

PLANT BASED TREATS

姬松茸蟲草花燉日本花菇 Double Boiled Himematsutake Mushroom, Cordyceps Flowers and Japanese Mushroom	每位 per person	98
素菇湯杞子莧菜竹筍卷 Poached Chinese Spinach with Bamboo Pith and Wolfberries in Mushroom Broth		228
廚師醬蘭度野菌炒素帶子 Wok-fried Mock-Scallops with Kale and Wild Mushrooms in Chef's Special Sauce		188
羊肚菌榆耳紅燒豆腐 Braised Beancurd with Morel Mushrooms and Elm Fungus		188
黑松露鮮淮山百合炒露筍 Wok-fried Asparagus, Fresh Yam and Lily Bulbs in Black Truffle Paste		188
辣豆豉四季豆炒杏鮑菇 Wok-fried King Trumpet Mushrooms and Chinese String Beans in Spicy Black Bean Sauce		148
椰香荔芋炆日本南瓜 Braised Japanese Pumpkin and Taro in Coconut Sauce		148
麵醬茄子生根炆枝竹 Braised Beancurd Sticks, Aubergine and Tofu Balls in Soya Bean Sauce		148
芹香木耳絲 Marinated Chinese Celery and Fungus in Sesame Oil		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.