

# PLANT-BASED TREATS

草莓鮮淮山 Fresh Yam, Strawberry Dressing		78
伴水芹香銀杏炒羊肚菌 Sautéed Morel Mushrooms with Ginko, Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas		178
橄欖油薑炒秋葵鮮百合椰菜仔 Sautéed Brussel Sprouts, Fresh Lily Bulbs and Okra in Ginger Olive Oil		138
杏汁茨實薏米鮮腐竹泡西紅柿 Poached Fresh Tomatoes, Beancurd Skins and Barley in Almond Broth		138
麵醬生炒羅馬生菜 Stir-fried Romaine Lettuce in Yellow Bean Sauce		128
原粒豆豉炒鴛鴦涼瓜 Wok-fried Bitter Squash with Garlic and Spring Onions in Black Bean		118
芹香木耳絲 Sautéed Chinese Celery, Fungus and Bean Sprouts with Sesame Seeds		118
松茸杞子竹筴扒菜苗 Braised Baby Spinach with Bamboo Piths and Matsutake Mushroom in Superior Sauce		98
蟲草花榆耳蒸滑豆腐 Steamed To-fu with Cordyceps and Elm Fungus in Vegetable Broth	每位 per person	88
素蠔油香蔥藜麥紅米燴絲苗 Fried Brown Rice with Quinoa, Egg and Leeks in Mock Oyster Sauce	每位 per person	60

如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.