



圖片只供參考
Photos are for reference only



緻素坊

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 148 / 位 Per Head 48

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



H002 酸辣豆腐羹

例 Regular 148

Hot and Sour Thick Soup

位 Per Head 48



H003 粟米豆腐羹

例 Regular 138 / 位 Per Head 48

Sweet Corn and Bean Curd Thick Soup

前菜推介

APPETIZERS



K001 蜜汁叉燒

Veggie BBQ Pork

138



K002 繖素坊片皮鴨

Veggie Beijing Duck

158



K003 繖素坊素鵝

Chef Special Veggie Goose

138

特色 川 菜

SICHUAN DISHES



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

148



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

258



M003 四川水煮魚
Veggie Fish Fillet in Spicy Sichuan Soup

258



M004 麻婆豆腐
Sichuan Mapo Tofu

108

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)

268



R002 魚香茄子煲
Braised Eggplant in Casserole

108

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

108



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

108



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

158



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

108



粵式小廚

GUANGDONG DISHES



Q001 咕嚕猴頭菇

Sweet and Sour Wok-fried Monkey Head Mushroom

138



Q002 糖醋松子仙斑

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

128



Q003 秘製鎮江骨

Chef's Special Veggie Zhenjiang Bone

138



Q005 鬼馬炒雙蔬

stir-ftied Mixed Vegetables with Fried Dough a water Chestnuts

108

Q006 有機蕃薯淮山浸時蔬

Poachad Organic Sweet potatoes and Vegetables

108



特色主食

RICE & NOODLES



S001 川式擔擔淮山麵 52
Sichuan Style Dan Dan Noodles (per head)

S002 素菜燴淮山麵 48
Braised Noodle Soup with Green Vegetables



S003 山珍酸辣粉 52
Sichuan Style Flat Noodles in Sour & spicy Soup



S005 乾炒叉燒河 108
Stir-fried Flat Rice Noodles with Veggie BBQ Pork

S006 星洲炒米 108
Veggie Singaporean Noodles



S007 黑松露炒麵
Truffle Sauce Fried Noodles

128

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

128

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

108



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

108

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

108

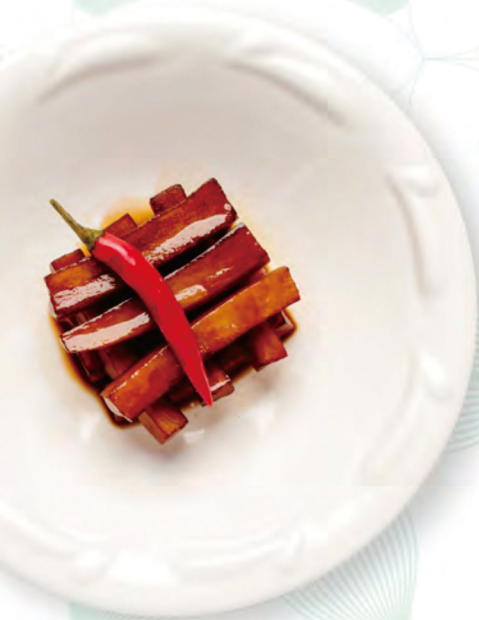
S012 肉絲炒麵
Crispy Noodles with Veggie Shredded Meat

108

小食之選

SNACKS





F001 芝麻醬日式凍豆腐 48
Cold Tofu with Sesame Dressing

F002 手拍涼拌日本青瓜 58
Smashed Japanese Cucumber

F003 醬油蘿蔔塔 68
Preserved Daikon Radish in Soy Sauce

F005 脆皮蘿蔔糕 72
Crispy Turnip Cake

F006 椒鹽豆腐 72
Spicy Salt Tofu Cube

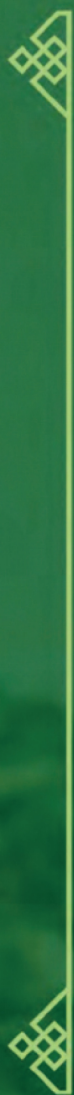
F007 手撕杏鮑菇 72
Crispy Shredded Abalone Mushroom

F008 椒鹽脆茄 72
Spicy Salt Crispy Eggplant

F009 齋滷味 (三寶) 58
Veggie 3 Treasure



F010 乾煸欖菜四季豆 78
Fried Long Beans with Pickled & Minced Veggie Meat



緻素坊特飲

DRINKS

T001 黑麥汁/白麥汁 瓶/Bottle 35
Rye Juice

T002 新鮮豆漿（熱/凍） 杯/Glass 25
Fresh Soy Milk

T003 礦泉水 35
Distilled water

T004 汽水（罐裝） 20
Soft Drinks

午市茶芥每位\$12，晚市茶芥每位\$15
另收取加一服務費。

TEA: \$12 per head for lunch, \$15 per head for dinner
All prices are subject to 10% service charge

精

DESSERT

美

甜

口
口

D001 金箔棗蓉糕
Golden Foil Date Cake

46

D002 椰香搗沙湯
Black Sesame Glutinous Rice Balls

42

D003 特色芒果布丁
Mango Pudding

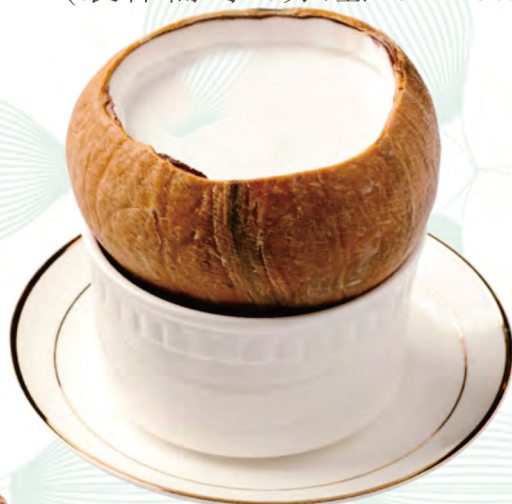
48



D005 原隻椰皇燉 (桃膠/雪燕)

88

Whole Coconut Double Boiled with
(Veggie Snow Swallow Net / Peach Gum)
(製作需時20分鐘/20 minutes)



圖片只供參考
Photos are for reference only

