

陽明春天

YANG MING SPRING

台灣首屈米其林綠星

Si Chuan
Dou Hua
Restaurant

四川豆花飯莊



UOB CARDS



一起创造植感生活
永续饮食新飨宴

A PALETTE OF GREENS
FOR A SUSTAINABLE DINING EXPERIENCE

*UOB cardmembers enjoy 15% off promotional set menu



茶盐绿竹笋
FRESH BAMBOO SHOOT WITH TEA SALT

PLANT-BASED PROMOTION

SET MENU A

\$108.00++/PAX

冷泡高山乌龙茶

Cold Brew Mountain Oolong Tea

五指毛桃日本椎茸菇炖汤

Double-boiled Soup with Japanese Shitake Mushroom
and Chinese Herb

蔚蓝海洋

(山药细面、胡麻酱花生豆腐、烤杏鲍菇、新鲔鱼)

Cold Dishes Platter

(Chinese Yam Noodle, Bean Curd with Sesame Sauce,
Baked King Oyster Mushroom, Plant-based Tuna)

姜黄纸包鲜蔬

Paper-wrapped Vegetable with Turmeric Sauce

红酱猴头菇

Monkey Head Mushroom with Homemade Red Sauce

玫瑰花草醋

Chilled Rose Vinegar

松露炊饭

Braised Rice with Truffle, Cherry Tomato and Brussel
Sprout

桃胶炖梨

Double-boiled Pear with Peach Gum

PLANT-BASED PROMOTION

SET MENU B

\$128.00++/PAX

紫苏汁果汁

Shiso Juice

绿藻枝豆浓汤

Chlorella and Edamame Thick Soup

食物的灵魂

(桂花鲜百合、甜菜根卷、卤牛蒡、柠檬盐生蚝叶、
雪燕苹果醋、山药卷，味增玉米笋)

Combination Platter of Spring Appetisers

(Fresh Lily Bulb with Osmanthus, Beetroot Roll,
Braised Burdock, Oyster Leaf with Lemon & Salt,
Apple Vinegar with Gum Tragacanth,
Chinese Yam Roll, Baby Corn with Miso)

茶盐绿竹笋

Fresh Bamboo Shoot with Tea Salt

御品山伏茸佐雪山灵芝

Baked Monkey Head Mushroom and
Bai Ling Mushroom

柠檬雪葩

Lemon Sorbet

松露米香羊肚菌

Stir-fried Morel Mushroom with Truffle
and Rice Cracker

桂圆酥 抹茶羊羹

Dried Longan Pastry & Matcha Jelly Cake