

YUAN
12 - COURSE TASTING MENU

\$1288

迎賓飲品 WELCOME DRINK	生薑・五青汁 CUCUMBER, CELERY, KALE GREEN BELL PEPPER, GREEN APPLE, GINGER
餐前小食 AMUSE BOUCHE	崧子・萵筍・雞頭米 CELTUCE, PRICKLY WATER LILY, PINE NUT 攪菜・螺絲卷 CHINESE BUN, OLIVE VEGETABLE
開胃菜 APPETIZER	煎焗・百合 FRESH LILY BULB 甘樹子・棕櫚心 HEART OF PALM, SEBESTEN PLUM CORDIA, CELTUCE
前菜 ENTRÉE	香燻・三鮮 THYME, WHITE WOOD EAR FUNGUS WATER BAMBOO SHOOT, FRENCH BEAN 翡翠・豆腐 FAVA BEAN & SPINACH PURÉE WILD MUSHROOM, PICKLED MUSTARD TUBER
湯品 SOUP	五指毛桃・椰菜花・雪燕 HAIRY FIG, CAULIFLOWER, GUM KARAYA, SOY MILK
主菜 MAIN	益母草・白蘆筍・西芹頭 WHITE ASPARAGUS, CELERIAC, MOTHERWORT HERB 川椒・梅菜・瓜方 WINTER MELON, TARO PRESERVED MUSTARD GREENS, RATTAN PEPPER
清新小點 PALATE CLEANSER	話梅・蕃茄凍 ORGANIC CHERRY TOMATO, SWEET & SOUR PLUM
主菜 MAIN	鮮椒・乾燒・雲吞 DEEP-FRIED WONTON CHILI TOMATO SAUCE, CURLY GREEN CHILI
主食 STAPLE FOOD	油炆・野菌・年糕 SHANGHAI RICE CAKE, ASSORTED MUSHROOM
任選一款 CHOOSE ONE	有機三色蕃茄焗素扒飯 BAKED VEGAN PORK CHOP RICE ORGANIC CHERRY TOMATO, EGG, CHEESE (需另加 SUPPLEMENTARY +\$138)
甜品 DESSERT	黑芝麻 BLACK SESAME ICE-CREAM & BLACK SESAME ROLL 陳皮・雪梨 PEAR, DRIED TANGERINE PEEL RED DATE, GOJI, FRITILLARIA CIRRHOSA
餐茶搭配 TEA PAIRING	柚子玄米氣泡茶(一杯) SPARKLING YUZU GENMAICHA (ONE GLASS)

EXTRA SPARKLING TEA BY THE GLASS:
\$78 FOR A GLASS, \$128 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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