

## VEGETARIAN APPETISERS 齋頭盤

V1	To Fu & Mushroom Soup 豆腐湯	4.00
V2	Hot & Sour Soup 酸辣湯	4.00
V3	Mixed Vegetable Soup 雜菜湯	4.00
V4	Vegetarian Gourmet Hor D'oeuvres (Minimum for 2) 齋熱拼 (Five assorted appetisers)	per person 6.50
V5	Deep Fried Aubergine with Garlic Flakes 風沙茄子	6.50
V6	Deep Fried Golden Mushroom with Spicy Salt & Chilli 椒鹽金菇	6.50
V7	Crispy Fried Won Tun with Sweet & Sour Sauce 齋雲吞	5.00
V8	Crispy "Seaweed" 齋乾貝崙	4.50
V9	Crispy Vegetarian Spring Rolls (4) 炸齋春卷	4.00
V10	'Lo Hon' Lettuce Wrap 羅漢生菜包	7.50
V11	To Fu Pancake (Mashed To Fu with Diced Pickles & Mushroom) 窩燒豆腐	7.50
V12	Deep Fried To Fu with Spicy Salt & Chilli 椒鹽豆腐	6.50
V13	Deep Fried French Beans with Spicy Salt & Chilli 椒鹽四季豆	6.50
V14	Stir Fried Beansprouts & To Fu with a dash of Supreme Sesame Oil 豆腐炒芽菜	6.80/8.80
V15	Steamed Vegetarian Dumplings 蒸齋餃	4.50
V16	Vegetables Tempura 雜菜天婦羅	7.50
V17	Assorted Spices To Fu 豆腐滷水	5.50

## VEGETARIAN MAIN DISHES 齋類

V18	Fried Aubergine with Sea Spiced Sauce 魚香茄子	9.80
V19	Sweet & Sour To Fu 咕嚕豆腐	8.80
V20	Braised Chinese Mushroom with Seasonal Vegetable 冬菇扒時菜	9.80
V21	Stir Fried Chinese Broccoli with Ginger and Wine Sauce 薑汁芥蘭	8.50
V22	Spinach with Garlic Cloves 蒜子炒菠菜	8.50
V23	Mixed Vegetables Curry 咖哩雜菜	8.80
V24	"Ma Po" Tofu 齋麻婆豆腐	8.80
V25	Stir Fried Mixed Vegetables & To Fu in Garlic Sauce 蒜蓉雜菜豆腐	6.80
V26	Spicy Aubergine Hot Pot 麻辣茄子煲	9.80
V27	Monk's Vegetable Hot Pot 羅漢齋煲	8.80
V28	Vegetarian "Chicken" Stir Fried with Beansprouts 齋雞炒芽菜	8.80
V29	Vegetarian "Chicken" Stir Fried with Mushroom in Black Bean Sauce 豉汁冬菇齋雞	8.80
V30	Vegetarian "Chicken" Stir Fried with Cashew Nuts & French Bean 腰果四季豆齋雞	8.80
V31	Sizzling Aubergine To Fu & Green Pepper in Black Bean Sauce 鐵板豉汁茄子豆腐	9.80
V32	Sizzling Japanese Style To Fu with Mushroom in Satay Sauce 鐵板沙爹玉子豆腐	9.80
V33	Fried Noodle with Beansprout and Soya Sauce 豉油皇芽菜炒麵	5.50
V34	Vegetarian Singapore Fried Vermicelli 齋星洲炒米	7.50
V35	Mixed Vegetables Fried Rice 雜菜炒飯	7.50