



# GOKUL-RAAS VEGETARIAN

● PLANT BASED ●  
**FOOD OF A NEW GENERATION**

If one offers me with love and devotion a leaf,  
a flower, fruit or water, I will accept it.

Lord Krishna  B.G 9.26



**VEGAN SOTO CHARCOAL  
HOTPOT**



**VEGAN FISH HEAD  
CHARCOAL HOTPOT**



**\$ 23.00** **VEGAN LAKSA CHARCOAL  
HOTPOT**  
Per Hot Pot



**VEGAN TOM YAM CHARCOAL  
HOTPOT**



**PLANT BASED  
START A  
FOOD  
REVOLUTION**



VEGAN DUM BRIYANI



VEGAN CHICKEN RICE



PLANT BASED  
**FOOD OF A  
NEW  
GENERATION**



VEGAN NASI LEMAK



VEGAN MEE SIAM

## STARTERS

### **Vegan Sardine Curry Puff (1 pc) \$ 2.70**

Fried Pastry With Spicy Vegan Fish Filling

### **Potato Curry Puff (1 pc) \$ 2.50**

Curried Potatoes In Deep Fried Pastry Shell

### **Cocktail Samosa (5 pcs) \$ 6.00**

Bite Sized Crispy Pastry With Potato Filling

### **Crispy Paneer Pakoras \$ 10.00**

Fried Marinated and Breaded Cottage Cheese Chunks

### **Crispy Cereal Tofu \$ 10.00**

Savoury Tofu Coated, Fried and Tossed In Crispy Cereal

### **Vegan Chicken 65 \$ 10.00**

Deep Fried Vegan Chicken Marinated with Special Spiced Batter

### **Gobi 65 \$ 9.50**

Crispy Fried Marinated Cauliflower Florets

### **Chinese Rojak \$ 10.00**

Fruit & Vegetable Salad In Signature Special Sauce

### **Satay Set \$ 10.00**

Skewered Plant Based Mutton Served With Yummy Peanut Sauce, Rice Cakes and Cucumber

### **Indian Rojak (FRI/SAT/SUNDAY) \$ 10.00**

Salad Of Fried Dough Fritters, Tofu and Tempe Served With Signature Special Sauce

### **Gobi Manchurian \$ 10.00**

Cauliflower Florets Tossed In Tangy Indian - Chinese Sauce

### **Vegan Chilli Chicken Hot Plate \$ 10.50**

Sizzling Indian Chinese Dish Of Plant Based Chicken

### **Tahoo Goreng \$ 9.00**

Deep Fried Tofu Served With Signature Peanut Sauce & Shredded Salad

### **Carrot Cake \$ 9.00**

Radish Cake Cubes Stir Fried In Savoury Black Sauce

### **Plant Based Chicken Tikka \$ 12.50**

Marinated Plant Based Chunks Baked In Clay (Tandoor) Oven

### **Vegan Crispy Cereal Prawn \$ 11.50**

Savoury Vegan Prawns Coated With Crunchy Cereal

### **Hot Plate Chilli Paneer \$ 10.50**

Cottage Cheese Deep Fried In Light Batter & Tossed In Special Sauce



Vegan Sardine Curry Puff



Vegan Chicken 65



Crispy Paneer  
Pakoras



Cocktail  
Samosa



Chinese  
Rojak



Plant Based  
Crispy Cereal  
Prawn



Tahoo  
Goreng



Carrot Cake



Plant Based  
Chicken Tikka



# FARM FRESH TO TABLE GREENS

**Kailan In Oyster Sauce** \$ 9.00  
Chinese Mustard Greens In  
Aromatic Vegan Oyster Sauce

**Sambal Bindi** \$ 9.00  
Ladies' Finger Tossed In  
Aromatic Spice Paste

**Sambal Goreng** \$ 9.00  
Long Beans, Tofu and Tempe  
Coated With Aromatic Spice  
Paste

**Chinese Mixed Vegetables** \$ 9.00  
Broccoli, Chinese Cabbage,  
Cauliflower, Snow Peas  
& Tofu In Light Broth

**Chilli Kangkong** \$ 9.00  
Broccoli, Chinese Cabbage,  
Cauliflower, Snow Peas &  
Tofu In Light Broth



Kailan In  
Oyster Sauce



Sambal Bindi



Chilli Kangkong



Sambal Goreng

The love for all living creatures is the most noble attribute of man

Charles Darwin

## SOUPS

### Soup Kambing

Plant- Based Rich Broth Flavoured With 20 Different Spices

\$ 7.00

### Tom Yum Soup

Thai-Style Aromatic Sour And Spicy Broth

\$ 6.00

### Rasam

South Indian Soup With The Goodness Of Tomato, Pepper & Cumin

\$ 4.00

### Veg Clear Soup

Fresh Vegetables In Healthy Clear Broth

\$ 5.50



Rasam



Soup Kambing



Veg Clear Soup



Tom Yum Soup

# crispy DOSA



## **Plain Dosa**

Fermented Crepe Served With 2 Chutneys & Sambar

**\$ 5.50**

## **Kampong Thosai**

Home Style Soft Thosai Served With Signature Vegan Gravies and Chutneys

**\$ 7.50**

## **Ghee Dosa**

Crispy South Indian Crepe Drizzled With Home Made Ghee

**\$ 7.00**

## **Paper Dosa**

Golden Brown, Paper Thin & Crispy Crepe

**\$ 6.50**

## **Paper Masala Dosa**

Paper Dosa Filled With Spiced Potatoes

**\$ 7.50**

## **Masala Dosa**

Plain Dosa Stuffed With Spiced Potatoes

**\$ 7.50**

## **Rava Dosa**

Crispy South Indian Crepe Made With Semolina And Spiced Batter

**\$ 6.50**

## **Rava Masala Dosa**

Crispy Rava Dosa Filled With Potato Masala Filling

**\$ 7.50**

## **Cheese Dosa**

Crispy Dosa Filled With Cheese

**\$ 8.00**



Rava Dosa



Masala Dosa



Kampong Thosai

# NOODLES

Nothing Tastes  
As Good As  
Compassion  
Feels

It Takes  
Nothing From  
A Human  
To Be kind To  
An Animal

Joaquin Phoenix



Special Hokkien Mee

**Gokul Special Hokkien Mee** **\$ 9.50**

Beehoon, Yellow Mee And Kway  
Teow Noodles Tossed In Fragrant  
Sauce

**Tom Yum Seafood Noodle Soup** **\$ 9.50**  
**(Mee/ Bee Hoon / Kway Teow)**

Noodles, Vegetables And Vegan  
Seafood Served In Thai-Style  
Spicy Broth

**Nonya Laksa** **\$ 9.50**

Thick Rice Noodles Served In  
Flavourful Coconut Gravy

**Mee Siam**

Nonya Style Thin Rice Vermicelli  
In Tangy, Sweet and Sour Soup

**\$ 9.50****Lontong**

Malay Style Compressed Rice  
Cakes, Vegetables And Tofu  
Served In Spiced Coconut Milk

**\$ 9.50****Laksa Goreng**

Stir Fried Dry Version Of Nonya  
Laksa

**\$ 9.50**

Mee Siam

**Char Kway Teow**

Stir Fried Flat Rice Noodles In  
Signature Sauce

**\$ 9.50****Hor Fun**

**(Kway Teow/ Beehoon)**

Pan Fried Rice Noodles Served In  
Vegetables, Tofu & Vegan  
Seafood Loaded Starchy Sauce

**\$ 9.50****Mee Rebus**

Yellow Noodles Served With  
Savoury Sweet Thick Gravy

**\$ 9.50**

Char Kway Teow

**Soto (Mee/ Bee Hoon)**

Noodles Served In Spiced Indonesian Style Broth

**\$ 9.50****Goreng (Mee/ Bee Hoon / Kway Teow)**

Wok Fried Noodles Tossed In Signature Spicy Sauce With Vegetables And Tofu

**\$ 9.50**



Wonton Mee

**Wonton Mee**

**\$ 10.00**

Noodles in Special Sauce Served  
With Green Vegetables, Fried  
Wonton And Vegan Char Siu



Hor Fun Kway Teow



Mee Soto

**Hokkien Mee**

**\$ 9.50**

Yellow & Laksa Noodles In Fragrant Stock

**Soup (Mee/ Bee Hoon/ Kway Teow)**

**\$ 9.50**

Soup Based Noodles Filled With Vegetables And Tofu



# RICE



## **Nasi Lemak Set**

**\$ 9.50**

Fragrant Coconut Rice Served  
With Spicy Sweet Sambal,  
Roasted Peanuts, Vegan  
Anchovies And Cucumber

Gokul Raas Dum Briyani

## **Vegan Chicken Rice Set**

**\$ 9.50**

Ginger Sesame Rice Served  
With Roasted Plant Based Chicken,  
Clear Soup, Chilli And Cucumber

## **Vegan Claypot Chicken Rice**

**\$ 11.00**

Vegan Chicken Rice Cooked  
With Secret Sauce Blend



## RICE

### Curd Rice

\$ 7.50

Rice Mixed With Tempered Yoghurt and Pickles On The Side

### Sambar Rice

\$ 8.00

Rice Cooked In Spiced Lentil Vegetable Stew



Vegan Spicy Chicken Fried Rice

### Vegan Mutton Fried Rice

\$ 9.50

Rice Fried With Plant Based Mutton And Secret Sambal Blend

### Vegetable Fried Rice

\$ 8.50

Non-Spicy Fried Rice With The Goodness Of Fresh Veggies

### Additional Paneer

\$ 1.00

### Vegan Spicy Chicken Fried Rice

\$ 9.50

Spicy Sambal Fried Rice With Plant Based Chicken And Veggies

### Vegan Seafood Fried Rice

\$ 9.50

Chinese-Style Fried Rice With Plant Based Seafood

### Vegan Tom Yum

### Seafood Fried Rice

\$ 9.50

Thai Style Fried Rice With Plant Based Seafood And Veggies

### Vegan Mutton / Chicken /

### Fish Satti Soru

\$ 12.00

Tasty Popular Wok Tossed Rice

### Gokul Raas Special Fried Rice

\$ 9.50

Non Spicy Fried Rice with Plant Based Meat And Seafood

Vegan Chicken Rice set



Vegan Nasi Lemak Set

**Kampong Nasi Goreng** \$ 9.00

Malay Style Fried Rice With  
Signature Sambal Blend

**Nasi Goreng Sambal Belachan** \$ 9.00

Vegan Shrimp Paste Sambal Fried Rice

**Sambal Fried Rice** \$ 9.00

Malaysian Style Fried Rice  
Cooked In Signature Sambal Blend

**Dum Briyani (Chef Samsuddin)** \$ 12.50

Dedicated In Memory Of Our  
Briyani Master Chef Samsuddin

**Gokul Raas Dum Briyani** \$ 11.50

Singapore Style Briyani Cooked  
With Plant Based Mutton

**Chettinad Briyani** \$ 12.50

Chettinad Style Cooked  
Fragrant Basmati Rice With  
Vegan Mutton

**Claypot Hyderabad Briyani** \$ 12.50

Long Grain Basmati Rice And  
Plant Based Mutton Cooked  
Hyderabadi Style

**Vegetable Dum Briyani** \$ 11.00

Layers Of Long Grain Rice  
Cooked With The Goodness  
Of Vegetables

**Plant Based  
Fish/Chicken Dum Briyani** \$ 12.50

Fragrant Basmati Rice Cooked  
With Vegan Plant Based  
Fish/Chicken

**Briyani Rice** \$ 3.80

**Basmati Rice** \$ 2.80

**Jeera Rice** \$ 4.00



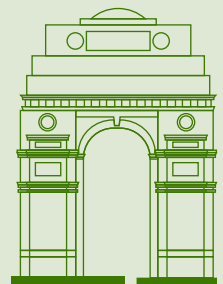
Chettinad Briyani



Vegetable  
Dum Briyani



Dum Briyani  
(Chef Samsuddin)



# NORTH INDIAN



## NORTH INDIAN

### **Kadai (Paneer/ Plant Based Chicken)** \$ 11.00

Mouthwatering Combination Of Vegan Chicken/ Paneer, Capsicum, Tomatoes Cooked Punjabi Style

### **Paneer Makhni** \$ 11.00

Cottage Cheese Cubes In Rich Creamy & Tangy Sauce

### **Shahi Paneer** \$ 11.00

Royal Paneer In Thick Gravy Of Cream & Spices

### **Paalak Paneer** \$ 11.00

Nutritious Sauce Of Pureed And Spiced Spinach Greens with Paneer

### **Pepper Aloo Hot Plate** \$ 10.00

Tasty Potatoes Cooked With Pepper- Excellent With Rice / Bread Varieties

### **Paalak Aloo** \$ 10.50

Classic Combination Of Pureed Spiced Spinach Greens With Potatoes

### **Aloo Gobi** \$ 10.00

Semi Dry Dish Of Potato And Cauliflower With Spices

### **Channa Masala** \$ 9.50

Chickpeas In Our Signature Masala Gravy

Paalak  
Paneer



Shahi  
Panner



Paalak  
Aloo



**Bindi Masala** \$ 9.50

Sautéed Ladies' Finger Cooked  
Semi Gravy

**Mushroom Masala** \$ 10.50

Healthy Dish Of Mushrooms  
Cooked In Masala

**Kurma (Vegetable /Mushroom /Vegan Chicken )**  
\$ 9.50  
\$ 10.00  
\$ 11.00

Vegetables/Mushroom/ Plant  
Based Chicken Braised In Mildly  
Spiced Creamy Sauce

**Malai Kofta** \$ 12.00

Authentic Punjabi Kofta Balls  
Dunked In Creamy & Mildly  
Spiced Gravy

**Paalak Dal** \$ 9.00

Spinach Cooked With Moong Dhal

**Dal Tadka** \$ 8.50

Tempered Yellow Moong Dal  
Cooked With Tomatoes, Spices  
& Herbs

**Plant Based Butter Chicken** \$ 11.00

Classic Punjabi Vegan Chicken  
Cooked In Creamy Cashew  
Tomato Gravy

**Vegan Prawn Masala** \$ 12.00

Vegan Prawn In Tangy Tomato Gravy

**Vegetable Jalfrezi** \$ 9.50

Vegetables Cooked In Mildly  
Spiced Sauce

Malai Kofta



Bhindi Masala



Dal Tadka





Butter Naan



Roti Jala

### Roti Jala Set (3 pcs)

Lacy Crepe Pancakes Served With Gravies

**\$ 8.50**

### Tandoori Roti

Whole Wheat Flour Bread Cooked In A Clay Tandoor Oven

**\$ 3.00**

### Rumali Roti

Handkerchief Thin Flat Bread

**\$ 3.50**

### Cheese Naan

**\$ 4.00**

## BREADS

### Chapathi (1 pc)

**\$ 2.50**

Unleavened Flat Bread Made With Wholemeal Flour

### Plain Naan

**\$ 3.00**

White Flour Leavened Flat Bread Cooked In Clay Oven Tandoor

### Sesame Naan

**\$ 3.70**

Nutritious Flat Bread Topped With Roasted Sesame Seeds

### Butter Naan

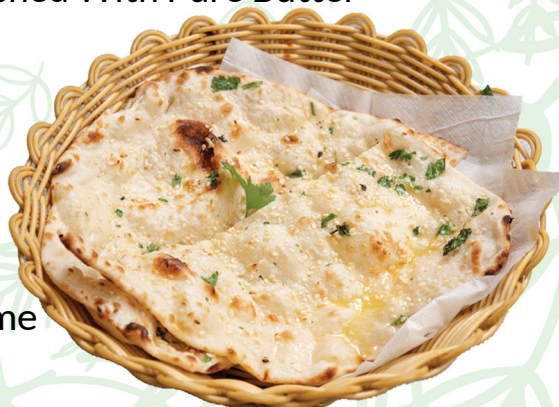
**\$ 3.50**

Tandoori Cooked Flat Bread Brushed With Pure Butter

Tandoori Roti



Sesame Naan



**Murtabak Set****\$ 9.00**

Stuffed Pan-Fried Bread With  
Plant Based Mutton & Vegetables  
Served With Gravy

**Bhatura Set****\$ 8.00**

Fluffy Deep-Fried Leavened  
Bread Served With Chickpea  
Gravy



Murtabak



Prata set



Bhatura Set

**Chapathi Set****\$ 8.50**

Chappathi Served With  
Signature Gravies

**Poori Set (2 pcs)****\$ 8.00**

Unleavened Deep-Fried  
Whole- Wheat Bread Served  
With Potato Masala

**Prata Set (2 pcs)****\$ 8.00**

Griddle Fried Bread Served  
With Signature Gravies

**Kothu Prata Set****\$ 9.00**

Minced Prata With Plant Based  
Mutton, Tofu And Vegetables

**Roti Prata****\$ 2.50****Cheese Prata****\$ 4.00****Butter Chapathi****\$ 3.00****Butter Roti****\$ 3.50****Poori (1 pc)****\$ 2.50**

Chapathi



# GOKUL RAAS

## SPECIALS

### Sayur Lodeh

\$ 10.50

Vegetables & Tofu Cooked In  
Coconut Milk - Chetty  
Melaka Style

### Sambal

\$ 9.50

(Tofu /

Vegan Chicken /

\$ 11.00

Vegan Prawn )

\$ 12.00

Tofu /Vegan Chicken / Prawn  
Cooked In Delicious Sambal  
Sauce

Sayur Lodeh



**Hot plate Tofu** **\$ 11.00**

Sizzling Tofu With Signature Sauce

**Vegan Sardine Sambal** **\$ 11.00**

Vegan Sardine In Spicy Tomato & Chilli Sauce

**Vegan Claypot Chicken Curry** **\$ 11.00**

Singapore Style Plant Based Chicken & Potatoes Curry

**Vegan Mysore Mutton Hot Plate** **\$ 11.50**

Mysore Style Plant Based Mutton Cooked Dry

**Vegan Chettinad Chicken / Mutton Hot Plate** **\$ 11.50**

Authentic Chettinad Style Plant Based Mutton

**Vegan Mutton Masala** **\$ 11.00**

Marinated Plant Based Mutton Cooked In Semi Gravy

**Vegan Sukka Mutton Hot Plate** **\$ 11.50**

Lip-Smacking Vegan Plant Based Mutton Cooked Dry

**Vegan Mutton Rendang Hot Plate** **\$ 11.50**

Malay Style Plant Based Mutton Cooked In An Aromatic Spiced Gravy

**Claypot Tofu** **\$ 10.50**

Fragrant Braised Tofu With Assorted Vegetables

**Assam Pedas** **\$ 11.00**

Malay Style Vegan Fish In Sour & Spicy Stew With Vegetables

**Ayam Masak Merah** **\$ 11.00**

Vegan Chicken & Potatoes Simmered In Spicy & Piquant Tomato Gravy

**Vegan Hot Plate Sambal Fish** **\$ 11.00**

Vegan Fish Sizzling With Our Signature Sambal

**Vegan Claypot Fish Curry** **\$ 11.00**

Chetty Melaka Style Curry With Ladies Finger & Brinjal

Claypot Tofu

Vegan Sardine Sambal



# DESSERT/ ICE CREAM



Gulab Jamun



Sago Gula Melaka



## **Sago Gula Melaka**

Pearl Sago Drenched With Creamy Coconut And Palm Sugar Syrup

**\$ 5.50**

## **Gulab Jamun (2 pcs)**

Fried Dough Balls Soaked In Light Sugar Syrup

**\$ 4.50**

## **Gokul - Birthday Ice Cream**

Assorted Ice Cream Bowl Of Vanilla, Chocolate, Mango & Strawberry Flavours Garnished With Cherry & Whipped Cream

**\$ 15.00**

## **Ice Cream - Single Scoop**

Available Flavours (Vanilla/Chocolate /Mango/ Strawberry) Garnished With Whipped Cream & Sprinkles

**\$ 3.50**

# DRINKS



## **Madras Coffee** \$ 3.00

Coffee Made With Bru  
Coffee Powder

## **Masala Tea / Masala Coffee** \$ 3.50

Brewed With A Mixture  
Of 24 Aromatic Indian Spices  
& Herbs

## **Ginger Tea** \$ 3.50

Cleansing & Aromatic Tea  
Brewed With Fresh Ginger

## **Teh Tarik** \$ 3.00

Hot Tea Beverage Made From  
Black Tea And Milk

## **Hot Milo** \$ 3.50

## **Ice Tea** \$ 4.20

## **Ice Coffee** \$ 4.20

## **Ice Milo** \$ 4.20

## **Hot Lemon Tea** \$ 3.00

## **TEH "O"** \$ 2.50

## **Black Coffee** \$ 2.50



Rates are Excluding of GST



**Milkshake**  
(Vanilla / Mango  
/ Strawberry / Chocolate )      \$ 6.50

**Lemon Grass Juice**      \$ 7.50

**Sour Plum Lime Drink**      \$ 4.50

**Sparkling Berries Drink**      \$ 4.50

**Ice Lemon Tea (Home Made)**      \$ 4.20

**Mango Lassi**      \$ 6.50  
Creamy & Refreshing Drink  
Made With Fresh Mango  
And Yoghurt

**Lassi (Salt/Sweet)**      \$ 5.90  
Popular Blended Sweet  
/ Salty Yoghurt Drink

**Air Bandung**      \$ 4.20  
Rose Syrup Flavoured Milk Drink

**When you feel  
the suffering of every  
living thing in your  
own heart,  
that is consciousness**

  
**Bhagavad Gita**



**Ice Mooru** \$ 4.20  
Spiced Butter Milk Drink

**Ice Lychee** \$ 5.50  
Ice Blended Drink With Fresh Lychees

**Milo Dinosaur** \$ 5.50  
Singapore Style Ice Milo With  
Heap Of Powdered Milo

**Rose Syrup With Biji Selasih** \$ 4.20  
Aromatic Drink Of Rose Cordial  
With Holy Basil Seeds

**Fresh Calamansi Juice** \$ 4.90  
Cold Pressed & Refreshing  
Vitamin C Enriched Fresh  
Calamansi Lime

**Orange/ Green Apple Juice** \$ 7.00  
Cold Pressed & Freshly  
Squeezed With No  
Added Sugar

**Fresh Lime Soda (Sweet/ Salty)** \$ 5.50  
Refreshing With A Lemony Punch

**7-Up /Pepsi /Pepsi Zero /** \$ 2.20

**Bottled Water** \$ 2.20

**Our task must be to free  
ourselves... by widening our  
circle of compassion to  
embrace all living creatures  
and the whole of nature and  
its beauty**

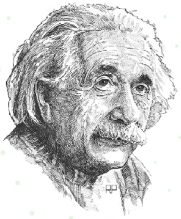
**Albert Einstein**

# Love and Respect Mother Earth



The greatness of a nation and its moral progress can be judged by the way its animals are treated

- Mahatma Gandhi



Nothing will benefit human health and increase the chances for survival of life on earth as much as the evolution to a vegetarian diet

- Albert Einstein



I don't want to eat anything that has a mother

- Fred Rogers



If slaughterhouses had glass walls, everyone would be vegetarian

- Paul McCartney



As long as there are slaughterhouses there will be battlefields

- Leo Tolstoy

Every plant-based meal is an act of protest against injustice

- Gokul Raas Vegetarian



**GOKUL-RAAS  
VEGETARIAN**

- 19 Upper Dickson Road, Singapore - 207478
- Gokul Raas x The Social Kitchen @ Bank of Singapore  
63 Market St, Level 1, Singapore 048942
- Gokul Raas Plant Based Bowls x The Social Kitchen  
Lau Pa Sat Stall No.27 18, Raffles Quay Singapore 048582

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