



緻素坊

VEGGIE KINGDOM



圖片只供參考
Photos are for reference only



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VEGGIE KINGDOM

Introducing a creative interpretation of Cantonese vegetarian Cuisine.

Veggie Kingdom innovates traditional Chinese culinary techniques to present its very own renditions of authentic Chinese dare and classic plant-based delights. Located in the heart of Tsim Sha Tsui, Veggie Kingdom aims to infuse Chinese culture with modern elements to create unique vegetarian dishes.

對中式素食以創意創新演繹－緻素坊團隊以精湛廚藝

為傳統中式素食注入創意元素，

呈獻別出心裁的素食美饌。緻素坊位於尖沙咀的心臟地帶，

旨在將歷史悠久的中式素菜文化與摩登廚藝共治一爐，

滋

SOUP

潤

湯

羹



H001 鮑參翅肚羹

例Regular 128 / 位 Per Head 42

Veggie Abalone, Shark Fin, Sea-cucumber and Fish Maw in Thick Soup



H002 酸辣豆腐羹

例Regular 128 / 位 Per Head 42

Sour and Hot Tofu Cubes Thick Soup



H003 粟米豆腐羹

例Regular 108 / 位 Per Head 38

Sweet Corn and Bean Curd Thick Soup

H005 榆耳竹笙燉瑪卡

位 Per Head 158

Doubled Boiled Elms, Bamboo Fungus & Maka

前菜推介

APPETIZERS



K001 秘製叉燒

118

Special Chefmanship Veggie Honey-coated BBQ Pork



K002 繖素坊片皮鴨

138

Veggie Beijing Duck



K003 繖素坊素鵝

138

Chef Special Veggie Goose

特色 川 菜

SICHUAN DISHES



M001 乾鍋山珍百葉豆腐
Spicy Sichuan Sauce Wok-fried Frozen Tofu
with Mushroom

128



M002 秘製酸菜魚
Veggie Fish Fillet in Sour Sichuan Soup

238



M003 秘製水煮魚
Veggie Fish Fillet in Spicy Sichuan Soup

238



M005 麻婆豆腐
Sichuan Mapo Tofu

88

熱辣辣煲仔菜

SIZZLING CASSEROLE



R001 金牌榆耳竹笙煲 (配時菜)
Elms and Yellow Fungus in Casserole
(Served with Lettuce)

238



R002 魚香茄子煲
Braised Eggplant in Casserole

88

R003 紅燒鴛鴦豆腐
Braised Tofu & Frozen Tofu in Casserole

88



R005 胡椒豬肚煲
Pepper & Pickled Assorted Mushroom in Casserole

88



R006 特色咖喱煲 (配香椿法式麵包) 148
Chef's Recipe Curry in Casserole
(Served with Toona Bread)



R007 有機番茄雲吞煲
Organic Tomatoes & Wonton in Great Soup

98

粵式小廚

GUANGDONG DISHES



Q001 咕嚕猴頭菇

128

Sweet and Sour Wok-fried Monkey Head Mushroom



Q002 糖醋松子仙斑

108

Pine Nut Taro Fish (Sweet & Sour / Black Pepper)



Q003 秘製鎮江骨

128

Chef's Special Veggie Zhenjiang Bone



Q005 鬼馬炒雙蔬

98

Fried Dough & Water Chestnuts Stir-fried with Mixed Vegetable

Q006 有機薯淮山浸時蔬

98

Organic Sweet Potato, Vegetable and Yam Soaked in Soup



特色主食

RICE & NOODLES



S001 川式擔擔淮山麵 48
Sichuan Style Dan Dan Noodles (per head)

S002 素菜燴淮山麵 42
Braised Soup Noodles with Green Vegetable (per head)



S003 山珍酸辣粉 48
Sichuan Style Sour & Spicy Flat Noodles (per head)



S005 乾炒叉燒河 98
Stir-fried Flat Rice Noodles with Veggie BBQ Pork

S006 星洲炒米 98
Veggie Singaporean Noodles



S007 黑松露炒麵
Truffle Sauce Fried Noodles

108

S008 松子黑松露炒飯
Pine Nut Truffle Sauce Fried Rice

108

S009 榆耳果仁炒飯
Elms, Cashews & Dried Fruit Fried Rice

98



S010 欖菜肉鬆炒飯
Fried Rice with Pickled & Minced Veggie Meat

98

S011 羅漢齋炒麵
Lohan Style Stir-fried Crispy Noodles

98

S012 肉絲炒麵
Stir-fried Noodles with Vegetable &
Veggie Shredded Meat

98

小食之选

SNACKS





F001 芝麻醬日式凍豆腐
Cold Tofu with Sesame Dressing

38

F002 手拍涼拌日本青瓜
Smashed Japanese Cucumber

48

F003 醬油蘿蔔塔
Turnip Cube in Soy Sauce Dressing

58

F005 脆皮蘿蔔糕
Crispy Turnip Cake

62

F006 椒鹽豆腐
Spicy Salt Tofu Cube

62

F007 手撕杏鮑菇
Crispy Shredded Abalone Mushroom

62

F008 椒鹽脆茄
Spicy Salt Crispy Eggplant

62

F009 齋滷味（三寶）
Veggie 3 Treasure

48



F010 乾煸欖菜四季豆
Fried Long Beans with Pickled & Minced Veggie Meat

68



緻素坊特飲

DRINKS

T001 黑麥汁 瓶/Bottle 35
Rye Juice

T002 新鮮豆漿（熱/凍） 杯/Glass 20
Fresh Soy Milk

T003 有氣礦泉水 500ml 35
San Pellegrino

T005 天然礦泉水 500ml 35
Acqua Panna

T006 汽水（罐裝） 20
Soft Drinks

T007 養顏果醋 300ml 108
Nourishing Fruit Vinegar

T008 養顏手工花茶 壺/Pot 98
Hand-made Flower Tea

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

精美甜品

DESSERT

D001 金箔棗蓉糕
Golden Foil Date Cake

42

D002 椰香搗沙湯丸
Sand Sugar Sweet Ball

38

D003 特色芒果布丁
Mango Pudding

48



D005 原隻椰皇燉 (桃膠/雪燕)
Whole Papaya Double Boiled
(Veggie Snow Swallow Net / Peach Gum)

88



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veggiekingdomhk



www.veggiekingdom.hk

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