VEGETARIAN & VEGAN MENU

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

❷ Assorted Mushroom & Black Truffle Dumpling (3)黑松露上素蒸粉果 (三件)	78
❷ Mozzarella & Spinach Dumpling (3) 芝士菠菜餃 (三件)	68
② Pan-Fried Vegetable Beancurd Roll (3) 素腐皮卷 (三件)	78
❷ Vegetarian Beef Siu Mai with Coriander (3)香荽素牛肉燒賣 (三件)	88
	88
APPETISERS	
● Exquisite Vegetarian Dim Sum Platter (Available for dinner only) 錦繡素食點心拼盤 (只限晚市)	268
②Vegetarian Spring Roll (6) 香脆素春卷 (六件)	72
French Bean with Termine Mushrooms 法邊豆配雞樅菌	138
Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	128
	118
●Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 手拍青瓜	88
❷Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing	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
Sichuan Peppercorn	

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	MAINS	
	✓ Sichuan Spicy Plant-based Chicken	248
3	"Impossible" Mapo Tofu "Impossible" 麻婆豆腐	198
	❷ Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法邊豆炒野生菌	198
	VEGETABLES	
	❷ Wok-fried Asparagus with Woodear Mushroom, Lotus Root & Chinese Water Chestnut 鮮蘆筍炒彩蔬	198
		168
	Stir-fried Chinese Kale with Ginger 黄糖薑米炒芥蘭	168
		148
	RICE & NOODLE	
	Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	238
	Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	198
	✓ Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	198
	DESSERTS	
	"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
	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
		90