

As a vegan in Glasgow, our chef, Mama Lim, found it challenging to eat a nice meal out that wasn't just plain pasta or a salad. Knowing that vegan food doesn't have to be boring, she wanted to create a menu with exciting options for the vegan community. With her love of food + a dream to open her own vegan Asian kitchen, she opened Suissi.

Originally from Malaysia, Mama Lim takes inspiration for her dishes from her roots, but the best thing about Malaysia is how culturally diverse it is which is mirrored in this menu.

At Suissi, we're proud of our roots + our mission is to change the way people think about Asian Cuisine by using fresh + natural ingredients in all our dishes.

We say no to MSG + the excessive use of salt, white sugar + other artificial flavour enhancers. Instead, Mama Lim makes variety stocks + broths built around fresh vegetables including shiitake mushrooms, soya beans, turnips + kombu, to name a few, creating a natural flavour base for our soups + sauces. She uses the sweetness from fresh fruits as a sweetener + with the support from her kitchen staff, makes every item on the menu by hand.

"Eating vegan is so easy at Suissi!"



Tempeh Crisps [gf]	3.5
Lotus Root Crisps [gf]	3.5
Vegan Crackers [gf]	3
Acar [At-Jah] [gf] [n] raw pickled vegetables in a peanut chilli sauce - sweet, spicy + sour flavours prepared malaysian style	4.2
Seaweed + Edamame Beans [gf]	4.2
Lotus Roots + Pickled Black Beans [gf]	4.2
Tofu Parcels [gf] [n] stuffed with beansprouts, cucumber + coriander, topped with sweet chilli sauce + crunchy peanuts	4.2
Gem Lettuce Wraps [gf] [n] filled with chopped crunchy vegetables + pine nuts	4.2
Tempeh Bao fermented soya bean slices + leafy greens in our chef's special sauce	4.2
Vegetable Wonton deep-fried handmade wonton filled with chinese yams + water chestnuts, served with a sweet + sour dip	4.2
Vegetable Gyoza handmade pan-fried gyoza filled with pumpkin + cabbage	4.2
Vegetable Spring Rolls	4
Satay Tofu Skewers [gf] [n]	4.2
Stir-Fried Kale + Chilli [gf]	4.2
Pink Salt Sweetcorn [gf]	4

[gf] = gluten free [*] = gluten free available [n] = contains nuts

Please notify us of any food allergies + intolerances upon ordering. All our food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free.



Hot + Sour Soup [gf]	3.5
Sweetcorn + Tofu Soup [gf]	3.5
Rendang with Lion Mane Mushrooms [*] slow-cooked with lemongrass, coriander, turmeric, galangal + ground coconut, a spicy dry curry with an abundance of rich + intense flavours	6.5
Thai Curry with King Trumpet Mushrooms [*] sweet potato, aubergine + king trumpet mushrooms cooked in a creamy + aromatic curry	6.5
Sweet + Sour King Trumpet Mushrooms [*] king trumpet mushrooms cooked in sweet + sour sauce using the natural sweetness + acidity of fresh fruit	6.5
Jingdu Oyster Mushrooms [*] onions, peppers + oyster mushrooms in a sweet + spicy sauce	6.5
Kung Po Oyster Mushrooms [*] [n] savoury + sweet flavours cooked with nuts + a mild kick of spice	6.5
Salt + Chilli Beech Mushrooms [*]	6.5
Homemade Mixed Vegetable Curry	6.5
Szechuan Tofu [n] an aromatic dish with a bold blend of hot + sour flavours	6.5
Salt + Chilli Tofu [gf]	6.5
Fried Tofu in Black Bean Sauce [gf]	6.5
Tauchu Tofu + Green Beans [gf] tofu + green beans in a preserved fermented yellow soya bean sauce	6.5
Clay Pot Tofu [gf] mixed seasonal vegetables with glass noodles in a comforting shiitake mushroom + yellow soya bean broth	8



Soup Based	Noodles		8.5	
[Noodles]	[Soup Bases]			
Ramen	Curry Laksa [gf]	a rich + spicy coconut milk base soup, a true Malaysian staple		
Yellow Noodles	Tsing Tong [gf]	a revitalising clear broth made from soya beans + vegetables		
	Soya Miso [gf]	a light Japanese inspired broth, mildly salty with umami underto	nes	
Udon	Sesame Satay [gf] [n]	a rich + nutty flavour soup infuse with spices	d	
Vermicelli [gf]	Spicy Sour [gf] [n]	an aromatic Szechuan style s hot, sour + spicy	oup,	
Gan Lau Mee thin noodles tos wonton soup + p	sed in a special soya sa	auce mix with a side of crispy	8.5	
Pad Thai [gf] stir-fried flat rice		in sweet chilli + vegan fish sauce	8.5	
Singapore No stir-fried vermice		easoned with curry powder	8.5	
	rispy Noodles bak choi + tofu cooked	in a thick soya sauce	8.5	
Salt + Chilli C	Chips [*]		4	
Sweet Potato	Fries [*]		4	
Rainbow Fried	d Rice [gf]		4.5	
Brown Rice +	Mixed Grains		4	
White Rice [g	gf]		3	
Pak Choi + Coconut Oil [gf]				

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Desserts

All of our vegan ice cream is homemade by chef Mama Lim, who uses fresh + natural ingredients for every batch she makes. Mama Lim loves to experiment so the flavour of ice cream will vary weekly in our desserts below. Please ask your server for the flavour of the week.

Scoop of the Week [gf] a scoop of our homemade ice cream, flavours vary weekly Single Scoop Double Scoop	2.5 5
Caramelized Pineapple Rings [gf] caramelized pineapple rings with syrup + a scoop of ice cream	5
Caramelized Banana Slices [gf] caramelized banana slices with syrup + a scoop of ice cream	5
Banana Pancakes a homemade pancake filled with slices of banana + lotus biscoff spread, served with a scoop of ice cream + a drizzle of syrup	5
Coconut Pancakes a homemade pancake filled with shredded coconut, topped with black cane syrup with a scoop of ice cream	5
Jack Fruit Fritters deep fried jack fruit fritters drizzled with golden syrup, served with a scoop of ice cream	5
Fresh Pineapple Ring Fritters a fresh pineapple ring deep fried in batter + drizzled with golden syrup, served with a scoop of ice cream	5