



品味套餐之一

Set Menu A

火龙果芥末猴菇
Monkey Head Mushroom
with Wasabi and Fresh Pitaya

红菇百合雪燕羹
Double-boiled Snow Swallow Soup
with Russula Mushroom and Fresh Lily Bulb

金杯莴笋素植丁
Sautéed Vegetarian Chicken
with Celtuce in Golden Cup

京烧东坡玉甘蓝
Braised Vegetarian 'Dong Po' Pork

美极素松石锅饭
Fried Rice with Vegetarian Floss
and Basil served in Stone Pot

椰香西米冰淇淋
Chilled Coconut Milk and Sago
with Ice-cream

\$42.80++ 每位 / per person

品味套餐之二

Set Menu B

灵芝三品

LingZhi Trio Appetiser

- 麻酱菠菜卷 Spinach Roll with Sesame Sauce
- 昆布泡绿笋 Marinated Kombu Green Bamboo Shoot
- 洛神花沙拉 Roselle Salad

金箔人参燕窝羹

Braised Vegetarian Bird's Nest with Ginseng

牛菌白芦笋素植丁

Sautéed Vegetarian Chicken with
White Asparagus and Bolete Mushroom

烟熏素鹅伴番茄

Smoked Vegetarian Goose with Tomato

松露火球日本面

Japanese Somen Noodles with
Maitake Mushroom and Truffle Oil

福寿果脆皮芋泥

Crispy Yam with Ginkgo Nut

\$69.80++ 每位 / per person

- Available for dine-in only.
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品味套餐之三

Set Menu C

红莓新加坡沙拉

Assorted Fruit Salad with Raspberry Sauce

竹笙八宝炖翅盅

Braised Vegetarian Shark's Fin
with Bamboo Fungus

舞茸菌青白芦笋

Sautéed Asparagus with Maitake Mushroom

蒙古汁贝瓜金枝

Deep-fried Enoki Mushroom Roll with
Seaweed, Pumpkin and Mongolian Sauce

峨眉淡素面线汤

Homemade Emei-style White Pepper Soy
Milk Broth 'Mee Sua'

杨枝甘露冰淇淋

Chilled Mango Cream, Pomelo and Sago
with Ice-cream

\$188++ 四位用 / 4 persons

品味套餐之四

Set Menu D

灵芝冰镇三品

LingZhi Trio Appetiser

- 青芦笋伴特制酱 Green Asparagus
with Chef's Speciality Sauce
- 洛神花番茄 Chilled Tomato with Roselle
- 翡翠白玉卷 Braised Beancurd Skin Roll
with Winter Melon

滋补竹炭雪燕羹

Braised Charcoal Snow Swallow Soup

伴水芹香素螺片

Sautéed Sliced Vegetarian Conch
with Water Celery

松露香煎鲜猴菇

Pan-fried Monkey Head Mushroom
with Truffle Oil

素火腿菠萝糙米饭

Fried Brown Rice with Vegetarian Ham
and Diced Pineapple

银耳千丝炖桃胶

Double-boiled Snow Fungus and
Shark's Fin Melon with Peach Gum

\$218++ 四位用 / 4 persons

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品味套餐之五

Set Menu E

番茄莎莎伴素鵝
Vegetarian Roast Goose and Tomato
with Salsa Sauce

石斛炖鲜海底椰
Double-boiled Sea Coconut Soup
with Nourishing Dendrobium

桃仁莴笋鲜猴菇
Wok-fried Monkey Head Mushroom
and Celtuce with Walnut

麻香蜜汁焗素鱼
Baked Vegetarian Fish
with Homemade Honey Sesame Sauce

蚝油瓜环狮子球
Braised Lion's Head Mushroom Ball
in Hairy Gourd with Vegetarian Oyster Sauce

生汁素植西兰花
Vegetarian Chicken with Mushroom
and Broccoli

雪菜焖烧糙米粉
Braised Preserved Vegetables
with Brown Rice Bee Hoon

陈皮莲子红豆沙
Red Bean Cream with
Orange Peel and Lotus Seed

\$268++ 六位用 / 6 persons

品味套餐之六

Set Menu F

红莓坚果蔬沙拉
Assorted Fruit Salad with Nuts
and Raspberry Sauce

黄耳百合雪燕羹
Double-boiled Snow Swallow Soup
with Yellow Fungus and Lily Bulb

沙茶绿笋鲜猴菇
Sautéed Green Bamboo Shoot and Monkey
Head Mushroom with 'Shacha' Sauce

家乡烤麸焖素鱼
Braised Vegetarian Fish with Roasted Wheat
Bran served in Claypot

雀巢黑椒素植柳
Sautéed Vegetarian Chicken and Mushroom
with Black Pepper Sauce
served in Crispy Basket

松露八宝豆腐盒
Braised Truffle Beancurd stuffed with Eight
Treasures and Broad Bean

美极素松石锅饭
Fried Rice with Vegetarian Floss and Basil
served in Stone Pot

野米南瓜紫米露
Purple Rice Cream with Golden Pumpkin

\$318++ 六位用 / 6 persons

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品味套餐之七

Set Menu G

蓝莓鲜猴菇沙拉

Fresh Monkey Head Mushroom Salad
with Blueberry Sauce

黄耳蒿筍雪燕羹

Double-boiled Snow Swallow Soup
with Yellow Fungus and Celtnce

雀巢蒙古素植柳

Sautéed Vegetarian Chicken and Mushroom
with Mongolian Sauce served in Crispy Basket

双冬腐竹焖素鱼

Braised Vegetarian Fish with Winter Melon,
Bamboo Shoot and Beancurd Skin

酸甜荔枝咕嚕玉

Sweet and Sour Button Mushroom with Lychee

珊瑚耳翡翠豆腐

Braised Homemade Edamame Beancurd
with Coral Fungus in Pumpkin Sauce

松露三丝焖伊面

Stewed 'Ee-fu' Noodles with
Shredded Vegetables and Truffle Oil

芦荟冻青柠索贝

Chilled Aloe Vera and Grass Jelly
topped with Lime Sorbet

\$468++ 八位用 / 8 persons
\$538++ 十位用 / 10 persons

品味套餐之八

Set Menu H

灵芝四小蝶

LingZhi Four Appetiser

- 辣醋日本大根 Pickled Daikon
- 东皮梅番石榴 Marinated Guava
with Orange Peel
- 素松芥末素植丁 Deep-fried Vegetarian Chicken
with Wasabi and Crispy Floss
- 洛神花番茄仔 Chilled Grape Tomato
with Roselle

锦绣冬环燕窝羹

Braised Bird's Nest Soup in Winter Melon Ring

芦笋百合鲜猴菇

Sautéed Asparagus and Fresh Lily Bulb
with Monkey Head Mushroom

宫廷鸳鸯素鹅甲

Duo Vegetarian Goose and Crispy Beancurd
Skin served with Wheat Wrap

- 煎熏 Pan-fried Smoked
- 香炸 Deep-fried

葡汁芝士焗素鱼

Baked Vegetarian Fish with
Portuguese Cheese Sauce

羊肚菌黄耳四蔬

Sautéed Morel Mushroom and
Yellow Fungus with Assorted Greens

松露素植丁石锅饭

Truffle Fried Rice with Vegetarian
Chicken served in Stone Pot

磨盘金盞芋泥

Crispy Yam served in Golden Pumpkin

\$568++ 八位用 / 8 persons
\$688++ 十位用 / 10 persons

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