LUNG KING HEEN

New Year's Eve
Vegetarian Dinner Menu
Thursday, 31 December 2026

龍 景 軒 拼 盤
香麻素鵝　脆炸素菜盒　乾燒鮮菌
Lung King Heen Appetiser Selection
Marinated Tofu Sheet with Sesame Oil
Crispy Spring Roll with Vegetables
Marinated Assorted Mushroom in Sweet and Sour Sauce

黑 松 露 白 菌 素 菜 釀 焗 牛 油 果
Baked Avocado with Vegetables, Mushroom and Black Truffle

松 茸 菜 膽 燉 官 燕
Double-boiled Superior Bird's Nest Soup with Matsutake Mushroom and Brassica

雀 巢 羊 肚 菌 腰 果 爆 素 雞 丁
Wok-fried Gluten Cubes with Morel Mushroom and Cashew Nut

素 鮑 汁 上 素 爽 菜 竹 笙 球 拼 百 靈 芝 菇
Braised White Ferula Mushroom and Bamboo Pith Stuffed with Vegetables
in Vegetarian Abalone Flavoured Sauce

白 舞 茸 黃 耳 扒 時 蔬
Braised Seasonal Vegetables with Maitake Mushroom and Fungus

素 菜 小 籠 包
Steamed Vegetarian Shanghainese Dumpling

芋 泥 西 米 露
奶 黃 千 絲 酥　金 泊 伯 爵 糕
Sweetened Sago Soup with Taro Purée in Coconut Milk
Baked Cream Custard Puff
Earl Grey Coconut Milk Pudding

$3,380
每 位 per person

所有價目以港元計算另加壹服務費 I All prices are in HK$ and subject to 10% service charge