

VEGETARIAN MENU

STARTERS

AVOCADO & QUINOA SALAD 🌱 🌱 🌱 \$14.00

Japanese cucumber, tossed pine nuts, baby spinach, lemon dressing

ROASTED CAULIFLOWER WITH HARISSA 🌱 🌱 🌱 \$11.70

Baby spinach, roasted cashew, honey lemon dressing, cherry tomatoes, green peas

CUCUMBER & TOMATO SALAD 🌱 🌱 🌱 \$11.70

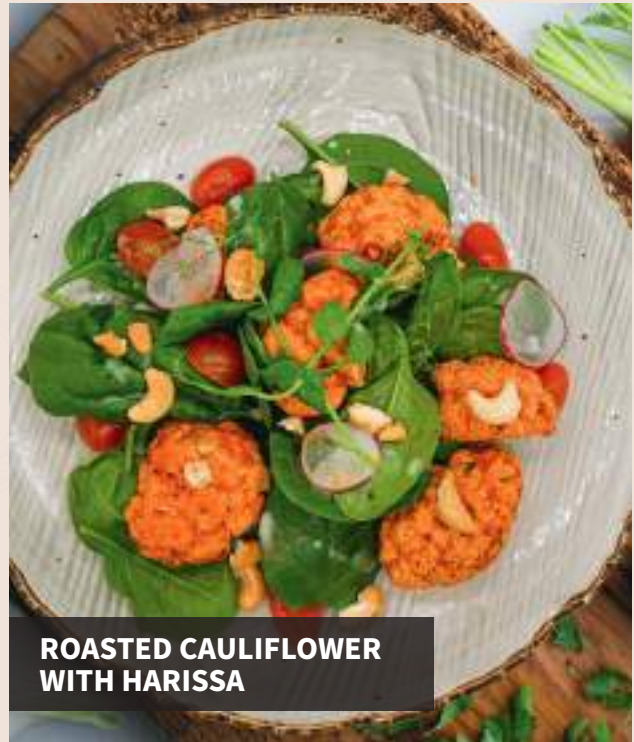
Japanese cucumber, Roma tomatoes, pickled beetroot, tzatziki sauce, dukkah spices

Add half avocado +\$2.20

portobello mushroom (80g) +\$3.30

Roma tomatoes (80g) +\$2.35

roasted cauliflower with harissa (80g) +\$2.35



ROASTED CAULIFLOWER WITH HARISSA

BURGERS & SANDWICHES

TANGLIN CLUB SANDWICH 🌱 🌱 \$11.80

Farm egg, lettuce, tomato, monterey jack cheddar cheese, french fries, Pommery mustard sauce, garden salad, aged balsamic vinaigrette

Choice of white bread, wholemeal bread or ciabatta

Change to gluten-free bread +\$2.20

MUSHROOM QUESADILLA 🌱 🌱 \$13.25

Grilled portobello mushroom, onion marmalade, homemade basil pesto, Gruyère cheese, rocket, Roma tomatoes, guacamole, sour cream, tomato salsa

Add cheddar cheese +\$2.20

gruyère cheese +\$3.50



MUSHROOM QUESADILLA

VEGETARIAN MENU

SOUPS

CREAM OF WILD MUSHROOM 🍄

Truffle oil, parsley

\$8.95

VEGAN MINISTRONE SOUP 🌱

Parsley

\$8.15

TANGLIN CLASSIC MULLIGATAWNY SOUP 🌱 🌱

Lemon wedges, fried shallots

\$8.95

PASTA

VEGGIE PASTA 🍄 🌱

Grilled portobello mushroom, cherry tomato, pimento pepper, wilted baby spinach, parmesan cheese
Choice of cream sauce or tomato sauce

\$18.40



ARRABBIATA

AGLIO OLIO 🌱

Garlic, chilli, olive oil

\$10.85

ARRABBIATA 🌱

Garlic, chilli, spicy tomato sauce, rocket leaves

\$10.85

Add Portobello mushroom (80g) +\$3.30, broccoli (80g) +\$2.20, Pasta (80g) +\$2.20
Choice of pasta spaghetti, penne, fettuccine, gluten-free penne



MARGHERITA

PIZZA

All pizzas are served on a 12-inch base

MARGHERITA 🍄 🌱

Sweet basil, extra virgin olive oil, Roma tomatoes, cheese

\$14.85

Choice of Condiments

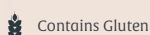
Mushroom, bell pepper, jalapeños, onions, black olives, pineapple
+\$1.85 each

KIDS PIZZA

Kids' pizzas are served on an 8-inch base

VEGETARIAN PIZZA 🍄 🌱

\$12.90



Contains Gluten



Gluten-Free



Contains Dairy



Dairy Free



Contains Nuts



Vegetarian

VEGETARIAN MENU

SIDES

SAUTÉED WILD MUSHROOMS	\$8.80
SAUTÉED SPINACH	\$6.00
BRUSSELS SPROUTS	\$5.60
STEAMED BROCCOLI	\$5.60
CAJUN POTATO WEDGES 🌿	\$5.95
FRENCH FRIES 🌿	PLAIN \$5.60 CHEESE \$7.40 TRUFFLE OIL \$8.50
SWEET POTATO FRIES 🌿	\$6.15
ROSTI POTATO (2PCS) WITH SOUR CREAM 🌿🥚	\$5.90
STEAMED JASMINE RICE 🌿🌾	\$1.10
STEAMED BROWN RICE 🌿🌾	\$2.20

ASIAN DELIGHTS

VEGETABLE FRIED RICE 🌿	\$11.40	MEE GORENG 🌿	\$11.40
Cabbage, carrots, straw mushrooms, lettuce, spring onion		Yellow noodles, bean curd, potatoes, choy sum, cabbage, bean sprouts, lime	
SINGAPORE STYLE HOKKIEN MEE 🌿	\$11.40	All vegetarian Asian dishes are prepared egg-free.	
Braised yellow noodles, vermicelli, bean sprouts, chives, mushrooms, cabbage		Add a sunny-side up egg +\$1.50	

VEGETABLES	\$11.40
KWAY TEOW OR THIN BEE HOON	
Soup / Gravy / Dry 🌿	
Cabbage, straw mushroom, choy sum, carrots, bean sprouts	

ASIAN SIDES

CANTONESE PORRIDGE 🌿🌿	\$4.60
Century egg, braised peanut, spring onion	
PLAIN PORRIDGE	\$1.50
WOK-FRIED BABY KAI LAN 🌿🥚	\$6.25
with Garlic & Vegetarian Oyster Sauce	
STEAMED BABY KAI LAN	\$5.60

Please inform our staff of any food allergies or dietary requirements.

Photos are for illustrative purposes only.

VEGETARIAN MENU

INDIAN CORNER

Appetiser

CHICKPEA COCKTAIL KEBAB 🍷

\$11.35

Minced vegetable patty, mint sauce, raita

Main

ALOO PALAK 🍷

\$12.65

Fresh puréed spinach, slow-cooked with onions, tomato, spices, potatoes, 1 piece of tandoori roti

PALAK PANEER 🍷

\$12.70

Fresh puréed spinach, slow-cooked with onions, tomatoes, spices, homemade cottage cheese, 1 piece of tandoori roti

BAINGAN BHARTA 🍷

\$11.35

Mashed aubergine, peas, onions, tomatoes, herbs, 1 piece of tandoori roti

MIXED VEGETABLE CURRY 🍷🍷 \$8.90

Asian vegetables cooked with cashew, tomato sauce, infused with spices, herbs, coconut, 1 piece of tandoori roti

DAL TADKA (YELLOW DAL) 🍷 \$7.55

Five types of Indian lentils, onions, tomatoes, herbs

VEGETABLE BIRYANI 🍷🍷

\$6.50

Sautéed biryani rice, garden vegetables, cashew

Sides

PLAIN OR MASALA ROASTED PAPAD 🍷🍷

\$3.40

PLAIN NAAN 🍷🍷

\$3.85

PLAIN PULAO 🍷

\$5.75

Steamed basmati rice, onion, tomatoes, saffron

FRIED PAPADAM 🍷

\$3.40

GARLIC OR BUTTER NAAN 🍷🍷

\$4.35

CHEESE NAAN 🍷🍷

\$4.60

TANDOORI ROTI 🍷🍷

\$4.15

SMALL RAITA 🍷

\$3.70

ONION & GREEN CHILLI SALAD

\$2.50



PALAK PANEER

🍷 Contains Gluten

🍷 Gluten-Free

🍷 Contains Dairy

🍷 Dairy Free

🍷 Contains Nuts

🍷 Vegetarian

VEGETARIAN MENU

DESSERTS

RED RUBY 🌱

\$4.95

Crunchy water chestnuts coated in a soft and chewy tapioca gel served with shaved ice, coconut milk, sugar syrup

CHENDOL 🌱

\$4.70

Green chendol strips, red beans, served with shaved ice, coconut milk, gula melaka syrup

SINGAPORE ICE KACANG 🌱🌱

\$4.70

Shaved ice with red beans, sweet corn kernels, palm seed, green chendol strips, grass jelly, rose syrup, evaporated milk

SAGO GULA MELAKA 🌱

\$4.65

Tapioca pearl pudding with combination of palm sugar syrup and coconut milk

PULUT HITAM 🌱

\$4.60

Black glutinous rice pudding, coconut milk

CHOCOLATE LAVA CAKE 🌱🌱

\$10.95

Warm chocolate lava cake with vanilla ice-cream

SPICED APPLE PIE 🌱🌱

\$8.45

Warm apple pie with single scoop of vanilla ice-cream

BANANA SPLIT 🌱🌱

\$10.45

A scoop of chocolate, vanilla and strawberry ice-cream served with a split banana, topped with whipped cream and chocolate sauce

BREAD & BUTTER PUDDING 🌱🌱

\$9.35

Warm bread and butter pudding with vanilla ice-cream and vanilla sauce

FRUIT PLATTER 🌱

\$9.35

Mixed tropical fruits

SORBET 🌱🌱

Lychee | lemon | soursop | mandarin yuzu
\$4.60 per scoop

ICE-CREAM 🌱🌱

Chocolate | strawberry | vanilla
\$2.85 per scoop