

Sun Bo Kong Vegetarian Restaurant Menu

Address:

1363 Kingsway, Vancouver, BC V5V 3E3, Canada

Phone: +1 604-255-8927

Opening times:

11:00 AM - 08:00 PM

Hot Selling

Sweet And Sour Pineapple Delight.	CA\$19.95
Three Kinds Of Fresh Mushroom And Seaweed With Tofu Thin Soup (Sm).	CA\$13.95
Spicy Green Beans.	CA\$18.95
Premier Bamboo Piths With Vegetables.	CA\$19.95

Recommended

Sweet And Sour Pineapple Delight	CA\$19.95
Chilli And Pepper Deep-Fried Oyster Mushroom	CA\$22.95
Bean Curd Skin Roll With Black Bean Sauce.	CA\$19.95
Bo Kong Fried Rice.	CA\$18.95
Pan-Fried Shredded Vegetables With Broad Rice Noodle.	CA\$18.95

Appetizers

Cold Three Combination	CA\$19.95
Deep Fried Spring Rolls(3 Pcs)	CA\$5.75
Pan Fried Pot Stickers(6 Pcs)	CA\$9.25
Steamed Vegetable Dumpling(6 Pcs)	CA\$9.25
Jai Gluten Combination(Sm)	CA\$10.95

Soup

Three Kinds Of Fresh Mushroom And Seaweed With Tofu Thin Soup (Sm)	CA\$13.95
Seaweed With Shredded Vegetables Thick Soup (Sm)	CA\$13.95

Bo Kong Imitation Seafood Thick Soup (Sm)	CA\$13.95
Ling Chi Thin Soup (Sm)	CA\$16.95
Hot And Sour Soup (Sm)	CA\$11.95

Upper Vegetation

Bean Curd Skin Roll With Black Bean Sauce	CA\$19.95
Preserved Sour Vegetable And Bean Curd Skin Roll	CA\$19.95
Sweet And Sour Pineapple Delight.	CA\$19.95
Spicy Green Beans	CA\$18.95
Bo Kong Vegetable Deluxe	CA\$19.95

Hot Clay Pots

Imitation Seafood And Tofu Hot Pot	CA\$19.95
Bean Curd Sticks With Mushroom Balls Hot Pot	CA\$19.95
Enoki Mushroom And Assorted Vegetables With Vermicelli Hot Pot	CA\$19.95
Assorted Vegetables And Mushroom Ball With Curry Sauce Hot Pot	CA\$19.95
Pumpkin And Bean Curd Skin With Portuguese Sauce Hot Pot	CA\$19.95

Deep-Fried

Chilli And Pepper Deep-Fried Oyster Mushroom.	CA\$22.95
Chilli And Pepper Deep-Fried Fresh Button Mushroom	CA\$19.95
Chilli And Pepper Deep-Fried Tofu	CA\$18.95
Crispy Wonton With Sweet And Sour Sauce	CA\$18.95
Crispy Bean Curd Skin And Seaweed Stuffed With Vegetables	CA\$22.95

Congee

Colorful Corn Congee(Sm)	CA\$9.75
Plain Congee(Sm)E	CA\$6.95
Organic Brown Rice(Sm)	CA\$3.00
Steam Rice(Sm)	CA\$2.50
Pumpkin Congee(Sm)	CA\$9.75

Noodles and Rice

Bo Kong Fried Rice	CA\$18.95
Fried Wild Rice With Diced Vegetables	CA\$19.95
Chef's Special Fried Rice	CA\$18.95

Ginger And Gai Lan Fried Rice	CA\$18.95
Colorful Pineapple Fried Rice	CA\$18.95

Desserts

Steamed Charcoal Bun With Taro Paste	CA\$7.50
Pan-Fried Ginger And Waterchestnut Cake	CA\$6.95
Deep-Fried Red Bean Paste Sesame Balls	CA\$5.95
Tapioca Pudding	CA\$6.25
Deep-Fried Sweet Potato Balls	CA\$7.75

Drinks

Canned Pop	CA\$2.50
Canned Juice	CA\$3.25
Canned Non-Alcoholic Beer	CA\$3.50

Exploring the **Sun Bo Kong Vegetarian Restaurant Menu** at 1363 Kingsway, Vancouver, BC, feels like discovering a hidden gem for plant-based food lovers. Nestled in the heart of the city, this cozy restaurant offers a vegetarian dining experience that balances tradition and creativity. The moment you open the menu, you’ll realize this isn’t just about meatless dishes-it’s about vibrant flavors, texture, and an authentic Chinese culinary journey crafted with a vegetarian twist.

The **Appetizers** section is a perfect way to begin your meal. The **Deep-Fried Spring Rolls (3 Pcs)** are golden, crisp, and bursting with a fragrant mix of shredded vegetables, while the **Pan-Fried Pot Stickers (6 Pcs)** deliver that delightful crunch-to-soft ratio that dumpling lovers crave. For something lighter, the **Steamed Vegetable Dumplings (6 Pcs)** are delicate and juicy, highlighting the freshness of their finely chopped filling. The **Cold Three Combination** is a refreshing starter platter that pairs beautifully with the restaurant’s signature sauces, offering a symphony of tastes and textures.

Moving on to the **Soups**, this part of the Sun Bo Kong Vegetarian Restaurant Menu is pure comfort in a bowl. The **Three Kinds of Fresh Mushroom and Seaweed with Tofu Thin Soup** stands out for its earthy aroma and silky broth, combining the umami depth of mushrooms with the oceanic touch of seaweed. Another must-try is the **Bo Kong Imitation Seafood Thick Soup**, which masterfully replicates the flavors of the sea using vegetarian ingredients. If you’re craving something bolder, the **Hot and Sour Soup** brings a zesty, tangy punch that warms you up instantly-perfect for Vancouver’s cooler days.

The **Upper Vegetation** dishes truly showcase the restaurant’s talent in turning simple ingredients into extraordinary meals. The **Bean Curd Skin Roll with Black Bean Sauce** is a customer favorite, featuring tender bean curd skin infused with the rich aroma of fermented black beans. The **Preserved Sour Vegetable and Bean Curd Skin Roll** adds a tangy twist that’s both refreshing and complex. For something sweet and tangy, the **Sweet and Sour Pineapple Delight** is a showstopper-crispy golden bites glazed in a perfectly balanced sauce that makes you forget it’s entirely vegetarian. The **Spicy Green Beans** deliver a satisfying crunch with a fiery kick, while the **Bo Kong Vegetable**

Deluxe is a medley of textures and colors that celebrates the essence of fresh produce.

Under the **Hot Selling** and **Recommended** sections, some dishes have rightfully earned their fame. The **Sweet and Sour Pineapple Delight** appears again-a testament to its popularity among both regulars and first-time visitors. The **Chilli and Pepper Deep-Fried Oyster Mushroom** mimics the texture of classic seafood dishes, crisp on the outside and tender inside, seasoned to perfection. The **Bo Kong Fried Rice** is another highlight, cooked with wok hei-an unmistakable smoky aroma-and loaded with vibrant vegetables. Pair it with the **Pan-Fried Shredded Vegetables with Broad Rice Noodles**, and you have a combination that satisfies every craving for comfort food.

One dish that deserves a special mention is the **Premier Bamboo Piths with Vegetables**-a sophisticated blend of delicate bamboo fungus and fresh greens, served in a light sauce that elevates the natural flavors. It's elegant, nourishing, and deeply satisfying, embodying the heart of vegetarian fine dining.

Every item on the **Sun Bo Kong Vegetarian Restaurant Menu** tells a story of craftsmanship, balance, and passion. Whether you're a lifelong vegetarian or just exploring plant-based cuisine, the restaurant invites you to rediscover Chinese flavors in a new, compassionate light. Each bite feels thoughtful and wholesome, a reminder that vegetarian food can be just as indulgent, flavorful, and diverse as any traditional meal. At Sun Bo Kong, you're not just eating vegetarian-you're experiencing a celebration of flavor, texture, and culinary artistry.