



MISS LEE

A LA CARTE

APPETISER 前菜

- CUCUMBER SALAD 涼拌青瓜** 🌿 \$128
Fungus, Pearl Tomato, Ginger Sesame Dressing
羊肚耳、珍珠番茄、芝麻薑汁
- LETTUCE WRAP 生菜包** 🌿 🔥 🌱 \$128
Chopped Bean Curd, Pickled Vegetables, Rice Cracker, Hot Sauce
豆腐乾、榨菜、鍋巴、辣汁
- SICHUAN PEPPER SALT BEAN CURD 椒鹽脆皮豆腐** \$88
- YAM & SWEET POTATO FRIES 炸淮山及番薯條** 🌱 🌿 \$108
Ground Bean Vegan Mayo
磨豉素蛋黃醬
- CRISPY GOURD SPRING ROLLS 葫蘆瓜春卷** \$128
Morel, Bottle Gourd, Glass Noodle, Sesame Tofu Dip
羊肚菌、葫蘆瓜、粉絲、胡麻豆腐醬
- CRISPY RICE NOODLE ROLLS IN POTATO FOAM 脆腸粉伴薯蓉泡沫** 🍷 \$128
Ground Sesame, Scallion, Preserved Mustard Cabbage
芝麻、乾蔥、梅菜
- HOMEMADE SCALLION PANCAKES 自家製蔥油餅** 🌿 \$128
Vegan Cheese, Pepper, Sweet Vinegar
純素芝士、胡椒、甜醋
- 🍄 **GOLDEN CAULIFLOWER 黃金椰菜花** \$128
Salted Egg Yolk, Braised Mushroom, Pumpkin Purée
鹹蛋黃、燴雜菌、南瓜蓉
- GRILLED LION'S MANE MUSHROOM IN STEAMED BUN 烤猴頭菇刈包** 🌿 \$128
Served with Yam Fries; Kimchi, Burdock, Sweet Onion, Ground Bean Vegan Mayo
配炸淮山條：泡菜、牛蒡、甜洋蔥、磨豉素蛋黃醬

SOUP 湯

- DOUBLE-BOILED MUSHROOM SOUP 百菌養生燉湯** 🌱 🍷 🌿 \$88
Agaricus Mushroom, Sea Coconut, Cashew
姬松茸、海底椰、腰果
- HOT & SOUR SOUP WITH DUMPLINGS 酸辣湯配椰菜黑木耳餃** 🔥 🌱 \$88
Cabbage & Black Fungus Dumplings, Egg Tofu, Bamboo Shoot, Enoki Mushroom
黑木耳椰菜餃、玉子豆腐、冬筍絲、金針菇

MAIN 主菜

-  **SHREDDED TURNIP IN FLAT RICE NOODLE ROLLS 蘿蔔絲陳村粉卷** \$148
Limited Availability; Braised Seasonal Mushroom, Gooseberry Cream Sauce
限量供應：時令菌饌、仁稔忌廉汁
- X.O. WATER BAMBOO FRIED RICE X.O. 醬頭抽茭白筍炒飯**   \$148
Premium Soy Sauce, French Beans, Bell Pepper, Sweet Corn, Crunchy Radish
法邊豆、甜椒、粟米、脆菜脯
- POTATO STRIPS WITH COLD NOODLES 酸辣涼麵配土豆絲**  \$158
Fungus, Bamboo Shoot, Bamboo Pith
羊肚耳、竹筍、竹笙
- MAPO EGGPLANT & BEAN CURD 麻婆茄子豆腐**    \$158
Served with Kale Rice; Chopped Bean Curd, Sichuan Pepper, Hot Sauce
配羽衣甘藍飯：豆腐、花椒、辣醬
-  **SWEET & SOUR MIXED MUSHROOM 菠蘿咕嚕菇**    \$158
King Oyster and Lion's Mane Mushrooms, Pineapple, Sweet Plum Sauce, Zucchini,
Bell Pepper
杏鮑菇、猴頭菇、菠蘿、山楂甜梅汁、意大利青瓜、甜椒
-  **COURGETTE ZUCCHINI TART 芝士腐乳翠玉瓜撻** \$198
Fermented Bean Curd, Ricotta Cheese, Chinese Wampi, Tomato Sauce
腐乳、軟芝士、黃皮、番茄醬







DESSERT 甜品

- WATER CHESTNUT JELLY 馬蹄露**   \$88
Osmanthus, Longan
桂花、龍眼
- TOFU ICE CREAM 腐竹豆腐雪糕**   \$88
Gorgon Fruit, Sago, Pearl Peach Gum
雞頭米、西米、珍珠桃膠
-  **TANGERINE PEEL CUSTARD PUDDING 陳皮燉蛋**   \$98
Preserved Plum Jelly
話梅啫喱

We have dedicatedly sourced a range of local ingredients, sauces and condiments from the below suppliers in support of the local community:

我們用心挑選一系列本地食材和醬料入饌，以支持香港原創品牌並展現其獨有風味。合作供應商如下：

Kowloon Soy Co 九龍醬園 | Tai Ma Sauce 大孖醬園 | Wong Wing Kee 王榮記 | Shu Kee 樹記腐竹 | Luen Kee Ho 聯記號
Ga Kee 近記 | Pat Chun 八珍 | Luen Hing Hoo 順興行

 = Chef's Recommendation 廚師推介  = Spicy 辣  = Contains Nuts 含有果仁
 = Allium Free 不含五辛  = Gluten Free 不含麩質  = Vegan 純素

All prices are subject to 10% service charge 所有價目另收加一服務費

