











A LA CARTE DINNER MENU



ORIENTAL TAPAS

-  edamame | nori sea salt 8
-  betel leaf | avocado | spicy tofu | puffed brown rice | finger lime | kaffir lime leaf 6 each
- mushroom | tofu | chilli | basil | cauliflower puree | macadamia praline | pancake 6.5 each
-  lotus root chips | horseradish mayonnaise 11
- char siew bao | 3pc 10.5
-  steamed gao dumplings | 3pc | *(subject to availability, please ask your waiter)* 10.5/13.5
-  zucchini flower | rendang brown rice | mango quinoa | coconut flakes | 3pc 17
-  thai-style soy larb | lettuce cups | kaffir lime leaf | spiced peanut | bean sprouts 17.5
-  stir fry green beans | shredded tofu | enoki | spicy chilli bean sauce 15.5
-  steamed vegan egg custard | asparagus | broad bean | shiitake | enoki | goji berry | wood ear fungus | soy dressing 16.5
-  corn cob strips | espresso miso glaze | crispy soy | radish 16.5
- vegan chicken skewers | sweet chilli | kaffir lime leaf | lemongrass sauce | 3pc 18
-  vegan calamari | sea salt flakes | pepper | yuzu aioli 16.5

BODHI SLIDERS




- vegan smoked duck | lettuce | pickled ginger | pickled cucumber | spiced plum sauce | 2pc 18
- vegan black pepper beef | shredded napa cabbage | green chilli jam | 2pc 18

BODHI SALADS




-  radicchio | shredded brussel sprouts | iceberg lettuce | apple | nashi pear | kale | cashew | sichuan spiced walnut | yuzu sesame cream dressing 22.5
-  maple braised beetroot | herbed cheese | pear | fig | witlof | mixed leaves | house-made vegan honey | hazelnut 22.5

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MAINS TO SHARE

-  yellow curry | japanese eggplant | roasted pumpkin | green bean | cauliflower |
crispy kale | vegan sour cream | curry leaf oil 28
- handmade rustic noodles | king brown mushroom | oyster mushroom | shimeji |
enoki | baby spinach | butter soy sauce 31
- taro gnocchi | coconut velouté | oyster mushroom | asparagus | kataifi nest |
cashew | toasted coconut chips | australian truffle oil 32
-  crispy silken tofu | spicy miso sauce | enoki | kale | tiny tomato | wasabi lotus root chips |
celeriac cream 29.5
-  finger eggplant | chilli | sesame seed | coriander | peanut | sweet black rice vinegar |
caramel sauce 29
- vegan peking duck | cucumber | hoisin sauce | pancake | 5pc 31
- add tofu | vegan chicken | vegan prawn 4 each**

BODHI SIDES

-  white rice | brown rice 4.5
-  pappadums | mango chutney | coconut yoghurt | 5pc 9
-  broccolini | black sesame seed dressing | goji berry | enoki 16.5

SWEETS

-  brandy orange spiced poached pear | cardamon cream | dark chocolate cake |
pistachio 20.5
-  pandan cake | coconut spread | caramelised coconut | vanilla bean ice-cream 20
-  yuzu cheesecake | rhubarb compote | shortbread shard | candied ginger 20
-  black sesame cake | genmaicha ganache | sesame snap | white chocolate soil |
freeze dried raspberry 20.5

 *gluten free dish | coeliac upon request | please advise us of allergies or dietary requirements*