

中華素食宴集

VEGETARIAN 'THE COLLECTIONS OF CHINA'

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 bluecheese
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

---

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'

---

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

---

山西素肉夾饅	Shaanxi 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 grilled king oyster mushroom and lime chilli dressing

---

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
雲南薄荷辣茄子	Yunnan aubergine fritters with mint, chilli and lemongrass
甜酸菠蘿蜜	Sweet and sour jackfruit, Thai basil, pineapple, and candied walnuts
雲南腰果酸豆腸粉	Roasted cashew, tamarind and coriander Cheung fun
黑胡椒八味椰青	Young coconut with Madagascan black pepper sauce
菊花豆腐湯	Chrysanthemum tofu, coriander and lemongrass broth

---

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

£200.00

Classic wine pairing £100

Prestige wine pairing £200