

Placing fresh ingredients at the forefront of every homemade dish, Miss Lee serves modern Chinese vegetarian cuisine that will satisfy every craving. Our latest menu features recommended dishes from Michelin-starred Chef Siu Hin-Chi, who brings culinary insight and expertise in presenting a refined and wholesome plant-based dining experience.

憑著對健康美食的滿腔熱忱，「李好純」團隊致力推廣新派中式素食。透過豐富多變的食材配搭及中西合璧的烹飪技巧，不勝枚舉的素食美饌相應而生。我們更邀得米芝蓮星級大廚——蕭顯志師傅擔任客席顧問，為菜式創作及中式烹調技巧提供專業意見，務求打造令人眼前一亮的用餐體驗。





GREEN 蔬菜

GOLDEN FLOWERS 黃金花 - \$128

Cauliflower with Salted Egg Yolk 鹹蛋黃椰菜花

AF DF EF GF V

Braised Mushroom, Pumpkin Purée

燴雜菌、南瓜蓉

GREEN OCEAN 青出於蘭 - \$118

Steamed Egg with Broccoli Purée 西蘭花蒸蛋

AF DF EF GF V

Snow Swallow, Baby Carrot, Baby Corn, Kale, Parmesan Chips

雪燕、小甘荀、小粟米、羽衣甘藍、巴馬臣芝士片

FLOATING BOAT 餡大包鮮 - \$118

Lettuce Wrap 生菜包

AF DF EF GF V

Chopped Bean Curd, Preserved Vegetables, Thai Spices, Lime

豆渣粒、榨菜、泰式醬汁、青檸

FLOWER BOUQUET 開卷有益 - \$98

Mixed Vegetable Wrap 蔬菜卷

AF DF EF GF V

Julienned Cabbage and Carrot, Beetroot, Shiitake Mushroom

椰菜絲、甘荀絲、紅菜頭、冬菇



Chef's Recommendation 星級廚師推介



Organic 有機

AF = Allium Free 不含五辛 | DF = Dairy Free 不含奶 | EF = Egg Free 不含蛋 | GF = Gluten Free 不含麩質 | V = Vegan 純素



FUNGI 菇菌

SMOKY QUARTZ 串串燻香 - \$98

Mixed Mushroom and Asparagus Skewers 雜菌蘆筍串燒

AF DF EF GF V

King Oyster Mushroom, Shiitake Mushroom, Vegan Smoked Mayo

杏鮑菇、冬菇、煙燻素蛋黃醬

FIRE BALLS 咕嚕梅妹 - \$158 🍷 🍷

Sweet and Sour Mixed Mushroom 菠蘿咕嚕菇

AF DF EF GF V

King Oyster Mushroom, Lion's Mane Mushroom, Pineapple, Sweet Plum Sauce,

Zucchini, Green Apple, Bell Pepper

杏鮑菇、猴頭菇、菠蘿、甜梅汁、意大利青瓜、青蘋果、甜椒

MISTY VEIL 溫菇芝新 - \$118 🌿

Sheet Noodles with Shredded King Oyster Mushroom 杏鮑菇絲粉皮

AF DF EF GF V

Cucumber, Homemade Vegan Sesame Sauce

青瓜、自家製素芝麻汁

WHITE SYMPHONY 笙笙不息 - \$138 🍷 🍷

Braised Bamboo Pith stuffed with Enoki Mushroom 竹笙金菇卷

AF DF EF GF V

Celeriac Purée, Fresh Lily Bulbs

芹菜頭蓉、鮮百合



SOY 大豆

THE BUN 包李掂 - \$138

Chickpea Sliders in Chinese Style 鷹嘴豆包

AF DF EF GF V

Julienned Carrot and Cabbage, Wasabi Mayo, Crispy Lotus Root

甘筍絲、椰菜絲、芥末蛋黃醬、蓮藕薄脆

SPRING BLOSSOM 含苞待放 - \$148

Mushroom Dumplings with Fermented Bean Curd Sauce 鮮菌石榴球配南乳汁

AF DF EF GF V

Snow Fungus, Broccolini

雪耳、長柄西蘭花

GARDEN SOIL 豆在腐中泣 - \$138

Deep Fried Bean Curd Rolls 炸豆腐卷

AF DF EF GF V

Bean Curd Sheet, Bean Curd, Sweet & Sour Sauce

腐皮、豆腐、甜酸汁

TOFU ON FIRE 野火燒不盡 - \$168

Braised Bean Curd with Morel Mushroom 羊肚菌燒豆腐

AF DF EF GF V

King Oyster Mushroom, Dried Shiitake Mushroom, Porcini Purée

杏鮑菇、乾冬菇、牛肝菌蓉



Chef's Recommendation 星級廚師推介



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MARROW 瓜果

PUMPKIN TRIO 金湯玉露 - \$98 🍵 🍵

Mushroom Dumpling in Pumpkin Soup 金湯鮮菌石榴球

AF DF EF GF V

Truffle, Diced Pumpkin, Pumpkin Seeds

松露、南瓜粒、南瓜籽

DRIFTING CLOUDS 雲海茫茫 - \$178 🍵 🍵

Homemade Pumpkin Wonton 自家製南瓜雲吞

AF DF EF GF V

Pumpkin, Pine Nut, Ricotta Cheese, Hazelnut Cream

南瓜、松子、軟芝士、榛子忌廉

WINTER MELODY 冬日戀瓜 - \$158 🌿

Braised Winter Melon 素滷冬瓜

AF DF EF GF V

Taro Purée, Preserved Vegetables, Chinese Cabbage,

Pearl Barley, Savoy Cabbage

芋頭蓉、梅菜、小白菜、洋薏米、皺葉椰菜

EGG-CELLENT PLANT 婆婆麻麻 - \$148 🍵 🍵 🌶️

Mapo Eggplant and Bean Curd 麻婆茄子豆腐

AF DF EF GF V

Chopped Bean Curd, Sichuan Pepper, Hot Sauce, served with Kale Rice

豆渣粒、花椒、辣醬，配羽衣甘藍飯

SMASHING PUMPKIN 喃南芝語 - \$98

Pumpkin Cake with Sesame and Walnut 芝麻合桃南瓜餅

AF DF EF GF V



ROOT 根莖

YAMA FRIES 關淮備芝 - \$98

Yam Fries 炸淮山條

AF DF EF GF V

Black Truffle, Vegan Mayo, Lemon Drops

黑松露、素蛋黃醬、檸檬汁

LIFE OF PINE 輕輕鬆松 - \$98

Mixed Vegetables with Tapioca Crackers 松子菜粒配木薯脆片

AF DF EF GF V

Pine Nut, Carrot, Celeriac, Water Chestnut

松子、甘荀、西芹、馬蹄

EN ROOT 門冬芋對 - \$148

Taro and Mushroom Patty 香煎冬菇芋蓉

AF DF EF GF V

Morel Mushroom, Asparagus, Baby Carrot, Seaweed Powder

野生羊肚菌、蘆筍、小甘荀、紫菜粉

MIGHTY WATERFALL 麵紅耳赤 - \$138

Yam Noodles with Diced Zucchini 淮山麵配意大利青瓜粒

AF DF EF GF V

Mushroom, Preserved Vegetables

蘑菇、榨菜



Chef's Recommendation 星級廚師推介



Organic 有機



GRAIN 穀物

AMAZING MAIZE 滄海一粟 - \$98

Celtuce, Carrot & Sweet Corn Salad 萵筍甘筍粟米沙律

AF DF EF GF V

Julienned Celtuce and Carrot, Black Fungus, Quinoa, Vegan Sesame Sauce

萵筍絲、甘筍絲、藜麥、黑木耳、素芝麻汁

ROLLING STONES 長話短薯 - \$118 🍷 🍷

Mashed Potato with Rice Noodle Rolls 腸粉配薯蓉

AF DF EF GF V

Vegan Caviar, Black Truffle Onion Mashed Potato

純素魚子醬、黑松露洋蔥薯蓉

FUNGI FARM 意形肝菌 - \$158

Black Truffle Pearl Barley Risotto 黑松露雜菌燴薏米飯

AF DF EF GF V

Porcini, Chanterelle Mushroom, Parmesan Cheese

牛肝菌、雞油菌、巴馬臣芝士

LOTUS LEAF 粗蔬大葉 - \$148 🍷 🍷

Multigrain Rice Wrapped in Lotus Leaf 雜穀荷葉飯

AF DF EF GF V

Corn, Pine Nut, Raisin, Fresh Lily Bulbs, Zucchini

粟米、松子、提子乾、新鮮百合、意大利青瓜



FRUIT 果實

PEAR-FECT SNOW 雪中別梨 - \$98

Osmanthus Wine Poached Pear 桂花陳酒煮香梨

AF **DF** **EF** **GF** **V**

Snow Swallow, Quinoa

雪燕、藜麥

AVOMANGO 開花結果 - \$98

Avocado Mousse 牛油果慕絲

AF **DF** **EF** **GF** **V**

Diced Mango and Mango Purée, Dark Chocolate

芒果粒及芒果蓉、黑朱古力

BLEW-BERRY SWEET 莓花間竹 - \$88

Bean Curd Pudding 豆腐花

AF **DF** **EF** **GF** **V**

Caramel Crunch, Blueberries

焦糖碎、藍莓



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