
















Xi Yan Contemporary Vegetarian Menu

V01	 芥茉胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (小 Small about 150gm, 中 med about 300gm)	10 / 16
V02	 凉拌虫草花 Tossed Cordyceps Flowers in Sesame Oil	15
V03	 私房水果生菜沙拉 Fruit Garden Salad in Special Dressing (advance ordering required)	25
V04	 金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	18
V05	 咖喱炸平菇 Fried Maitake Mushroom in Curry Leaves with Mint Calamansi Dip	15
V06	 辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)	18
V07	 炸白灵菇素松 Deep Fried Bai Ling Mushroom with Vegetarian Floss	15
V08	 脆黄瓜海藻卷 Crunchy Cucumber Seaweed Roll with Homemade Tartar Sauce (3 rolls)	15
V10	 经典春卷(芒光豆腐菇脆皮卷) Classic Spring Roll with Zhengjiang Ginger Dip (3 rolls)	15
V13	 豆腐皮配芒果沙拉, 平果沙拉 Tofu Skins With Mango Salsa / Apple Salsa (6pcs)	15
V14	 芝士素烤紫皮茄: Baked Egg Plant with Minced Morel & Cheese (6 slices)	18
V16	 水果咕噜鱼 Sweet Sour Vegetarian Fish with Mixed Fruits	26
V17	 咖喱素鸭 Thai Curry "Duck" with Pineapple & Lychee	26
V18B	水煮素鱼菇菜 Sichuan Mala Vegetarian Fish with Mushrooms & Vegetables	38
V20	 皮蛋秘製凍豆腐 Japanese Chilled Tofu in Century Egg Sauce	18
V21	家常豆腐: 老豆干青红辣椒块. Old Village Beancurd with Black Fungus	22
V22	 咸蛋涮涮酱日本凍豆腐 Japanese Chilled Tofu with Shallot, Salted Yolk & Vegetarian Floss in Shabu sauce	18
V23	三杯三菇金不换 Three Cup Wine Basil Mushroom	26
V23B	金不换辣酒葛丝猴菇 Spicy Basil Wine Monkey Head Mushroom with Konnyaku Noodles	26
V24	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper	22

V25	地三鲜 Sweet Earthly Three Treasures – Potatoes Egg Plant and Green Pepper in caramelizing sauce	22
V26	芥兰梅菜 Kai Lan with Mei Cai	22
V27	菇碎炒苦瓜 Bitter Gourd with Diced Mushroom & Olive Leaves	22
V28	姑碎炒四季豆 French Beans with Diced Mushroom & Olive Leaves	22
V29	 脆瓜炒三菇 Three Mushroom Treasures with Pickled Japanese Cucumber	22
V30	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs	22
V31	 素食算盘子 Yam Abacus with Mushroom, Hakka Tofu, Cloud Ear, Garlic, Shallots & Mushroom	22
V33	 大肚婆炒饭 Pregnant Women Fried Rice (Olives, Radish & Diced Mushroom)	20
V34	 意大利面海草丝 豆腐皮丝 Angel Hair Pasta in Olive Oil with Shredded Seaweed & Crispy Tofu Skin	24
V35	黑松露炒饭 Black Truffle Egg Fried Rice	24
V36	 黑松露菇意大利面 Black Truffle Angel Hair Pasta with Fresh Button Mushroom	24
V37	 韩国泡菜起司年糕 Cheese Baked Kimchi Korean Rice Cake	22
V38	 炸薯条(海盐·海苔·黑松露) French Fries (Classic Sea Salt/ Taste of the Sea/ Black Truffle Sea Salt)	12* / 14
V39	煎蛋菜脯 Omelette with Cai Po	15
V40	香菇煎蛋 Omelette with Diced Mushroom	18
V41	咸蛋菇 Fried Mushrooms with Salted Yolk	16

汤 Soup

		每位 Per pax
V45	蔬菜豆腐汤 Seasonal Vegetables Tofu Soup	10
V46	 千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	13
V47	 鸡蛋玉米羹 Sweet Corn Egg Soup	11



V08 脆黄瓜海藻卷 Fried Crunchy Cucumber Seaweed Roll with Sesame Wasabi Dip



V07 炸白灵菇素松 Deep Fried Bai Ling Mushroom with Vegetarian Floss



V25 地三鲜 Sweet Earthly Three Treasures



V34 意大利面海藻丝 豆腐皮丝 Angel Hair Pasta in Spring Onion Oil with Shredded Seaweed & Crispy Tofu Skin



V22 咸蛋涮酱日本凍豆腐 Japanese cold Tofu with Shallot, Salted Yolk & Vegetarian Floss in shabu sauce



V116 水果咕嚕鱼 Sweet sour Vegetarian fish with mixed fruits



V24 椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper



V17 咖喱素鸭 Thai curry "duck" with pineapple & lychee



V16 素雪鱼, 斋肉松, 私房蒸鱼豉油 Vegetarian Fish with Ginger & Shitake in Light Sauce



V05 咖喱炸平菇 Fried Maitake Mushroom in Curry Leaves



V06 辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets



V20 皮蛋秘製凍豆腐 Tofu in Century Egg Sauce



V29 脆瓜炒三菇 Three Mushroom Treasures with Pickled Japanese Cucumber



V10 经典春卷 (芒光豆腐菇脆皮卷) Classic Spring Roll



V14 芝士素烤紫皮茄 Baked Egg Plant with Minced Morel & Cheese



V31 算盘子 Yam Abacus with Mushroom, Hakka Tofu, Cloud Ear, Garlic, Shallots & Mushroom



V32 黑胡椒特炒乌冬面 Black Pepper Fried Vegetable Udon Noodles