

素食菜單 — VEGETARIAN MENU

前菜 Appetiser

自家醬冰菜 \$68
Tossed ice plant | homemade sauce

心太軟金磚 \$98
Deep-fried bean curd cube | spicy salt

話梅汁凍萵筍 \$78
Chilled celtuce | preserved plum sauce

日本黑蒜溫室小青瓜 \$68
Marinated greenhouse cucumber | Japanese black garlic

點心 Dim Sum (中午十二時至下午二時半供應 Available from 12:00 noon to 2:30 p.m.)

黃耳竹笙菇菌餃 \$48
Steamed dumpling | yellow fungus | bamboo pith | mushroom

香炸上素春卷 \$42
Deep-fried spring roll | vegetable

松露花菇包 \$42
Steamed bun | black truffle | mushroom

手工素腸粉 \$58
Steamed rice roll

主菜 Main Course

黑松露金磚 \$148
Braised bean curd | black truffle

酸辣土豆絲 \$138
Sautéed shredded potato | hot and sour sauce

白玉葡萄 (季節限定) \$148
Braised winter melon | superior soup (seasonal special)

紅燒野菌豆腐 \$138
Braised bean curd | wild mushroom

雲耳鮮百合炒勝瓜 \$138
Wok-fried angled luffa | fungus | lily bulb

桂花銀芽炒米粉 \$138
Fried rice vermicelli | bean sprout | scrambled egg

菜粒蛋白炒養生米 \$148
Fried beetroot fragrant rice | diced vegetable | egg white

所有價目以港元計算另加壹服務費。
All prices are in HKD and subject to a 10% service charge.
如閣下對任何食物有過敏反應，請與服務員聯絡。
Please inform your server of any food-related allergies.