

绿植飨宴

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前菜 STARTERS

芝士番茄塔

Heirloom Tomato Tart with Stracciatella

番茄酸辣酱、黑橄榄、番茄柚子酱、罗勒
Tomato chutney, black olives, tomato ponzu gel, basil

148

羊肚菌酥皮泡芙

Morel Vol au Vent

水波蛋、香草沙拉、松露片、松露陈年车达干酪酱
Slow cooked egg, herb salad, shaved truffle,
mild cheddar truffle sauce

148

羽衣甘蓝沙拉

Kale Salad

梨、葡萄、烤南瓜、南瓜籽、车达干酪、石榴汁
Nashi Pear, grapes, roasted pumpkin, pumpkin seeds,
grated cheddar, pomegranate dressing

138

凯撒沙拉

Caesar Salad

陈年帕尔马干酪、水煮蛋、面包块、帕尔马干酪汁
Aged parmesan cheese, boiled egg,
croutons, parmesan dressing

138

甜玉米汤

Sweet Corn Soup

面包块、烤玉米、细香葱
Croutons, roasted corn, chives

88

主菜 MAINS

纯素牧羊人派

Vegan Shepherd's Pie

胡萝卜、玉米、青豆、薯泥酥
Carrots, corn, green peas, potato crust

208

烤意式土豆面团

Pan Roasted Potato Gnocchi

烟熏车打干酪、南瓜、西兰花、烤杏仁、鼠尾草
Smoked cheddar, pumpkin, broccolini, toasted almonds, fried sage

208

配菜 SIDES

炒菠菜配金色葡萄干、杏仁、帕尔马干酪
Sautéed spinach with golden raisins, almonds, parmesan cheese

85

烤西兰花和芦笋、烤南瓜子、烟熏酱汁
Roasted broccolini & asparagus, toasted pumpkin seeds, smoked emulsion

85

蜂蜜彩虹胡萝卜、蜂蜜柠檬马斯卡邦尼奶酪、五香山核桃
Honey glazed rainbow carrots, honey lemon mascarpone, spiced pecans

85

乳酪通心粉、陈年车达干酪
Mac and cheese, aged cheddar

85

薯条配苹果番茄酱
French fries and apple tomato ketchup

85

柠檬香米配五香腰果
Lemon rice with spiced cashew

85

油炸鳄梨、柠檬龙蒿蛋黄酱
Deep fried avocado, lemon tarragon aioli

85

茄子炖菜、腌红洋葱、烤松子和罗勒
Ratatouille, pickled red onion, toasted pinenuts and basil

85

甜品 DESSERT

水果拼盘
Seasonal Fruit Platter

覆盆子雪葩
Raspberry sorbet

88