

永利軒

W I N G L E I
R E S T A U R A N T

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

松茸竹筍燉娃娃菜芯湯

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

茶果子日本栗子紅薯球

Crispy sweet potato dumplings with Japanese chestnut
MOP 58



VEGAN & VEGETARIAN

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

永利軒

W I N G L E I
RESTAURANT

素菜系列 | VEGETARIAN MENU

辣白菜拌江南菇卷

Spicy baby cabbage with chili vinegar
and smoked bean curd skin rolls with mushroom and carrot
MOP 98

黑杞子菜膽竹筴燉雲耳湯

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 58



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