



**LAUGHING SEED** *Café*  
INTERNATIONAL VEGETARIAN



**JANUARY 20th-24th 2022**



**\$30**



**start** 

**FILIPINO STYLE EMPANADA**  
(V, NFI)

Hand size empanada filled with savory seitan cooked with onion, garlic, brown sugar, tomato and peas. Served with pickled green papaya slaw.



**main**



**ADOBO TEMPEH**  
(V, GFI, NFI)

Traditional adobo marinated tempeh grilled and served over coconut rice. Served with fried okra and house kimchi.



**finish**

**UBE POT DE CRÉME**  
(V, NFI)

Traditional vegan pot de crème blended with ube (purple yam) garnished with a lace cookie.



V = VEGAN  
GFI = GLUTEN-FREE INGREDIENTS  
NFI = NUT-FREE INGREDIENTS