



TAIWAN VEGETARIAN LUNCH MENU

Vegetables and Tropical Fruits Energy Juice \$5
Made with Banana, Guava, Apple, Papaya, Pineapple, Fresh Sprouts, Nuts, Wheat Germ, and other Fresh Ingredients. Healthy, nutritious, and Tasty.

First Course

(Please Select one)

Duet Appetizer

Split Duet of Okra in Pomelo Sauce and Cherry Tomatoes Garnished with Honey Glazed Black Bean

\$7

Japanese Salad

Lettuce, tomatoes and cucumbers, Ghost Flower Plant, Sweet Potato, Purple Cabbage, Aloe, Pumpkin, Asparagus, and Bean Sprouts with Homemade Japanese Dressing Topped with Buckwheat Seeds

\$7

Brownsword Mushroom Pot Soup

Papaya, Lotus Seeds, Red Dates, and Brownsword Mushrooms in Goat Milk Broth

\$7

Entrée

(Please Select one)

Portuguese-Styled Spaguetti

Baby cabbage, Japanese seaweed, mushrooms, and tomatoes on Capellini spaghetti in curry and milk blended into a Portuguese inspired soup-base

\$13

Fragrant Sautéed Hedgehog Mushroom

Asparagus, Broccoli, Cauliflower, Hedgehog Mushroom, Tomatoes, Red and Green Bell Pepper

\$15

Mushrooms and Truffle Rice*

Fried Rice with Italian Truffle Sauce, Asparagus, Day Lily and Wild Mushrooms. A House Specialty

\$18

Dessert

Pumpkin Purée Sweet Soup

Pumpkin, Green beans, and Pearl Barley

\$6

& Seasonal Fruits

\$3

PRIX-FIXE MENU - \$25.95 per person

Please add 15% Service Charge and 8.875% Sales Tax.

*Please add \$7 for this selection if Prix-Fixe option is selected

限量供應, 敬請預訂
Limited Quantity



TAIWAN VEGETARIAN DINNER PRIX-FIXE MENU

Vegetables and Tropical Fruits Energy Juice

\$5

Made with Banana, Guava, Apple, Papaya, Pineapple, Fresh Sprouts, Nuts, Wheat Germ, and other Fresh Ingredients. Healthy, nutritious, and Tasty.

First Course

Duet Appetizer

Split Duet of Okra in Pomelo Sauce and Cherry Tomatoes Garnished with Honey Glazed Black Bean

Second Course

Japanese Salad

Lettuce, tomatoes and cucumbers, Ghost Flower Plant, Sweet Potato, Purple Cabbage, Aloe, Pumpkin, Asparagus, and Bean Sprouts with Homemade Japanese Dressing Topped with Buckwheat Seeds

Third Course

Brownsword Mushroom Pot Soup

Papaya, Lotus Seeds, Red Dates, and Brownsword Mushrooms in Goat Milk Broth

Entrée

(Please Select one)

Portuguese-Styled Spaguetti

Baby cabbage, Japanese seaweed, mushrooms, and tomatoes on Capellini spaghetti in curry and milk blended into a Portuguese inspired soup-base

Fragrant Sautéed Hedgehog Mushroom

Asparagus, Broccoli, Cauliflower, Hedgehog Mushroom, Tomatoes, Red and Green Bell Pepper

Mushrooms and Truffle Rice (Add. \$7)

Fried Rice with Italian Truffle Sauce, Asparagus, Day Lily and Wild Mushrooms. A House Specialty.

Dessert

Pumpkin Purée Sweet Soup

Pumpkin, Green beans, and Pearl Barley

&

Seasonal Fruits

\$35.95 per person

Please add 15% Service Charge and 8.875% Sales Tax.

限量供應, 敬請預訂 Limited Quantity