



滴水坊

Water Drop Vege Cafe

Dining Menu

MORNING TEA | LUNCH | AFTERNOON TEA



啦沙湯麵 Laksa Noodles Soup Deluxe Edition

Please order food and drinks at counter



酥皮G飯 Cheese Patty Rice

飯類

RICE VARIETY

A collection of delectable dishes served with aromatic rice

R16 一碗鹹菜

A Bowl of Pickled Vegetables \$10.00

Water Drop Vege Cafe's signature dish with a history...

Please see back for full story of its significance



R1 滴水坊套餐

Water Drop Set Lunch \$12.00

A combination of three Vegetarian Dishes Of The Day, please see counter for dishes

R3 佛光滷味飯

Braised Tofu Rice \$15.00


Beancurd braised in Soya Sauce with Mushroom Balls, Broccoli and Cabbage

R4 素燥飯

Vege Mince Rice (Mix & Eat) \$10.00

Vegetarian Mince served with Braised Tofu, Broccoli

R5 東炎炒飯

Tom Yum Fried Rice \$15.00  *Chef's Recommendation*

Spicy flavoured Thai Fried Rice topped with finely sliced Tofu and Cabbage, together with Sliced Tomatoes and Cucumbers

R6 招牌飯

Chef's Special Rice \$18.00

Seasoned Soy made with Wheat Flour, accompanied by Crunchy Crackers, Braised Tofu and Tempura with seasonal Fresh Vegetables

R7 素叉燒飯

BBQ Rice \$18.00

Crispy Soy made with Wheat Flour, fried to perfection and topped with Vegetarian Barbeque Sauce, accompanied by Crunchy Crackers, Braised Tofu and Tempura with seasonal Fresh Vegetables

R8 如意飯

Goodwish Rice \$18.00

Crispy Soy made with Wheat Flour and fried to perfection, accompanied by Crunchy Crackers, Braised Tofu and Tempura with seasonal Fresh Vegetables

R9 鮮檸G飯

Lemon Rice \$18.00

Lemon flavoured Crispy Crumbed
Soy made with Wheat Flour,
served with Crunchy Crackers,
Braised Tofu, Tempura and
seasonal Fresh Vegetables

R10 羅漢齋飯

Lohan Delight \$18.00

Black Mushrooms, Fungus,
Chestnuts and Ginkgo Nuts
served with Braised Tofu,
seasonal Fresh Vegetables and
Beancurd Sticks in an earthen claypot

R11 黑椒素排飯

Black Pepper Patty Rice \$18.00

Soy Patties made with Wheat Flour and marinated in Black Pepper Sauce,
accompanied by Crunchy Crackers, Braised Tofu and Tempura
with seasonal Fresh Vegetables

R12 紅米炒飯

Fried Red Rice \$18.00

Organic Red Rice fried with Mixed Beans, Soy and Pine Nuts
served with Sliced Tomatoes and Cucumbers

R13 酸甜飯

Sweet & Sour Rice \$15.00

Soy Cutlets, Broccoli, Cauliflower and Capsicums
drizzled in Sweet and Sour Sauce with Crunchy Crackers on the sides

R14 酥皮G飯

Cheese Patty Rice \$18.00

Crispy Cheesy Soy Patties topped with BBQ Sauce,
served with Broccoli and Fried Soy Cutlets in Sweet Chilli Sauce

R15 Rendang Rice \$20.00



Chef's Recommendation

Soy Cutlets and Potatoes in Rendang Sauce (Special Curry Sauce)
with Tempura and Sliced Cucumbers



東炎炒飯 Tom Yum Fried Rice

招牌飯 Chef's Special Rice



NOODLE VARIETY

Rice, egg, white or yellow noodles to suit your taste buds

- N1 佛光滷味乾麵
Braised Tofu Noodles \$15.00
Soft White Noodles with Braised Tofu, Mushroom Balls, Soy Cutlets and Vegetarian Mince with Broccoli and Cabbage
- N2 雲吞乾麵
BBQ Wonton Noodles \$12.00  *Chef's Recommendation*
Crispy Soy made with Wheat Flour topped with Vegetarian Barbeque Sauce and served with Wonton, Bok Choy and Egg Noodles in Soya Sauce
- N3 雲吞湯麵
Wonton Noodle Soup \$12.00
Wonton, Soy Pieces, Carrots, Bok Choy, Vegetarian Mince and Egg Noodles in clear broth
- N4 吉祥湯麵
Lucky Noodle Soup \$12.00
White Noodles in clear broth with Tofu, Broccoli, Carrots and Vegetarian Mince
- N5 啦沙湯麵
Laksa Noodle Soup \$13.00
Laksa Deluxe Edition \$18.00  *Chef's Recommendation*
Barbeque flavoured Soy made with Wheat Flour, Tofu, Mushroom Balls, Bean Sprouts and Yellow Noodles in thick Coconut Milk Curry Gravy
- N6 蕃茄湯麵
Tomato Noodle Soup \$18.00  *Chef's Recommendation*
Thick Soup made from Fresh Tomatoes served with Vegetarian Mince, Soy Pieces, Button Mushrooms, Broccoli, Tomatoes and White Noodles
- N7 炒麵
Fried Noodles \$18.00
Yellow Noodles stir fried in Soya Sauce with Barbeque flavoured Soy, Bean Sprouts and Soy Pieces
- N8 炒河粉
Fried Rice Noodles \$18.00
Rice Noodles stir fried in Soya Sauce with Barbeque flavoured Soy, Bean Sprouts and Soy Pieces

雲吞乾麵 BBQ Wonton Noodles





燒烤素G扒 BBQ Sauce Vege Patty

特選

SPECIAL VARIETY

A truly unique combination for a truly unique flavour

V1 燒烤素G扒

BBQ Sauce Vege Patty \$15.00

Vegetarian Patty fried and marinated in Barbeque Sauce, served with Corn Kernels, Green Peas and Carrot Pieces mixed in Mayonnaise, Broccoli and Hot Chips

V2 酸辣粉絲煲

Spicy & Sour Vermicelli Clay Pot \$15.00

Vermicelli, Bean Sprouts, Chinese Cabbage, Mushroom Balls, Soy Cutlets, Tofu, Button Mushrooms and Tomatoes in Tom Yum Soup

點心

SNACKS

A variety of dishes perfect to compliment your mains

S1 春卷

Spring Roll \$5 for 2 rolls



Chef's Recommendation

Crispy golden fried Vegetarian Spring Rolls cut in half and served with Sweet Chilli Sauce

S2 薯條

Chunky Chips \$4.50

Deep fried Golden Chips served with Tomato Sauce OR Sweet Chilli Sauce

S3 咖哩薄餅

Curry Roti \$6.00

Coriander Pancakes served with Potatoes, in thick Curry Gravy

S4 素叉燒包

BBQ Bun \$6.00

Two Steamed Buns with Barbeque flavoured Soy fillings

S5 雲吞湯

Wonton Soup \$6.00

Wonton with Fresh Bok Choy in clear broth



春卷 Spring Roll



酥香卷 Sota Rolls

點心

SNACKS

A variety of dishes perfect to compliment your mains

- S6 串燒
Nuggets \$5.00
Crispy Soy Nuggets on skewers served with Cucumbers and Sweet Chilli Sauce
- S7 酥香卷
Sota Rolls \$10.00  *Chef's Recommendation*
Deep Fried Toasted Bread Rolls with Soy and Cheese fillings, drizzled in Mayonnaise and Sweet Chilli Sauce with Crunchy Crackers on the sides
- S8 豆皮棒
Beancurd Sticks \$6.00
Crispy Beancurd Sheets rolled and fried to perfection with Sweet Chilli Sauce
- S9 蕃薯條
Kumara Chips \$5.50
Sweet Potato Chips served with Tomato Sauce OR Sweet Chilli Sauce
- S10 沙啦酥皮G
Cheese Patty With Salad \$10.00  *Chef's Recommendation*
Crispy Cheesy Soy Patties topped with Barbeque Sauce, served with Fresh Garden Salad and Tomatoes
- S11 海南G
Hainan G \$9.00
Fried and Marinated Soy Pieces, served with Bean Sprouts, Cucumbers and Tomatoes
- S12 香酥G
Crispy G \$9.00
Crispy Fried Soy Cutlets with Cucumbers and Sweet Chilli Sauce
- S13 燒賣
Siu Mai \$6.00
Steamed Vegetarian Dumplings served with Sweet Chilli Sauce
- S14 生菜沙啦
Fresh Salad \$6.00
Fresh Garden Salad with dressing
- S15 貢丸湯
Vege Ball Soup \$8.00
Button Mushrooms, Mushroom Balls and Chinese Cabbage in clear broth



燒賣 Siu Mai

茶

TEA

Sip your favourite blend of tea to calm your body and mind

- T1 蓮花
Lotus \$6.00
- T2 玫瑰
Rose \$6.00
- T3 金線蓮
Anoect \$6.00
- T4 桂花
Osmanthus \$6.00
- T5 綠茶
Green Tea \$6.00
- T6 茉莉花茶
Jasmine Tea \$6.00
- T7 茶包
Teabags \$3.00
- T8 冰檸檬
Iced Lemon Tea \$5.00
- T9 姜檸蜜
Honey Lemon Ginger \$3.50

- T10 金橘茶
Kamguat Tea \$4.00
- T11 玄米茶
Roasted Rice Tea \$6.00
- T12 奶茶
Milk Tea \$4.50



姜檸蜜
Honey Lemon
Ginger

金橘茶 Kamguat Tea

咖啡

COFFEE

Complete your dining experience with freshly brewed coffee

- C1 Long Black \$3.50
 - C2 Cappuccino \$4.00
 - C3 Flat White \$4.00
 - C4 Latte \$4.50
 - C5 Mochaccino \$4.50
 - C7 Chai Latte \$4.50
 - C8 Iced Coffee \$5.50
- Decaf and soymilk surcharge \$0.50 each*

咖啡

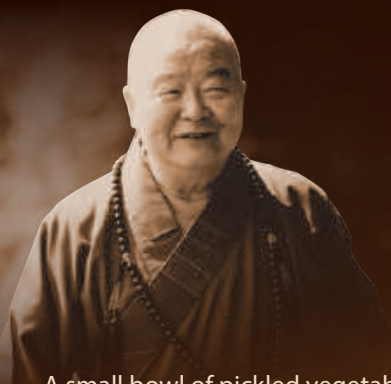
OTHERS

Fruit juices, soda and chocolate drinks to quench your thirst

- T13 Spider \$5.50
A scoop of Vanilla Ice Cream served on top of Mountain Dew OR Coca-Cola
- C6 Hot Chocolate \$4.00
- C9 Iced Chocolate \$5.50
- Sodas \$2.00
- Fruit Juices \$4.00
- Mineral Water \$2.50

A BOWL OF Pickled Vegetables

The story about Fo Guang Shan Water Drop Vege Cafe



Founder of Fo Guang Shan Buddhist Order Venerable Master Hsing Yun became gravely ill when he was 17 years old and was unable to have any food for two months. His teacher Venerable Master Chi Kai arranged for a bowl of pickled vegetables to be delivered to him. Venerable Master Hsing Yun was acutely appreciative of his teacher's love and concern and vowed his life to Buddhism to repay his teacher's benevolence.

A small bowl of pickled vegetables has accomplished many causes and conditions. Just like a small droplet of water, it has nurtured countless of lives. Fo Guang Shan Water Drop Vege Cafes are set up around the world to manifest Venerable Master Hsing Yun's ideal of 'compensating droplets of kindness with springs of gratitude'.

At Fo Guang Shan North Island Water Drop Vege Cafe, the surrounding lush bamboos & Camellias add to a sense of calmness. Its rustic wooden furniture symbolises depth and a return to nature. When sunlight comes in and the windows cast long shadows, the atmosphere becomes ideal for reading a book while sampling delicious and healthy vegetarian foods.

一碗鹹菜的故事

關於佛光山滴水坊

佛光山開山宗長星雲大師
十二歲出家
十七歲那年罹患疾病
師父志開上人遣人送來一碗鹹菜
在那物資匱乏的年代
這是無價的珍寶
星雲大師感動在心
發願要『滴水之恩 湧泉以報』

一碗普通的鹹菜 成就無盡的因緣
就像一滴小水滴 潤澤無數的生命

佛光山全球各地滴水坊
依星雲大師『滴水之恩 湧泉以報』的心願
以及『給』的精神而命名
供應 清茶 蔬食
提供現代人 一個淨化及沉澱心靈的空間

紐西蘭北島佛光山滴水坊
以沉靜穩重的古木為桌椅
四周翠竹 茶花 櫻花
隨著陽光的腳步影映窗前
在此 飲一杯清茶 讀一卷好書
滴水之恩的情懷
在內心自然湧現

