



全港首間新派現代
中式精緻素食概念



HONG KONG'S FIRST MODERN CHINESE
VEGETARIAN FINE DINING CONCEPT



8道菜嗜味套餐 \$898

迎賓飲品

餐前小食

崧子・蒿筍・雞頭米 | 欖菜・螺絲卷

前菜

・香燻・三鮮
・翡翠・豆腐

湯品 (另有升級選項)

五指毛桃・椰菜花・雪燕

主菜

・益母草・白蘆筍・西芹頭
・鮮椒・乾燒・雲吞

主食 (另有升級選項)

油燜・野菌・年糕

甜品 (另有升級選項)

黑芝麻
陳皮・雪梨

柚子玄米氣泡茶 (一杯)

Welcome Drink

Amuse Bouche

*Celtuce, Prickly Water Lily, Pine Nut
Chinese Bun, Olive Vegetable*

Entrée

• *Thyme, White Wood Ear Fungus, Water Bamboo Shoot, French Bean*
• *Fava Bean & Spinach Purée, Wild Mushroom, Pickled Mustard Tuber*

Soup (Upgrade Available)

Hairy Fig, Cauliflower, Gum Karaya, Soy Milk

Main

• *White Asparagus, Celeriac, Motherwort Herb*
• *Deep-Fried Wonton, Chili Tomato Sauce, Curly Green Chili*

Staple Food (Upgrade Available)

• *Shanghai Rice Cake, Assorted Mushroom*

Dessert (Upgrade Available)

*Black Sesame Ice-Cream & Black Sesame Roll
Pear, Dried Tangerine Peel, Red Date, Goji, Fritillaria Cirrhosa*

Sparkling Yuzu Genmaicha (One Glass)

8 Course Tasting Menu \$898

季節限定

酸薑・皮蛋・豆腐 (前菜)
\$88

松茸・菊花浮萍 (湯品)
升級 \$88 | 追加 \$148

藤椒・梅菜・酥盒 (主菜)
\$108

有機三色蕃茄焗素扒飯 (主食)
升級 \$108 | 追加 \$168

焦糖・薑汁・豆腐 (甜品)
升級 \$68 | 追加 \$98

柚子玄米氣泡茶
1杯 \$78 | 2杯 \$128

指定紅白酒
1杯 \$128 | 2杯 \$228

Seasonal Specials

Entrée

Pickled Ginger, Century Egg, Tofu
\$88

Soup

Chrysanthemum Tofu, Matsutake
Upgrade +\$88 | ALC \$148

Main

*Rattan Pepper,
Preserved Vegetables, Pastry Box*
ALC \$108

Staple food

🍱 *Baked Vegan Pork Chop Rice*
Organic Cherry Tomato, Egg, Cheese
Upgrade +\$108 | ALC \$168

Dessert

Caramel, Ginger, Tofu
Upgrade +\$68 | ALC \$98

Sparkling Tea

\$78 / 1 gls | \$128 / 2 gls

House White / House Red
\$128 / 1 gls | \$228 / 2 gls

Subject to 10% service charge