

HOMES IN SHANGHAI

Vegetable
田园时蔬

翠育生机 时食之美

THE GREEN BRINGS VITALITY, FEEL THE BEAUTIES OF SEASONAL FOOD.

跨越四季，寻觅自然的奥义。

不时不食，

是对季节轮换的尊重。

跟随食物感知季节流转、气候起伏，

将四季时鲜呈现于餐桌，素而不俗，简而不寡，蔬食的各种美感在舌尖依次绽放。

Through the changing seasons, we seek the essence of nature.

To eat with the rhythm of time is to honor the turning of the year. By following the flavors of each season, we feel the flow of time and the subtle shifts in climate. Seasonal produce is brought to the table – pure yet refined, simple yet full of character. Each vegetable dish unfolds on the palate, revealing the quiet beauty of nature, one bite at a time.





生嗜六年百合
Braised 6-Year Lily in Casserole
主辅料: 六年百合
98 元/例



松露溜八仙
Sautéed Eight Delicacies with Truffle
主辅料: 荷兰豆, 百合, 茭白, 鸡头米, 莲子, 蜜豆, 白果, 莲藕
128 元/例



白灼芥兰
Poached Chinese Kale
主辅料: 芥兰
58 元/例



干煸广东菜心
Stir-Fried Cantonese Choy Sum
主辅料: 广东菜心
58 元/例



虾酱时蔬

Seasonal Vegetable with Shrimp Paste
主辅料: 时蔬

58 元/例



清炒豆苗

Sautéed Pea Sprouts
主辅料: 高山豆苗

68 元/例



芥菜花菜烩蘑菇

Braised Shepherd's Purse, Cauliflower
and Mushroom
主辅料: 芥菜, 花菜, 蘑菇

58 元/例



丝瓜烧蛋

Braised Towel Gourd with Egg
主辅料: 丝瓜, 土鸡蛋

68 元/例



花菜煮番茄

Braised Cauliflower with Tomatoes
主辅料: 番茄, 花菜

68 元/例



腌笃鲜

Stewed Fresh and Preserved Pork with Bamboo Shoots in Broth

主辅料：排骨，五花肉，咸肉，百叶结，鲜笋

188 元 / 例



筒骨熬出胶质，裹着番茄的鲜甜

BONE COLLAGEN MELTS INTO TOMATO'S SWEETNESS.

番茄筒骨汤

Stewed Pork Bone with Tomato Soup

主辅料：猪筒骨，番茄

168 元 / 例

西施骨炖西洋菜

Stewed Pork Shoulder Ribs with Watercress

主辅料：西施骨，西洋菜

288 元/例



清汤松茸炖竹笙

Stewed Matsutake and Bamboo Fungus in Clear Soup

主辅料：松茸，竹笙

98 元/份



酸辣黄鱼羹

Hot and Sour Yellow Croaker Broth

主辅料：小黄鱼，鸭血，豆腐，笋丝，香菇丝

288 元/例 38 元/位