

PLANT-BASED TREATS

姬松茸蟲草花燉日本花菇 Double Boiled Japanese Mushroom, Cordyceps Flowers and Himematsutake Mushroom	每位 per person	88
金湯如意球 Poached Tomato stuffed with Mixed Fungus in Pumpkin Soup	每位 per person	88
雪菜毛豆炆素千層 Braised Edamame Beans and Preserved Vegetable with Beancurd Mille Feuille		158
素菇湯杞子萵菜鮮竹卷 Poached Spinach with Beancurd Sheet Rolls, Wolfberries in Mushroom Sauce		138
紫薯茸鮮百合羊肚菌燴菜苗 Braised Spinach with Fresh Lily Blubs, Morel Mushrooms and Purple Sweet Potato Puree		138
椰香荔芋炆日本南瓜 Braised Japanese Pumpkin and Taro in Coconut Sauce		138
辣豆豉茄子生根炆素雞 Wok-fried Mock Chicken, Aubergine and Tofu Balls in Spicy Black Bean Sauce		128
竹筴雙冬素燒豆腐 Braised Beancurd with Bamboo Shoots, Black Mushrooms and Bamboo Piths		128
意大利黃瓜蒿筍炒杏鮑菇 Sauteed King Trumpet Mushrooms with Celtuce and Zucchini		118

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.