



強身素食 STAY STRONG

Eat Well



點心

- V01 素珍鹹水角 \$78
- V02 娥姐粉果 \$78
- V03 素餃子 \$78
- V04 田園素春卷 \$78

頭盤

- V05 乾燒雞脾菇 \$108
- V06 虎皮尖椒 \$78
- V07 醬燒茄子 \$78
- V08 京燻素鵝 \$128
- V09 昆布梅粉紅蕃茄 \$78
- V10 涼拌青瓜粉皮 \$98
- V11 八味豆腐 \$88

湯

- V12 刁草燉日本松茸竹筴湯 \$178
- V13 椰皇燉松茸摩利菌湯 \$178
- V14 黑虎掌雞油菌松茸燉雪蓮子 \$178

小菜

- V15 松茸素珍一品煲 \$198
- V16 泰式素肉生菜包 \$198
- V17 花菇淮山栗子炆百頁豆腐 \$198
- V18 椒鹽什菌 \$188
- V19 黑醋猴頭菇 \$188
- V20 薑蔥猴頭菇 \$188
- V21 咖喱猴頭菇豆腐 \$198
- V22 鳳梨咕嚕猴頭菇配豆腐 \$198
- V23 三杯杏鮑菇 \$188
- V24 鴛鴦椰菜花 \$188
- V25 金銀蛋時蔬 \$188

飯/麵

- V26 八寶脆米粒 \$188
- V27 擔擔麵 \$98
- V28 石鍋松露野珍菌炆飯 \$218
- V29 原個菠蘿植物雞粒炒飯 \$208

甜品

- V30 椰汁紫米糕 \$52
- V31 椰汁桃膠蓮子糕 \$52
- V32 桂花糕 \$52
- V33 棗茸糕 \$78
- V34 陳皮紅豆沙雙皮奶 \$78
- V35 西米焗布甸 \$78

請於一小時前預訂，
並於3樓富豪金殿領取。

☎ 2837 1773 📞 6117 9267

地址：香港銅鑼灣怡和街88號3樓

供應時間：上午11時至下午6時

*外賣免收加一服務費。以上價錢以港幣計算。

**如果您對任何食物有過敏反應或特別飲食要求，請告知我們。



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Dim Sum

- | | | |
|--------------------------|---|------|
| <input type="checkbox"/> | V01 Deep-fried Mixed Vegetable Dumplings | \$78 |
| <input type="checkbox"/> | V02 Steamed Assorted Vegetable Dumplings | \$78 |
| <input type="checkbox"/> | V03 Steamed Mixed Vegetable Dumplings | \$78 |
| <input type="checkbox"/> | V04 Deep-fried Spring Rolls with Vegetables | \$78 |

Appetiser

- | | | |
|--------------------------|--|-------|
| <input type="checkbox"/> | V05 Stir-fried Eryngo Mushrooms with Chili | \$108 |
| <input type="checkbox"/> | V06 Pan-seared Green Chili Pepper | \$78 |
| <input type="checkbox"/> | V07 Grilled Eggplant with Home-made Sauce | \$78 |
| <input type="checkbox"/> | V08 Marinated Bean Curd Sheet Roll with Mixed Fungus | \$128 |
| <input type="checkbox"/> | V09 Marinated Tomato with Seaweed and Plum | \$78 |
| <input type="checkbox"/> | V10 Marinated Cold Cucumber and Green Bean Noodles | \$98 |
| <input type="checkbox"/> | V11 Deep-fried Crispy Tofu | \$88 |

Soup

- | | | |
|--------------------------|--|-------|
| <input type="checkbox"/> | V12 Double-boiled Matsutake with Bamboo Fungus and Dill | \$178 |
| <input type="checkbox"/> | V13 Double-boiled Matsutake Mushroom and Morel Mushroom Soup | \$178 |
| <input type="checkbox"/> | V14 Double-boiled Snow Lotus Seed Soup with Sarcodon Aspratus and Chanterelles | \$178 |

Main Dish

- | | | |
|--------------------------|--|-------|
| <input type="checkbox"/> | V15 Braised Matsutake Mushrooms and Assorted Vegetables | \$198 |
| <input type="checkbox"/> | V16 Thai-style Sautéed OmniPork with Chestnut and Walnut | \$198 |
| <input type="checkbox"/> | V17 Braised Mushrooms, Chinese Yam, Chestnut and Bean Curd | \$198 |
| <input type="checkbox"/> | V18 Stir-fried Mixed Mushrooms with Spicy Salt | \$188 |
| <input type="checkbox"/> | V19 Braised Hericium Erinaceus with Black Vinegar | \$188 |
| <input type="checkbox"/> | V20 Stir-fried Hericium Erinaceus with Ginger and Chive | \$188 |
| <input type="checkbox"/> | V21 Fried Hericium Erinaceus with Tofu in Curry Sauce | \$198 |
| <input type="checkbox"/> | V22 Sweet and Sour Hericium Erinaceus, Tofu and Pineapple | \$198 |
| <input type="checkbox"/> | V23 Wok-fried King Oyster Mushrooms | \$188 |
| <input type="checkbox"/> | V24 Cauliflower in Two Styles | \$188 |
| <input type="checkbox"/> | V25 Vegetables with Salted and Preserved Egg | \$188 |

Rice & Noodle Dish

- | | | |
|--------------------------|--|-------|
| <input type="checkbox"/> | V26 Pan-fried Mixed Vegetables with Crispy Rice | \$188 |
| <input type="checkbox"/> | V27 Dan Dan Noodles | \$98 |
| <input type="checkbox"/> | V28 Braised Rice with Assorted Mushrooms and Truffle Sauce | \$218 |
| <input type="checkbox"/> | V29 Fried Rice with Plant-based Chicken and Pineapple | \$208 |

Dessert

- | | | |
|--------------------------|---|------|
| <input type="checkbox"/> | V30 Sweetened Coconut Purple Rice Cake | \$52 |
| <input type="checkbox"/> | V31 Sweetened Coconut with Peach Resin and Snow Lotus Seed Cake | \$52 |
| <input type="checkbox"/> | V32 Sweetened Osmanthus Cake | \$52 |
| <input type="checkbox"/> | V33 Steamed Red Date Cake | \$78 |
| <input type="checkbox"/> | V34 Double-boiled Milk with Tangerine Peel and Red Bean | \$78 |
| <input type="checkbox"/> | V35 Baked Sago Pudding with Lotus Seed Paste | \$78 |

Please order 1 hour in advance and
pick up at 3/F Regal Palace Restaurant.

☎ 2837 1773 📞 6117 9267

Address: 3/F, 88 Yee Wo Street, Causeway Bay, Hong Kong

Available time: 11:00am - 6:00pm

*No service charge on self-pick up takeaway menu. Based on HK dollars.

**Please inform us if you have any food allergies or dietary preferences.