

## Vegetable-forward Set Menu

\$60 per person  
(Minimum of two to dine)

### 春天盛合拼盘

(柚梅山药、胡麻菠菜、乌梅小番茄、味噌西芹)

### Spring Platter

(Pomelo Plum-infused Chinese Yam, Spinach with Goma Sauce,  
Plum-infused Cherry Tomato, Celery with Japanese Miso)

### 口袋豆腐汤

Homemade Pocket Bean Curd Soup

### 极汁杏鲍菇配八宝饭

Seasoned Abalone Mushroom served with Eight Treasures Rice

### 玫瑰花草醋

Chilled Rose Vinegar

### 鱼香米茄田乐烧配石榴球

Eggplant served with Pomegranate Dumpling

### 杏仁桃胶

Double-boiled Peach Resin with Almond Cream

Price is subject to 10% service charge and  
prevailing Goods and Services Tax



# Vegetable-forward Set Menu

\$78 per person  
(Minimum of two to dine)

水梨炖官燕

Double-boiled Bird's Nest in Pear Vessel

红藜麦温沙律

Warm Red Quinoa Salad

松茸芽白

Steamed Matsutake with Cabbage

黑椒猴头菇

Steak of Mushroom with Black Pepper Sauce

玫瑰花草醋

Chilled Rose Vinegar

松露鲜蔬煲仔饭

Fragrant Rice with Black Truffle and Fresh Vegetables  
served in Hot Pot

嘉种子甜豆花拼甜糍粑

Duet of Homemade Fine Bean Curd with Chia Seeds  
and Sichuan Glutinous Rice Pancake



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