



VEGAN MENU



MEALS & BEVERAGE

Vegan dishes from original menu

MODERN FUSION MEATLESS CUISINE

VEGAN MENU

MAIN COURSE

RICE

Basmathi Nasi Lemak with Rendang Crispy Lion's Mane Mushroom	RM 36	 	Signature Nasi Lemak Risotto	RM 32	 
Nasi Lemak with Rendang Mushroom Lamb	RM 32	 	Kimchi Risotto	RM 35	
Nasi Briyani with Rendang Mushroom	RM 34	 	Trio Plant Based Meal Set	RM 29	
Green Curry with Sesame Oil Basmathi Rice	RM 26				

PASTA

Homemade Basil Pesto & Sautéed Cherry Tomato Spaghetti	RM 36		Mushroom Mac & Cheese	RM 29	
Sichuan Mala Dry Linguine	RM 28	 	Bolognese Linguine	RM 28	
Herbal Mushroom Consomme Angel Hair	RM 24		Signature Laksa Angel Hair with Wild Mushroom	RM 23	
Green Curry Angel Hair with Lion's Mane Mushroom	RM 23		Plant-based Meat Angel Hair	RM 19	
Mushroom Olio <i>without garlic</i>	RM 20		Sautéed Cherry Tomato Olio <i>without garlic</i>	RM 18	

PIZZA

	9"	13"		9"	13"
Truffle Indulgence	RM 57	RM 71	Sichuan Mala 	RM 44	RM 64
BBQ Mushroom & Jalapeno 	RM 44	RM 55	Grandma Laksa 	RM 41	RM 55
Pesto with Sundried Tomato 	RM 44	RM 55	Ratatouille	RM 41	RM 55
Malaysia Sambal Petai 	RM 44	RM 58	Magheritta	RM 36	RM 58

MASHED POTATO

Truffle Mashed Potato	RM 17	Laksa Mashed Potato	RM 15	
-----------------------	-------	---------------------	-------	---

VEGAN MENU

APPERTIZER

Truffle French Fries
served with tuffle mayo

RM 28

Signature Curry Fries
served with curry mayo

RM 22

Spiced Fried Tempeh

RM 18 

Avocado Tofu with Buffalo Heart

RM 22

Crispy Radish Cake

RM 15

Truffle Gyoza

RM 19

Kimchi Gyoza

RM 18 

Classic Gyoza

RM 16

Korean Yangnyeom Cauliflower

RM 19 

VEGGIE SYMPHONY

Laksa Mushroom Stew
with sourdough "Naan"

RM 23 

Green Curry Lion Mane Mushroom
with sourdough "Naan"

RM 23 

Shashuka with sourdough
"Naan"

RM 23

BURGERLICIOUS

Served with Fries and Salad

Double Jackfruit Mushroom Patty
Burger with Homemade BBQ Sauce

RM 42

Tempura Portobello with
Mala Mayo Burger

RM 38 

Black Pepper Duo Pulled Mushroom
Burger

RM 36 

Curry Hashbrown Burger

RM 36 

A GREENER DAY

Mushroom in Roots' Kale Garden

RM 26

Roots Signature Pumpkin Salad

RM 24

Warmed Broccoli Salad

RM 24 

SOUP

Signature Wild Mushroom Soup

RM 20

Cauliflower Chowder

RM 18

Roasted Pumpkin Soup

RM 18

Hearty Broccoli Soup

RM 18



VEGAN MENU

FERMENTED BEVERAGES

Tepache	RM 12	Pina Colada	RM 22
---------	-------	-------------	-------

SPECIALTY BEVERAGE

Choconut	RM 18	Coconut Fee	RM 18
----------	-------	-------------	-------

ROOTS' SIGNATURE KOMBUCHA

Dragon Fruit	RM 16	Chrysanthemum	RM 16
Lemongrass	RM 16	Lychee Rose	RM 16
Orange Pear	RM 16		

CARBONATED DRINK

Coke	RM 7	Filtered Water	RM 1
Sprite	RM 7	Refillable	
Coke Zero	RM 7	Sparkling Water	RM 7
		750ml Per Bottle	

KOMBUCHA MOCKTAIL

Strawberry Margarita	RM 22	Mojito	RM 22
Old-Fashioned Grapefruit	RM 22	Long Island Strawberry	RM 22
The Beach Apple	RM 22	Smoked Manhattan Blueberry	RM 22

MOCKTAILS

Pink Lady Kombucha Sweet Potato	RM 22	Grapefruit Paradise	RM 22
Strawberry Soda	RM 22		

COFFEE & CHOCOLATE

	Hot	Cold
Butter Beer <i>non-alcohol</i>		RM 17
Hand-brewed Coffee		RM 17
Affogato <i>served with vegan vanilla gelato</i>		RM 18
Espresso	RM 8	
Long Black	RM 11	RM 12

FRESH JUICE

Ananas Pineapple	RM 14	Granny Smith Apple	RM 14
Sunshine Orange	RM 14	Fresh Coconut	RM 14

MERCHANDISE

Drip Coffee	RM 38 /box
Coffee Bean, Packet	RM 70 /two boxes bundle deal

TEA (Hot)

Earl Grey Blue Flower <i>Black Tea</i>	RM 15	Royal Breakfast Tea <i>Black Tea</i>	RM 15
Moroccan Mint Tea <i>Green Tea</i>	RM 15	Chamomile Tea <i>Caffeine Free</i>	RM 15
Feel Well Balance Tea <i>Caffeine Free</i>	RM 15	Ginger Lemon Tea <i>Caffeine Free</i>	RM 15
Fruit Basket <i>Caffeine Free</i>	RM 15		

Add-on cup: RM3/cup