




# THE VERANDAH



## VEGETARIAN SPECIALITIES

Every year during the ninth lunar month of the Chinese calendar, a vegetarian festival is held throughout Thailand. During this time, participants observe a 10-day vegetarian or vegan diet, believing that doing so brings good fortune.

### APPETIZERS



-  **Water Melon and Feta Cheese Salad** 320.-  
Assorted mixed lettuce, sesame seeds and lime-olive oil dressing



-   **Autumn Butter Head Salad** 340.-  
Orange, grape, roasted walnut, soy milk, lemon juice and mint dressing

-   **Laab Hed** 290.-  
Spicy mixed mushroom salad dressed with lime juice, soy sauce, roasted rice and chilli

### MAIN COURSES



-  **Steamed Tofu with Shitake Mushrooms and Fried Ginger** 380.-  
Served with steamed Hom Mali rice


-   **Spaghetti Pasta** 430.-  
Tossed with assorted vegetables from the Royal Project and extra virgin olive oil



-   **Organic Barley Risotto** 420.-  
Aromatic mushrooms and extra virgin olive oil





-   **Phad Thai Jay** 410.-  
Wok-fried rice noodle with seasonal vegetables, tamarind sauce, banana blossom and bean sprouts

### DESSERTS

-   **Red Berry Soup** 320.-  
Mint sorbet, fresh berries and rock sugar

-  **Jasmine Scented Baked Apple** 250.-  
Linzer sable, orange jelly, raspberry jam

-   **Mango Pavlova** 240.-  
Baked meringue, mango dice, vanilla soya milk curd and mango sorbet

Dishes marked  indicate The Verandah's Vegetarian dishes  Vegan  Spicy  Gluten Free  
Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.