

VEGAN BANHMI

1. VEGAN SHREDDED MEAT BANHMI-----\$5.50
Konnyaku , soy protein ham, rice powder, veganise, pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
2. VEGAN BEEF BANHMI----- \$5.00
Textured vegetable protein, lemongrass, veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
3. VEGAN TUNA BANHMI.....\$5.50
Vegan soy tuna, veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
4. VEGAN MEATLOAF BANHMI.....\$5.50
Bean curd, veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
5. VEGAN TERIYAKI CHICKEN BANHMI.....\$5.50
Vegan chicken made from soy bean protein & soy bean fiber marinated with teriyaki sauce, veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
6. VEGAN BBQ CHICKEN BANHMI.....\$5.50
Vegan chicken made from soy bean protein & soy bean fiber marinated with BBQ sauce, veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
7. VEGAN FERMENTED PORK BANHMI.....\$5.00
Vegan sweet and sour pork (soy bean protein & soy bean fiber, konnyaku), veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
8. VEGAN MEATBALLS BANHMI..... \$5.50
Vegan meatballs (soy protein, soy bean fiber, bread crumbs & tomato sauce), veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce.
9. VEGAN COMBINATION BANHMI..... \$6.50
Combination of vegan meatloaf, chicken, beef and shredded meat, veganise , pickled radish & carrot, cucumber, jalapeño, cilantro, soy sauce. (Optional) Combination of any 3 of the above selections of your choice.

APPETIZERS

10. VEGAN EGGROLLS (3 ROLLS).....\$4.50
Deep fried vegan eggrolls (taro, soy bean protein, soy bean fiber, black fungus and mungbean noodles) served with lettuce and vegan fish sauce (made from soybean).
11. VEGAN SPRING ROLLS (2 ROLLS).....\$4.00
Fresh rolls with vermicelli, lettuce, cucumber, tofu and served with blended peanut sauce.
12. VEGAN SHREDDED MEAT ROLLS (2 ROLLS).....\$4.75
Konnyaku noodles coated with rice powder, soy protein ham, lettuce and served with vegan fish sauce (made from soybean).
13. VEGAN GRILLED PORK ROLLS (2 ROLLS).....\$4.50
Homemade vegan pork from soybean marinated with BBQ sauce, cucumber, lettuce served with special sauce.
14. VEGAN FRIED WONTONS (4 PIECES).....\$3.50
Soybean protein, soybean fiber, sweet peas served with veganise .
15. VEGAN LOTUS SALAD.....\$8.00
Crunchy young lotus roots, celery, bell peppers, pickled radish and carrot, peanuts, mint herb and served with vegan fish sauce (made from soybean).

NOODLE SOUPS & VERMICELLI ENTREES

16. VEGAN SPICY BEEF NOODLE SOUP BOWL.....\$9.50
Udon-like noodles, textured vegetable protein, vegan meat chunk, oyster mushroom, tofu, konnyaku, chili, beansprout and mints herbs.
17. VEGAN CRAB-PASTE NOODLE SOUP BOWL...\$9.50
Vermicelli, vegan crab-paste (made fresh from soybean protein, soybean fiber), tofu, oyster mushroom, tomato, lettuce, beansprout & mints herbs.
18. VEGAN BEEF NOODLE SOUP BOWL(PHO).....\$9.50
Rice noodles, vegan beef ball (made from soybean), vegan meat chunk, konnyaku, textured vegetable protein, oyster mushroom, tofu, beansprout and mints herbs.
19. VEGAN CHICKEN NOODLE SOUP BOWL(PHO).....\$9.50
Rice noodles, vegan chicken (made from soybean), vegan meat chunk, konnyaku, textured vegetable protein, oyster mushroom, tofu, beansprout and mints herbs.
20. VEGAN WONTON YELLOW NOODLE SOUP BOWL....\$9.50
Egg noodles (egg-free), broccoli, cauliflower, carrot, celery, tofu, vegan fried or steamed wontons(from soybean), oyster mushroom, beansprout and mints herbs.
21. VEGAN BBQ CHICKEN YELLOW NOODLE.....\$9.50
(OPTION OF DRY/STIR-MIXED NOODLE OR SOUP BOWL)
Egg noodles (egg-free), broccoli, cauliflower, carrot, celery, tofu, vegan BBQ chicken(from soybean), oyster mushroom, beansprout and mints herbs.
22. VEGAN PORK RICE NOODLE.....\$9.50
(OPTION OF DRY/STIR-MIXED NOODLE OR SOUP BOWL)
Rice noodles, vegan BBQ pork (made from soybean), tofu, konnyaku, celery, chinese celery, oyster mushroom, broccoli, beansprout & mints herbs.
23. VEGAN STEWED BEEF NOODLE SOUP BOWL.....\$9.50
Rice noodles, vegan stewed beef (made from soybean), radish, carrot, tofu, konnyaku, celery, chinese celery, oyster mushroom, broccoli, beansprout & mints
24. VEGAN DEEP-FRIED NOODLE.....\$10.00
Deep fried thick rice noodles with sautéed vegan meat (shiitake, soybean), tofu, konnyaku, celery, broccoli, cauliflower, bell peppers, oyster mushroom.
25. VEGAN SHRED MEAT & EGGROLLS VERMICELLI...\$9.50
Vermicelli, vegan shredded meat (konnyaku, soybean ham), eggrolls (taro, textured vegetable protein), vegan fish sauce, beansprout, lettuce, cucumber, mint herb.
26. VEGAN BEEF VERMICELLI.....\$9.50
Vermicelli, vegan beef with lemongrass (made from texture vegetable protein, vegan fish sauce (from soybean), beansprout, lettuce,cucumber and mint herb.

RICE ENTREES

27. VEGAN COMBINATION FRIED RICE.....\$9.50
Rice, carrot, corn, peas, green beans, lima beans, tofu, vegan ham(made from soybean).
28. VEGAN FISH & CHICKEN FRIED RICE.....\$10.00
Rice, ginger, vegan tuna (from soybean), vegan chicken (soybean), cabbage.
29. VEGAN BBQ CHICKEN RICE.....\$9.50
Vegan BBQ chicken (from soybean), lettuce, tomato served with white rice.
30. VEGAN BEEF RICE.....\$9.50
Rice, vegan beef (made from soybean), bell peppers, celery.
31. VEGAN SPARE-RIB, SHREDDED MEAT, BEANCURD PIE RICE.....\$10.00
White rice, fried beancurd pie, konnyaku noodle coated with rice powder, vegan ham, soybean BBQ steak.

DRINKS

32. FRESH SUGAR-CANE JUICE.....(SMALL) \$3.00
(LARGE) \$5.00
33. ICE COFFEE/ HOT COFFEE.....\$3.00
34. VEGAN ICE COFFEE/ HOT COFFEE.....\$3.00
35. VEGAN THAI ICE TEA.....\$3.00
36. HERBAL ICE TEA.....\$1.50
37. ICE/HOT TEA.....\$1.00



Thiên Đăng

Vegan Restaurant

Hours: Monday-Sunday
8:30 a.m. – 6:00 p.m.
TUESDAY CLOSED!



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