VEGETARIAN & VEGAN MENU

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

	78
❷ Mozzarella & Spinach Dumpling (3) 芝士菠菜餃 (三件)	68
❷ Pan-Fried Vegetable Beancurd Roll (3)素腐皮卷 (三件)	78
	88
❷ Steamed Preserved Black Olives & French Bean Dumpling (3) 法邊豆欖菜餃 (三件)	88
APPETISERS	
Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 醋香繡球菌	128
❷ Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	118
Salt and Pepper Crispy Tofu 椒鹽豆腐粒	118
Gucumber, 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	
Creamy Mini-Squash & Morel Mushroom Soup 迷你原個南瓜羊肚菌湯	158
Morel Mushroom, Bamboo Pith & Cabbage Soup 羊肚菌竹笙燉菜膽湯	148
❷ Vegetarian Hot & Sour Soup 文思酸辣羹	118

VEGETARIAN & VEGAN MENU MAINS

Sichuan Spicy Plant-based Chicken 辣子素雞	248
"Impossible" Mapo Tofu "Impossible" 麻婆豆腐	198
	198
VEGETABLES	
● Wok-fried Asparagus with Woodear Mushroom, Lotus Root & Chinese Water Ch 鮮蘆筍炒彩蔬	estnut 198
	168
Stir-fried Chinese Kale with Ginger 黄糖薑米炒芥蘭	168
② Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 雞樅菌蒸茄子	148
RICE & NOODLE	
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	228
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	188
✓ Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	188
DESSERTS	
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Black Sesame Raspberry Lava Tart 黑芝麻紅莓流心撻	158
Dark Chocolate Cake with Mandarin 橘香柑桔黑朱古力蛋糕	138
Blueberry Cheese Pavlova 藍莓芝士蛋白脆餅	148
Madame Fu's Cake (4 inch) Rose Flavour Victoria Sponge 2 days in advance 玫瑰夾心維多利亞蛋糕 (4寸) 敬請提前兩天預訂	280
 ❷ Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍 参 Sichuan Peppercorn ✓ Spicy ⑥ Madame Fù Favourite 	90