



緻素坊

VEGGIE KINGDOM

素食料理 ◆ 點心 ◆ 粵菜

【點心表】



veggiekingdomhk

蒸點 STEAMED

- ☐ **A001** 筍尖蝦餃皇 42
Veggie Shrimp & Bamboo shoot tips Dumplings
- ☐ **A002** 金邊帝苗餃 36
Golden Vegetable Dumpling
- ☐ **A003** 黑松露野菌餃 46
Mixed Mushroom dumpling with Black Truffle Sauce
- ☐ **A005** 素翅灌湯小籠包 48
Steamed Buns with Veggie Shark Fins in soup
- ☐ **A006** 香菇燒賣 42
Mushroom Sui Mai
- ☐ **A007** 特色珍珠雞 39
Sticky Rice Wrapped in Lotus Leaf
- ☐ **A008** 蜜餞叉燒包 39
Honey Veggie BBQ Pork Bun
- ☐ **A009** 健康素菜包 (蒸/煎) 39
Healthy Veggie Buns (Steamed/Pan-fried)
- ☐ **A0010** 喜帖壽桃 32
Happy Birthday Peach Buns
- ☐ **A0011** 香滑芋蓉包 39
Taro Steamed Buns
- ☐ **A0012** 四寶滑雞紫 42
Mushroom, Snow-ear&Taro Wrapped in Bean curd Sheet



- ☐ **A0013** 鮮蟲草花蒸猴頭菇 39
Cordyceps Steamed Monkey Head Mushroom
- ☐ **A0015** 竹笙素翅灌湯餃 42
Bamboo Pith Veggie Sharks Fin Dumpling in Soup
- ☐ **A0016** 秘製紅油抄手 42
Veggie Dumplings in Spicy Sauce



小食之選 SNACKS

- ☐ **F001** 芝麻醬日式凍豆腐 38
Cold Tofu with Sesame Dressing
- ☐ **F002** 手拍涼拌日本青瓜 48
Smashed Japanese Cucumber
- ☐ **F003** 醬油蘿蔔塔 58
Turnip cube in Soy Sauce Dressing
- ☐ **F005** 脆皮蘿蔔糕 62
Crispy Turnip Cake
- ☐ **F006** 椒鹽豆腐 62
Spicy Salt Tofu Cube
- ☐ **F007** 手撕杏鮑菇 62
Crispy Shredded Abalone Mushroom with Chewy Texture
- ☐ **F008** 椒鹽脆茄 62
Spicy Salt Crispy Eggplant
- ☐ **F009** 齋滷味 (三寶) 48
Veggie 3 Treasures
- ☐ **F010** 乾煸欖菜四季豆 68
Fried Long Beans with Pickled & Minced Veggie Meat



炸點 DEEP-FRIED



- ☐ **B001** 蘿蔔絲酥餅 42
Shredded Turnip Puff
- ☐ **B002** 甘筍鹹水角 36
Carrot Saltwater Samosa
- ☐ **B003** 香煎腐皮卷 36
Pan-fried Bamboo Skin Rolls
- ☐ **B005** 三絲炸春捲 36
Three Treasure Spring Rolls
- ☐ **B006** 香煎蘿蔔糕 36
Pan-fried Crispy Turnip Cake

焗點 BAKED

- ☐ **C001** 雪山叉燒包 42
Snow Mountain Veggie BBQ Pork Buns
- ☐ **C002** 香酥咖喱角 42
Crispy Curry Samosa



腸粉 RICE NOODLE ROLLS

- ☐ **E001** 懷舊布拉腸 36
Plain Rice Noodle Rolls
- ☐ **E002** 香菇叉燒腸 40
Veggie BBQ Pork Rice Noodle Rolls
- ☐ **E003** 靈芝菇素腸 40
Ganoderma & Mixed Mushroom Rice Noodle Rolls
- ☐ **E005** 春風得意腸 46
Spring Spring Rice Noodle Rolls



特飲 DRINKS

- ☐ **T001** 黑麥汁 35
Rye juice
- ☐ **T002** 新鮮豆漿 (熱/凍) 20
Fresh Soy Milk
- ☐ **T003** 有氣礦泉水 (支裝) 35
San Pellegrino
- ☐ **T005** 天然礦泉水 (支裝) 35
Acqua Panna
- ☐ **T006** 汽水 (罐裝) 20
Soft Drink
- ☐ **T007** 養顏果醋 108
Nourishing Fruit Vinegar
- ☐ **T008** 養顏手工花茶 98
Hand made Flower Tea

精美甜品 DESSERT

- ☐ **D001** 杞子桂花糕 38
Wolfberry & Osmanthus Jelly
- ☐ **D002** 金箔棗蓉糕 42
Golden Foil Date Cakes
- ☐ **D003** 椰香搗沙湯丸 38
Sand Sugar Sweet Balls
- ☐ **D005** 特色芒果布丁 48
Mango Pudding



- ☐ **D006** 原隻椰皇燉 (桃膠/雪燕) 88
Whole Papaya Double Boiled
(Veggie Snow Swallow net / Peach Gum)



午市茶芥每位\$10，晚市茶芥每位\$12
另收取加一服務費。

TEA : \$10 per head for lunch, \$12 per head for dinner
All prices are subject to 10% service charge