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V01	 芥茉胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (about 250gm) 	16
V02	凉拌虫草花 Tossed Cordyceps Flowers in Sesame Oil 	18
V03	 私房水果生菜沙拉 Fruit Garden Salad in Special Dressing (advance ordering required) 	25
V04	 金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles 	20
V05	咖喱炸平菇 Fried Maitake Mushroom in Curry Leaves with Mint Calamansi Dip 	18
V06	 辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu) 	20
V07	炸白灵菇素松 Deep Fried Bai Ling Mushroom with Vegetarian Floss 	18
V08	 脆黄瓜海藻卷 Crunchy Cucumber Seaweed Roll with Homemade Tartar Sauce (3 rolls) 	15
V09	 经典春卷(芒光豆腐菇脆皮卷) Classic Spring Roll with Zhengjiang Ginger Dip (3 rolls) 	15
V10	 芝士素烤紫皮茄 Baked Egg Plant with Minced Morel & Cheese (6 slices)	18
V11	水果咕噜鸡 Sweet Sour Vegetarian Chicken with Lychee and Mixed Fruits	26
V13	 水煮素鱼菇菜 Sichuan Mala Vegetarian Fish with Mushrooms & Vegetables	42
V14	皮蛋秘製凍豆腐 Japanese Chilled Tofu in Century Egg Sauce	18
V15	 咸蛋涮涮酱日本凍豆腐 Japanese Chilled Tofu with Shallot, Salted Yolk & Vegetarian Floss in Shabu sauce	18
V16	三杯三菇金不换 Three Cup Wine Basil Mushroom	26
V17	 金不换辣酒葛丝猴菇 Spicy Basil Wine Monkey Head Mushroom with Konnyaku Noodles	26
V18	 椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper 	22
V19	地三鲜 Sweet Earthly Three Treasures – Potatoes Egg Plant and Green Pepper in caramelizing sauce	22
V20	芥兰梅菜 Kai Lan with Mei Cai 	20
V21	菇碎炒苦瓜 Bitter Gourd with Diced Mushroom & Olive Leaves 	22
V22	菇碎炒四季豆 French Beans with Diced Mushroom & Olive Leaves	22

V23	 脆瓜炒三菇 Three Mushroom Treasures with Pickled Japanese Cucumber	24
V24	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs	24
V25	 素食算盘子 Yam Abacus with Mushroom, Tofu skin, Cloud Ear, Garlic, Shallots & Mushroom	28
V26	 大肚婆炒饭 Pregnant Women Fried Rice (Olives, Radish & Ginger) 	20
V27	 意大利面海草丝 豆腐皮丝 Angel Hair Pasta in Olive Oil with Shredded Seaweed & Crispy Tofu Skin 	24
V28	黑松露炒饭 Black Truffle Egg Fried Rice	20
V29	黑松露菇意大利面 Black Truffle Angel Hair Pasta with Mushroom 	24
V30	 韩国泡菜起司年糕 Cheese Baked Kimchi Korean Rice Cake	23
V31	煎蛋菜脯 Omelette with Cai Po	15
V32	咸蛋菇 Fried Mushrooms with Salted Yolk	16

## 汤 Soup

		每位 Per pax
V40	 千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup 	13
V41	 四川滷酸辣汤 Hot & Sour Vegetarian Soup 	12