



## DINNER VEGETARIAN SET MENU 晚餐素食套餐

### Appetizer 冷开胃菜

#### **Heirloom Vegetables 传家宝蔬菜**

Tomatoes, Daikon, Shaoxing Gastrique  
祖传番茄, 白萝卜, 绍兴糖醋酱

#### **Silken Tofu 丝滑豆腐**

Asparagus, Evoo Caviar, Oriental Dressing  
芦笋, 橄榄油鱼子酱, 东方酱汁

#### **Glazed Aubergine 味增茄子**

Miso Praline, Petit Herbs Salad, Cashew Nuts  
味增, 草本沙拉, 腰果仁

### Main Course 主菜

#### **Potato Dauphinoise 千层土豆多菲内**

Impossible Meat Ragu, Roasted Vegetable Jus  
素食植系肉, 香烤蔬菜蘸汁

### Dessert 甜品

#### **Pineapple Coco 菠萝椰子**

Pineapple Filo Pastry, Almond Coconut Praline, Lemon Grass Gelato  
酥皮菠萝, 杏仁椰子酱, 柠檬草 Gelato

**OR 或**

#### **Mango Sticky Rice Cheese Cake 芒果糯米芝士蛋糕**

Crème Cheese, Mascarpone, Golden Mango  
奶油芝士, 马斯卡彭奶酪, 黄金芒果

**OR 或**

#### **Chocolate Caramel 巧克力焦糖**

70% Chocolate, Cocoa Nibs Ice Cream, Sea Salt Caramel Cream Brulee  
70% 巧克力, 可可粒冰淇淋, 海盐焦糖布丁



**5 COURSE \$118++**  
**(3 Appetizers , 1 Main Course and choice of 1 Dessert )**

**五道菜套餐 \$118++**  
**(任选三道开胃菜, 一道主菜, 一道甜品)**

**SOMMELIERS PAIRING SELECTIONS**

**3 PAIRING \$38**  
**Santa Margerita Prosecco Extra Dry Spumante**  
Veneto, Italy

**Felton Road Bannockburn Riesling 2020**  
Central Otago, New Zealand

**Penley Estate Hyland Shiraz 2018**  
Coonawarra, Australia

**4 PAIRING \$78**  
**Laurent-Perrier Brut NV**  
Tours-sur-Marne, France

**Henri Bourgeois Les Baroness Sancerre 2018**  
Loire, France

**Vasse Felix Cabernet Sauvignon 2018**  
Margaret River, Australia

**De Bortoli Noble One Botrytis Semillon 2017**  
New South Wales, Australia