



## VEGETARIAN MENU

老滷椒麻杏鮑菇、胡麻烤山藥、桂花釀蕃茄、琥珀脆皮核桃  
Spicy braised king oyster mushroom  
Baked yam with sesame sauce  
Chilled cherry tomato in osmanthus  
Honey glazed walnut  
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竹筴無花果燉菜膽  
Double boiled vegetable soup with bamboo fungus, figs and tender greens  
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黑胡椒琵琶豆腐  
Deep fried Pipa tofu with black pepper sauce  
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田園碧綠素紅茄  
Beefsteak tomato with assorted mushroom, seasonal greens  
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翡翠香檳茸捲  
Poached winter melon wrap with assorted mushroom, asparagus  
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野菌素荷葉飯  
Steamed glutinous rice with assorted mushroom wrapped in lotus leaf  
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生磨杏仁茶, 新疆棗皇糕  
Almond sweet soup  
Steamed sticky rice cake, red date, coconut cream  
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繽紛水果盤  
Fresh fruit platter  
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每人 / per person TWD 2,150



若無特別註明，本菜單所使用之牛肉來源皆來自於美國  
Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef  
所有價格皆以新台幣計算，另需外加 10% 服務費

All prices are in TWD dollars and subject to a 10% service charge

自備酒水服務費：葡萄酒每瓶 1,000 元；烈酒每瓶 1,500 元

Service charge for guest's own bottles: for wine: TWD 1,000 per bottle; for spirits: TWD 1,500 per bottle

若是您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。

Allow us to fulfill your needs -

please let one of our service talents know if you have any special dietary requirements, food allergies or food intolerances.