

永利軒

W I N G L E I
RESTAURANT

純素系列 | VEGAN MENU

辣白菜拌醋香雲耳
Chilled spicy baby cabbage and marinated black fungus
with vinegar sauce
MOP 80

松茸竹筴燉娃娃菜芯湯
Double-boiled Chinese cabbage soup
with bamboo pith and matsutake mushrooms
MOP 160

香麻辣水煮雜菜
Poached vegetable in chili oil
MOP 160

銀杏雲耳杞子鮮腐竹
Stewed bean curd skin with black fungus,
Chinese wolfberries and ginkgo nuts
MOP 160

琥珀核桃崧子炒蘆筍南瓜
Wok-fried pumpkin, walnuts, pine nuts and asparagus
MOP 200

菜粒高纖野米炒飯
Fried organic wild rice with diced vegetables
MOP 160

柚子桂花凍
Chilled osmanthus jelly with pomelo
MOP 40



所有價目須另加 10% 服務費 All prices are subject to 10% service charge

永利軒

W I N G L E I
RESTAURANT

素菜系列 | VEGETARIAN MENU

辣白菜拌江南菇卷

Chilled spicy baby cabbage with chili vinegar
and smoked bean curd skin rolls with mushroom and carrot
MOP 80

黑杞子菜膽竹筴燉雲耳湯

Double-boiled black fungus soup with bamboo pith,
baby cabbage and with Chinese black wolfberries
MOP 160

西檸汁脆豆腐

Deep-fried crispy bean curd with lemon sauce
MOP 120

素煸藕片百合腐皮

Stir-fried sliced lotus root, lily bulb and bean curd skin
MOP 160

頭抽雜菌小蘆筍乾燒玉豆

Wok-fried French beans, wild mushrooms
and asparagus in soy sauce
MOP 160

羅漢齋炒麵

Crispy noodles with mixed mushrooms
MOP 160

楊枝甘露

Chilled mango and sago cream with pomelo
MOP 50



VEGAN & VEGETARIAN

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