

點心

Dimsum

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150 炸饅頭伴桂花糖 (3pc) 
Deep Fried Chinese Bun


\$38



151 尚素榆耳蒸粉果 (3pc) 
Elm Fungus Dumpling


\$42



152 帝苗餃 (3pc) 
Emperor Vegetable Dumpling

\$36



153 一品燒賣 (4pc) 
The Veggie Signature Siu Mai

\$42



154 黑松露香菌餃 (3pc) 
Black Truffle Mushroom Dumpling

\$42

所有點心皆為自家手工，每日新鮮製作

All Dim Sum are freshly made in-house every day



尚素名菜
Signature dish



含辣菜式
Spicy dish

• 加一服務收費
• 10% service charge

• 圖片只供參考
• Photos are for reference only

小食

Appetizer



201 鮮淮山伴腐竹  \$38
Chinese Yam & Fresh Beancurd

202 X.O.醬伴百葉豆腐  \$68
Baiye Tofu with X.O. Sauce



203 涼拌杞子苦瓜  \$48
Bitter Gourd with Goji Berries



204 酥炸秋葵  \$55
Deep Fried Okra



205 招牌椒鹽金針菇  \$68
Deep Fried Needle Mushroom




208 涼拌海蜇   \$48
Spicy Vegetarian Jelly Fish

206 椒鹽鮮魷  \$68
Deep Fried Vegetarian Squid

209 麻辣螺肉  \$48
Spicy Vegetarian Shellfish

207 百靈菇刺身  \$68
Ferule Mushroom Sashimi

210 薑泥青瓜  \$38
Ginger Cucumber



尚素名菜
Signature dish



含辣菜式
Spicy dish

湯

Soup

羹



301 紅燒竹筴燴素翅 
Vegetarian Fin Soup with Bamboo Pith

\$48 / 盅
For One
\$228 / 窩
Pot

302 是日老火湯
Daily Home-Made Soup

\$42 / 盅
For One
\$188 / 窩
Pot

303 原盅羊肚菌松茸燉湯  \$118
Morel & Matsutake
Mushroom Fine Soup



羊肚菌松茸燉湯

健脾益氣，滋補暖身。匯聚多種名貴天然材料，
包括羊肚菌、松茸、花菇、新疆特級紅棗，風乾圓肉的湯中極品。

Morel & Matsutake Mushroom Fine Soup

Our traditional Chinese fine soup cooking process requires chef's dedication and time, together with a wide variety of precious and natural ingredients, including morel mushroom, matsutake mushroom, natural wind-dried longan & top-graded red dates. The fine soup provide not just only a glimpse of best taste, but also multi-nutrition generated from our natural ingredients.

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