



品味餐之一

Set Menu A

火龙果芥末猴头菇
Monkey Head Mushroom
served with Wasabi Sauce and Fresh Pitaya

野竹笙石锅胶原羹
Braised Wild Bamboo Pith Collagen Broth

香椿彩椒炒素植菌
Fried Vegetarian Butcher with Capsicum

家乡炒黄姜面
Homemade Fried Turmeric Noodles

胡萝卜蛋糕冰淇淋
Homemade Carrot Cake
topped with Ice-cream

\$39.80++ 每位 / per person

品味餐之二

Set Menu B

香芒绣球沙拉
Mango Salsa served with
Crispy Rice Cake

金箔冬茸燕窝羹
Braised Vegetarian Bird's Nest and
Winter Melon topped with Bamboo Shoots

迷你芋砵飘香
Assorted Vegetables served in Yam Ring

黑松露糯香玉团
Steamed Glutinous Rice with Black Truffle

桃胶杏仁茶
Almond Cream with Peach Gum

\$68.80++ 每位 / per person

- Available for dine-in only.
- All prices are subject to 10% service charge and prevailing government taxes.
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品味餐之三

Set Menu C

红梅蔬果真菌沙拉

Vegetarian Butcher and Mixed Vegetables
with Fruit Salad

松露蘑菇汤

Mushroom Truffle Bisque
served in Stone Pot

夏日风情

Sautéed Asparagus, Snap Peas,
Macadamia Nuts and
Fresh Lily Bulbs in Crispy Basket

白玉鲜竹卷

Steamed Cabbage Beancurd Roll

X.O. 酱炒糙米饭

X.O. Fried Brown Rice

陈皮红豆沙

Red Bean Cream with Orange Peels

\$158++ 四位用 / 4 persons

\$258++ 六位用 / 6 persons

品味餐之四

Set Menu D

香芒沙沙伴素甲

Mango Salsa served with
Crispy Rice Cake

龙黄耳炖桃胶

Double-boiled Healthy Soup
with Yellow Fungus and Peach Gum

甘香猴头菇

Fried Monkey Head Mushroom
with Chef's Special Sauce

黑松露翡翠豆腐

Braised Edamame Beancurd
with Black Truffle Sauce

三菌干烧伊面

Stewed 'Ee-fu' Noodles
with Assorted Mushrooms

南瓜紫米露冰淇淋

Chilled Pumpkin and Black Glutinous
with Ice-cream

\$228++ 四位用 / 4 persons

\$348++ 六位用 / 6 persons

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品味餐之五

Set Menu E

哈密瓜芥末素菌
Vegetarian Butcher
served with Wasabi Sauce
and Fresh Honey Melon

石锅羊肚菌金瓜素翅
Braised Pumpkin Soup with Vegetarian
Shark's Fin and Wild Morel Mushroom
in Stone Pot

雀巢珍宝
Sautéed Hon Shimeiji Mushroom with
Asparagus, Capsicum and Macadamia Nuts
in Potato Basket

妈蜜猴头菇
Sautéed Monkey Head Mushroom
with Marmite Sauce

黑松露蘑菇馒头
Deep-fried Mushroom
and Vegetarian Chicken Bun

京扒四宝蔬
Sautéed Mixed Vegetables and Mushroom

X.O. 酱炒糙米饭
X.O. Fried Brown Rice

杨枝甘露
Chilled Mango Cream with Pomelo and Sago

\$418++ 八位用 / 8 persons
\$468++ 十位用 / 10 persons

品味餐之六

Set Menu F

灵芝四小碟
Four Kinds of Appetiser

- 凉拌鲜耳 Chilled Fungus with Spicy Sauce
 - 琼浆番茄 Chilled Cherry Tomato
- 麻酱菠菜卷 Spinach Roll with Sesame Sauce
- 冰镇露笋 Chilled Asparagus served with Sesame and Pomelo Dip

有机羽衣甘蓝燕窝羹
Braised Organic Kale Broth
served with Bird's Nest

羊肚菌伴水芹香
Sautéed Celery with Lotus Root and Lily Bulbs
served with Wild Morel Mushroom

芋砵飘香
Assorted Vegetables served in Yam Ring

黑松露素余
Vegetarian Fish served with Truffle Sauce

辣子猴头菇
Firecracker Monkey Head Mushroom

蘑菇芝士焗意粉
Baked Cheesy Spaghetti
served with Mushroom

香茅芦荟, 青柠索贝
Chilled Aloe Vera with Grass Jelly
topped with Lime Sorbet

\$598++ 八位用 / 8 persons
\$688++ 十位用 / 10 persons

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