

素食套餐 VEGETARIAN SET MENU



素食个人套餐 VEGETARIAN INDIVIDUAL SET MENU

W World 清雅素味三品 W World Vegetarian Trio Combination Platter

*(沙拉鞑靼玲珑果子) Garden Tartare Salad with Jewel-like Fruit Pearls
*(蜂巢叉烧菇天鹅酥) Crispy Puff with BBQ Mushroom & Sweet Potato
*(巧手黑松露槟榔芋丝捞) Tossed Taro with Black Truffle

姬松茸绣球珍菌八宝汤 Eight-Treasure Soup with Agaricus Blazei & Cauliflower Fungus

支竹白萝卜素羊腩煲 Braised Vegan Lamb Stew with Beancurd Skin & Daikon in Claypot

> 黄金素蟹粉脆春卷 Crispy Vegan Crab Roll

荷塘月色·藕遇笋香 Stir-Fried Lotus Root with Chickpeas, Mushrooms & Asparagus

翡翠百合杂粮紫米饭 Purple Multigrain Rice with Lily Bulbs & Mixed Vegetables

红豆黑糯米芒果雪糕 Red Bean Black Glutinous Rice with Mango Ice Cream

RM 138++ (per pax)



素食套餐 VEGETARIAN SET MENU

W World 清雅素味三拼盘 W World Vegetarian Trio Combination Platter

*(水晶柚子番石榴果子) Crystal Guava & Pomelo
*(蜂巢叉烧菇天鹅酥) Crispy Puff with BBQ Mushroom & Sweet Potato
*(巧手黑松露槟榔芋丝捞) Tossed Taro with Black Truffle

姬松茸绣球珍菌八宝汤 (位上) Eight-Treasure Soup with Agaricus Blazei & Cauliflower Fungus (Individual Serving)

支竹白萝卜素羊腩煲 Braised Vegan Lamb Stew with Beancurd Skin & Daikon in Claypot

锦绣菌菇竹报平安田园蔬 Stir-Fried Mix Vegetables with Bamboo Shoots & Mushrooms

酱烧壹口蘑芥兰百合酥 Braised Button Mushrooms with Chinese Kale & Crispy Lily Bulbs in Savory Sauce

翡翠红焖梅菜素东波肉 Braised Winter Melon with Preserved Mustard Greens & Vegetables

> 荷叶杂粮扣紫米鸳鸯饭 Lotus-Wrapped Purple Multigrain Rice

杨枝甘露芒果雪糕 (位上)
Fresh Mango Cream with Sago Pearls & Mango Ice Cream (Individual Serving)

RM 1188++ (10 pax)