



## 純素系列 | VEGAN MENU

辣白菜拌醋香雲耳  
Chilled spicy baby cabbage and marinated black fungus  
with vinegar sauce  
MOP 98

松茸竹筴燉娃娃菜芯湯  
Double-boiled Chinese cabbage soup  
with bamboo pith and matsutake mushroom  
MOP 168

香麻辣水煮雜菜  
Poached vegetable in chili oil  
MOP 188

銀杏雲耳杞子鮮腐竹  
Stewed bean curd skin with black fungus,  
wolfberries and ginkgo nuts  
MOP 168

琥珀核桃松子炒蘆筍南瓜  
Wok-fried pumpkin, walnuts, pine nuts and asparagus  
MOP 208

菜粒高纖野米炒飯  
Fried organic wild rice with diced vegetables  
MOP 188

清心銀耳百合蓮子羹  
Sweetened lotus seed soup with snow fungus and lily bulbs  
MOP 58



所有價目須另加 10% 服務費 All prices are subject to 10% service charge



## 素菜系列 | VEGETARIAN MENU

辣白菜拌三色素菇卷  
Spicy baby cabbage with chili vinegar  
and smoked bean curd skin rolls  
with shredded vegetables, celtuce and carrot  
MOP 98

黑杞子菜膽竹笙燉雲耳湯  
Double-boiled black fungus soup with bamboo pith,  
cabbage and with black wolfberries  
MOP 168

西檸汁脆豆腐  
Deep-fried bean curd with lemon sauce  
MOP 128

素煸藕片百合腐皮  
Stir-fried sliced lotus root, lily bulb and bean curd skin  
MOP 168

頭抽雜菌小蘆筍乾燒玉豆  
Wok-fried French beans, wild mushroom  
and asparagus in supreme soy sauce  
MOP 168

羅漢齋炒麵  
Crispy noodles with mixed wild mushroom  
MOP 168

楊枝甘露  
Chilled mango and sago cream with pomelo  
MOP 68



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