








VEGETARIAN & VEGAN MENU






DIM SUM (Available for lunch only | 只限午餐供應)

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|---|--|----|
|   | Vegetarian Beef Siu Mai with Coriander (3)
香荳素牛肉燒賣 (三件) | 88 |
|   | Steamed Preserved Black Olives & French Bean Dumpling (3)
法邊豆欖菜餃 (三件) | 88 |
|  | Assorted Mushroom & Black Truffle Dumpling (3)
黑松露上素蒸粉果 (三件) | 78 |
|  | Mozzarella & Spinach Dumpling (3)
芝士菠菜餃 (三件) | 68 |
|  | Pan-Fried Vegetable Beancurd Roll (3)
素腐皮卷 (三件) | 78 |

APPETISERS








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|---|--|-----|
|   | Exquisite Vegetarian Dim Sum Platter (8) (Available for dinner only)
錦繡素食點心拼盤 (八件) (只限晚市) | 268 |
|   | Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4)
煙燻素鵝 (四件) | 128 |
|  | French Bean with Termine Mushrooms
法邊豆配雞樅菌 | 138 |
|   | Salt and Pepper Crispy Tofu
椒鹽豆腐粒 | 118 |
|  | Vegetarian Spring Roll (6)
香脆素春卷 (六件) | 72 |
|   | Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing
手拍青瓜 | 88 |
|   | Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing
醋香木耳 | 68 |

SOUP






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|---|---|-----|
|   | Creamy Mini-Squash & Morel Mushroom Soup
迷你原個南瓜羊肚菌湯 | 158 |
|  | Morel Mushroom, Bamboo Pith & Cabbage Soup
羊肚菌竹筴燉菜膽湯 | 148 |
|   | Vegetarian Hot & Sour Soup
文思酸辣羹 | 118 |

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MAINS

-   Sichuan Spicy Plant-based Chicken 248
辣子素雞
-   Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌
-    “Impossible” Mapo Tofu 198
“Impossible” 麻婆豆腐

VEGETABLES





-   Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬
-  Stir-fried Chinese Kale with Ginger 168
黃糖薑米炒芥蘭
-  Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 148
雞樅菌蒸茄子
-  Stir-fried Seasonal Vegetables with Garlic 168
蒜蓉炒時令蔬菜

RICE & NOODLE

- Braised E-Fu Noodles with Black Truffle Sauce 238
黑松露山珍乾燒伊麵
-   Stir-fried Potato Noodles with Pickled Peppers & Egg 198
泡椒炒薯粉
- Egg Fried Wild Rice & Seasonal Vegetables 198
素菜粒野米蛋炒飯

DESSERTS

-  “Yuen - Yeung” Lava Paris Brest - Milk Tea & Coffee Paris Brest 188
鴛鴦流心巴黎泡芙
- Tropical Passion Fruit Cheese Pavlova 138
熱情百香蛋白脆餅
- Gianduja Chocolate Cake with Candied Citrus Peel 148
榛子柚香朱古力蛋糕
-  Peanut & Sesame Cantonese Sticky Rice Cake 90
花生芝麻糯米糍
- White Chocolate Namelaka Joconde (4 inch) *2 days in advance* 380
法式白朱古力絲絨蛋糕 (4寸) 敬請提前兩天預訂

 Sichuan Peppercorn  Spicy  Madame Fù Favourite  Vegan
All prices are in HKD and are subject to 10% service charge

Please inform us if you would like to change any items from our menu to vegetarian 如果您挑選素菜單，請通知我們