

中華素食宴集
VEGETARIAN 'THE COLLECTIONS OF CHINA'

The Banquet

冰鎮拍辣黃瓜	Chilled 'smacked' cucumber with white balsamic pearls, chilli, garlic vinegar
素叉燒配琥珀合桃	Compressed soy milk skin with candied walnuts, macadamia, and blue cheese
醬炒四季豆	French beans, wasabi soy, fermented glutinous rice and osmanthus jelly
黑松露燒粟米	Forbidden city sweetcorn with pickled ginger relish and black truffle
老虎菜	'Tiger salad' with toasted cumin and split buttermilk
雲南小甜薯	Yunnan sweet potato with black bean relish

Dim Sum

點心拼	Dim sum duo
潮州炖蘿蔔配魚子醬	Braised Daikon with Chiu Chow broth and caviar
小黃豆梨子	XO peas with pear
四川木耳	Wood ear fungus
上海素小籠包	Shanghai steamed dumplings, ginger infused vinegar
北京素鴨	'Memories of Peking Duck'

Sea

安徽紅燒京葱	Anhui province fermented red braised leek with egg custard and dried tofu
炖鮑魚菇配黃油芥蘭	Braised Abalone and Shitake mushroom with gai lan and brown butter
素魚翅羹	'Why we don't need to eat Shark's fin soup'
蒜茸蒸娃娃菜配涼粉條	Garlic steamed Wa Wa cabbage, mung bean noodles, superior soy

Snacks

陝西素肉夾饅	Shanxi pulled bean sprout 'burger' with Xinjiang pomegranate salad
酥炸鵪鶉蛋配芥蘭	Soy 'puffed quail egg' with ginger oil wrap
手拉麵蠔菇配青檸汁	Pulled noodle cracker with Pomelo Salad

Five Flavours

四川宮保年糕	Gong Bao 'New Year cake' with roasted peanuts and 'hot pot' essence
花椒梨子	Nashi pear with Sichuan pepper
雲南鮮蔬腐皮卷	Triple cooked tofu skin with rice vermicelli, shitake mushroom and lime coriander sauce
甜酸菠蘿蜜	Sweet and sour jackfruit, Thai basil, pineapple, and candied walnuts
望子腰果油豆腐	Roasted cashew, fermented chilli sauce and coriander puffed soy
蜂巢百花甜椒	Honeycomb tempura with two sauces

Fruits

海南椰香草莓燕窩	Coconut water ice, fermented coconut, dried mulberries, yoghurt and mochi
梅醋奶酪	Cheese/fruit vinegar
精選小菓品	'Fruits' – Homage to Enig

£235

Classic wine pairing £150

Prestige wine pairing £240

Limited Prestige wine pairing £495