

# Vegetarian Dinner Menu



<sup>D</sup> Heirloom radish carpaccio, sherry cloud and finger lime  
有機復古蘿蔔沙律配雪利酒醋忌廉及青檸汁

HK\$180

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<sup>DG</sup> Spelt risotto, mushroom fricassée and vin jaune sauce  
黃酒汁野菌燴飯

HK\$280

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<sup>DG</sup> Grilled vegetable bouillon with heirloom vegetables and Cevennes onion tortellini  
烤蔬菜清湯配有機復古雜菜及法國洋蔥雲吞

HK\$220

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<sup>D</sup> Cauliflower colours and confit lemon sauce  
椰菜花配檸檬汁

HK\$220

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<sup>GH</sup> Homemade cavatelli with grilled broccoletti and smoked broccoli sauce  
自家製蜆殼粉配燒小西蘭花及煙燻西蘭花汁

HK\$280

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<sup>GH</sup> Chocolate tofu and mixed red berries  
朱古力豆腐配紅莓

HK\$280

Four courses 四道菜式

每位HK\$980 per person

Six courses 六道菜式

每位HK\$1,180 per person

<sup>A</sup>Nuts 果仁 <sup>B</sup>Pork 豬肉 <sup>C</sup>Celery 西芹 <sup>D</sup>Dairy 奶類製品

<sup>E</sup>Seafood 海鮮 <sup>F</sup>Fish 魚 <sup>G</sup>Gluten 麩質 <sup>H</sup>Vegan 純素 <sup>I</sup>Vegetarian 素食

Prices are subject to a 10% service charge 加一服務費