



Vegetarian Festive Menu
7 courses

素食前菜薈萃
Vegetarian Dim Sum and Appetizers:

珍蔬欖菜餃
Steamed Vegetable Dumpling

麵筋素小餃
Steamed Mushroom Dumpling

酸甜汁茄子
Sweet and Sour Aubergine

甘梅地瓜片
Crispy Sweet Potato, Plum

香芋炸春卷
Spring Rolls, Taro

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陳皮菊花木耳羹
Black Cloud Ear Soup, Bamboo Shoot, Dried Tangerine Peel, Chrysanthemum

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剝椒避風塘豆腐
Tofu Two Ways, Hong Kong Typhoon Shelter Style and Braised with Chilli Sauce

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豉汁百合燴南瓜
Braised Pumpkin, Lily Bulbs, Coriander, Black Bean Sauce

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南乳紹菜炆蓮藕
Stewed Lotus Roots, Bean Curd Sticks, Tianjin Cabbage, Red Bean Curd Sauce

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香菜芯冬菇炒飯
Fried Rice, Chinese Mushroom, Pickled Lettuce Stem

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玲玲精緻素甜點
Desserts by Chef Ling Ling:

楊枝甘露
Mango Purée with Grapefruit, Pomelo and Sago Cream

香煎馬蹄糕
Pan-Fried Water Chestnut Cake

黑白芝麻卷
Black and White Sesame Roll

栗蓉南瓜球
Pumpkin Ball with Chestnut Purée

£105

Please inform us of any allergies / dietary requirements.

A discretionary 15% service charge will be added to your bill.

Prices are per person and include VAT.