

谧  
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食  
单

Vegetarian Menu



谧 MI XUN 寻  
TEAHOUSE 茶室



谧 MI XUN 寻

TEAHOUSE 茶室

特别提示：

消费需加收 **10%** 的服务费和账单总额 **6%** 的增值税

Tips:

Prices are subject to **10%** service charge and **6%** VAT on the total bill

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，凸显川菜的精髓。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。”

——徐存贵，成都博舍行政副总厨

"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."

— Tony Xu, Executive Sous Chef of The Temple House

“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



酸甜翡翠瓜

¥58

Baby Cucumber with Sweet and Sour Dressing

黑木耳

¥36

Black Wood Ear Mushrooms

昆布豆腐松露卷

¥48

Kelp and Truffle Tofu Roll





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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

¥58

Baby Green Eggplant with Barbeque Chili Sauce



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TEAHOUSE 茶室

冷 菜

Cold Appetizers

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芥辣麦藕

¥48

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Wheat Gluten Marinated in Wasabi and Sesame Dressing

椒麻藕苗

¥58

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Green Peppercorn Sauce Marinated Baby Lotus



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TEAHOUSE 茶室

冷 菜

Cold Appetizers

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辣汁山珍竹毛肚

¥68

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Mixed Bamboo Mushrooms in Chili Sauce

炆拌鲜竹笋

¥58

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Fresh Bamboo Shoots in Chili Sauce

酱拌牛肝菌

¥68

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Marinated Black Porcini with Chili Paste

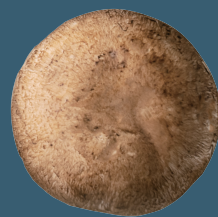
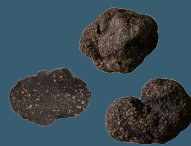




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TEAHOUSE 茶室

红鲜百味皆步入  
杂生香蕈当拱揖





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TEAHOUSE 茶室

汤

Soups

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羊肚菌竹荪盅

¥58

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Morel and Bamboo Mushroom Soup

翡翠太湖莼菜羹

¥58

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Lake Tai Water Shield Leaf Soup with Bamboo Shoots



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TEAHOUSE 茶室

热 菜

Hot Dishes

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橄榄酱焗芦笋百合

¥58

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Wok-Fried Asparagus and Lily with Pickled Kale

甜蜜豆炒茭实

¥68

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Wok-Fried Sweet Beans and Qian Shi

农家榨菜焗迷你西兰花

¥58

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Wok-Fried Broccolini with Sichuan Pickle



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热 菜

Hot Dishes

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宫保小圆宝

¥58

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Kung Pao White Button Mushrooms

黑豆豉炒仙人菌

¥68

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Fried Wild Mushroom with Black Dry Beans





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TEAHOUSE 茶室

热 菜

Hot Dishes

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鸡枞菌油焖麻婆豆腐

¥68

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Braised Ma Po Tofu in Wild Mushroom Sauce

金汤松茸黑豆腐

¥88

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Black Tofu with Matsutake and Pumpkin Sauce



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热 菜

Hot Dishes

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桂花糖藕

¥46

Lotus Root Stuffed with Glutinous Rice

碧根果香芋泥

¥58

Mashed Taro with Pecan



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食尽天下珍馐味  
五谷杂粮皆新鲜





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TEAHOUSE 茶室

主 食

Noodles, Rice and Congee



手工菠菜担担面

¥48

Handmade Spinach Noodles with Dan Dan Sauce

燕麦金瓜盅

¥48

Oat with Lily and Stewed Pumpkin





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TEAHOUSE 茶室



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TEAHOUSE 茶室

主 食

Noodles, Rice and Congee



黑松露菌菇焖饭

¥48

Steamed Rice with Truffle Mushroom Sauce

高原野米饭

¥48

Mountain Wild Rice



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自制蒸点

Dim Sum

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黑松露菌菇饺

¥32

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Steamed Dumpling with Truffle and Mushrooms Filling

黄金折皱饺

¥32

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Steamed White Fungus and Baby Cabbage Dumpling



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TEAHOUSE 茶室



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TEAHOUSE 茶室

甜 品

Chinese Desserts

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玫瑰炖桃胶

¥48

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Rose and Peach Tree Sap Sweet Soup

黄木瓜炖素燕窝

¥48

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Mountain Tree Jelly in Pawpaw



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TEAHOUSE 茶室

甜 品

Chinese Desserts



杨枝甘露

¥48

Sago and Pomelo in Mango Puree

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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TEAHOUSE 茶室

茶点

Tea Cakes

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芸豆板栗糕

¥18

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White Bean and Chestnut Paste

零卡糖榛果菠萝酥

¥22

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Sugar Free Hazelnut and Pineapple Short Crust Pie



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TEAHOUSE 茶室

茶 点

Tea Cakes

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山药，蔓越莓，紫薯谧寻糕

¥22

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Yam, Cranberry and Purple Sweet Potato Paste



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TEAHOUSE 茶室



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TEAHOUSE 茶室

茶点

Tea Cakes

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绿豆，桑叶，山药，蔓越莓谧寻糕

¥22

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Green Bean, Mulberry Leaf, Yam and Cranberry Paste

雪山茶香糯米糍

¥32

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Glutinous Rice Ball Filled with Spring Tea

