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。

100 TOP TABLES 2024 · MICHELIN 2025 · MICHELIN 2026



THE TRUE ESSENCE OF NATURE

回歸自然本真

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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
蜜豆仁｜淮山｜脆盞
山胡椒｜萵苣
欖菜｜螺絲卷

湯品 （另有升級選項）
天籽蘭花｜桃膠｜燉山珍

主菜 （任選一款）
・紅酸湯｜野菜｜摩利菌
・藤椒｜梅菜｜瓜甫
・焗釀｜啡菇

主食 （另有升級選項）
荷葉｜粉蒸｜五穀

追加甜品 (+ $98)
追加咖啡 (+ $38)

5道菜午餐 $588

迎賓飲品

餐前小食
蜜豆仁｜淮山｜脆盞
山胡椒｜萵苣
欖菜｜螺絲卷

前菜 （任選一款）
・昆布｜雪燕｜瓜甫
・姬松茸｜豆腐腦
・煙燻｜小甘筍

湯品 （另有升級選項）
天籽蘭花｜桃膠｜燉山珍

主菜 （任選一款）
・紅酸湯｜野菜｜摩利菌
・藤椒｜梅菜｜瓜甫
・焗釀｜啡菇

主食 （另有升級選項）
荷葉｜粉蒸｜五穀

甜品 （另有升級選項）
燉｜叁雪

追加咖啡 (+ $38)

經典菜式

酸薑｜皮蛋｜豆腐 （前菜）
追加$88

松茸｜菊花浮萍 （湯品）
升級$88｜追加$148

「2025年素食比賽得獎菜式」

五味｜人蔘 （主菜）
追加$268

漬｜時果｜醃蘿蔔 （清新小點）
追加$88

有機三色蕃茄焗素扒飯 (主食)
升級$88｜追加$168

焦糖多士
薑汁豆腐雪糕 （甜品）
升級$68｜追加$98

Welcome Drink
Eight Treasures Tea

Amuse Bouche
• Honey Peas | Chinese Yam | Crispy Wonton Crisp
• Mountain Pepper | Lettuce
• Preserved Olive Vegetable | Chinese Bun

Soup *(Upgrade Available)*
Orchid Seeds | Peach Gum | Braised Forest Mushroom

Main **(Choose One)**
• Braised | Wild Vegetables | Morel Mushroom
• Sichuan Pepper | Preserved Vegetable | Melon
• Portobello | Jicama | Cheese | King Oyster Mushroom | Fermented Tofu

Staple Food *(Upgrade Available)*
Lotus Leaf | Steamed Vegetables | Five Grains

Add-On Dessert (+$98)
Add-On Coffee (+$38)

3-Course Lunch Menu $388

Welcome Drink
Eight Treasures Tea

Amuse Bouche
• Honey Peas | Chinese Yam | Crispy Wonton Crisp
• Mountain Pepper | Lettuce
• Preserved Olive Vegetable | Chinese Bun

Entrée *(Choose One)*
• Kombu | Snow Swallow | Melon
• Himematsutake Mushroom | Tofu Pudding
• Smoked | Baby Carrots

Soup *(Upgrade Available)*
Orchid Seeds | Peach Gum | Braised Forest Mushroom

Main *(Choose One)*
• Braised | Wild Vegetables | Morel Mushroom
• Sichuan Pepper | Preserved Vegetable | Melon
• Portobello | Jicama | Cheese | King Oyster Mushroom | Fermented Tofu

Staple Food *(Upgrade Available)*
Lotus Leaf | Steamed Vegetables | Five Grains

Dessert *(Upgrade Available)*
• Pear | Snow Fungus | Honey Lotus Seed

Add-On Coffee (+$38)

5-Course Lunch Menu $588

The Classics

Entrée
Pickled Ginger | Century Egg | Tofu
ALC $88

Soup
Chrysanthemum Tofu | Matsutake
Upgrade +$88 | ALC $148

"2025 Vegetarian Competition Award-Winning Dish"

Main
Five-Flavor | Ginseng
ALC $268

Palate Cleanser
Pickle | Seasonal Fruit | Pickled Radish
ALC $88

Staple food
Baked Vegan Pork Chop Rice
Organic Cherry Tomato | Egg | Cheese
Upgrade +$88 | ALC $168

Dessert
Caramel Toast
Ginger Tofu Ice Cream
Upgrade +$68 | ALC $98

Subject to 10% service charge