

ENTREE 前菜

MINI SPRING ROLL 春卷 (8) \$3.80 v / pf
Cabbage, carrots, beans and minced soy (TVP)

SAMOSA 印度角 (2) \$5.80 v / pf
Potatoes and beans

CURRY PUFF 加哩角 (2) \$5.80 v / pf
Potatoes and soya fibre

DIM SIM 点心烧麦 (6) \$5.80 v / pf
Steamed cup shaped dumplings with textured soya beans and carrots.

STUFFED TOFU 酿豆腐 (4) \$5.80 v / pf
Steamed tofu stuffed with soya fibre

TAPIOCA CAKE 木薯糕 (3) \$5.80 v / pf
Deep fried tapioca fritter

MUNG BEAN CAKE 绿豆糕 (3) \$5.80 v / pf
Deep fried mung bea n cake

STEAM CHINA DUMPLINGS (5pcs) 饺子 \$5.80 v / pf
Mushroom, tofu, vermicelli, salt, vegetable oils, flour served with soy sauce & sesame oil.

TARO ROLL 芋头卷 (4) \$5.80 v / pf
Deep fried sweet potaotes & taro wrapped with vietnamese rice roll

VSFC 素盐酥鸡 \$8.50 v / pf
Textured soya protein, white pepper, cumin powder & spices

MIXED ENTREE 小屏盘 \$9.80 v / pf
Deep fried mini spring rolls (4), dumplings (3) , dim sim (3)

PEIKING ROLL 北京素鸭 \$24.80 v (serve up to 4ppl)
White peiking soft wrap comes with deep fried zenhouse made marinated beancurd pastry, cucumber and coriander, served with peiking sauce.

MAINS 主菜

SALAD 沙拉

TEMPEH SALAD 豆豉沙拉 \$9.80 v
Mixed salad, shredded carrots, cucumber, purple cabbage, tomatoes, marinated tempeh & herbs

TOFU SALAD 豆腐沙拉 \$9.80 v / gf
Deep fried tofu, carrots, beansprouts and cucumber served with satay sauce

MENU

SWEET N SOUR 酸甜

S & S TOFU 酸甜豆腐 \$15.90 v / pf
Deep fried tofu, capsicum, pineapple, tomatoes & cucumber cooked with sweet n sour sauce

S & S TOFU PILLOW 酸甜豆包 \$15.90 v / pf
Deep fried tofu pillow, capsicum, pineapple, tomatoes & cucumber cooked with sweet n sour sauce

S & S EGGPLANT 酸甜茄子 \$16.90 v / pf
Deep fried eggplant, capsicum, pineapple, tomatoes & cucumber cooked with sweet n sour sauce

S & S RIBBON NOT FISH 酸甜素鱼 \$16.90 v / pf
Deep fried tofu, capsicum, pineapple, tomatoes & cucumber cooked with sweet n sour sauce

S & S VSFC 酸甜盐酥鸡 \$16.90 v / pf
Deep fried tofu, capsicum, pineapple, tomatoes & cucumber cooked with sweet n sour sauce

GREEN 青菜

ASIAN GREEN 炒青菜 \$12.90 v / pf / gfo
Stir fried bak choy & chinese broccoli, mushroom, carrots with mint of ginger slices

SHITAKI CHINESE BROCCOLI 香菇炒芥兰 \$14.90 v / pf / gfo
Shitaki mushroom, chinese broccoli, carrots stir fried with mushroom sauce

MIXED VEGETABLES 炒杂菜 \$14.90 v / pf / gfo
Mixed Vegetables, carrots, cup mushroom and enoki mushroom stir fried with mushroom sauce

TOFU 豆腐

MAPO TOFU 麻婆豆腐 \$15.90 v / pf
Japanese silken tofu, soya fibre, carrot, peas & corn in chilli bean sauce garnished with coriander & chilli

MASALA TOFU 北印度豆腐 \$15.90 v / pf / gf
Tofu marinated with masala sauce and garnished with fresh herbs

ROASTED TOFU 红烧豆腐 \$15.90 v / pf / gf
Tofu marinated with masala sauce and garnished with fresh herbs

CLAYPOT TOFU \$15.90 豆腐钵 v / pf / gfo
Chinese cabbage, carrots, cauliflower, broccoli, seasonal veggie, mushroom goji berries in lemongrasss sauce on claypot

CURRY 加哩 (coconut cream added)

ASSAM CURRY 马来哑三加哩 \$16.90 v / pf / spicy
Green bean , potatoes, tomato, tofu, pineapple & eggplant cooked in zenhouse Assam curry.

RENDANG CURRY 冷当马来加哩 \$16.90 v / mild spicy
Mushroom chunk, carrots and potatoes cooked in rendang curry paste.

SALT N PEPPER 盐胡椒 (mild spicy)

S & P TOFU 盐胡椒豆腐 \$13.90 v / pf
Tofu, shredded carrots & purple cabbage

S & P EGGPLANT \$13.90 盐胡椒茄子 v / pf
Eggplant, shredded carrots & purple cabbage

S & P ABALONE MUSHROOM \$14.90 盐胡椒鲍鱼菇 v / pf
Abalone mushroom, shredded carrots & purple cabbage

CHEF SPECIAL

GOURMET MASALA \$18.90 香北印度特菜 v / gf / pf
Eggplant, capsicum, beans, broccoli, mushroom and avocado cooked in masala sauce garnished with fresh basil. * Coconut Cream added.

GOURMET GREEN CURRY \$18.90 香泰式特菜 v / gf / pf
Eggplant, capsicum, beans, broccoli, mushroom and avocado cooked in green curry sauce garnished with fresh basil. * Coconut cream added.

MONGOLIAN NOT BEEF ON HOTPLATE \$16.90 蒙古铁板排 v
Soy slices, beansprouts cooked in soya bean sauce on hotplate with basil leaves.

RED ROASTED SLICES \$15.90 红烧素鸭 v / pf
Gluten pieces marinated with zenhouse roasted sauces

BASIL EGGPLANT \$16.90 九层塔茄子 v / gf / pf
Eggplant, capsicum, beans and mushroom cooked in soya bean sauce

KUNG -PO NOT CHICKEN \$16.90 宫保素鸡丁 v / pf
Soya fibre, capsicum, beans and cucumber stir fried in lemongrass sauce.

HONEY NOT CHICKEN \$16.90 蜜汁素鸡丁 dv / pf
Battered soya nugget with honey. or (vegan made with rice malt syrup)

BURGER 汉堡 \$11.00 v

VSFC BURGER 素盐酥鸡汉堡
Salted fried not-chicken, mixed salad, cucumber, tomatoes, lettuce, carrots

CF BURGER 素鸡排汉堡
Crispy vegan fillet, mixed salad, cucumber, tomatoes, lettuce, carrots

TEMPEH SCHNITZEL 豆酵排汉堡
Organic tempeh schnitzel patty, mixed salad, cucumber, tomatoes, lettuce, carrots
** SAUCES : vegan mayo, sweet chilli, tomato, bbq or satay

Optional:
+ chips \$2.50
+ avocado \$2.50
+ beetroot \$2.50
+ vegan cheese \$1.50

WESTERN DELIGHTS & FUSION 西式餐点

MARGARITA DUMPLINGS \$16.90 意大利饺子 v / gf / pf
China dumplings and broccoli cooked with italian pasta sauce with fresh basil

VSFC WITH CHIPS \$12.90 素盐酥鸡与薯条 v
Deep fried SFC and hot chips

CF WITH CHIPS \$12.90 素盐酥鸡与薯条 v
Deep fried CF and hot chips

TEMPEH SCHNITZEL WITH CHIPS \$12.90 豆酵排与薯条 v
Deep fried organic tempeh schnitzel and hot chips

FRIED RICE 炒饭

ORIGINAL FRIED RICE \$12.50 炒饭 v / pf
Mixed beans, gluten, bean sprouts and rice cooked with taiwanese toon sauce.

ZENHOUSE FRIED RICE \$12.50 香椿炒饭 v / pf
Mixed beans, gluten, bean sprouts and rice cooked with taiwanese toon sauce.

MALAYSIAN FRIED RICE \$14.90 马来炒饭 v / pf / spicy
Petai (sator nuts) , mixed beans, gluten, beansprout and rice cooked with bealcan paste

Add extra rice : add \$3

NOODLE 炒面

MEE GORENG \$9.90 马来炒面 v / pf
Mixed beans, capsicum, fried tofu, beansprouts and hokkien noodle

HOT PLATE NOODLE \$13.90 铁板炒面 v / pf
Chinese cabbage, tofu, capsicum, beansprouts, broccoli, carrots, tofu pieces, cauliflower and mushroom cooked with black bean sauce.

CLAYPOT NOODLE \$13.90 砂钵炒面 v / pf
Chinese cabbage, tofu, carrots, broccoli, cauliflower, tofu pieces, and mushroom cooked with lemongrass sauce.

LAKSA NOODLE \$12.90 拉萨面 v / pf
Bak choy, beansprouts, carrots, tofu, mushroom, soy knots and hokkien noodle cooked with zenhouse popular laksa paste.

Add extra noodle : add \$3

SOUP 汤

TOMYUM SOUP 泰式汤 \$5.90 v / pf
Tomyum soup , tomatoes, lime leaves, tofu and mushroom

CREAMY CORN SOUP 玉米汤 \$5.90 v / pf
Sweet corn, soya fibre pieces & coriander .

TREASURE HERBAL SOUP 珍宝汤 \$6.90 dv / pf
Chinese herbs, mushroom chunks, soya fibre & coriander.

RICE N BREAD 米饭,面包

Steamed Rice 白米饭 \$3 v / gf

Panfried herb sour dough slices 香椿面包 \$6 v

DESSERT 甜品

Vegan Cheese Cake (gf / *raw) \$8.50 (T/A ONLY)
* depend on availability

Vegan Chocolate Brownie \$5.50 (T/A ONLY)

* 10c for plastic bag

MENU KEYS: (gf) - Gluten Free (gfo) - Gluten Free Option (v) - Vegan (pf) - Peanut Free (raw) - Raw Food (dvo) - dairy vegetarian

Please Inform of Any Allergies.

Please be aware that care is taken when producing our vegan & gluten free products, however our kitchen also produces wheat & non gluten free products.