

Y U A N

12 - COURSE SUMMER TASTING MENU

\$1288

迎賓飲品
WELCOME DRINK

酸木瓜 | 黃金梨
ASIAN PEAR, GARDENIA FRUIT
THYME, YUNNAN SOUR PAPAYA

餐前小食
AMUSE BOUCHE

芒果 | 青檸 | 柚子
LIME ZEST, MANGO, POMELO
TEA CAVIAR, TOMATO, TRICOLOR QUINOA
攪菜 | 螺絲卷
CHINESE BUN, OLIVE VEGETABLE

開胃菜
APPETIZER

椰皇 | 淮山
CHINESE YAM, FRESH COCONUT FLESH & WATER
FREEZE-DRIED PINEAPPLE
涼瓜 | 涼瓜
ELDERFLOWER, GREEN & WHITE BITTER MELON
LICORICE LEMON, MINT

前菜
ENTRÉE

松茸 | 豆腐
MATSUTAKE, TOFU
蒲燒 | 素卷 | 海藻
BEAN CURD, BURDOCK ROOT
GREEN & RED TOSAKA SEAWEED, SAGO

湯品
SOUP

玉米 | 小米 | 哈密瓜
BABY CORN, CANTALOUPE
MILLET, SWEET CORN, SWEET POTATO

主菜
MAIN

皇菇 | 昆布 | 夏瓜
CHAYOTE SQUASH, COIX SEED
JAPANESE KELP, NEPALESE ROCK RICE, OLD CUCUMBER
PEACH RESIN, SEA GRAPE, WILD YELLOW MUSHROOM
醬烤 | 菜花 | 千層土豆
CASHEW SOUR CREAM, CAULIFLOWER
PICKLED CUCUMBER, POTATO GRATIN

清新小點
PALATE CLEANSER

酸薑 | 蔬菜凍
BABY PURPLE CARROT, CARROT
CELTUCE, RADISH, PICKLED DAIKON
PICKLED GINGER, WATERMELON RADISH

主菜
MAIN

燕麥 | 雪膠 | 瓜甫
GLUTINOUS RICE, LUFFA
MACADAMIA, OAT MILK, SNOW FUNGUS
TEA TREE MUSHROOMS, YELLOW ZUCCHINI

主食
STAPLE FOOD

素鮑魚 | 辣拌 | 稻庭冷麵
CUCUMBER, FRISEE, ICE PLANT
INANIWA COLD NOODLE, MOCK ABALONE, SPROUTS

甜品
DESSERT

芭樂 | 紫蘇 | 聖女果
CHERRY TOMATO, GUAVA, PERILLA, SOYA YOGURT
桂花 | 雪燕
GUM KARAYA, OSMANTHUS

柚子玄米氣泡茶

SPARKLING YUZU GENMAICHA (ONE GLASS)

SPARKLING TEA BY THE GLASS: HOUJICHA / 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

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