



靈芝

LING ZHI  
VEGETARIAN

SINCE 1991



## Pure & Original 纯天然美味, 原生态菜

Chinese Vegetarian Gourmet Cuisine at LingZhi consists of innovative and quality dishes which have kept many coming back for more since 1991. Gone is the conservative style of preparing vegetarian dishes with mock meats. In its place is a range of dishes filled with wholesome goodness and tonifying fare, prepared from the finest and freshest ingredients. We use a selection of premium and organic produce from our specially-contracted farms to bring you cuisine at the best quality. Each dish is meticulously prepared to ensure that not only is it well-presented, the original taste and nutritional values are sustained as well. This is no small feat, achievable only by chefs who have honed their culinary skills over several years of hard work. So whether you follow a vegetarian lifestyle or are simply looking for healthier, tastier options, the following pages welcome you to the exciting culinary world of LingZhi Vegetarian.

自1991年开业以来, 灵芝素食馆以富有创意和精良的出品而吸引了越来越多的追捧者。过去, 素食馆多采用面筋和豆类制品。如今, 灵芝素食馆采用的是最好、最新鲜的自然以及有机食材。这类食材有益健康, 富有营养, 而且有助养生。灵芝素食馆的巧厨们, 烹制任何一道菜品, 都力求精益求精, 在确保呈献方式美观的同时, 运用最适宜的烹饪技巧, 以最大限度地保留食品的原本滋味和营养价值。说易行难。只有历经多年实践探索, 经验丰富的厨师才能达到这一境界。无论您是食素食主义者, 还是为了追求健康的生活方式, 或者别具特色的美味, 接下来的内容, 将让您领略趣味盎然而又多姿多彩的灵芝素食馆美食天地。



Contains unfertilised eggs  
含未受精蛋成份



Contains milk  
含有奶成份

All prices indicated are subject to 10% service charge and prevailing government taxes. Pictures shown are for illustration purposes only and may differ from the actual dish served.  
这菜单显示的价格得另加10%服务费及政府消费税。照片仅供参考, 或与菜品实物有所不同。

4  
片 / pcs

# 素 鱼

## Vegetarian Fish

\$22



咖喱  
Curry



泰式  
Thai-style



糖醋松子  
Sweet and Sour Pine Nut Sauce

# 辣子猴头菇

## Firecracker Monkey Head Mushroom

Monkey Head Mushroom is one of the traditional culinary treasures, otherwise known as the famed mountain treasure. To prepare this dish, the monkey head mushroom is first marinated with fragrant sauces, then mixed with dried chilli, cashew nuts, peppercorns, ginger and Sichuan pepper oil, amongst other seasonings; before it is stir-fried to perfection. It has an interesting chewy texture which leaves a pleasant aftertaste that you'll come to reminisce.

猴头菇是传统名贵山珍，香醇可口，营养丰富。经特别酱料腌制后，再加上干辣椒，炸腰果，花椒粒，姜和四川花椒油等佐料爆炒，外观红艳，口感似肉，色香味俱佳，令人垂涎欲滴，大快朵颐之下，回味无穷。

\$26



# 宫廷素甲

8  
片 / pcs

Vegetarian Goose and  
Crispy Beancurd Skin  
served with Wheat Wrap

\$26



# 金枝玉叶

4  
支 / sticks

Vegetarian Satay  
served in  
Fresh Pineapple

\$22



松露  
蘑菇  
汤

Truffle Mushroom  
Bisque served in  
Stone Pot

\$14



夏日  
风情

Sautéed Asparagus,  
Macadamia Nuts and  
Fresh Lily Bulbs in  
Crispy Basket

\$26



# 南乳香芋 粉丝煲

Braised Yam and Vermicelli  
with Fermented Beancurd Sauce  
served in Claypot

\$22



# 麻婆豆腐

Fried 'Ma Po'  
Beancurd

\$18



# 咕 嚕 玉

Sweet and Sour  
Button Mushroom  
with Green Apple

\$20



# 咖 喱 石 锅 伴 炸 杂 菜 馒 头

Curry Mixed Vegetables  
in Claypot served with  
Deep-fried 'Man Tou'

\$22



# 翡 翠 豆 腐

4  
片 / pcs

Homemade Edamame  
Beancurd topped with  
Fresh Mushroom

\$24





# 前菜 APPETISER



01

火龙果芥末猴头菇 \$28

Wasabi-mayo Monkey Head Mushroom  
served in Fresh Dragon Fruit



02

琼浆樱桃蕃茄 \$18 (6 粒/pcs)

Chilled Cherry Tomato with Soda Plum Juice



03

紫菜麻酱菠菜卷 \$18 (8 卷/pcs)

Chilled Spinach wrapped in Seaweed  
served with Sesame Sauce

# 汤 SOUP



04

灵芝养颜炖汤 \$12 (每位/per person)

Double-boiled Nourishing LingZhi Soup



05

有机羽衣甘蓝羹 \$12 (每位/per person)

Braised Organic Kale Broth



06

松露蘑菇汤 \$14 (每位/per person)

Truffle Mushroom Bisque served in Stone Pot

07

野竹笙石锅胶原羹 \$14 (每位/per person)  
Braised Wild Bamboo Pith in Collagen Soup



08

四川酸辣汤 \$10 (每位/per person)  
Hot and Sour Soup



09

金箔冬茸燕窝羹 \$30 (每位/per person)  
Braised Bird's Nest and Winter Melon  
topped with Bamboo Shoot

# 豆腐, 菌类 BEANCURD AND MUSHROOM

10

辣子猴头菇 \$26

Firecracker Monkey Head Mushroom



11

卤菇茶 \$24

Fragrant Herbal Assorted Mushroom Tea



12

三杯菇 \$22

'San Bei' Mushroom

金沙大平菇 \$20 (2 件/pcs)  
Deep-fried Portobello Mushroom with  
Chef's Special Sauce



14  
阴豉有机凉瓜豆包 \$20  
Braised Organic Bitter Gourd with Shiitake Mushroom



15  
咕嚕玉 \$20  
Sweet and Sour Button Mushroom with Green Apple

翡翠豆腐 \$24 (4 件/pcs)  
Homemade Edamame Beancurd  
topped with Fresh Mushroom



17  
左宗棠菇 \$20  
General Tso's Monkey Head Mushroom



18  
麻婆豆腐 \$18  
Fried 'Ma Po' Beancurd

19

南乳香芋粉丝煲 \$22  
Braised Yam and Vermicelli  
with Fermented Beancurd Sauce  
served in Claypot





20  
 宫廷素甲 \$26 (8 片 / pcs)  
 Vegetarian Goose and  
 Crispy Beancurd Skin  
 served with Wheat Wrap



21  
 金枝玉叶 \$22 (4 支 / sticks)  
 Vegetarian Satay served in Fresh Pineapple



22  
 芋砵飘香 \$26  
 Assorted Vegetables served in Yam Ring



23

石锅咖喱杂菜伴炸馒头 \$22  
Curry Mixed Vegetables in Claypot  
served with Deep-fried 'Man Tou'



24

香辣四季豆苗 \$18  
Stir-fried French Beans with  
Fragrant Spicy Sauce



25

乳酪淮山脆饼 \$22 (4片/pcs)  
Fresh Mountain Yam and Cheese Croquette  
served with Salad Sauce

26

鲜淮山云耳煲 \$26  
Braised Chinese Yam with Wild Fungus  
served in Claypot



27

松露法海金盏 \$24 (4片/pcs)  
Bag of Treasures with Truffle



28

夏日风情 \$26  
Sautéed Asparagus, Macadamia Nuts and  
Fresh Lily Bulbs in Crispy Basket



29

黑松露磨菇馒头 \$22 (4粒/pcs)  
Deep-fried Black Truffle Mushroom and  
Vegetarian Chicken Bun



30

甘香茄子 \$18  
Stir-fried Eggplant with 'Gan Xiang' Sauce



31

黑松露莴笋白玉耳 \$28  
Artemisia and White Fungus with Truffle Oil

素鱼 \$22 (4片/pcs)  
Vegetarian Fish




咖喱  
Curry



泰式  
Thai-style



糖醋松子  
Sweet and Sour Pine Nut Sauce



33 蔬菜类 \$20

Your Garden Selection

香港芥兰, 芦笋, 油麦菜, 菠菜, 奶白  
Hong Kong 'Kai Lan', Asparagus,  
Green Cabbage, Spinach, 'Nai Bai' Milk Cabbage

煮法 Cooking Methods:

- 清炒 Stir-fried
- 姜炒 Stir-fried with Ginger
- 榄炒 Stir-fried with Preserved Vegetables





35  
炸酱面 \$18  
'Zha Jiang' Noodles



36  
五彩缤纷炒糙米饭 \$20  
Fried Brown Rice and Vegetables



37  
榄菜芥兰干炒河粉 \$18  
Fried 'Hor Fun' with Preserved Vegetables  
and 'Kai Lan'



38

香茅芦荟冻, 青柠索贝 \$10 (每位/per person)  
Chilled Aloe Vera and Lemongrass Jelly  
topped with Lime Sorbet



39

桃胶杏仁茶 \$10 (每位/per person)  
Almond Cream with Peach Jelly





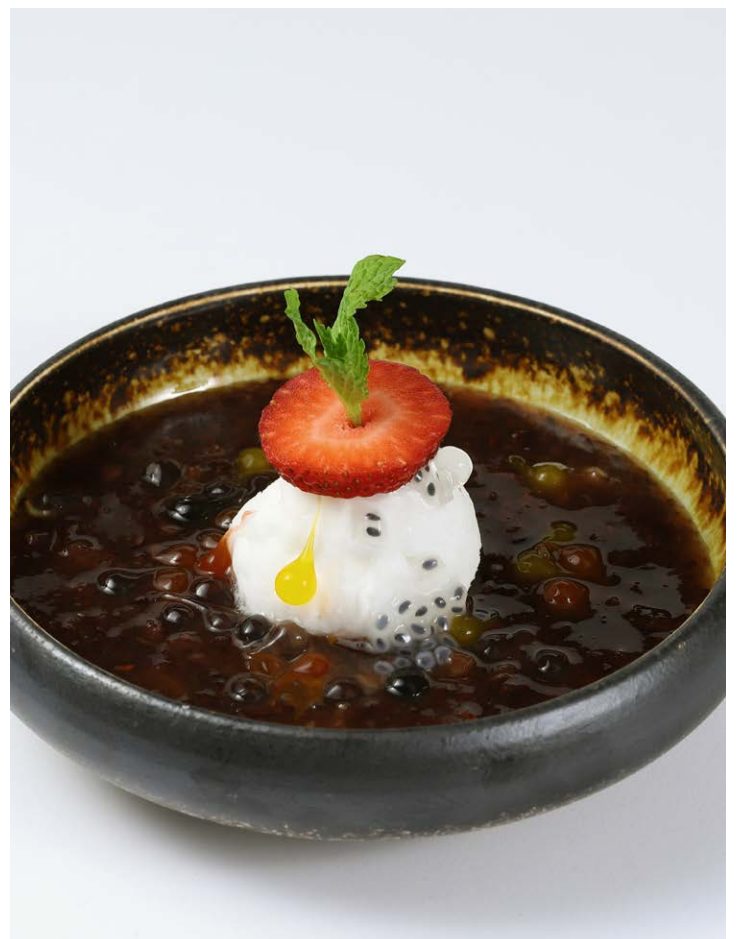
40

竹炭脆奶 \$14 (6 粒/pcs)  
Crispy Charcoal Milk Roll



41

杨枝甘露 \$6 (每位/per person)  
Mango Cream with Pomelo



42

黑糯米椰子雪糕 \$12 (每位/per person)  
Coconut Ice-cream with Glutinous Rice