

100% plant-based

# Burger Set Meals

burger . fries . drink . salad



(Set 5C) Xtreme Set  $\uparrow \uparrow \uparrow \uparrow$ 



Lion's Xtreme burger, side salad with special miso dressing & french fries with cold lemon passion fruit tea

(Set 5)

With hot lemon passion fruit tea

# Burger Set Meals

burger, fries, drink, salad

(Set 1C) Classic Soy Set 🚖



Classic Soy burger, side salad with special miso dressing & french fries with cold lemon passion fruit tea

(Set 1)

With hot lemon passion fruit tea

(Set 2C) Temptation Set 🜟

18.90

Temptation Satay burger, side salad with special miso dressing & french fries with cold lemon passion fruit tea

(Set 2)

With hot lemon passion fruit tea



(Set 3C) QQ Set🚖 🚖

19.90

QQ Cheezy burger, side salad with special miso dressing & french fries with cold lemon passion fruit tea

(Set 3)

With hot lemon passion fruit tea

(Set 4C) Lion Set  $\uparrow \uparrow \uparrow \uparrow$ 

19.90

Lion's Mane Truffle burger, side salad with special miso dressing & french fries with cold lemon passion fruit tea

(Set 4)

With hot lemon passion fruit tea

• Chef's Recommendation 🧝













pasta . soup . cold drink

(PS1) Truffled Mushroom Pasta Set ★★ 21.90
Truffled mushroom pasta & corn soup with cold lemon

passion fruit tea

(PS2) Pesto Linguine Set 21.90 Pesto linguine & truffled mushroom soup with cold lemon passion fruit drink

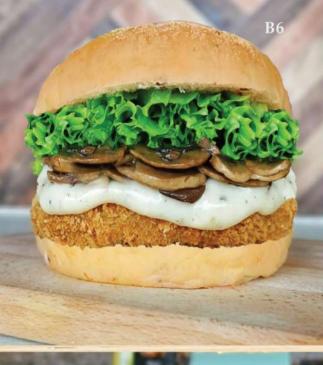
• Chef's Recommendation 🌟

Images are for illustration purposes only. Final product may vary. 10% service charge applies.



# Burgers

wholemeal buns , fresh ingredients , hand-crafted





#### (B8) Nom Nom Rendang

Crunchy soy patty, housemade toon rendang curry sauce, Japanese cucumbers, spiced papadums, coral lettuce

#### (B9) QQ Cheezy / /

11.90

Breaded mushroom stem patty, housemade cashew cream sauce, coral lettuce

#### 

Vegan chickless patty, housemade assam satay sauce, Japanese cucumbers, tomatoes, coral lettuce

#### (B1) Tempelicious

9.90

Marinated tempeh patty, chili padi sauce, red & green coral lettuce, tomatoes

#### (B2) Classic Soy 🖈

10.50

Crunchy soy patty, tartar mayo, coral lettuce, tomatoes

#### (B3) King Mushroom Head

10.90

Steamed vegan beef patty, sauteed king oyster mushrooms, truffle mayo, pea sprouts, coral lettuce, tomatoes

#### (B4) Temptation Satay 🕻 🔭

10.50

Marinated tempeh patty, housemade satay sauce, Japanese cucumbers, coral lettuce

#### (B5) Fishless Slaw

11.90

Crunchy konjac patties, housemade coleslaw, coral lettuce

#### (B6) Lion's Mane Truffle

11.90

Lion's mane mushroom patty, sauteed white button mushrooms, truffle mayo, coral lettuce

#### (B7) Tempeh Rendang

11.90

Marinated tempeh patty, housemade toon rendang curry sauce, Japanese cucumbers, spiced papadums, coral lettuce



# Burgers

wholemeal buns , fresh ingredients , hand-crafted



#### (B14) Rocket Tower

16.90

Double layer crunchy soy patty, truffle mayo, rocket leaves, coral lettuce, tomatoes

#### (B15) Doublecheese Omni Toona 🔭 20.30

Double layer OmniMeat toona patty, vegan mayo, vegan cheese, tomatoes, rocket leaves, coral lettuce

#### (B16) Lion Sky Tower 🔀 🔀

20.80

Double layer lion's mane mushroom patty, sauteed white button mushrooms, truffle mayo, rocket leaves, tomatoes, red & green coral lettuce

#### (B11) Black Peppered Cowless ( > 14.20





Grilled vegan beef patty, housemade black pepper sauce, vegan cheese, purple cabbage, green capsicum, tomatoes, coral lettuce

#### (B12) OmniMeat Cheezy Toona

OmniMeat toona patty, vegan mayo, vegan cheese, king oyster mushrooms, tomatoes, coral lettuce, rocket leaves

#### (B13) Lion's Xtreme / /

15.30

Signature lion's mane mushroom patty, truffle mayo, sauteed white button mushrooms, vegan cheese, fresh tomatoes, coral





• Add Veg +1.00

• Add Cheese +3.00

• Add Patty +4.00

Spicy

• Chef's Recommendation 🌟



## Pizzas

wholemeal crust. 10min preparation time





#### (P3) Popeye's Delight

19.90

Housemade spinach sauce, vegan cheese, broccoli, white button mushroom stems, cherry tomatoes

#### (P4) Cheezy OmniMeat 💢 🔭



21.90

Minced OmniMeat toona, cherry tomatoes, green capsicum, vegan cheese, tomato sauce, dried Italian herbs

#### (P5) MSW Durian 🔭

25.90

Mao Shan Wang durian puree, crispy tempura bits, cashew cream cheese, soya cream cheese

#### (P1) Black Peppered Chickless



Housemade black peppered sauce, chickless soy, vegan mozarella cheese, diced capsicum, diced tomatoes

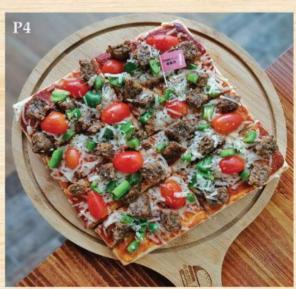
#### (P2) Monkey King Truffle $\uparrow \uparrow \uparrow$



20.90

Monkey head mushrooms, king oyster mushrooms, white button mushrooms, truffle mayo, truffle oil, cashew & soya cream cheese, nutritional yeast, dried Italian herbs





nomVnom is partnering with Green Monday to promote nutritious, sustainable and innovative plant-based dining as an easy and effective way to improve our health and reduce our environmental footprint.

Find out more at: www.greenmonday.org/sg | FB: Green Monday | IG: @greenmonday\_singapore





• Add Cheese +2.50



• Chef's Recommendation 🌟



## **Pastas**

organic durum wheat penne & linguine

#### (A1) Truffled Mushroom Pasta / 14.90

Organic durum wheat penne, housemade truffle mushroom sauce, king oyster mushrooms, soy seaweed slices, rocket leaves, nutritional yeast

#### (A2) Spinach Linguine

13.90

Organic durum wheat linguine, cashew cream cheese, spinach, king oyster mushrooms, nutritional yeast, cold-pressed extra virgin olive oil

#### (A3) Pesto Linguine

13.90

Organic durum wheat linguine, housemade pesto, sundried tomatoes, Chinese basil, pumpkin seeds, pine nuts, cashew nuts, peanuts, nutritional yeast, extra virgin olive oil

#### (A4) Bolognese Pasta

12.90

Organic durum wheat penne, housemade bolognese sauce, organic pea sprouts, black olives, sausages, nutritional yeast

#### (A5) OmniMeat Balls Pasta

17.90

Organic durum wheat linguine, OmniMeat balls, chef's special bolognese sauce, vegan cheese, sweet corn, cherry tomatoes, broccoli

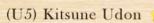


• Chef's Recommendation 🪖

## Udon & Rice

hearty, comforting, satisfying





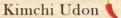
12.90

Japanese udon, housemade vegan seafood broth, nameko mushrooms, vegan fishcakes, inari, wakame, spinach, tempura bits

#### (R1) Toon Rendang Rice 🜟

11.90

Housemade rendang curry, toon leaves, Japanese cucumbers, tomatoes, green coral lettuce, Japanese white rice



11.90

- (U1) Mild Spicy
- (U2) Medium Spicy
- (U3) Strong Spicy

Japanese udon, kimchi, enoki mushrooms, shimeji mushrooms, white cabbage, cherry tomatoes, tofu puffs, coral lettuce

#### (U4) Shacha Lion's Mane Udon / 12.90

(strong savoury flavour)

Japanese udon, lion's mane mushroom, shacha soup base, tomatoes, spinach, white button mushrooms, portobello mushrooms, mushroom stalks







# Sides

crispy . hot . gratifying

S11



(S1) French Fries	5.50
(S2) Red Sweet Potato Fr	ies 7.50
Truffle Fries 🖈 🏃	
(S3) with No Dip	6.90
(S4) with 20ml Truffle Mayo I	Dip 8.20
(S5) with 40ml Truffle Mayo I	Dip 9.50
Truffle oil-infused french fries se	rved with truffle mayo dip
(S6) Seaweed Soy Sausage	es 5.90
(S7) Mushroom Fritters Crispy batter-fried white button in	

(S8) Vietnam Yam Rolls Crispy netted yam spring rolls	5.90
(S9) Golden Rings Fried vegan calamari rings	5.90
(S10) Burdock Spring Rolls Rolls Burdock vegetable spring rolls with crispy soy skin	6.50
(S11) Nom Nom Nuggets Crispy soy vegan chicken nuggets	7.50
(S12) OniMe Balls OmniMeat toona balls fried & served with vegan ma	9.50

S12







## Salads. Soups. Smoothies

fresh , invigorating , revitalizing



5.90 (SP1) Corn Soup Sweet corn kernels, dried herbs

(SP2) Miso Soup 5.90

Miso broth, wakame, shimeji mushrooms, silken tofu

(SP3) Spicy Kimchi Soup

Cabbage kimchi, shimeji mushrooms, silken tofu, tomatoes

(SP4) Truffled Mushroom Soup  $\uparrow \uparrow 6.90$ King oyster mushrooms, white button mushrooms, premium truffle oil



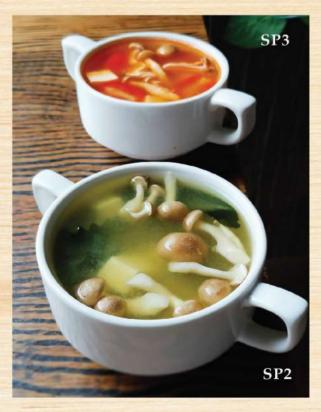
(SA1) Garden Salad with Sweet 8.90 Balsamic Dressing

Avocado, tofu, sweet corn, tomatoes, green & red coral lettuce, pea sprouts, tempura bits

(SA2) Royale Salad with Passion 👆 12.50 Fruit Dressing

Avocado, broccoli, purple cabbage, turnip, carrots, red & green coral lettuce, cherry tomatoes, organic raisins, organic cranberries, pumpkin seeds

• Optional topup tempeh for \$4.00



(SM1) Purple Sweet Potato Smoothie / 7.90 Purple sweet potatoes, soy milk, purple rice puffs. (Creamy, not ice-blended)

(SM2) Soy Avocado Smoothie 🜟 8.90 Ripened avocadoes, soy milk, purple rice puffs (Creamy, not ice-blended)

• Spicy

• Chef's Recommendation 🥎



## Cold Drinks

chill out

### Tea Series

3.90 (C1) Mugi (Roasted Barley) Tea

(C2) Fresh Lemon Passion Fruit Tea / 5.50 Freshly brewed tea leaves with lemon passion fruit pulp

(C3) Iced Matcha Latte 6.90 Premium Uji matcha powder with unsweetened soy milk

### **Fruit Series**

(C7) Fure Coconut Water	4.90
(C8) Fruit Vinegar Drink 🚖	4.90
(C9) Golden Pear with Aloe Vera Colden pear fruit juice with aloe vera bits	4.90
(C10) Tropical Fruit Punch Apple, pineapple, orange, guava, mango passion fru	5.90 nit
(C11) Apple Juice	5.90

## **Fizzy Series**

(C12) Mug Root Beer	2.90
(C13) Golden Dream 📩 Sparkling apple juice with aloe vera bits	4.50
(C14) Golden Dream Tower (5 pax)	19.90
(C15) Golden Dream Tower (10 pax)	34.90
(C16) Vegan Beer Non-alcoholic malt beverage	5.90
(C17) Vegan Beer Tower (5 pax)	26.90
(C18) Vegan Beer Tower (10 pax)	46.90
(C19) Organic Kombucha 👱	690



### Mylk Series

(C4) Unsweetened Soy Mylk	3.90	
(C5) Bonsoy Organic Soy Mylk	5.90	
(C6) Oat Mylk	5.90	



### Others

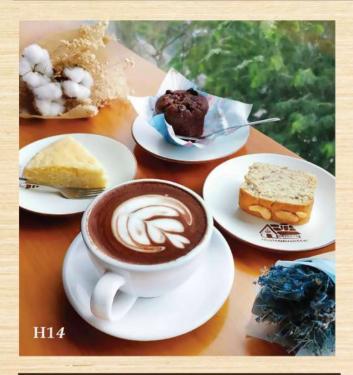
(C20) Alkaline Water (Boxed) 2.9 Alkaline drinking water in a paper-based carton box

• Chef's Recommendation 🪖



## Hot Drinks

warm up



### **Tea Series**

(H1) Green Tea	2.90
(H2) Mugi (Roasted Barley) Tea	3.90
(H3) Peppermint Tea	3.90
(H4) Chamomile Flower Tea	3.90
(H5) English Breakfast Tea	3.90
(H6) Fresh Lemon Passion Fruit Tea  Freshly brewed tea leaves with passion fruit pulp	<b>5.</b> 50
(H7) Matcha Latte 🜟	6.90
Premium Uji matcha powder with unsweetened soy i	milk

### **Coffee Series**

(H8) Espresso	3.90
(H9) Americano	4.90
(H10) Cappuccino	5.90
(H11) Vanilla Cappuccino 👉	6.90
Cappuccino made with French vanilla syrup	
(H12) Cafe Latte	7.90
(H13) Mocha	7.90
(H14) Cocoa Latte 🔭	7.90

## Mylk Series

Premium Dutch-processed cocoa powder with Bonsoy

organic soy mylk

(H15) Unsweetened Soy Mylk	3.90
(H16) Bonsoy Organic Soy Mylk	5.90
(H17) Oat Mylk	5.90

# Affogato Series espresso served with ice cream

(D1) Chickpea Coffee 🔭 7.50 (D2) Choco Coco 7.50

8.50

• Chef's Recommendation 🌟



(D3) Matcha

# Seasonal Specials

wholemeal buns . fresh ingredients . hand-crafted

#### (M1) BamNut Vietnamese Pho $\star$ $\star$ 13.90

Top-selling Vietnamese Pho in rich & creamy BamNut broth made with over 10 spices topped with fried "shallot" made from cabbage

#### (M2) Cheezy Basil Tempeh Burger 10.90

Vinagrette savoury tempeh with special mayo, vegan cheese, tomatoes & fresh basil

#### (M3) Okonomiyaki Waffle / 14.90

Belgium waffle and Japanese okonomiyaki-inspired fusion waffle with shredded vegetable filling, topped with housemade Japanese mayo & tangy okonomiyaki sauce

#### (M4) BamNut Waffle 9.90

Traditional Belgium waffle made vegan using unbleached flour, organic raw sugar, BamNut milk, soy milk, chickpeas & Himalayan salt

#### (M5) BamNut Vietnamese Porridge / 13.90

Hearty rice porridge in Vietnamese-inspired soup base made with over 10 spices and creamy, rich BamNut broth, topped with fried "shallot" made from cabbage

#### (M6) Thai Mylk Tea (sweeten) 5.90

Housebrewed spiced tea made with traditional Thai tea leaves and creamy oat milk





#### (M7) Ramly Burger / /

&SO vegan chicken patty, with fried PlantEgg, chef's special black pepper sauce, dijon mayo, chili sauce, Japanese cucumber & coral lettuce

#### (M8) Double Ramly Burger

18.90

13.90

&SO double vegan chicken patty with double fried PlantEgg, chef's special black pepper sauce, dijon mayo, chili sauce, Japanese cucumber & coral lettuce

#### (M9) Triple Ramly Burger

23.90

&SO triple vegan chicken patty with triple fried PlantEgg, chef's special black pepper sauce, dijon mayo, chili sauce, Japanese cucumber & coral lettuce

### (M10) Toon Rendang Rice with Vegan 13.90 Fried PlantEgg

Housemade chef's special toon rendang curry sauce, fried PlantEgg, crispy mushroom anchovies, Japanese cucumber & tomatoes, served with Japanese rice

#### (M11) Vegan Fried PlantEgg (1pc) $\star$ 2.50

Vegan fried sunny-side up fried PlantEgg

#### (M12) Charcoal Truffle Gyoza with 10.90 Black Vinegar Ginger Dip

Vegan charcoal-skin gyozas made with premium white truffle oil

• Add Veg +1.00 • Add Cheese +3.00

• Add Patty +4.00

picy 👠 🔹 Chef's Recommendation 🪖

