# 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)<br>香荽素牛肉燒賣 (三件) | 88 |
| Steamed Preserved Black Olives & French Bean Dumpling (3)<br>法邊豆欖菜餃 (三件) | 88 |
| Assorted Mushroom & Black Truffle Dumpling (3)<br>黑松露上素蒸粉果 (三件) | 78 |
| Mozzarella & Spinach Dumpling (3)<br>芝士菠菜餃 (三件) | 68 |
| Pan-Fried Vegetable Beancurd Roll (3)<br>素腐皮卷 (三件) | 78 |

## APPETISERS

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

## SOUP

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

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## MAINS

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

## VEGETABLES

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

## RICE & NOODLE

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|---|---|
| Braised E-Fu Noodles with Black Truffle Sauce<br>黑松露山珍乾燒伊麵 | 238 |
| Stir-fried Potato Noodles with Pickled Peppers & Egg<br>泡椒炒薯粉 | 198 |
| Egg Wild Rice Fried Rice with Seasonal Vegetables & Dried Cranberries<br>紅莓翠蔬野米金蛋炒飯 | 198 |
| Vegetarian Dan Dan Noodles with Wild Mushroom & Sesame Broth<br>珍菌麻香素擔擔面 | 128 |

## DESSERTS

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

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