靈芝 美蔬

LING ZHI

GREENS

– Since 1991 –

品味蔬食之美，邂逅艺术之境

LingZhi Greens – A New Chapter Begins

Since 1991, award-winning LingZhi has been cherished for its creative Chinese vegetarian cuisine, where tradition, craftsmanship and wholesome dining come together beautifully.

Now evolving into LingZhi Greens, we begin a new chapter with a new home, a refreshed menu and a contemporary dining experience, while remaining guided by the same philosophy that has inspired generations of diners: celebrating the beauty and flavour of nature's finest ingredients.

At the heart of every dish are premium vegetables, prized mushrooms and fungi, seasonal harvests and carefully selected organic ingredients. Through refined Chinese culinary techniques, our chefs bring out their natural flavours, textures and aromas, revealing the elegance, depth and richness of Chinese vegetarian cuisine.

Beloved signatures continue to be served alongside innovative new creations, each thoughtfully crafted to showcase the richness and versatility of nature's bounty.

Whether you are a long-time supporter or a first-time guest, LingZhi Greens invites you to discover modern Chinese vegetarian dining in a warm, uplifting and artfully inspired setting.

自1991年创立以来，屡获殊荣的灵芝素食，始终以匠心演绎中华蔬食文化，将健康、品味与人文融于一席之间，陪伴无数食客走过三十余载美好时光。

如今，我们以全新名字灵芝美蔬，开启崭新的篇章。

「美蔬」，取意于美好的蔬食；亦谐音「美术」，寓意美食与艺术的相遇。在这里，佳肴与名家丹青翰墨相互映衬，营造出一处品味美食、欣赏艺术、沉淀心灵的雅致空间。

每一道菜肴，皆以精选时蔬、珍稀菌菇、时令食材及有机原料为本，通过细腻的中式烹饪技艺，展现食材最自然、最纯粹的风味。

经典招牌依然传承，新创佳肴不断呈现。无论是熟悉的老朋友，还是初次到访的新知，都能在灵芝美蔬感受蔬食的雅致、艺术的温度，以及相聚的欢愉。

灵芝美蔬，诚邀您在笔墨丹青之间品味自然，在植物为本之中感受生活之美。

招牌菜
Signature Dish

含未受精蛋成份
Contains Unfertilised Eggs

含有奶成份
Contains Milk

若您对本店食物有任何过敏，请预知我们的服务员。这菜单呈示的价格得另加 10% 服务费及政府消费税。食用生的或未充分煮熟的肉类、海鲜、贝类、家禽或鸡蛋可能会增加患食源性疾病的风险。图片仅供参考，或于菜式不尽相符。
Kindly inform our staff if you have any dietary restrictions.
All prices indicated are subject to 10% service charge and prevailing government tax.
Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.
Food pictures may differ from actual dish presentation.

靈芝 美蔬

LING ZHI
GREENS

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

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

TOP 10 十大名菜

T6 **咕噜玉 $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

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

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

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

牛肝菌焖豆腐煲
Braised Beancurd with
Porcini Mushroom
served in Claypot
$ 32

辣子猴头菇
Firecracker Monkey
Head Mushroom
$ 26

咕噜玉
Sweet and Sour
Button Mushroom
with Green Apple
$ 20

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)

金甲云珍菌
Golden 'Yun Zhen'
Mushroom
$ 28

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

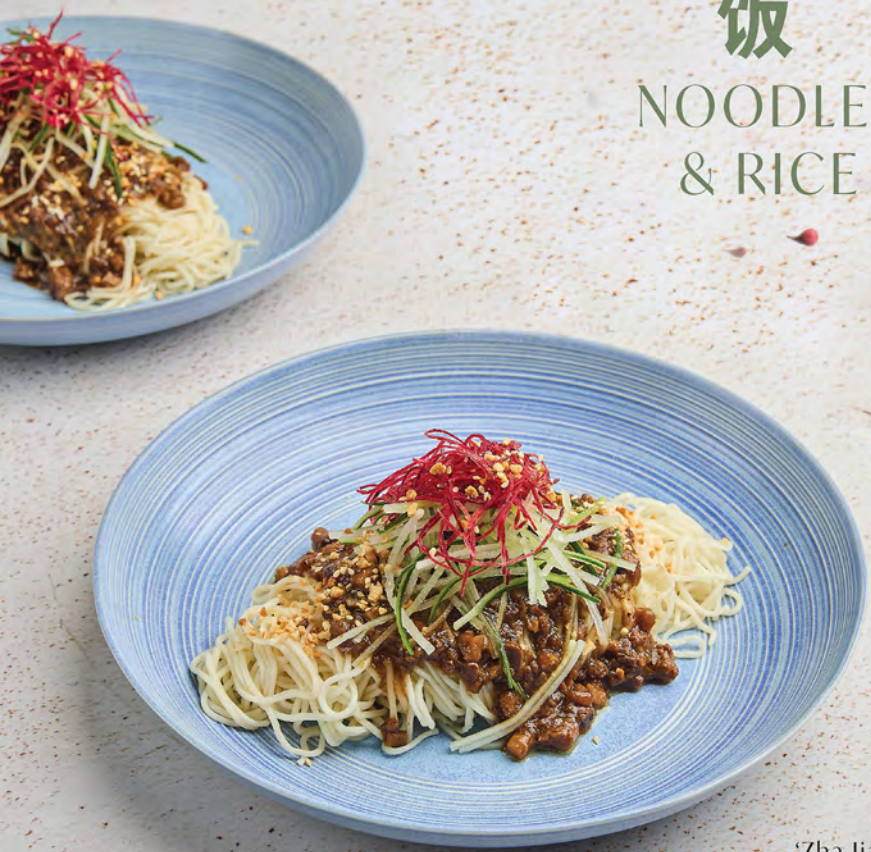
豆腐
BEANCURD

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

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 Tofu with
Himematsutake
Mushroom
$ 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

橄菜芥兰干炒河粉
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)