



素缘

**Pure Vegetarian
Chinese Home Cooking
Food & Drinks Menu**



Starter

£8.99

Vegan GF options, checking waiters.

- S1. **Yi Qing Er Bai** 一清二白 N
Fresh firm tofu served with home-made red chilli, peanut butter sauce, mixed with ginger & garlic, garnished with spring onion & coriander.
- S2. **Guo Ren Bo Cai** 果仁菠菜 N
Spinach, carrot, walnut salad, served with peanut butter sauce, spring onion & coriander.
- S3. **Xiang Jian Fu Pi Juan** 香煎腐皮卷
Pan fried spring rolls filled with red onion, carrot, bean sprouts, mushroom, served with soya sauce.
- S4. **Zha Qie He** 炸茄盒
Deep fried aubergine, stuffed with Chinese chives, tofu, Served with garlic & soya sauce.
- S5. **Liang ban xing bao gu** 凉拌杏鲍菇
Steamed king oyster mushroom, mixed with fresh chilli, spring onion, & coriander, topped with home-made peanut butter & garlic sauce.
- S6. **Hou Hui** 后悔
Home-made potato & red onion cake, served with home-made chilli Sauce & soya sauce.
- S7. **Da guan Yuan** 大观园
Home-made vegetable roll filled with radish, carrot & coriander, served with sweet chilli sauce.
- S8. **Ru Yi Huang Jin San** 如意黄金散
Deep fried enoki mushroom, served with mixed salt & pepper powder.

Mains

£14.99

- M1. **Si Ji Ru Chun** 四季如春
Soya bean sprout, stirred fry with celery, wood ear mushroom, tofu and Chinese chives.
- M2. **Za shu To Fu bao** 杂蔬豆腐咖喱煲
Cauliflower, tofu and shimeji mushroom curry.
- M3. **Sha guo luo han zhai** 砂锅罗汉斋
Famous vegan dish from China.
Pan fried tofu cooked with shiitake mushroom, carrot, wood ear mushroom, garnished with spring onion & coriander.
- M4. **Yang sheng xiao chao** 养生小炒
Asparagus stirred fry with shimeji mushroom, red chilli, baby corn and shredded wood ear mushroom.
- M5. **Suyuan Special Curry** 素缘特色咖喱
Butternut squash, potato curry cooked with broccoli, mixed pepper in coconut milk.
- M6. **Su chao san xian** 素炒三鲜
Mangetout stirred fry with shimeji white mushroom, carrot and wood era mushroom.
- M7. **Gan Guo Hua Cai** 干锅花菜 
Cauliflowers stirred fry with celery, wood ear mushroom, red chilli, ginger & garlic and home-made spicy sauce.
- M8. **Chuan Wei Shuang Fu** 川味爽腐 
Chinese cabbage, bean curd cooked with enoki mushroom, dried red chilli & vermicelli.
- M9. **Tang Cu Liu Su Wan Zi** 糖醋溜素丸子
Pak choy stirred fry with vegetable ball (tofu, mashed potato), home-made sweet-sour sauce, garnished with spring onion & coriander.

M10. **Yu Xiang Qie Long** 鱼香茄龙

Pan fried aubergine stirred fry with potato, mixed pepper and home-made fragrant sauce.

M11. **Jia chang To Fu** 千叶豆腐

Deep fried tofu cooked with mixed pepper, wood ear mushroom, white pepper powder, ginger, garlic, red chilli & vegetarian oyster sauce.

M12. **Fan qie Jiao xiang tu dou** 番茄椒香土豆

Pan fried potato cooked with tomato and green pepper.

M13. **Gan bian shou si xing bao gu** 干煸手撕杏鲍菇

Shredded king oyster mushroom stirred fry with garlic, ginger, red chilli, celery and home-made BBQ powder.

M14. **Qin cai he tao ren** 芹菜核桃仁 N

Celery stirred fry with carrot, wood ear mushroom, ginger, garlic, red chilli and roasted walnut.

M15. **Gong bao To fu** 宫爆豆腐 N

Deep fried tofu stirred fry with carrot, cucumber, red chilli, ginger, garlic & roasted peanuts and home-made chilli sauce.

M16. **Tang cu qie zi** 糖醋茄子

Deep fried aubergine cooked with home-made sweet & sour sauce, garnished with spring onion & sesame seeds.

M17. **Bai ye san xian bao** 百页三鲜煲

Tofu sheet cooked with carrot, enoki mushroom, garden pea, wood ear mushroom, garnished with spring onion & coriander.

M18. **Suan Rong Xi Lan Hua** 蒜蓉西兰花 N

Steamed Broccoli stirred fry with ginger & garlic, dried red chilli & and roasted pecan nut.

M19. **Shang Hai Qing Chao Dou Gan** 上海青炒豆干

Pak choy stirred fry with to fu, ginger, garlic and dried red chilli.

Noodles

£14.99

N1. **Suyuan Guo Shui Mian** 素缘过水面 N

Served with flat green bean soup, topped with shredded cucumber, garlic & peanut butter sauce.

N2. **Shuang jun qie zhi Mian** 双菌茄汁面

Noodles cooked in mixed mushroom & tomato broth, topped with spinach & enoki mushroom.

N3. **Suyuan Dan Chao Mian** 素缘蛋炒面

Served with egg, celery, bean sprout, tofu, ginger, garlic & sichuan pepper oil.

N4. **You Po Mian** 油泼面

Served with cooked with chopped Pak choy, home-made garlic & chill pickle, dried red onion, topped with spring onion, coriander & sesame seeds.

N5. **Suyuan Qie Zi Mian** 素缘茄子面

Served with aubergine & tofu, topped with chilli sauce & shredded cucumber.

N6. **Suyuan Liang Ban Mian** 素缘凉拌面 N

Served with spinach, bean sprout, chilli, ginger, garlic & peanut butter sauce, topped with shredded cucumber, spring onion & coriander.

GF Noodles £15.99 | Add egg or tofu £2.00



Suyuan Specials £17.99

- SS1. **Liang Ban Cai Shu** 凉拌彩蔬
Bean sprout, carrot, spinach, wood ear mushroom salad served with vermicelli salad, Si Chuan pepper oil and sesame seed.
- SS2. **Bao Chao San Si** 爆炒三丝
Shredded Chinese cabbage stirred fry with carrot, tofu sheet and Chinese chives.
- SS3. **Gan Bian Dou Jiao** 干煸豆角
Green beans stirred fry with dried chilli, ginger & garlic.
- SS4. **Ye Xiang Nan Gua Men Xiang Yu** 椰香南瓜焖香芋
Butter squash and taro curry cooked in coconut milk, topped with spring onion & coriander and black pepper.
- SS5. **Xi Lan Hua Chao Kou Mo** 西兰花炒口蘑
Steamed broccoli stirred fry with button mushroom, ginger garlic and dried red chilli.



Desserts

£8.95

Pecan Pie Tartelette N

Pecan tart serves with vanilla ice cream.

Belgian Chocolate Brownie

Served with vanilla ice cream.

Banana Fritter

Banana gently pan fried served with ice cream.

Gelato Ice Cream

Choice of ice creams (ask staff)

Vegan choice available.

Shui Zhu Yuan Xiao N

Chinese rice ball filled with peanut or sesame or red bean paste cooked water syrup.

Yangzi Gan Lu

Grapefruit blended with sago, mango puree and coconut milk and mango chunks.

Our dishes offer incredibly rich flavour and are made with fresh ingredients to produce real homemade Chinese food.

ENJOY and have a good healthy and happy life!



Dumplings

£8.99

Pan Fried | Steamed

- D1. **Suyuan Su Jiao Zi** 素缘素饺子
Filled with baby pak choy, rice noodle & English mushroom.
- 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 mushroom.



Rice

- R1. **Jasmine Rice** 素缘香米饭 **£3.99**
Plain jasmine rice.
- R2. **Cong Xiang Dan Chao Fan** 素缘葱香蛋炒饭 **£7.99**
Jasmine rice fried with egg & spring onion.
- R3. **Suyuan Te Se Chao Fan** 素缘特色炒饭 **£7.99**
Jasmine rice fried with carrot, sweetcorn, broccoli, ginger & garlic.
- R4. **Suyuan Bo Cai Chao Fan** 素缘菠菜炒饭 **£7.99**
Jasmine rice fried with egg, spring onion & spinach.
- R5. **Suyuan Grandma's Chao Fan** 外婆菜炒饭 **£7.99**
Jasmine rice fried with grandma's spicy mixed cabbage, ginger & garlic.
- R6. **Suyuan Shi Jin Chao Fan** 素缘什锦炒饭 **£7.99**
Jasmine rice fried with ginger, spring onion & kale borecole.



Pancakes

£5.99

- P1. **Spring Onion** 葱油饼 N
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.
- P5. **Sesame brown sugar** 红糖芝麻饼
Crispy pancake filled with sesame & brown sugar.

Early bird special

(Before 7pm)

£24.99 PP



Choose any Starter.

Choose any Main.

Choose one pancake or rice dish.



All our food is suitable for vegetarians

🌶️ = Spice level 1-3 (all dishes are spice level 1 which is normal, unless highlighted). Vegan & Gluten free options are 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 for them.





Speciality tea

£4.95

The traditional way to finish your meal. Chayi or 'the art of drinking tea' is considered to be one of the seven daily necessities of Chinese life. The others being firewood, rice, oil, salt, soy sauce, and vinegar.

All teas are organic and caffeine free.

Jasmine organic phoenix pearls

Exquisite, hand rolled white tea naturally infused with the scent of pure jasmine.

White Peach Oolong Tea

Relieve fatigue, refreshing, promote digestions, fresh sweetness of white peach and aromatic taste of oolong tea.

Lychee Black Tea

Boost activity enhances focus and cognitive abilities and boost immunity.

Sweet Lemon

Lemon balm organic loose leaf. Rich sweet lemon flavour and aroma has been enjoyed for centuries. This tea promotes a sense of calm and wellbeing.

Bi Luo Chun

This early copped Chinese green tea is a very fresh tea, that gently raises your metabolism while being calorie-free.



Fruit juices

£5.95

The smooth way to start. Fresh delicious chunks of freshly frozen fruit with no additives or preservatives. Naturally 99.8% fat-free and non-dairy.

Simply strawberry

Strawberries blended with banana, orange juice, apple juice

Blueberry breeze

Blueberries and bananas blended with banana, orange juice & apple mango juice.

Mango mania

Mangoes and peaches blended with banana, orange juice & apple mango juice.

Raspberry rush

Raspberries and bananas blended with banana, orange juice & apple mango juice.

Kiss the peach

Peaches and strawberries blended with banana, orange juice & apple mango juice.

Matcha great day

Matcha tea powder, banana, honey, ice and coconut milk.



Iced tea

£5.95

A refreshing takes on traditional tea. Fresh, fruity, and invigorating.

Raspberry & honey

Green tea, fresh raspberry & honey blended with ice.

Pineapple & lemon

Green tea mixed with pineapple & lemon juice.

Cucumber & mint

Jasmine tea mixed with honey, cucumber & fresh mint.

Watermelon

Green tea mixed with watermelon & green grapes.

Peach & passion fruit

Green tea mixed with fresh peach & passion fruit.

Lemon & honey

Lemon honey with red grapes.



Soft drinks

£3.50

Refreshing cold and hot drinks. If you are looking for tea, we have a separate speciality menu

Sparkling water

Victoria lemonade

Rose lemonade

Ginger beer

Diet coke

Coke



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

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