

全素

上素脆春捲、野菌金魚餃、香茜麻油拌筍尖

Assorted Vegetables Spring Roll | Steamed Vegetables and Mushrooms Dumpling | Marinated Bamboo Shoot with Sesame Oil and Coriander

松茸蓮子燉金瓜

Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds

紅燒百靈菇

Braised Pai Li Mushroom in Vegetarian Oyster Sauce

京都素肉排

Sweet and Sour Crispy Dough with Bell Pepper, Pineapple and Taro

黑松露野菌豆腐煲

Braised Tofu and Mushrooms with Black Truffle in Casserole

菩提炒飯

Assorted Vegetables Fried Rice

現磨杏仁茶、椰汁紅棗糕

Assorted Almond Soup | Steamed Red Date Pudding with Coconut Milk

1,980 每位 per person



蛋奶素

上素脆春捲、野菌金魚餃、乳香粗齋荔茸盒

Assorted Vegetables Spring Roll | Steamed Vegetables and Mushrooms Dumpling | Red Fermented Beancurd with Vegetable in Yam Basket

松茸繡球豆腐

Superior Soup with Chrysanthemum Tofu and Matsutake Mushroom

翡翠西施白玉

Sautéed Celery with Egg White and Lily Bulbs

紅燒百靈菇

Braised Pai Li Mushroom in Vegetarian Oyster Sauce

清炒四季豆

Wok-fried String Beans

黑松露蛋白炒飯

Fried Rice with Egg White, Vegetables and Black Truffle Sauce

楊枝甘露、椰汁紅棗糕

Mango Sago Cream | Steamed Red Dates Pudding with Coconut Milk

2,680 每位 per person



無麩質

金銀耳伴青瓜、陳醋珊瑚海蜇頭、椒麻南非凍鮮鮑

Marinated Cucumber and Fungus with Sesame Oil | Red Jellyfish Head Marinated with Aged Vinegar | Marinated South African Abalone

松茸蓮子燉金瓜

Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds

清蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli

乾煎 A5 近江黑毛和牛菲力

Pan-fried Japanese Omi Kuroge Wagyu Beef Tenderloin A5 with Black Pepper and Garlic

清炒西蘭花

Sauteed Broccoli

黑松露蛋白炒飯

Fried Rice with Egg White, Vegetables and Black Truffle Sauce

芭樂柚子薈

Guava, Pomelo and Aloe Soup

3,580

每位 per person