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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)  | 24 |
| 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 | 水果咕嚕雞 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  | 23 |
| V19 | 地三鲜 Sweet Earthly Three Treasures – Potatoes Egg Plant and Green Pepper in caramelizing sauce | 23 |
| V20 | 芥兰梅菜 Kai Lan with Mei Cai  | 20 |
| V21 | 菇碎炒苦瓜 Bitter Gourd with Diced Mushroom & Olive Leaves  | 23 |
| V22 | 菇碎炒四季豆 French Beans with Diced Mushroom & Olive Leaves | 23 |

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| 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 | 23 |
| 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)  | 22 |
| 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 | 22 |
| 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 |
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| V40 |  千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup  | 13 |
| V41 |  四川齋酸辣汤 Hot & Sour Vegetarian Soup  | 12 |