

# 中体状









### 套餐 Set Menu A

\$118<sup>++</sup>两位用/2 persons

火龙果冰菜沙拉 Dragon Fruit and Ice Plant Salad

羊肚菌金盅 Double-boiled Morel Mushroom Soup served in Pumpkin

> 淮山毛豆百合 Stir-fried Chinese Yam and Edamame with Lily Bulb

松露秋葵竹笙扎 Sautéed Lady's Finger and Vegetarian Chicken with Truffle Sauce

> 荷叶珍珠米饭 Steamed Pearl Rice wrapped in Lotus Leaf

> > 桂花桃胶冻伴花好月圆 Beauty Peach Gum Soup served with TungLok Mooncake

## 住秋节

MID-AUTUMN CELEBRATION



### 套餐 Set Menu B

\$158<sup>++</sup>两位用/2 persons

灵芝三品

LingZhi Trio Appetiser

- ●烟熏素鹅 Smoked Vegetarian Goose
  - ●酸辣泡萝卜Pickled Radish
- •蒙古石榴球 Chef's Homemade Crispy Ball served in Mongolian Sauce

洛葵燕窝羹

Bird's Nest with Ceylon Spinach Soup

泥蓉梨仔伴蕃茄

Crispy Taro Puff with Pear Salad and Tomato

黑椒香煎猴头菇扒

Pan-fried Monkey Head Mushroom Steak with Black Pepper Sauce

松露糯香玉团

Black Truffle Glutinous Rice

served in Stone Pot

桂花桃胶冻伴花好月圆 Beauty Peach Gum Soup served with TungLok Mooncake

佳秋节

MID-AUTUMN CELEBRATION



### 套餐 Set Menu C

\$218<sup>++</sup>四位用/4 persons

\$298++六位用/6 persons

灵芝三品 LingZhi Trio Appetiser

●昆布泡芦笋 Marinated Kombu Asparagus

● 洛神花番茄 Chilled Tomato with Roselle

●芥末鲜黄耳 Fresh Yellow Fungus with Wasabi Sauce

爆谷粟米羹 Corn Bisque with Popcorn served in Stone Pot

> 伴水芹香素螺片 Sautéed Sliced Vegetarian Conch with Water Celery

> > 生汁素植柳青蔬 Stir-fried Vegetarian Chicken with Seasonal Vegetables

素腿菠萝糙米饭 Fried Brown Rice with Vegetarian Ham and Diced Pineapple

> 桂花桃胶冻伴花好月圆 Beauty Peach Gum Soup served with TungLok Mooncake

住秋节

MID-AUTUMN CELEBRATION



## 套餐 Set Menu D

\$398<sup>++</sup>八位用/8 persons \$498<sup>++</sup>+位用/10 persons

> 灵芝四小碟 LingZhi Four Appetiser

麦香椰子片 Crispy Coconut Flake with Oats

●罗勒酱百合 Dry-Tossed Lily Bulb in Basil Spinach Sauce

●卤水素扎蹄 Braised Vegetarian Pork Shank

●松子杂锦脆球Crispy Vegetable Ball with Pine Nuts

冬茸素羹 Winter Melon and Black Fungus Soup

> 雀巢菠萝素植 Sautéed Vegetarian Chicken and Pineapple in Crispy Basket

京扒四宝蔬 Sautéed Four Treasures Vegetable

葡汁芝士焗素鱼 Baked Vegetarian Fish with Portuguese Cheese Sauce

> 翡翠豆腐 Homemade Edamame Beancurd topped with Fresh Mushroom

松露干烧伊面 Braised 'Ee Fu' Noodles with Truffle Oil

> 桂花桃胶冻伴花好月圆 Beauty Peach Gum Soup served with TungLok Mooncake

住秋节

MID-AUTUMN CELEBRATION



### 套餐 Set Menu E

\$468<sup>++</sup>八位用/8 persons \$538<sup>++</sup>+位用/10 persons

> 灵芝四小碟 LingZhi Four Appetiser

●麦香椰子片 Crispy Coconut Flake with Oats

- ●罗勒酱百合Dry-Tossed Lily Bulb in Basil Spinach Sauce
  - ●卤水素扎蹄 Braised Vegetarian Pork Shank
  - ●松子杂锦脆球Crispy Vegetable Ball with Pine Nuts

龙黄耳炖鲜盅 Double-boiled Yellow Fungus Soup

雀巢淮山毛豆素植 Sautéed Vegetarian Chicken and Chinese Yam with Edamame in Crispy Basket

> 葛仙米宝塔菜 Pagoda Broccoli with Star Jelly

> > 麻香焗素鱼 Baked Vegetarian Fish with Black Pepper Sauce

椒盐淮山脆金瓜 Crispy Chinese Yam and Pumpkin in Salt and Pepper

> 松露砂锅饭 Fried Brown Rice with Truffle Sauce served in Claypot

桂花桃胶冻伴花好月圆 Beauty Peach Gum Soup served with TungLok Mooncake

住秋节

MID-AUTUMN CELEBRATION