



靈芝

LING ZHI  
VEGETARIAN

SINCE 1991

# chef profile

## NEW CHEF IN THE HOUSE



A native of Guangxi, China, Chef Michael Huang brings over 17 years of distinguished culinary experience, rooted in Chinese cuisine and enriched by refined expertise in Western and Japanese techniques. Since beginning his career in 2009, he has trained in respected establishments in Shanghai, earning recognition for his creativity, precision, and dedication to the craft. In 2017, he was appointed Executive Chef at Wujie in Shanghai, a Michelin-starred vegetarian restaurant, where he played a key role in shaping the kitchen's direction and strengthening its reputation for modern vegetarian cuisine.

Now leading the kitchen at LingZhi, Chef Huang combines his mastery of modern vegetarian with a deep respect for premium seasonal ingredients.


He reimagines classic Chinese flavours with a touch of finesse, creating dishes that are elegant, innovative, and full of character. His vision is to celebrate the beauty, diversity, and sophistication of vegetarian cuisine, inspiring every guest through plates that honour both tradition and creativity.

来自山水甲天下的广西桂林，黄自强厨师长自2009年投身餐饮业以来，已在中餐素食的天地里耕耘十七载。他的烹饪之路始于上海，在多家知名餐厅的历练中，他以创意、精准和执着赢得业界的认可。2017年，他担任上海著名素食餐厅“大蔬无界”的行政总厨，主导厨房方向，进一步奠定了餐厅在现代素食领域的地位。那段经历，让他将素食料理推向新的高度，也奠定了他独特的料理风格。如今，黄厨师长在灵芝把素食与融合料理的精髓发挥得更淋漓尽致。他善于捕捉时令食材的变化，以中式风味为根，以西式艺术的精致手法为翼，为宾客呈现一道道优雅、创新且个性鲜明的素食佳肴。他的愿景很简单，也很真诚——让素食料理不止是餐桌上的选择，而是一种可以触动人心的艺术体验。他希望宾客在每一道菜中，都能感受到素食的美感、多样与格调，并在传统与创意的交织中获得启发。

# 灵芝菜单

## À LA CARTE MENU

### 前菜 | APPETISER

巴山素肺片 (冷菜) 

Spicy Assorted Fungus in Chilli Oil (Cold Dish)  
\$28

山楂树之恋 (冷菜)

Chilled Tomato  
with Chef's Homemade Sauce (Cold Dish)  
\$19.8

金薯兆丰年(冷菜)

Honey Potato  
with Osmanthus Flower (Cold Dish)  
\$16.8

火龙果芥末猴头菇

Wasabi-mayo Monkey Head Mushroom  
served in Fresh Dragon Fruit  
\$28

### 汤 | SOUP

灵芝养颜炖汤

Double-boiled Nourishing  
LingZhi Soup  
\$14 (每位/per person)

有机羽衣甘蓝羹

Braised Organic Kale Broth  
\$12 (每位/per person)

Gross bills will be subjected to 10% service charge and prevailing government tax.  
Menus and prices are subject to change.



SIGNATURE DISHES  
招牌菜



CONTAINS UNFERTILISED EGGS  
含未受精蛋成份





CONTAINS MILK  
含有奶成份

## 灵芝菜单

# À LA CARTE MENU

### 汤 | SOUP

松露蘑菇汤  

Truffle Mushroom Bisque served in Stone Pot  
\$14 (每位/per person)

四川酸辣汤

Hot and Sour Soup  
\$10 (每位/per person)



金箔冬茸燕窝羹

Braised Bird's Nest and Winter Melon  
topped with Bamboo Shoot  
\$30 (每位/per person)

### 精美小菜 | DELICACIES

孢子甘蓝香辣牛肝菌


Spicy Porcini Mushroom with Brussels Sprouts  
\$38

黄金猴菇排  

Crispy Lion's Mane Mushroom Steak  
\$28

糖醋藕排

Sweet and Sour Lotus Root Ribs  
\$22

奇思妙香 

Mala-Spiced Fungus Medley with King Oyster Mushroom  
\$29.8

Gross bills will be subjected to 10% service charge and prevailing government tax.  
Menus and prices are subject to change.

 SIGNATURE DISHES  
招牌菜


 CONTAINS UNFERTILISED EGGS  
含未受精蛋成份

 CONTAINS MILK  
含有奶成份


# 灵芝菜单

## À LA CARTE MENU


### 精美小菜 | DELICACIES

三杯煎酿羊肚菌 


Pan-fried Stuffed Morel Mushroom  
with 'San Bei' Sauce  
\$38.8

宫廷素甲 


Vegetarian Goose and Crispy Beancurd Skin  
served with Wheat Wrap  
\$26 (8片/pcs)

金枝玉叶 

Vegetarian Satay served in Pineapple  
\$22 (4支/sticks)

芝士焗时蔬 


Baked Seasonal Vegetables with Cheese  
\$26.8

南乳香芋粉丝煲 

Braised Yam and Vermicelli  
with Fermented Beancurd Sauce served in Claypot  
\$22

芋砵飘香

Assorted Vegetables served in Yam Ring  
\$26

石锅咖喱杂菜伴炸馒头 

Curry Mixed Vegetables in Claypot  
served with Deep-fried 'Man Tou'  
\$24

Gross bills will be subjected to 10% service charge and prevailing government tax.  
Menus and prices are subject to change.

 SIGNATURE DISHES  
招牌菜

 CONTAINS UNFERTILISED EGGS  
含未受精蛋成份

 CONTAINS MILK  
含有奶成份

## 灵芝菜单

# À LA CARTE MENU

### 精美小菜 | DELICACIES

香辣四季豆

Stir-fried French Beans with Fragrant Spicy Sauce  
\$18

夏日风情 

Sautéed Asparagus, Macadamia Nuts  
and Fresh Lily Bulbs served in Crispy Basket  
\$26

赛人参


Radish with Ginseng, Bamboo Shoots and Mushroom  
\$22

金瓜鼎湖上素


Assorted Mushrooms and Fungus in Pumpkin Purée  
\$32.8

宫保脆善

Crispy Vegetarian Eel with 'Kung Pao' Sauce  
\$22.8

庆余年 

Monkey Head Mushroom in Homemade Tangy Broth  
\$29.80

咖喱素珍 

Grilled Plant-based Treasures in Curry Sauce  
\$24 (4片/pcs)

香麻烤素珍

Grilled Plant-based Treasures in Signature Sauce  
\$26 (6片/pcs)

Gross bills will be subjected to 10% service charge and prevailing government tax.  
Menus and prices are subject to change.



SIGNATURE DISHES  
招牌菜



CONTAINS UNFERTILISED EGGS  
含未受精蛋成份



CONTAINS MILK  
含有奶成份

## 灵芝菜单

# À LA CARTE MENU


## 豆腐菌类 | BEANCURD

石锅桃胶麻婆豆腐


'Mapo' Tofu with Peach Gum served in Stone Pot  
\$24

姬松茸炖豆腐

Stewed Himematsutake Mushroom with Tofu  
\$26.8

辣子猴头菇 

Firecracker Monkey Head Mushroom  
\$26

咕嚕玉 

Sweet and Sour Button Mushroom with Green Apple  
\$20

翡翠豆腐  

Homemade Beancurd topped with Fresh Mushroom  
\$24 (4件/pcs)

## 面与饭 | NOODLES AND RICE

炸酱面

'Zha Jiang' Noodles  
\$20

榄菜芥兰干炒河粉

Fried 'Hor Fun' with Olive Vegetables and 'Kai Lan'  
\$18

Gross bills will be subjected to 10% service charge and prevailing government tax.  
Menus and prices are subject to change.



SIGNATURE DISHES  
招牌菜



CONTAINS UNFERTILISED EGGS  
含未受精蛋成份



CONTAINS MILK  
含有奶成份

## 灵芝菜单

# À LA CARTE MENU

## 面与饭 | NOODLES AND RICE

五彩缤纷炒糙米饭

Fried Brown Rice with Vegetables

\$20

## 甜品 | DESSERT

香茅芦荟冻, 青柠索贝


Chilled Aloe Vera and Lemongrass Jelly  
topped with Lime Sorbet

\$10 (每位/per person)

桃胶杏仁茶

Almond Cream with Peach Gum

\$10 (每位/per person)

竹炭脆奶 

Crispy Charcoal Milk Roll

\$14 (6粒/pcs)

杨枝甘露

Mango Cream with Pomelo

\$6 (每位/per person)

陈皮红豆沙

Red Bean Cream with Orange Peel

\$8 (每位/per person)

黑糯米椰子雪糕

Black Glutinous Rice with Coconut Ice-cream

\$12 (每位/per person)

Gross bills will be subjected to 10% service charge and prevailing government tax.  
Menus and prices are subject to change.



SIGNATURE DISHES  
招牌菜



CONTAINS UNFERTILISED EGGS  
含未受精蛋成份



CONTAINS MILK  
含有奶成份