



SICHUAN EXPERIENCE

CHEF'S
VEGAN
BANQUET

\$135 / pp

Cordyceps Flower Salad/Savoury Dressing
Mini mixed mushrooms roll/Cucumber/Enoki/Shimeji
Lily's passionfruit tart/lily bulb/passionfruit sauce

Jishan Special vegetarian silk thread roll/Morel mushroom/Vermicelli
Mooli garden with morel mushroom/mung bean paste
Stir fry Asparagus with lily/Asparagus/lily bulb/Quinoa
Lion's Mane mushroom steak/black pepper sauce
Vegetarian stuffed Okra/Carrot/Shiitake mushroom/Oat
Jichuan style Numbingly Spicy Tofu/ Numbingly chilli sauce/Walnut
Jishan special pumpkin soup/baby cabbage
Sweet potato with Millet

TEA PAIRING \$29 / pp

WINE PAIRING \$69 / pp

OUR VEGAN BANQUET MENU IS CRAFTED TO PROVIDE A DELICIOUS DINING EXPERIENCE WITHOUT ANY ANIMAL PRODUCTS. EVERYTHING YOU SEE HERE IS FREE FROM MEAT, DAIRY, EGG AND OTHER ANIMAL-DERIVED INGREDIENTS.

