

國金素食菜譜

Vegan Umami Tasting

❖ 三色茄黑松露涼拌鮮百合

Chilled assorted tomatoes, fresh lily bulb, black truffle sauce

❖ 鮮姬松茸竹筴花菇素湯

Double boiled vegetable soup, fresh Himematsutake, bamboo fungus

❖ 遠年果皮陳草菇韭皇油泡素帶子

Sautéed plant-based scallop, straw mushroom, chives, aged tangerine peel

❖ 欖菜辣子爆素蝦仁

Stir-fried plant-based prawns, spicy preserved vegetable

❖ 黑椒燴香煎猴頭菇扒

Braised Lion's mane mushroom, black pepper sauce

❖ 佛門花菇燴麵

Braised noodles, vegetable, mushroom

❖ 國金軒新疆棗皇糕

Steamed red date pudding

每位 HK\$688

HK\$688 per person

為了於提供令人艷「膳」餐饗體驗的同時縮短食物里程，減低對環境的影響，此菜譜所使用之食材均為香港本地生產，產地於 500 英里半徑範圍內。

The Mira Hong Kong 與 Food Made Good Hong Kong 緊密合作，致力於推廣及實踐可持續發展理念，如參與「Celebrating Local」活動，搜羅本地新鮮時令食材

To make your dining experience a lesser impact on the planet in terms of food miles, all ingredients carefully selected for this tasting menu are thoughtfully sourced from within a 500-mile radius, which for Hong Kong defines "local" produce.

The Mira Hong Kong works closely together with Food Made Good Hong Kong to enhance its sustainability efforts through best practices, including "Celebrating Local" ingredients in season.

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.