

素菜套餐

Vegetarian menu



2 位起, 請於一天前預訂 | Minimum 2 persons, please order 1 day in advance.

豆腐三重奏

Trio of tofu

竹筍粟米蛋白花湯配粟米泡、迷你酥皮筒配粟米慕絲、爆谷啫喱

Bamboo fungus and sweet corn egg drop soup with sweet corn foam, sweet corn mousse with popcorn jelly served in mini pastry cone

番薯梳乎厘配海鹽椰子汁、脆椰子片

Sweet potato soufflé with sea salt coconut sauce, crispy shaved coconut

野生杞子醉淮山配炸金菇

Drunken Chinese yam marinated in Goji berry Hua-diao wine sauce, crispy Enoki mushroom

脆皮流心松露日本甘筍汁水煮嫩蛋配鮮冬菇泡、炒雜菜

Crispy poached egg with runny truffle Japanese carrot sauce, Shiitake mushroom foam, sautéed mixed vegetables

菊花雪葩配冷凍蜜糖

Chrysanthemum sorbet sprinkled with frozen honey foam

日本蒟蒻配姬松茸忌廉汁及鮮刨姬松茸片

Japanese konjac with agaricus blazei cream sauce, served with freshly shaved agaricus blazei

杏仁茶雪條配杏仁蛋白、凍馬蹄露及杏仁泡

Almond tea ice cream lollipop with almond meringue, a small cup of chilled water chestnut sweet soup with almond foam

餐後甜點

Petit fours

\$1,080

每位/ per person

追加優惠: 以下兩款菜式, 每位另加\$380

Special offer: Add the following two dishes for \$380 per person

夏季松露冬瓜千層、鮮刨夏季松露、馬蹄汁

Mille feuille of winter melon with summer truffle, shaved summer truffle, water chestnut sauce

水牛芝士糯米釀意大利青瓜花配泰式咖喱汁

Zucchini flower stuffed with mozzarella and glutinous rice, Thai curry sauce

另設加一服務費 All prices are subject to 10% service charge