

VEGAN TREASURES

created by Chef Shalu Asnani of Little Green Kitchen

BREAKFAST UNTIL 12 NOON

Vegan Toast, sauteed mushroom, spinach, hummus, grilled sourdough 24

Smashed Avocado on Sweet Potato (GF), Australian kumara sweet potato, onion, cilantro, Ri's Garlic Chilli Oil, lime 24

Warm Quinoa-Coconut Breakfast Bowl (GF), caramelised banana, fresh blueberries, toasted almonds 21

ALL DAY

Cauliflower Wings, spicy glaze, tangy dip 22

Red Curry Tempeh Quesadilla, chickpeas, kale, baby spinach & walnut salad creamy coriander dip 30

Tofu Sichuan Mala Noodles, mala sauce 29

Lao-Style Coconut Curry, eggplant, protein cubes, crispy basil, peanuts, roasted chillies 29

Spiced Plant-Protein Tacos, diced bell peppers, onions, creamy coriander dip, sweet chilli sauce 29

Grilled Asparagus & Saffron Pasta, sunflower seed dukkah
make it gluten-free pasta 32
+3

Ri's Chickpea/ Channa Masala, GF kulcha, onion rings 30

SOMETHING SWEET

Dark Chocolate Pot with Cookie Crumble (GF), fresh berries 19

Cookies & Cream Berry Parfait (GF), fresh berries 19

SOFTHAUS Ice Cream by JANICE WONG

Strawberry Watermelon Rose Sorbet 8

THE DEMPSEY PROJECT

GLUTEN-FREE
& VEGAN
MENU

GLUTEN-FREE

BREAKFAST UNTIL 12 NOON

Warm Quinoa-Coconut Breakfast Bowl (VE) , caramelized banana, fresh blueberries, toasted almonds	21
Smashed Avocado on Sweet Potato (VE) , Australian kumara sweet potato onion, cilantro, Ri's Garlic Chilli Oil, lime	24
Gluten Free Banana Oat Pancakes (V) , fresh berries, banana, maple syrup, greek yogurt make it coconut yogurt	25 + 3
Ri's Smashed Avo & Egg on Grilled Sweet Potato (V) , Australian kumara sweet potato, eggs how you like them, Ri's Garlic Chilli Oil	28
Ri's Middle Eastern Breakfast Platter (V) , (contains butter), fried egg, ful medames, zhoug, hummus, turnip tourshi, olives, cucumber, cherry tomatoes, grain free seed crackers	32

ALL DAY

Ri's Za'atar Chicken Skewers , hummus, fattoush salad, grain free flatbread	30
Wagyu Beef Nachos , GF tortilla chips	23
Veg Nachos (V) , kidney beans chili, GF tortilla chips	21
Ayurvedic Wellness Khichdi Bowl (V) , mixed lentils & rice, butternut squash, carrots, turmeric, cilantro, cumin, date, chilli garlic tadka (ONLY AVAILABLE FOR LUNCH)	25
Baby Spinach & Balsamic Beetroot (V) , quinoa, walnut, crumbled feta, pomegranate, balsamic dressing (ONLY AVAILABLE FOR LUNCH)	26
Hummus Beiruti (VE) , mushrooms, caramelised sumac onions (ONLY AVAILABLE FOR DINNER)	21
Labneh bi Toum (V) , creamy yoghurt, confit garlic, za'atar, sesame seeds (ONLY AVAILABLE FOR DINNER)	19
Chicken Za'atar Kebab , skewered chicken, madzoon (ONLY AVAILABLE FOR DINNER)	26

LARGE PLATES (all pastas from our regular menu can be made gluten-free)

Ri's Chickpea/ Channa Masala (VE) , kulcha, onion rings	30
Ri's Fish & Coconut Curry , barramundi, zucchini, roasted cauliflower florets	32
Ri's Lamb Shawarma , lamb shoulder, hummus, grain free flatbread	42
Lao-Style Coconut Curry (VE) , eggplant, protein cubes, crispy basil, peanuts, roasted chillies	29
Truffle Mushroom Risotto (V) , black truffle oil, grana padano	29
Spicy Seafood Aglio e Olio , spaghetti, clams, squid, prawn, chilli, spicy garlic oil make it gluten-free pasta	35 + 3
Crab Angel Hair Pasta , baby spinach, spicy garlic, grana padano, white wine make it gluten-free pasta	36 + 3
Beef Cheek Pappardelle , (24-hour beef ragu), grana padano, baby spinach, cherry tomatoes make it gluten-free pasta	34 + 3
Grilled Asparagus & Saffron Pasta , sunflower seed dukkah make it gluten-free pasta	32 + 3
Chicken Coconut Curry , whole chicken leg, crispy basil, peanuts, roasted chillies, steam rice	33
Honey Soy Glazed Salmon , edamame, pickled ginger, sliced cucumber, rice	34
Beef Rendang (GF) , jasmine rice, nyonya achar, toasted coconut	39

SOMETHING SWEET

Dark Chocolate Pot with Cookie Crumble (VE) , fresh berries	19
Cookies & Cream Berry Parfait (VE) , fresh berries	19
Espresso Chocolate Mousse Crunch (DF) (Refined Sugar Free) (Keto Friendly) (Paleo Friendly), Single Origin coffee	16
Saffron & Orange Cake (DF) (Refined Sugar Free) , poached citrus slices	14
Almond & Coconut Cake , dark chocolate glaze, vanilla ice cream	14
Chocolate Fudge Brownie , vanilla bean ice cream	16

V: Vegetarian GF: Gluten-Free VE: Vegan DF: Dairy-Free

Please note that our kitchen is small and we use flour and gluten extensively throughout the kitchen.

Prices are subjected to service charge and prevailing GST