

# PLANT BASED TREATS

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| 黃耳金菇燴冬苳<br>Winter Melon, Yellow Fungus and<br>Enoki Mushroom Soup  | 每位<br>per person | 98  |
| 金湯榆耳燴露筍<br>Braised Asparagus with Elm Fungus<br>on Pumpkin Puree   |                  | 238 |
| 素菇湯羊肚菌杞子竹筍莧菜卷<br>Bamboo Pith, Morel Mushrooms and Wolfberries<br>wrapped in Spinach bathed in a Mushroom Broth |                  | 188 |
| 金針雲耳紅棗北菇炆枝竹<br>Beancurd Skins with Black Mushrooms, Dried Lily Buds,<br>Red Dates and Black Fungus Casserole   |                  | 148 |
| 麵醬蘭度百合炒鮮淮山<br>Wok-fried Fresh Yam, Kale and Lily Bulbs<br>in Yellow Bean Sauce                                 |                  | 148 |
| 欖菜乾煸蓮藕條<br>Wok-fried Lotus Root with Preserved Olives<br>and Assorted Mushrooms                                |                  | 148 |
| 雪裡紅炆豆腐<br>Braised Beancurd with Preserved Mustard Greens   |                  | 138 |
| 琵琶素豆腐<br>Fried Beancurd served with Supreme Sauce  |                  | 138 |

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.