

品味餐之一 Set Menu A

火龙果芥末猴头菇 Monkey Head Mushroom served with Wasabi Sauce and Fresh Pitaya

野竹笙石锅胶原羹 Braised Wild Bamboo Pith Collagen Broth

香椿彩椒炒素植菌 Fried Vegetarian Butcher with Capsicum

家乡炒黄姜面 Homemade Fried Turmeric Noodles

> 胡萝卜蛋糕冰淇淋 Homemade Carrot Cake topped with Ice-cream

\$39.80++ 每位 / per person

品味餐之二 Set Menu B

香芒绣球沙拉 Mango Salsa served with Crispy Rice Cake

金箔冬茸燕窝羹

Braised Vegetarian Bird's Nest and Winter Melon topped with Bamboo Shoots

迷你芋砵飘香 Assorted Vegetables served in Yam Ring

黑松露糯香玉团 Steamed Glutinous Rice with Black Truffle

> 桃胶杏仁茶 Almond Cream with Peach Gum

\$68.80++ 每位 / per person

[•] Available for dine-in only.

[•] All prices are subject to 10% service charge and prevailing government taxes.

Not valid in conjunction with other promotional programmes, offers, e-vouchers and/or vouchers, discount cards, privilege cards, unless otherwise stated.



品味餐之三 Set Menu C

红梅蔬果真菌沙拉 Vegetarian Butcher Plant-based Meat and Mixed Vegetables with Fruit Salad

> 松露蘑菇汤 Mushroom Truffle Bisque served in Stone Pot

夏日风情 Sautéed Asparagus, Snap Peas, Macadamia Nuts and Fresh Lily Bulbs in Crispy Basket

白玉鲜竹卷 Steamed Cabbage Beancurd Roll

X.O. 酱炒糙米饭 Fried Brown Rice with X.O. Sauce

陈皮红豆沙 Red Bean Cream with Orange Peels

\$158++ 四位用 / 4 persons \$258++ 六位用 / 6 persons

品味餐之四 Set Menu D

香芒沙沙伴素甲 Mango Salsa served with Crispy Rice Cake

龙黄耳炖桃胶 Double-boiled Healthy Soup with Yellow Fungus and Peach Gum

甘香猴头菇 Fried Monkey Head Mushroom with Chef's Special Sauce

黑松露翡翠豆付 Braised Edamame Beancurd with Black Truffle Sauce

三菌干烧伊面 Stewed 'Ee-fu' Noodles with Assorted Mushrooms

南瓜紫米露冰淇淋 Chilled Pumpkin and Black Glutinous with Ice-cream

> \$228++ 四位用 / 4 persons \$348++ 六位用 / 6 persons

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