



結合中菜傳統根基和新派烹飪工藝的素菜食府「圓」，以崇尚大自然的為理念，將一切化繁為簡，呈獻一頓彰顯功架、和諧有致，以及不含五辛的極致素食體驗，讓食物的原始風味帶你尋回四季更迭的美好，重塑時尚健康的生活態度。

RE-IMAGINING TRADITIONAL CHINESE CUISINE WITH INNOVATIVE CULINARY TECHNIQUES, YUAN ESTABLISHES ITSELF AS A NATURE-CENTRIC, VEGETARIAN FINE-DINING RESTAURANT. BY HONING IN ON SIMPLICITY EXECUTED TO THE HIGHEST DEGREE OF FINESSE AND ARTISTRY, YUAN DELIVERS A WHOLESOME, ALLIUM-FREE VEGETARIAN DINING EXPERIENCE THAT OPENS A GATEWAY TO CONNECTING WITH NATURE'S CADENCE AND EXPERIENCING ITS FULL SPECTRUM OF FLAVORS ANEW.

# Y U A N

## 12 - COURSE CLASSIC TASTING MENU

PRE-ORDER 3 DAYS IN ADVANCE

\$1288

迎賓飲品  
WELCOME DRINK

清新五素  
BITTER MELON, CELERY,  
CUCUMBER, GREEN APPLE, KALE

餐前小食  
AMUSE BOUCHE

麻婆 | 脆筒  
CHINESE CELERY,  
DRIED EGG CURD, SHIMEJI MUSHROOM  
攪菜 | 螺絲卷  
CHINESE BUN, OLIVE VEGETABLE

小食  
APPETIZER

牛油果 | 春卷  
AVOCADO, DRIED GREEN PAPAYA,  
ORGANIC TRICOLOR QUINOA, PISTACHIO  
藤椒 | 淺漬蔬菜  
CARROT, CELTUCE, DAIKON,  
RATTAN PEPPER, WATERMELON RADISH

前菜  
ENTRÉE

豆漿 | 油炸鬼  
CHINESE FRIED-DOUGH,  
SOY MILK, PICKLED MUSTARD TUBER  
椒麻 | 淮山 | 白蘆筍  
AROMATIC GINGER, DUO YAM,  
SICHUAN PEPPERCORN, WHITE ASPARAGUS

湯品  
SOUP

西洋菜 | 桃膠 | 脆餅  
PEACH GUM, WATERCRESS, CRACKER

主菜  
MAIN

焗釀 | 啡菇  
CHEESE, FERMENTED TOFU,  
JICAMA, KING OYSTER MUSHROOM,  
MOREL, PORTOBELLO  
梅菜 | 瓜方 | 西米脆片  
PRESERVED VEGETABLE, SAGO CRACKER,  
WILD YELLOW MUSHROOM, WINTER MELON

清新小點  
PALATE CLEANSER

醃蘿蔔雪葩 | 橘子凍批  
CITRUS, FENNEL, PICKLED RADISH SORBET

主菜  
MAIN

乾燒 | 雪燕 | 燴菜  
CHILI TOMATO SAUCE, GUM KARAYA, HAKKA TOFU

主食  
STAPLE FOOD

板栗 | 五穀  
CHESTNUT, MULTIGRAIN RICE

甜品  
DESSERT

松露 | 多士 | 豆腐  
BLACK TRUFFLE, FRENCH TOAST, TOFU  
狀元茶  
CHINESE DESSERT TEA

柚子有氣茶

SPARKLING YUZU GENMAICHA (ONE GLASS)

SPARKLING TEA BY THE GLASS: HOJICHA / YUZU GENMAICHA  
\$78 FOR A GLASS, \$148 FOR 2 GLASSES

WINE BY THE GLASS: HOUSE WHITE / HOUSE RED  
\$128 FOR A GLASS, \$248 FOR 2 GLASSES

SUBJECT TO 10% SERVICE CHARGE

20240703YUANLWCW13421F