



## 12 - COURSE VEGAN TASTING MENU

迎賓飲品  
WELCOME DRINK

清新五素  
BITTER MELON, CELERY,  
CUCUMBER, KALE, GREEN APPLE

餐前小食  
AMUSE BOUCHE

麻婆 | 脆盞  
CHINESE CELERY,  
DRIED BEAN CURD, SHIMEJI MUSHROOM  
欖菜 | 螺絲卷  
CHINESE BUN, OLIVE VEGETABLE

開胃菜  
APPETIZER

柚子 | 西米  
POMELO, TRICOLOR QUINOA, SAGO  
藤椒 | 淺漬蔬菜  
CARROT, CELTUCE, DAIKON,  
RATTAN PEPPER, WATERMELON RADISH

前菜  
ENTRÉE

椒麻 | 淮山 | 百合  
DUO YAM, LILY BULB, SICHUAN GREEN PEPPER  
糖醋 | 柚皮 | 兒菜  
POMELO PEEL,  
CLASSIC SWEET & SOUR SAUCE, MUSTARD GREEN

湯品  
SOUP

西洋菜 | 桃膠  
WATERCRESS, PEACH GUM  
鮮果 | 脆片  
SEASONAL FRUITS, CRACKER

主菜  
MAIN

苗族酸湯 | 西瓜 | 藏紅花  
HMONG RED SOUP,  
PRESERVED WATERMELON, SAFFRON  
羅望子醬 | 百靈菇  
TAMARIND PASTE, WHITE FERULE MUSHROOM

清新小點  
PALATE CLEANSER

鮮茴香 | 橘子  
FRESH FENNEL, CITRUS

主菜  
MAIN

乾燒 | 雪燕 | 豆腐  
CHILI TOMATO SAUCE, GUM KARAYA, TOFU

主食  
STAPLE FOOD

冬栗 | 五穀  
CHESTNUT, MULTIGRAIN RICE

甜品  
DESSERT

冬蜜 | 九宮格  
THE 9 SWEET GRID  
蘋果 | 百合 | 狀元茶  
CHINESE DESSERT TEA

柚子有氣茶

SPARKLING YUZU GENMAICHA (ONE GLASS)

\$1280

ALCOHOL-FREE SPARKLING WINE PAIRING:  
ABSOLUTE ZERO DRY / ABSOLUTE ZERO NECTAR  
EXTRA \$68 FOR A GLASS, \$118 FOR 2 GLASSES

WINE PAIRING:  
HOUSE WHITE / HOUSE RED  
EXTRA \$128 FOR A GLASS, \$228 FOR 2 GLASSES

10% SERVICE CHARGE  
20231106YUANLWCW12356F



結合中菜傳統根基和新派烹飪工藝的素菜食府「圓」，以崇尚大自然的根源為理念，將一切化繁為簡，呈獻一頓彰顯功架、和諧有致，以及不含五辛的極致素食體驗，讓食物的原始風味帶你尋回四季更迭的美好，重塑時尚健康的生活態度。

RE-IMAGINING TRADITIONAL CHINESE CUISINE WITH INNOVATIVE CULINARY TECHNIQUES, YUAN ESTABLISHES ITSELF AS A NATURE-CENTRIC, VEGETARIAN FINE-DINING RESTAURANT. BY HONING IN ON SIMPLICITY EXECUTED TO THE HIGHEST DEGREE OF FINESSE AND ARTISTRY, YUAN DELIVERS A WHOLESOME, ALLIUM-FREE VEGETARIAN DINING EXPERIENCE THAT OPENS A GATEWAY TO CONNECTING WITH NATURE'S CADENCE AND EXPERIENCING ITS FULL SPECTRUM OF FLAVORS ANEW.