

YUAN

5 - COURSE LUNCH MENU

\$688

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

山葵 | 萵苣
CELTUCE, FRESH JAPANESE WASABI
野蕈 | 豆乾 | 脆盞
CHINESE CELERY, DRIED BEAN CURD
PANIPURI, TERMITE MUSHROOM
攪菜 | 螺絲卷
CHINESE BUN, OLIVE VEGETABLE

前菜
ENTRÉE

油醋 | 茴香 | 酸木瓜
FENNEL, FIG, FRISEE
YUNNAN SOUR PAPAYA, ICE PLANT
蒲燒 | 素卷 | 海藻
BEAN CURD, BURDOCK ROOT
GREEN & RED TOSAKA SEAWEED, SAGO
薄荷 | 青汁 | 蘆筍
ASPARAGUS, CAULIFLOWER
CHILI, CORIANDER, LIME, MINT
(以上任選一款 CHOOSE ONE)

湯品
SOUP

松茸 | 菊花浮萍
CHRYSANTHEMUM TOFU, MATSUTAKE

主菜
MAIN

燕麥 | 桃膠 | 角瓜
GLUTINOUS RICE, LUFFA, MACADAMIA
OAT MILK, PEACH RESIN, TEA TREE MUSHROOM
醬烤 | 菜花 | 千層土豆
CASHEW SOUR CREAM, CAULIFLOWER
PICKLED CUCUMBER, POTATO GRATIN
焗釀啡菇
BAMBOO FUNGUS, CHEESE, JICAMA
KING OYSTER MUSHROOM, MOREL, PORTOBELLO
(以上任選一款 CHOOSE ONE)

主食
STAPLE FOOD

粉蒸 | 野菜 | 陳村粉
CHENCUN RICE NOODLE, CHINESE CELERY
CHINESE YELLOW WINE, CORIANDER
LOTUS ROOT, PUMPKIN, SWEET CORN, SWEET POTATO

甜品
DESSERT

桂花 | 雪燕
GUM KARAYA, OSMANTHUS
芭樂 | 紫蘇 | 聖女果
CHERRY TOMATO, GUAVA, PERILLA, SOYA YOGURT
(SUPPLEMENTARY +\$128)

\$48 FOR A CUP OF COFFEE:
ESPRESSO / LONG BLACK / LATTE / CAPPUCCINO (OPTIONAL OAT MILK)

\$78 FOR A POT OF CHINESE TEA OR AFTER MEAL TEA

SUBJECT TO 10% SERVICE CHARGE
20240624YUANLWCW13387S