



火龙果芥末猴菇 Monkey Head Mushroom with Wasabi and Fresh Pitaya

红菇百合雪燕羹 Double-boiled Snow Swallow Soup with Russula Mushroom and Fresh Lily Bulb

牛菌白芦笋素植丁 Sautéed Vegetarian Chicken with White Asparagus and Bolete Mushroom

京烧东坡玉甘蓝 Braised Vegetarian 'Dong Po' Pork

美极素松石锅饭 Fried Rice with Vegetarian Floss and Basil served in Stone Pot

野米南瓜紫米露冰淇淋 Purple Rice Cream with Golden Pumpkin and Ice-cream

> **\$48++** (每位 / per person)







### 套餐二 Set Menu B

#### 灵芝三品 LingZhi Trio Appetiser

- ·山楂双色圣女果 Cherry Tomato in Homemade Hawthorn Sauce
  - ·巴山素肺片 Spicy Assorted Fungus in Chilli Oil
- · 蒙古石榴球 Chef's Homemade Crispy Ball served with Mongolian Sauce

灵芝养颜炖汤 Double-boiled Nourishing LingZhi Soup

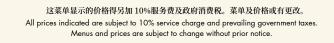
白果伴黑椒猴头菇 Sautéed Monkey Head Mushroom and Ginkgo Nut with Black Pepper Sauce

酸汤浇汁舞茸菌 Maitake Mushroom with Chef's Special Sauce

> 松露火球日本面 Japanese Somen Noodles with Maitake Mushroom and Truffle Oil

福寿果脆皮芋泥 Crispy Yam with Ginkgo Nut

> **\$78++** (每位 / per person)







# 套餐三 Set Menu C

红莓坚果蔬沙拉 Assorted Fruit Salad and Nuts with Raspberry Sauce

灵芝养颜炖汤 Double-boiled Nourishing LingZhi Soup

X.O.酱炒香椿豆腐 Stir-fried Beancurd with Toona Sprouts in X.O. Sauce

蚝油瓜環狮子球 Braised Lion's Mane Mushroom Ball in Hairy Gourd with Vegetarian Oyster Sauce

> 雪菜焖烧糙米粉 Braised Preserved Vegetables with Brown Rice Bee Hoon

杨枝甘露冰淇淋 Chilled Mango Cream, Pomelo and Sago with Ice-cream

> **\$218++** (四位 /4 persons)







### 套餐四 Set Menu D

#### 灵芝三品 LingZhi Trio Appetiser

- ·山楂双色圣女果 Cherry Tomato in Homemade Hawthorn Sauce
  - ·巴山素肺片 Spicy Assorted Fungus in Chilli Oil
- · 蒙古石榴球 Chef's Homemade Crispy Ball served with Mongolian Sauce

#### 松露蘑菇汤 Truffle Mushroom Bisque served in Stone Pot

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

麻香蜜汁焗素鱼 Baked Vegetarian Fish with Chef's Homemade Sauce

猴菇酱意大利面 Lion's Mane Mushroom Bolognese Spaghetti

芝麻糊汤圆 Black Sesame Cream with Glutinous Rice Ball

> **\$268++** (四位 /4 persons)







# 套餐五 Set Menu E

红莓坚果蔬沙拉 Assorted Fruit Salad and Nuts with Raspberry Sauce

黄耳百合雪燕羹 Double-boiled Snow Swallow Soup with Yellow Fungus and Lily Bulb

X.O.酱炒香椿豆腐 Stir-fried Tofu with Toona Sprouts in X.O. Sauce

桃仁萵笋鲜猴菇 Wok-fried Monkey Head Mushroom and Celtuce with Walnut

> 蚝油瓜環狮子球 Braised Lion's Mane Mushroom Ball in Hairy Gourd with Vegetarian Oyster Sauce

生汁素植西兰花 Vegetarian Chicken with Mushroom and Broccoli

雪菜焖烧糙米粉 Braised Preserved Vegetables with Brown Rice Bee Hoon

陈皮蓮子红豆沙 Red Bean Cream with Orange Peel and Lotus Seed

> \$298++ (六位 /6 persons)

这菜单显示的价格得另加 10%服务费及政府消费税。菜单及价格或有更改。 All prices indicated are subject to 10% service charge and prevailing government taxes. Menus and prices are subject to change without prior notice.





## 套餐六 Set Menu F

脆笋伴巴山素肺片 Spicy Assorted Fungus with Celtuce in Chilli Oil

灵芝养颜炖汤 Double-boiled Nourishing LingZhi Soup

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

麻香蜜汁焗素鱼 Baked Vegetarian Fish with Chef's Homemade Sauce

雀巢黑椒素植柳 Sautéed Vegetarian Chicken and Mushroom with Black Pepper Sauce served in Crispy Basket

> 松露八宝豆腐盒 Braised Truffle Beancurd stuffed with Eight Treasures and Broad Bean

猴菇酱意大利面 Lion's Mane Mushroom Bolognese Spaghetti

野米南瓜紫米露 Purple Rice Cream with Golden Pumpkin

\$398++ (六位 /6 persons)







# 套餐七 Set Menu G

藍梅鲜猴菇沙拉 Fresh Monkey Head Mushroom Salad with Blueberry Sauce

> 黄耳萵筍雪燕羹 Double-boiled Snow Swallow Soup with Yellow Fungus and Celtuce

姬松茸白汤炖豆腐 Stewed Brazilian Mushroom with Tofu

麻香蜜汁焗素鱼 Baked Vegetarian Fish with Chef's Homemade Sauce

宫保彩椒脆善 Crispy Vegetarian Eel with Mixed Bell Pepper in 'Kung Pao' Sauce

> 雀巢蒙古素植柳 Sautéed Vegetarian Chicken and Mushroom with Mongolian Sauce served in Crispy Basket

松露三丝焖伊面 Stewed 'Ee-fu' Noodles with Shredded Vegetables and Truffle Oil

芦荟冻青柠索贝 Chilled Aloe Vera and Lemongrass Jelly topped with Lime Sorbet

> \$508++ (八位用/8 persons) \$618++ (十位用/10 persons)

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#### Set Menu H

灵芝四小蝶 LingZhi Four Appetiser

- · 洛神花番茄仔 Chilled Grape Tomato with Roselle
  - ·巴山素肺片 Spicy Assorted Fungus in Chilli Oil
- · 蒙古石榴球 Chef's Homemade Crispy Ball served with Mongolian Sauce
- ·青芦笋伴特制酱 Chilled Green Asparagus with Homemade Special Sauce

#### 金箔人参燕窝羹 Braised Bird's Nest with Ginseng Soup

芦笋百合鲜猴菇

Sautéed Asparagus and Fresh Lily Bulbs with Monkey Head Mushroom

川味奇思妙香

King Oyster Mushroom and Assorted Fungus in Sichuan Pepper Soup

葡汁芝士焗素鱼

Baked Vegetarian Fish with Portuguese Cheese Sauce

羊肚菌黄耳四蔬

Sautéed Morel Mushroom and Yellow Fungus with Assorted Greens

松露素植石锅饭

Truffle Fried Rice with Vegetarian Chicken served in Stone Pot

磨盘金盅芋泥

Crispy Yam served in Golden Pumpkin

\$608++ (八位用/8 persons)

\$718++ (十位用/10 persons)

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