

Vegan Menu

Mini "Mi"

Vegetarian Mandoo (5 Pcs) 8
Pan-Fried Vegetarian Dumplings with Ginger Soy Sauce

Larb Flavored Cauliflower Florets GF 9
Fried Cauliflower with Larb Seasoning Powder, Mixed Herbs and Lime

Tofu Satay (3 pcs) GF 10.5
Fried Tofu with Satay Sauce, Peanuts and Cucumber Relish

Soybean Nuggets 12
Fried Soybean Nuggets coated with MiMi Hot and Sour Sauce

Bangkok Junctions

Kimchi Tomyum Broth GF 20
Kimchi Tomyum with King Oyster Mushroom, Cherry Tomato and Tofu Puffs

Tofu "Shitake Palo" 18
Tofu Two Ways in a Shitake Soy Broth with Slow Cooked Radish, Carrot and Mushrooms

Thai Red Curry GF 20
Red Curry with Zucchini, Sweet Potato, Pineapple, Eggplant, Tomato and Broccolini

Feed "Mi"

Can't decide what to have?
 Why not go with Chef's Special Selection?
 \$49 per person (minimum 2 pp)

Wrap Mi Up

Mimi Sharing Platter with Fried Soybean Nuggets, Kimchi Dip, Somtum, Lettuces, Fresh Herbs, Chilli and Peanuts
 19.5



Side by Side

Vegan Tasty Broccolini 12
Stir-Fried Broccolini with Soy Sauce and Garlic Flakes

A Bowl Of Fries With Sweet Chilli Sauce 8.5
Crunchy Fries with Mixed Spices and Sweet Chilli Sauce

Jasmine Rice 3

Fresh or Dried Chilli 2

Kimchi or Pickles 2.5

Seoul Delicious

Kimchi Fried Rice GF 16
Spicy Kimchi Fried Rice with Portobello Mushrooms served on a Hot Skillet

Japchae 15
Stir-Fried Glass Noodle with Carrot, Celery and Capsicum Topped with Glazed Portobello Mushrooms

Yum-Mi

Thai's Favorite Somtum Salad (Mild Or Spicy) GF 14
Papaya and Carrot Salad with Snake Beans, Medley Tomato, Chilli and Peanuts

Grilled Eggplant Salad GF 14
Grilled Eggplant with Mesclun Leaves, Orange, Medley Tomato, Almonds and Palm Sugar Dressing

Noooooodles

Nation Wide Famous "Pad Thai" 16
Rice Noodles with Tofu, Beansprouts, Garlic Chive and Peanuts

Tomyum Linguini 18
Linguini in Coconut Tomyum Sauce with King Oyster Mushrooms, Lemongrass and Cherry Tomato

GF = Gluten Free Option Available