



*Each menu is a quiet exploration of
nature's plant-based bounty—ingredients treated
with restraint, elevated through creative synthesis
and refinement,
and expressed with contemporary elegance.*

「圓」以克制而精準的手法，
將植物食材的原始風味提煉升華，
透過創意拆解與再組合，
帶領賓客細味四季更迭的美好，
並以當代語言重新演繹健康雅緻的飲食態度。



THE TRUE ESSENCE OF NATURE

回歸自然本真

📍 📱 yuanhk.1881



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

3道菜午餐 \$388

迎賓飲品

餐前小食

崧子・萵筍・雞頭米 | 油燜・茭白筍 | 欖菜・螺絲卷

湯品 (另有升級選項)

仙翁米・老菜甫・冬瓜

主菜 (任選一款)

- ・益母草・白蘆筍・西芹頭
- ・鮮椒・乾燒・雲吞 
- ・焗釀啡菇 

主食 (另有升級選項)

野菜・荷葉飯

追加甜品 (+ \$98)

追加咖啡 (+ \$38)

	Welcome Drink
	Amuse Bouche <i>Celtuce, Prickly Water Lily, Pine Nut Water Bamboo Shoot (Not An Actual Bamboo) Chinese Bun, Olive Vegetable</i>
	Soup (Upgrade Available) <i>Winter Melon, Aged Preserved Radish, Nostoc</i>
	Main (Choose One) • <i>White Asparagus, Celeriac, Motherwort Herb</i> •  <i>Deep-Fried Wonton, Chili Tomato Sauce, Curly Green Chili</i> •  <i>Portobello, Jicama, Cheese, King Oyster Mushroom, Fermented Tofu</i>
	Staple Food (Upgrade Available) <i>Multigrain Rice, Lotus Seed, Lotus Root & Lotus Leaf</i>
	Add-On Dessert (+\$98)
	Add-On Coffee (+\$38)

3 Course Lunch Menu \$388

5道菜午餐 \$588

迎賓飲品

餐前小食

崧子・萵筍・雞頭米 | 油燜・茭白筍 | 欖菜・螺絲卷

前菜 (任選一款 | 另有升級選項)

- ・昆布・雪燕・瓜甫
- ・香燻・三鮮
- ・翡翠・豆腐

湯品 (另有升級選項)

仙翁米・老菜甫・冬瓜

主菜 (任選一款)

- ・益母草・白蘆筍・西芹頭
- ・鮮椒・乾燒・雲吞 
- ・焗釀啡菇 

主食 (另有升級選項)

野菜・荷葉飯

甜品 (另有升級選項)

黑芝麻

追加咖啡 (+ \$38)

	Welcome Drink
	Amuse Bouche <i>Celtuce, Prickly Water Lily, Pine Nut Water Bamboo Shoot (Not An Actual Bamboo) Chinese Bun, Olive Vegetable</i>
	Entrée (Choose One Upgrade Available) • <i>Summer Squashes, Kombu, Gum Karaya</i> • <i>Thyme, White Wood Ear Fungus, Water Bamboo Shoot, French Bean</i> • <i>Fava Bean & Spinach Purée, Wild Mushroom, Pickled Mustard Tuber</i>
	Soup (Upgrade Available) <i>Winter Melon, Aged Preserved, Radish, Nostoc</i>
	Main (Choose One) • <i>White Asparagus, Celeriac, Motherwort Herb</i> •  <i>Deep-Fried Wonton, Chili Tomato Sauce, Curly Green Chili</i> •  <i>Portobello, Jicama, Cheese, King Oyster Mushroom, Fermented Tofu</i>
	Staple Food (Upgrade Available) <i>Multigrain Rice, Lotus Seed, Lotus Root & Lotus Leaf</i>
	Dessert (Upgrade Available) <i>Black Sesame Ice-Cream & Black Sesame Roll</i>
	Add-On Coffee (+\$38)

5 Course Lunch Menu \$588

升級 或 追加

酸薑・皮蛋・豆腐 (前菜)

升級 \$48 | 追加 \$88

松茸・菊花浮萍 (湯品)

升級 \$88 | 追加 \$148

藤椒・梅菜・酥盒 (主菜)

追加 \$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

濃縮咖啡 | 黑咖啡

鮮奶咖啡 | 泡沫咖啡

(另有燕麥奶可供選擇)

追加 \$38

Upgrade or Add-on
Entrée <i>Pickled Ginger, Century Egg, Tofu</i> Upgrade +\$48 ALC \$88
Soup <i>Chrysanthemum Tofu, Matsutake</i> Upgrade +\$88 ALC \$148
Main <i>Rattan Pepper, Preserved Vegetables, Pastry Box</i> ALC \$108
Staple food   <i>Baked Vegan Pork Chop Rice</i> <i>Organic Cherry Tomato, Egg, Cheese</i> Upgrade +\$108 ALC \$168
Dessert <i>Caramel, Ginger, Tofu</i> Upgrade +\$68 ALC \$98
Coffee <i>Espresso / Long black Latte / Cappuccino (optional oat milk)</i> Add on +\$38

Subject to 10% service charge