

## 素菜套餐

Vegetarian menu



2 位起, 請於一天前預訂

Minimum 2 persons, please order 1 day in advance.

### 義大利小番茄三重奏

Trio of tomatoes

### 椰皇冬蟲草栗子燉湯、迷你酥皮筒配栗子蓉、椰子泡沫

Double boiled chestnut with cordyceps in coconut shell, chestnut purée with coconut foam served in mini pastry cone

### 百合慕絲配鮮創夏季松露及牛油百合汁

Lily flower root mousses with shaved summer truffle and butter lily flower root sauce

### 杏仁露筍配奶油瓜蓉、杏仁汁、菠菜油、鮮創夏季松露

Almond glazed asparagus, butternut purée, almond sauce, drops of spinach oil, shaved summer truffle

### 流心羊肚菌汁水煮嫩蛋、甘筍蓉、夏季松露甘筍釀義大利羊肚菌

Poached egg with runny morel sauce, carrot purée, sautéed Italian morel stuffed with summer truffle carrot

### 竹蔗茅根雪葩配蓮子泡

Sugar cane imperatae sorbet with lotus seed foam

### 日本蒟蒻配姬松茸忌廉汁及鮮創姬松茸片

Japanese konjac with agaricus blazei cream sauce, served with freshly shaved agaricus blazei

### 鮮芒果慕絲配椰汁、芒果汁、金柚、鮮芒果、西米、脆蛋白及冰凍金柚粒

Fresh mango mousse with coconut sauce, mango sauce, pomelo, fresh mango, sago, meringue and frozen pomelo drops

### 餐後甜點

Petit fours

**\$1,080**

每位/ per person

### 追加優惠: 以下兩款菜式, 每位另加\$380


Special offer: Add the following two dishes for \$380 per person

### 夏季松露冬瓜千層、鮮創夏季松露、馬蹄汁

Mille feuille of winter melon with summer truffle, shaved summer truffle, water chestnut sauce

### 水牛芝士糯米釀意大利青瓜花配泰式咖喱汁

Zucchini flower stuffed with mozzarella and glutinous rice, Thai curry sauce



另設加一服務費 All prices are subject to 10% service charge

