All prices are in HKD and are subject to 10% service charge

## ✓ VEGETARIAN & VEGAN MENU

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DIM SUM		MAINS	
(AVAILABLE FOR LUNCH ONLY   只限午餐供)		✓ Sichuan Spicy Plant-based Chicken ➡ 辣子素雞	248
<ul><li></li></ul>	78	● "Impossible" Mapo Tofu "Impossible" 麻婆豆腐	198
❷ Mozzarella & Spinach Dumpling (3)  芝士菠菜餃 (三件)	68	Stir-fried French Bean with Wild Mushrooms in Soybean Sauce	188
❷ Pan-Fried Vegetable Beancurd Roll (3) 素腐皮卷 (三件)	78	法國豆炒野生菌	
Vegetarian Beef Siu Mai with Coriander (3)     ★ 其 長 中 原 第 (一 似)	88	VEGETABLES	
香荽素牛肉燒賣 (三件)  APPETISERS			188
<ul><li>❷ Deluxe Dim Sum Platter (8)</li><li>錦繡點心拼盤 (八件)</li><li>(Available For Dinner Only 只限晚餐供應)</li></ul>	268	Stir-fried Seasonal Vegetables with Garlic     蒜蓉炒時令蔬菜	168
✓ Vegetarian Spring Roll (6)     香脆素春卷 (六件)	72	Stir-fried Chinese Kale with Ginger     黃糖薑米炒芥蘭	168
	128	Steamed Eggplant with Crispy Garlic &     Coriander in Termite Mushrooms     難機菌蒸茄子	148
	118	RICE & NOODLE	
Salt and Pepper Crispy Tofu 椒鹽豆腐粒	108	Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	218
© Cucumber, Chilli & Coriander Salad	88	Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	178
グ with Vintage Vinegar Dressing 手拍青瓜		✓ Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	178
❷ Wood Ear Mushrooms  ✓ with Chilli Oil & Shanxi Vinegar Dressing  醋香木耳	68	DESSERTS	
SOUP		"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Creamy Mini-Squash & Morel Mushroom Soup 迷你原個南瓜羊肚菌湯	158	Black Sesame Raspberry Lava Tart 黑芝麻紅莓流心撻	158
Morel Mushroom, Bamboo Pith & Cabbage Soup	148	Dark Chocolate Cake with Mandarin 橘香柑桔黑朱古力蛋糕	138
羊肚菌竹笙燉菜膽湯		Blueberry Cheese Pavlova 藍莓芝士蛋白脆餅	148
<ul><li>❷Vegetarian Hot &amp; Sour Soup</li><li>✓ 文思酸辣羹</li></ul>	118	Madame Fu's Cake (4 inch) 2 days in advance Rose Flavour Victoria Sponge	280
Please inform us if you would like to change any items from our menu to vegetarian 如果您挑選素菜單,請通知我們  ② Vegan   Spicy  Sichuan Peppercorn		玫瑰夾心維多利亞蛋糕 (4寸) 敬請提前兩天預訂  Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90