

# PLANT-BASED TREATS

蟲草花香菇菜苗羹 Braised Vegetable Sprouts, Cordyceps Flowers and Black Mushroom Soup	每位 per person	78
荷香榆耳杞子竹筍卷 Braised Bamboo Pith Rolls stuffed with Asparagus, Carrot, Bamboo Shoot and Black Mushroom with Elm Fungus and Wolfberries		188
欖菜伴水芹香素帶子 Sautéed Mock Scallops with Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut, Sugar Snap Peas and Preserved Olives		168
辣豆豉涼瓜雞髀菇炆素千層 Braised Bitter Squash and King Trumpet Mushrooms Mille Feuille in Spicy Black Bean Sauce		168
南瓜蓉鮮百合羊肚菌泡萵菜苗 Poached Baby Spinach with Fresh Lily Bulbs, Morel Mushrooms and Pumpkin Puree		158
山珍醬豉油王蒸茄子 Aubergine with Mushroom Duxelle in a Supreme Soya Sauce		128
香辣野菌素麻婆豆腐 Braised Beancurd with Wild Mushrooms in "MaPo" Chilli Sauce		128
麵醬冬瓜枝竹炆素雞 Stewed Mock Chicken, Winter Melon and Beancurd Skins with Yellow Bean Sauce in Casserole		128

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.