 **Suyuan bai cai xiang gu jiao zi** 素缘白菜香菇饺子
Filled with Chinese cabbage, shiitake mushroom, onion & coriander. £5.95
- D5 **Suyuan Si shi jin jiao zi** 素缘素什锦饺子
Filled with tofu, carrot, celery & wood ear mushroom. £5.95



rice

- R1 **Jasmine Rice** 素缘香米饭
Plain jasmine rice. £2.95
- R2 **Cong xiang dan chao fan** 素缘葱香蛋炒饭
Jasmine rice fried with Spring onion, ginger, garlic with egg. £4.95
- R3 **Te se chao fan** 素缘特色炒饭
Jasmine rice fried with onion, broccoli, carrot & sweetcorn. £4.95
- R4 **Bo cai dan chao fan** 素缘菠菜蛋炒饭
Jasmine rice fried with Spinach & egg. £4.95
- 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

- P1 **Spring onion** 葱油饼
Crispy pancake filled with spring onion & sesame seeds. £3.95
- P2 **Red bean** 红豆饼
Crispy pancake filled with red bean paste. £4.95
- P3 **Coconut** 椰子饼
Crispy pancake filled with coconut paste. £4.95
- P4 **Lotus seed** 莲蓉饼
Crispy pancake filled with lotus seed paste. £4.95

set menu for 2 people

Song ren nan gua geng 松仁南瓜羹 GF VG N

Pumpkin soup with pine seeds

Hou Hui 后悔 GF VG

Potato onion cake served with spicy sauce.

Hai nan zhai cai bao 海南斋菜煲 GF VG

Stir fried bean sprouts, celery and wood ear mushrooms mixed with vermicelli.

Suyuan special curry 素缘特色咖喱 GF VG

Potato, butternut squash & mushroom curry

Te se chao fan 素缘特色炒饭

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

£29.80 for 2 people

early bird special

Available before 7pm



Choose any starter



Choose any main



Choose one rice dish or one pancake dish



£14.99 per person

desserts

Pecan pie tartelette N

Buttery pastry base with an authentic pecan nut & syrup filling served with ice cream. £4.95

Banana fritter

Banana gently fried in a Chinese butter served with ice cream. £5.95

Gelato ice cream

Choice of ice creams change daily. Vegan choice available. £4.95

Shui zhu Yuan Xiao N

Chinese rice ball filled with peanut butter or red bean paste cooked in a sugar soup. £4.95

Shuang Pi nai

Milk giner & sugar. £5.95

Hong dou zhou

Red bean cooked with honey, chinese date, goji & sticky rice ball. £5.95



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.