

谧
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食
单

Vegetarian Menu



谧 MI XUN 寻
TEAHOUSE 茶室



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TEAHOUSE 茶室

特别提示： 价格已包含服务费和增值税

Tips: All prices quoted are inclusive of service charge & VAT

午餐 十二点整 至 十四点整

Lunch 12:00 – 14:00

下午茶 十四点整 至 十七点三十分

Afternoon 14:00 – 17:30

晚餐 十七点三十分 至 二十二点整

Dinner 17:30 – 22:00

谧寻茶室始终致力于将可持续发展理念与创意烹饪技能相结合。我们的厨师团队使用本地的新鲜时令食材烹制素食菜品，在凸显在地食材魅力的同时也体现了川菜精髓。与此同时，谧寻茶室对可持续发展的承诺亦体现在厨房内，包括厨房零浪费的实践，节能设备的巧用以及合理管理厨余废物等。

结庐人境喧嚣处，赏味青砖黛瓦间。

在隐于闹市的历史古建筑中，我们专注于提供愉悦味蕾的可持续性佳肴。

Mi Xun Teahouse takes pride in bringing together sustainability and culinary excellence. Our culinary team uses seasonal, regionally sourced produce to craft vegetarian dishes that not only highlight the beauty of the ingredients, but also the uniqueness of Sichuan cuisine. Our commitment to sustainability transcends the kitchen, and includes zero-waste practices, energy-efficient equipment, and waste management initiatives.

We are dedicated to providing diners with exceptional and eco-friendly culinary creations, in the charming setting of a historical heritage building.





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TEAHOUSE 茶室

“我们使用本地的新鲜时令食材烹制素食菜品，凸显川菜精髓。我们专注于提供愉悦味蕾的可持续性佳肴。我们亦在厨房内实现可持续发展的举措，包括厨房零浪费的实践、节能设备的巧用以及合理管理厨余废物。”

——谧寻茶室厨师团队

"We use seasonal harvests from local farms to create vegetarian dishes that highlight the uniqueness of Sichuan cuisine. We are committed to providing our diners with exceptional and eco-friendly culinary creations. We also implement sustainable initiatives in our kitchen, including zero-waste practices, energy-efficient equipment, and green waste management."

— Culinary Team at Mi Xun Teahouse

“在博舍，我们秉持着可持续发展的理念，力求在每个决策中都充分考虑到我们所处的地球环境。我们践行的‘敢想不同’，不仅在运营层面上加强对环保方面的努力，同时也积极邀请合作伙伴、社区和客人参与其中。我们坚信，可持续发展需要共同努力，我们承诺与社区携手合作，共同实现我们的目标。”

——韦德贤，太古酒店行政董事

"At The Temple House, we are committed to sustainability and strive to consider our planet in every decision we make. Our approach of thinking differently not only enhances our green efforts from an operational standpoint, but also works to engage our partners, communities, and guests. We believe that sustainability is a collaborative effort, and we are dedicated to working alongside the community to achieve our goals."

— Dean Winter, Managing Director of Swire Hotels



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TEAHOUSE 茶室

冷 菜

Cold Appetizers



酸辣树番茄

¥68

Tamarillo with Sour and Chili Sauce

酱拌农场白萝卜

¥48

Marinated Farm Radish

松露绣球菌

¥78

Embroidered Cocci with Truffle Sauce



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冷 菜

Cold Appetizers



鸳鸯麻酱冰草

¥88

Ice Plant in Black and White Sesame Dressing

烧椒青茄仔

¥68

Baby Green Eggplant with Barbeque Chili Sauce



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TEAHOUSE 茶室



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TEAHOUSE 茶室

冷 菜

Cold Appetizers



芥辣麦藕

¥58

Wheat Gluten Marinated in Wasabi and Sesame Dressing

椒麻甜笋

¥78

Sweet Bamboo Shoot with Green Peppercorn



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TEAHOUSE 茶室

冷 菜

Cold Appetizers



辣汁山珍竹毛肚

¥88

Mixed Bamboo Mushrooms in Chili Sauce

炆拌鲜竹笋

¥68

Fresh Bamboo Shoots in Chili Sauce

酱拌牛肝菌

¥68

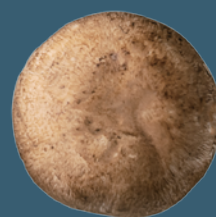
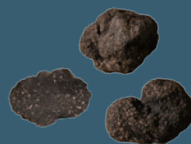
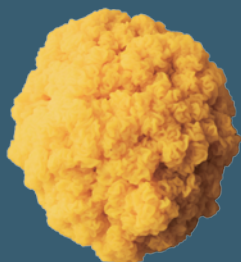
Marinated Black Porcini with Chili Paste



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鲜百味皆不入
杂生香蕈当拱揖





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汤

Soups



羊肚菌竹荪盅

¥58

Morel and Bamboo Mushroom Soup

翡翠太湖莼菜羹

¥68

Lake Tai Water Shield Leaf Soup with Bamboo Shoots



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热 菜

Hot Dishes



橄榄酱焗芦笋百合

¥88

Wok-Fried Asparagus and Lily with Pickled Kale

竹荪扒芥兰

¥78

Bamboo Mushroom and Chinese Kale with Mushroom Sauce

农家榨菜焗迷你西兰花

¥58

Wok-Fried Broccolini with Sichuan Pickle



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热 菜

Hot Dishes



宫保小圆宝

¥68

Kung Pao White Button Mushrooms

黑豆豉炒仙人菌

¥88

Fried Wild Mushroom with Black Dry Beans



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热 菜

Hot Dishes



鸡枞菌油焖麻婆豆腐

¥68

Braised Ma Po Tofu in Wild Mushroom Sauce

牛肝菌黑芝麻豆腐

¥88

Braised Black-Sesame Tofu and Porcini



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热 菜

Hot Dishes



桂花糖藕

¥58

Lotus Root Stuffed with Glutinous Rice

避风塘山药糯米球

¥68

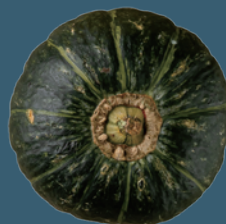
Yam and Sticky Rice Ball with Fried Garlic and Breadcrumbs



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食尽天下珍馐味
五谷杂粮皆新鲜





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主 食

Noodles, Rice and Congee



手工菠菜担担面

¥58

Handmade Spinach Noodles with Dan Dan Sauce

花生山药百合粥

¥58

Yam and Lily with Peanut Congee



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TEAHOUSE 茶室

主 食

Noodles, Rice and Congee



黑松露菌菇焖饭

¥58

Steamed Rice with Truffle Mushroom Sauce

酸汤红米线

¥58

Red Rice Noodle Sour Soup with Black Beans Sprout and Spicy Oil



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自制蒸点

Dim Sum



黑松露菌菇饺

¥38

Steamed Dumpling with Truffle and Mushrooms Filling

黄金折皱饺

¥38

Steamed White Fungus and Baby Cabbage Dumpling



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甜 品

Chinese Desserts



玫瑰炖桃胶

¥58

Rose and Peach Tree Sap Sweet Soup

黄木瓜炖素燕窝

¥58

Mountain Tree Jelly in Pawpaw



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甜 品

Chinese Desserts



巴旦木脆片露

¥58

Almonds Paste with Fruit Cereals

烧仙草手搓冰粉盛宴

¥98

Black Herbs Jelly and Clear Jelly with Dark Canny Sugar Syrup



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茶 点

Tea Cakes



芸豆板栗糕

¥22

White Bean and Chestnut Paste

零卡糖榛果菠萝酥

¥28

Sugar Free Hazelnut and Pineapple Short Crust Pie



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茶 点

Tea Cakes



绿豆，桑叶，山药，蔓越莓谧寻糕

¥28

Green Bean, Mulberry Leaf, Yam and Cranberry Paste

雪山茶香糯米糍

¥38

Glutinous Rice Ball Filled with Spring Tea



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TEAHOUSE 茶室

茶 点

Tea Cakes



山药，蔓越莓，紫薯谧寻糕

¥28

Yam, Cranberry and Purple Sweet Potato Paste



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