

靈芝

LING ZHI  
VEGETARIAN

- Since 1991 -

# 匠心素食 · 始于1991

## Vegetarian Dining, Thoughtfully Crafted Since 1991

Founded in 1991, LingZhi Vegetarian embodies a modern and elegant approach to vegetarian dining. Rooted in a philosophy of nourishment and balance, each dish is crafted with care using premium, all-natural ingredients, allowing their natural character to shine.

Using time-honoured culinary techniques, our chefs draw out the depth and purity of every ingredient, creating flavours that are clean, layered and deeply satisfying, with a lightness that never compromises.

A multi-award-winning name at the RAS Epicurean Star Awards, including Best Healthy Restaurant (2024) and Best Vegetarian Restaurant across consecutive years, LingZhi Vegetarian continues to set the benchmark for premium vegetarian dining in Singapore.

Step into a space where restraint meets refinement, and experience vegetarian cuisine at its most thoughtful and complete.

自1991年成立以来，灵芝素食秉承现代与优雅的素食理念。我们坚持“养生与平衡”的理念，每一道菜都选用优质天然食材，用心呈现食材原本的风味。

我们的厨师团队运用传统烹饪方式，细致带出食材的层次与口感，让每一道菜既清爽又有滋味，同时吃得轻松无负担。

灵芝素食多年来荣获新加坡餐饮协会星级大奖，包括2024年“最佳健康餐厅”，以及连续多年“最佳素食餐厅”，展现我们在素食餐饮领域的实力与坚持。

欢迎来到灵芝素食，在舒适雅致的环境中，享受一顿用心烹调、轻松自在的素食体验。



招牌菜  
Signature Dish



含未受精蛋成份  
Contains Unfertilised Eggs



含有奶成份  
Contains Milk

这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考，或与菜式不尽相同。  
All prices indicated are subject to 10% service charge and prevailing government taxes.  
Food pictures may differ from actual dish presentation.





# TOP 10 十大名菜



**T1 三杯煎酿羊肚菌 \$38.8**  
Pan-fried Stuffed Morel Mushroom with 'San Bei' Sauce

**T2 松露蘑菇汤 \$14 (每位/per person)**  
Truffle Mushroom Bisque served in Stone Pot

**T6 咕嚕玉 \$20**  
Sweet and Sour Button Mushroom with Green Apple

**T7 南乳香芋粉丝煲 \$22**  
Braised Yam and Vermicelli with Fermented Beancurd Sauce served in Claypot

**T3 宫廷素甲 \$26 (8片/pcs)**  
Vegetarian Goose and Crispy Beancurd Skin served with Wheat Wrap

**T4 翡翠豆腐 \$24 (4件/pcs)**  
Homemade Beancurd topped with Fresh Mushroom

**T5 辣子猴头菇 \$26**  
Firecracker Monkey Head Mushroom

**T8 宫保脆善 \$22.8**  
Crispy Vegetarian Eel with 'Kung Pao' Sauce

**T9 夏日风情 \$26**  
Sautéed Asparagus, Macadamia Nuts and Fresh Lily Bulbs served in Crispy Basket

**T10 奇思妙香 \$29.8**  
Mala-spiced Fungus Medley with King Oyster Mushroom

# 前菜

## APPETISER

火龙果芥末猴头菇

Wasabi-mayo

Monkey Head Mushroom  
served in Fresh Dragon Fruit

\$ 28



金薯兆丰年  
Honey Potato  
with Osmanthus Flower  
\$ 16.8



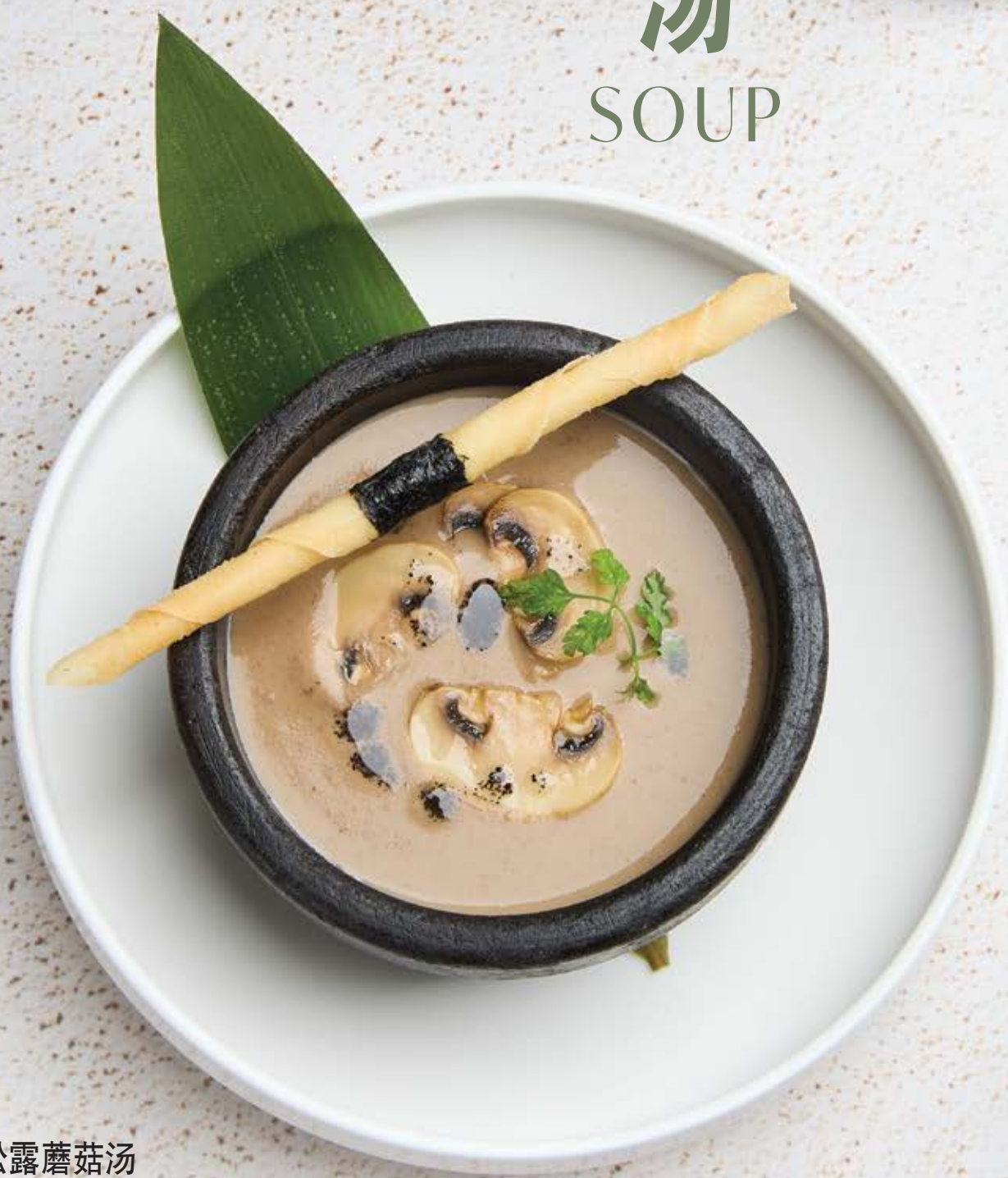
巴山素肺片  
Spicy Assorted Fungus  
in Chilli Oil  
\$ 28



山楂树之恋  
Chilled Tomato with  
Chef's Homemade Sauce  
\$ 19.8



# 汤 SOUP



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





有机羽衣甘蓝羹  
Braised Organic  
Kale Broth  
\$ 12 (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)



四川酸辣汤  
Hot and Sour Soup  
\$ 10 (每位/per person)



灵芝养颜炖汤  
Double-boiled  
Nourishing  
Ling Zhi Soup  
\$ 14 (每位/per person)





# 菌 MUSHROOM



庆余年  
Monkey Head Mushroom  
in Homemade Tangy Broth  
\$ 29.8





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



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



奇思妙香  
Mala-spiced Fungus  
Medley with King  
Oyster Mushroom  
\$ 29.8

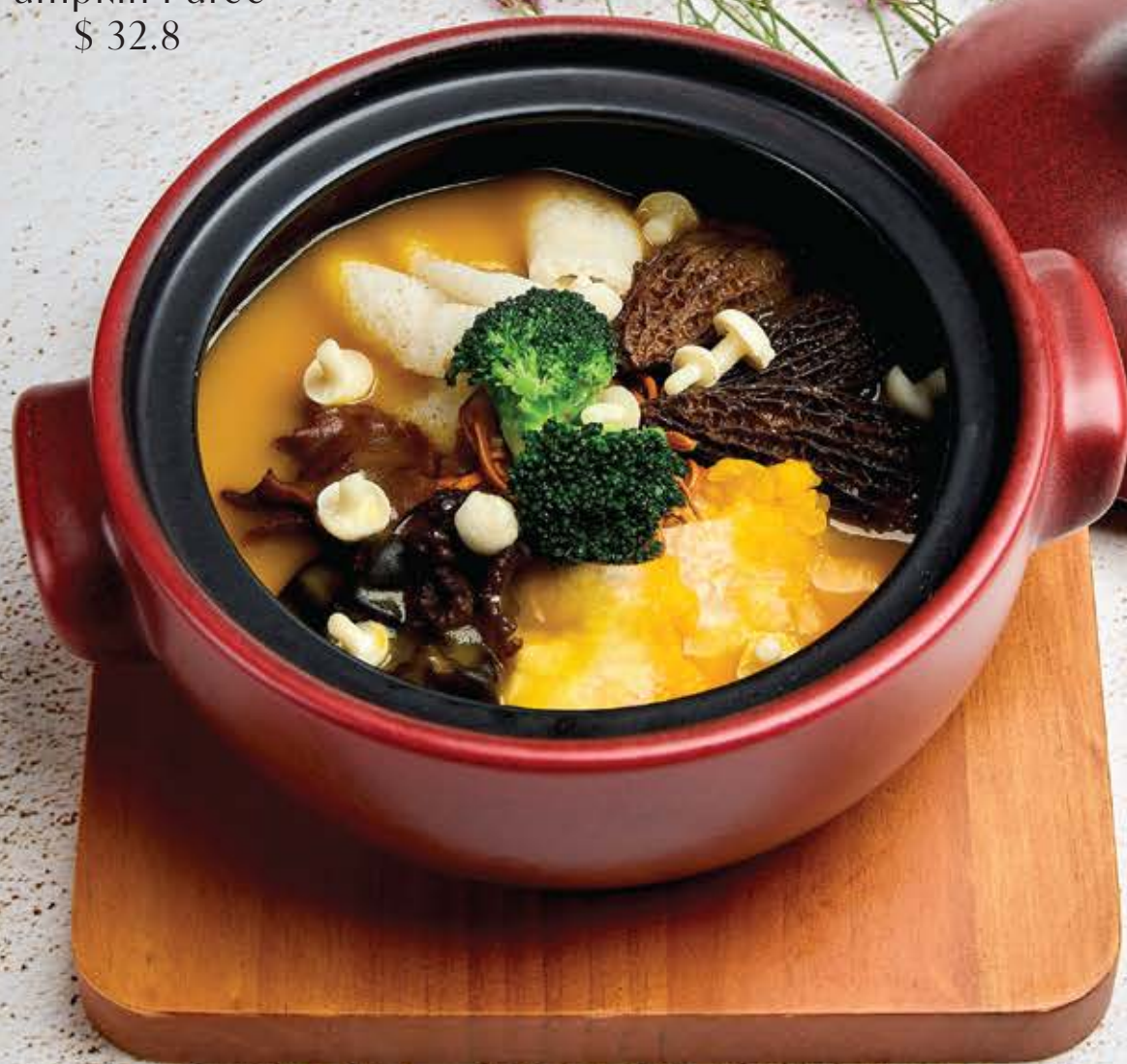




三杯煎酿羊肚菌  
Pan-fried Stuffed  
Morel Mushroom with  
'San Bei' Sauce  
\$ 38.8



金瓜鼎湖上素  
Assorted Mushrooms  
and Fungus in  
Pumpkin Purée  
\$ 32.8



# 精美 小菜

DELICACIES



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



糖醋藕排  
Sweet and Sour  
Lotus Root Ribs  
\$ 22



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

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



石锅咖喱杂菜伴炸馒头  
Curry Mixed Vegetables in  
Claypot served with  
Deep-fried 'Man Tou'  
\$ 24



芝士焗时蔬  
Baked Seasonal  
Vegetables with Cheese  
\$ 26.8





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

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





赛人参  
Radish with Ginseng,  
Bamboo Shoots and  
Mushroom  
\$ 22

宫保脆善  
Crispy Vegetarian Eel with  
'Kung Pao' Sauce  
\$ 22.8



香辣四季豆  
Stir-fried French Beans  
with Fragrant Spicy Sauce  
\$ 18



# 豆腐

## BEANCURD



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





辣子猴头菇  
Firecracker Monkey  
Head Mushroom  
\$ 26



咕嚕玉  
Sweet and Sour  
Button Mushroom  
with Green Apple  
\$ 20



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

# 面 与 饭

NOODLES  
& RICE



炸酱面

'Zha Jiang' Noodles

\$ 20



五彩缤纷炒糙米饭  
Fried Brown Rice with  
Vegetables  
\$ 20



榄菜芥兰干炒河粉  
Fried 'Hor Fun' with  
Olive Vegetables  
and 'Kai-Lan'  
\$ 18

甜品  
DESSERT

桃胶杏仁茶  
Almond Cream with  
Peach Gum  
\$ 10 (每位/per person)



陈皮红豆沙  
Red Bean Cream with  
Orange Peel  
\$ 8 (每位/per person)



杨枝甘露  
Mango Cream with Pomelo  
\$ 6 (每位/per person)



黑糯米椰子雪糕  
Black Glutinous Rice with  
Coconut Ice-cream  
\$ 12 (每位/per person)



香茅芦荟冻, 青柠索贝  
Chilled Aloe Vera and  
Lemongrass Jelly topped  
with Lime Sorbet  
\$ 10 (每位/per person)



竹炭脆奶  
Crispy Charcoal  
Milk Roll  
\$ 14 (6粒/pcs)

