

Shroom-licious

品味自然 · 菌菇饗宴

8 Course Set Menu
 港菜式特色套餐
 \$38.80++ Per Pax
 25 Feb - 31 Mar 2020

elemen Trio Appetiser

三味珍菌 ●

Savoury fungi paired with sweet notes of osmanthus, teriyaki and tangy vinaigrette – the perfect starter to any meal.

Truffle Shrooms Salad

松露菌菇沙拉 ●

A vibrant mix of fresh flavours, goji berries are paired with shaved truffles, kale, red cabbage and succulent white shimeji for a powerful antioxidant boost.

Shroom Consommé

清炖菌菇汤

Rich with red dates, angelica sinensis, cordyceps, chanterelle, ling zhi and ginseng, this nourishing soup is boiled for hours for the extraction of flavours which is healthful and will warm your gut.

Mushroom Tartlet

野菌菇挞 ● ● ●

A generous filling of portobello, shiitake, swiss brown mushrooms and monkey head mushrooms on the light textured pastry crust creates a delightful contrast.

White Fungus Lemon Granite

银耳柠檬冰花岗岩

A classic refreshing palate cleanser consisting of white fungus, lemon and lime.

King Oyster Mushroom Braised Rice

杏鲍菇炖饭 ●

The magnificent symphony of king oyster, ginkgo nuts and romanesco together with the aromatic braised rice makes a truly fulfilling dish.

Double-Boiled Pear w Snow Fungus

冰糖雪耳炖雪梨

Please your palate with this nourishing dessert packed with beneficial properties and a sweet, floral fragrance.

Iced Black Fungus Dew

黑木耳养生露 ● ●

Infused with black fungus, red dates and goji berries, this organic drink is highly salubrious.



Contains Nuts



Contains Dairy



Contains Egg



Spicy

