

陽明春天

YANG MING SPRING

台灣首屆米其林綠星

Si Chuan
Dou Hua
Restaurant

四川豆花飯莊



UOB CARDS



一起創造植感生活
永續飲食新飨宴

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

**玫瑰花茶醋
Chilled Rose Vinegar**

**黄金白木耳松茸菇炖椰盅汤
Double Boiled Fresh Coconut Soup with White
Fungus and Matsutake Mushroom**

**秘密花园
(芋茸新鲔鱼脆笋, 芥末秋葵, 味增手撕茄子, 冰镇绿
竹笋) Secret Garden Cold Dish Platter
(Crispy Plant-Based Tuna Taro Shoot, Okra with
Wasabi, Shredded Eggplant with Miso, Chilled
Fresh Green Bamboo Shoot)**

**羊肚菌鲍菇米香
Stir-Fried Morel Mushroom with Truffle and Rice
Cracker**

**核桃仁日本甜椒猴头菇
Stir-Fried Monkey Head Mushroom with Japanese
Shishito Pepper**

**高山乌龙茶冷泡日本柚子面 (跟脆炸舞茸菇)
Yuzu Cold Noodles served with Cold Brewed
Mountain Oolong Tea**

**黑糖珍珠甜豆花
Homemade Fine Beancurd with Black Sugar Pearls**

**养颜红枣糕
Steamed Nourishing Red Date Cake**

PLANT-BASED PROMOTION

SET MENU B

\$128.00++/PAX

玫瑰花茶醋
Chilled Rose Vinegar

松茸菇绿藻浓汤
Matsutake Mushroom Chlorella Bisque

食物的灵魂
(甜菜根卷, 卤牛蒡, 山药卷, 话梅小番茄, 橙汁藕带, 盐烤包子橄榄)

Combination Platter of Spring Appetisers
(Beetroot Roll, Braised Burdock with Truffle, Fresh Chinese Yam, Plum Cherry Tomato, Citrus Lotus Root, Salted Baked Brusselsprout)

台湾绿竹笋 (冰镇/热吃)
Fresh Bamboo Shoot (Cold or Hot)

御品山伏茸佐雪山灵芝
Baked Monkey Head Mushroom and Bai Ling Mushroom

柠檬雪耙
Lemon Sorbet

XO酱炒泰国香白米石锅饭 伴 素水饺
XO Stir-Fried Rice with Vegan Dumpling serves in Stone Pot

现冲豆花 抹茶羊羹
Homemade Beancurd with Matcha Pudding