

WELCOME TO

# NONDUA

## Our Menu



VEGAN



CHEMICALS  
FREE



100%  
ORGANIC



GLUTEN  
FREE



PARABEN  
FREE

Everything On The Menu Can Be Customised  
According To The Dietary Requirements, Please Have A Word With The Chef Or The Team.

### Pasta

#### TOM YAM PASTA

\$24

The Very Classic Thai Tom Yam Flavours In Creamy Italian Pasta

#### AGLIO OLIO CLASSIC

\$25

An Aglio That Takes You Home. Purest Form Of Olive Press Sautéed With Garlic To Create A Classic.

#### ZESTY ZUCCHANO SERENADE

\$26

Aglio Olio With Zucchini And Sautéed Mushroom

#### MARINARA LINGUINE

\$27

Mediterranean-inspired Marinara: Trio Of Black Tomatoes Romanos, And Local Cherries Slow-Cooked To Capture The Complexity And Beauty Of The Ocean.

#### TOMATO-MUSHROOM TANGO

\$27

Aglio Olio With Tomato And Sautéed Mushroom

#### SEASONAL VEGETABLE OGLIO

\$27

Seasonal Vegetables Fresh Off The Farm Sautéed With A Choice Of Pasta With Olive Oil

#### ALFREDO FETTUCCHINE

\$28

Macadamia Alfredo Fettuccine: Slow-Roasted & Crushed Macadamia, Simmered To Creamy Perfection, Topped With Roasted And Sautéed Asparagus.

#### PESTO SPAGHETTI

\$29

Pesto Spaghetti: Fresh Basil Handpicked And Crushed, Sautéed With Herbs And Spices, Topped With Roasted Pine Nuts.

#### AL FUNGHI SPAGHETTI

\$29

A Trio Of Seasonal Mushrooms Sautéed With Garlic And Herbs In Olive Oil.

### Pizza

#### NUTELLA PIZZA

\$29

Chocolate Pizza Topped With Fresh Strawberries And Hazelnut

#### CRANBERRY CHEESE PIZZA

\$29

Cranberry Reduction With Lemon Cream Cheese And Crisped Mozzarella

#### CACIO E PEPE

\$32

Topped With Olive Oil, Pecorino Cheese, Salt, And Pepper With Cream And Finished With Fresh Arugula

#### NEAPOLITANA

\$33

True To It's Name, This Naples-style Pizza Is Topped With Romanos, Mozzarella And Fresh Basil.

#### MARGHERITA

\$33

The Colours Of Italian Flag, White Buffalo Mozzarella With Fresh Basil In Absolute Tomato. A Universally Adored Pizza.

#### MIX GRILL WITH OLIVES

\$33

Grilled Vegetables With Mediterranean Herbs, Topped With Olives And A Trio Of Cheese

#### WILD MUSHROOM TRUFFLE

\$36

Wild Mushroom Trio Drenched In Truffle Cream Topped With Micro Greens

### Soups

#### SPICED MELON

\$24

Hand-picked Sakura Melon, Slow-Cooked In Herbs, Truly Invokes Your Palate.

#### WILD MUSHROOM CREAM

\$27

Wild Mushrooms Sautéed & Slow-Cooked In Mediterranean Herbs And Spices

#### BRASSICA BLUE TRUFFLE

\$27

Slow Roasted Cauli Drenched In Truffle Cream With A Tinge Of Blue.

### Salads

#### SUMMER BERRIES

\$17

Summer Greens with Feta, Berries, Melons And Almonds Dressed In Sparkling Herbed Berry Press.

#### BASIL MANGO

\$23

Lemon Vinegrate With Coriander Press, Fresh Italian Basil, Croutons, Mango, Japanese Cucumber, Sunflower Seed.

#### ARAGULA SALAD

\$30

Dressed In Parmesan And Paired With Chard And Endives, To Pay Homage To It's Italian Roots.

### Sides

#### SWEET POTATO CHIPS

\$17

Purple And Orange Sweet Potato Chips Fried To Golden Crisp

#### JALAPEÑO POPPERS

\$20

Trio Cheese Stuffed Jalapeno Deep Fried Served With Raddish

#### PATATAS BRAVAS

\$21

Spanish Style Potatoes Served With Fresh Spiced Tomato Vinegrete

### Wraps

#### TOFU GRILLED & PAN FRIED

\$14

Grilled & Pan Fried Tofu Combined To Create Texture Topped With Chilli Cream And Wrapped With Fresh Garden Greens In Our Hand Rolled Flat Bread

#### ROASTED TEMPEH

\$16

Herbed Roasted Tempeh With Chilli Cream Wrapped With Fresh Garden Greens In Our Hand Rolled Flat Bread

#### WILD MUSHROOM TRIO

\$17

Sauteed Mushroom Topped With Fried Oyster With Mori Mizuna, Red Romaine, Garden Greens With Spiced Sour Cream

#### SWEET GRILLED PEPPER

\$20

Smoked Grilled Sweet Peppers With Spiced Sour Cream A Fresh Trio Of Greens

#### THE DUO - TEMPEH & TOFU

\$20

Fried Tofu And Roasted Tempeh Combined For The Healthiest & Accessible Protein Up. Finished With Herbed Greens & Sauce

#### PEPPERED FUNGI FUSION

\$21

Smoked Sweet Peppers Sautéed With Tempeh And Tofu With Spiced Sour Cream

#### TEMPEH TANGO PEPPERS

\$23

Pan Fried Tempeh With Smoked Grill Peppers, Sour Cream, Herbed Chilli, Wrapped In Hand Rolled Tortilla

#### TRANQUIL TOFU TRIO

\$25

Tempeh, Smoked Grill Sweet Peppers, Tofu Wrapped In Greens From The Farm

#### SAVORY MEDLEY DELIGHT

\$26

Sautéed Mushrooms, Smoked Grilled Sweet Peppers, Fried Oyster Stacked Up With Mori Mizuna, Oakleaf, Lettuces Drenched In Spiced And Herbed Sauce.

### Sandwiches

#### OLT

\$23

A BLT Remix: Crispy Oyster Mushrooms, Greens Of The Day, Sharp Cheddar, And Buffalo Cheese.

#### AVOCADO

\$23

Paired With Berries, Greens, Nuts, And Finished With Pomegranate Sour Cream. Includes Sides Of The Day.

#### AVOCADO MUSHROOM

\$24

Classic Avocado Topped With Herb Sautéed Wild Mushrooms

#### GRILLED MEDITERRANEAN

\$29

Grilled Mediterranean Vegetables Sautéed In Spiced Olive Oil, With Grilled Halloumi Cheese.

\* All Sandwiches Comes With Sides Of The Day.



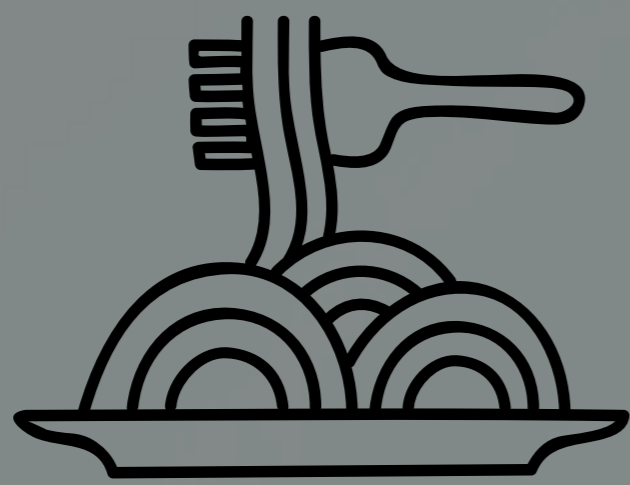
WELCOME TO  
**NONDUA**

*Lunch Promo Menu*

MONDAY - FRIDAY (11AM - 2PM)

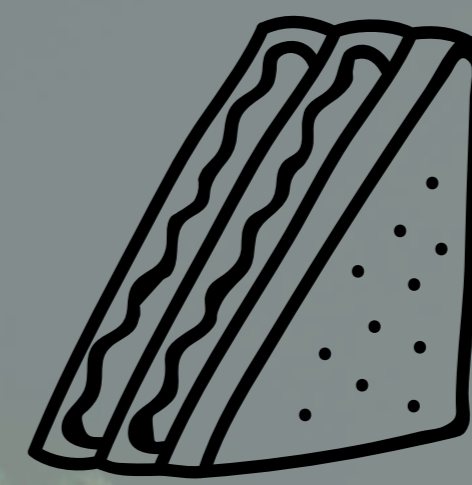
**RM 19.90 / NETT**

PASTA / SANDWICHES / WRAPS



HERB GRILLED  
VEGE OLIO  
OR

CREAMY ROSE  
HARISSA SPAGHETTI



VEGGY MAYO  
SANDWICH  
OR

SEASONAL VEGE  
SANDWICH

**RM 29.90 / NETT**

1xPIZZA + 2xDRINKS



MARGHERITA  
PIZZA

OR

CLASSIC MUSHROOM  
PIZZA

PACKAGE DEAL IS FOR 2 PAX



MEDITERRANEAN  
CHICKPEAS WRAP  
OR

HERBED POTATO  
WRAP

TERMS AND CONDITIONS APPLY.

PAIR IT WITH A DRINK OF YOUR CHOICE

**AMERICANO | PEACH TEA | LEMONLYCHEE COOLERS**

\*ADD ON RM2 FOR LATTE\*