

STARTERS		RM	
前菜			
S1	Daily garden soup 例汤	8.00	GF option
S2	Add-on focaccia bread 佛卡夏面包	3.50	
S3	Dumpling Soup —wheat dumpling, vegetable almond filling, dashi broth, yuba 水饺汤	19.00	
S4	Mixed vegetable sticks with beet hummus dip 杂锦生菜条付甜菜根芝麻蘸酱	16.00	GF
S5	Sushi of the day 是日糙米寿司	29.00	GF
S6	Brown rice cake soup—brown rice mochi, brown rice, tomato, yuba, carrot, wakame, lettuce, clear dashi broth 糙米饼杂菜海苔汤	19.00	GF option
S7	Brown rice balls—activated brown rice, ume plum filling 催芽糙米乌梅饭团	6.00	GF
S8	Miso Udon or brown rice bihun-mixed vegetables, beans or tofu, dashi broth, 2-year unpasteurised barley miso 2-年酵素生薏米味噌汤手工乌龙面或糙米粉, 昆布高汤, 豆类, 蔬菜	19.00	
S9	Potato hash 马铃薯煎饼	12.00	GF
S10	Savoury tofu fa-silken tofu, assorted condiments 海盐凝咸味豆腐花	9.00	GF
S11	Whole wheat fu nugget 麦麸酥块	12.00	
S12	Koya dried tofu cutlet with soy mayonnaise 高野冻豆腐酥块付白酱	12.00	GF
S13	Chinese pasta Pan Mi in dashi broth 板面汤	19.00	
S13A	Seitan cold cut with shiitake sauce 筋道片	13.00	
S13B	Shiitake steak — 100% shiitake and carrot with shiitake sauce 冬菇排	9.90	GF
S14	Pumpkin Salad-baked pumpkin, mixed garden greens, local herbs, grains, crostini, noodle, sesame, nori, extra virgin olive oil, balsamic shoyu dressing, parmesan cheese. 南瓜沙拉	18.00	GF option
S15	Wakame cucumber-brown rice vinegar, sesame non-alcohol mirin, sea salt dressing 青瓜裙带菜沙拉	13.00	GF
S16	Mung bean sprouts salad -black sesame seeds, chill flakes, pepper sesame oil 豆芽沙拉	8.00	GF
S17	Salad of the day 是日沙拉	18.00	GF
BURGERS 汉堡			GF option

B1	Lapan Tempe— <i>bun of the day, teriyaki tempe, lettuce, cucumber, tomato, pickles, soy mayo</i> 豆酵饼汉堡	13.00	
B2	Lapan Shoyu tofu— <i>bun of the day, shoyu braised handmade tofu, pickles, lettuce, tomato, cucumber, soy mayo</i> 焖豆腐汉堡	13.00	
B3	Lapan Shiitake— <i>bun of the day, shiitake steak, lettuce, tomato, cucumber, pickles, soy mayo</i> 冬菇排汉堡	13.00	
B4	Lapan carrot okara— <i>bun of the day, lettuce, tomato, cucumber, pickles, soy mayo</i> 红萝卜豆渣汉堡	13.00	
B5	Add-on: Choice of mixed salad or <i>sweet potato hash</i> 马铃薯饼	12.00	
B6	Lapan steamed mini burger— <i>crumbs coated whole wheat fu, shiitake sauce, lettuce, cucumber</i> 中式迷你蒸汉堡 天妇罗麦麸馅	12.00	
GRAINS 粗粮			
G1	Activated steamed brown rice 催芽糙米饭	4.50	GF
G2	Fried Rice of the day- <i>stir-fried activated brown rice,, oolong tea/pickles/Nyonya /hijiki/ turmeric, mixed vegetables, beans, seaweed, seeds</i> 是日炒糙米饭: 乌龙茶/泡菜/辣味娘惹/海带芽/黄姜	19.00	GF option
G3	Grains of the day 是日粗粮		
G4	Manfan- <i>braised mixed vegetables, beans, seaweed, activated brown rice, dashi gravy</i> 杂菜, 豆子, 海菜焖饭	19.00	GF
ENTREES 主食			
SM1	OBENTO SET MEAL OF THE DAY 是日便当套餐		
NOODLES 面条类			
N1	Yaki udon- <i>handmade udon, mixed vegetables, beans, wakame seaweed, dashi gravy</i> 炒手工乌龙面, 锦绣蔬菜, 豆类, 海菜, 昆布高汤	19.00	
N2	Brown Rice Bihun- <i>vemicelli, mixed vegetables, beans, sprouts</i> 炒糙米粉, 锦绣蔬菜, 豆类, 海菜, 豆芽。	19.00	GF
N3	Kongfu Chao- <i>Cantonese noodles, clear dashi broth, silken tofu, mixed vegetables, beans, seaweed</i> 广府炒面, 昆布高汤, 豆腐花, 锦绣蔬菜, 豆类, 海菜	22.00	
N4	Spaghetti of the day— <i>wheat spaghetti tomato passata or coriander pesto, sun-fried tomato, black olive, EV olive oil, parmesan cheese, , sweet basil. (GF option available with 15 minutes waiting time)</i> 是日意式面条 (番茄酱或绿香菜酱)	29.00	GF option
N5	Green curry noodles or curry vegetables of the day 绿咖喱面或咖喱菜	19.00	GF Option
N6	Green curry vegetables with activated brown rice 绿咖喱糙米饭	23.00	GF

N7	Loh Mi —handmade udon, dashi broth, silken tofu, cabbage, carrot, wakame, balsamic vinegar 葡萄醋大卤面	22.00	
WOK WORKS 锅炒物			
W1	Chayote— <i>seitan, arame seaweed, shoyu kombu dashi</i> 炒佛手瓜手工麦面筋和海草	18.00	GF option
W2	Petola—blanched <i>petola, brown rice, arame, dashi broth, cut daikon</i> 炒节瓜, 糙米, 白萝卜干	18.00	GF option
W3	Brinjal— <i>Thai basil, ginger, long beans, brinjal, chilli flakes</i> 炒辣味茄子豆角九层香菜	18.00	GF option
W4	Potato— <i>kofu, potato, carrot, radish, cinnamon, tamari dashi gravy</i> 桂香焖烤麸, 马铃薯红萝卜	22.00	
W5	String bean— <i>brinjal, capsicum, nagaimo, carrot, pumpkin paste, tomato, 2-year barley miso</i> 南瓜浆山药炖杂菜	19.00	GF option
W6	Chinese cabbage— <i>balsamic vinegar, sea salt, chilli flakes</i> 葡萄醋炒大白菜	19.00	GF option
W7	Vegetables of the day 是日炒青菜	18.00	GF option
W8	Mixed vegetables 是日炒杂锦菜	19.00	GF option
Protein: 蛋白类			
W9	Momen tofu with mushroom sauce—pan-fried handmade tofu, shimeiji mushroom, mixed vegetables, shoyu dashi broth. 煎手工木棉豆腐菌菇, 酱油高汤	19.00	GF option
W10	Kyoto yuba rolls with sweet sour sauce—Crumbs-coated yuba nori rolls, tomato passata, dried pineapples, radish, shoyu, kombu dashi. 京都豆包卷甜酸汁, 黄梨干, 番茄, 酱油昆布高汤	28.00	
W11	Teriyaki tempe with chilli flakes —pan-fried tempe, teriyaki sauce, chilli flakes, shoyu, mirin, ginger 照烧辣椒片豆酵饼	23.00	GF
W12	Braised yuba in dashi broth with ginger and arame—fresh yuba, shoyu kombu dashi broth, ginger arame seaweed。 酱油烧豆包红萝卜海草	19.00	GF option
W13	Mapo momen tofu —kinugoshi silken tofu, peppery douban sauce 麻婆豆腐	19.00	GF
W14	Soya slice with lime sauce 豆包片橘子梅酱 (油炸)	28.00	GF
Ingredients substitution may occur from time to time as organic produce is inconsistent. Food pix for illustration only 3% service charge applies. *GF: Gluten-free 因有机素材来源不定, 菜谱配料临时会更改。食谱照片只供参考。所有食物附加3%服务费			
Others 其他:			
	Condiments of chili padi/soysauce/sambal	1.00	