

LUBAN

中餐艺术

RESTAURANT

VEGANUARY

素食月

APPETISER

SPRING ROLLS

春卷

Spring onion, shoots, soy, ginger and peanut

TO START

MASTER YU'S FIVE FLAVOUR CUCUMBER

于氏五味瓜条

Pickled cucumber, chilli, shitake,
sea salt, rice vinegar

KINGDOM TIANJIN PEAR 津式煮鸭梨

Pear poached with star anise,
vanilla and cinnamon, pickled radish,
ginger, chive oil

THE RESTAURANT IN THE PARK

中式沙拉

Ice lettuce salad, Chinese radish, mandarin
"caviar" sesame dressing, toasted seeds

MAIN

HOTEL GENEVA TOFU 津利华豆腐

Aromatic tofu, sesame paste, chilli oil,
toasted black bean, black sesame
and peanut brittle, frothed soy milk

MASTER ZHANG'S BEIJING FAUX DUCK

张氏北京素鸭

Cherry wood roasted jack fruit,
house plum sauce, cucumber,
green onion, pancake, sugar

MA PO TOFU 麻婆豆腐

Wok poached aromatic tofu,
black bean, Szechuan, greens,
ginger, chilli

DUMPLING

THE DOWNING STREET VEGETABLE DUMPLING

天津素包子

Smoked bean curd, day lily, shitake and sesame dumpling, black truffle

SWEET

BEFORE THE RAIN

雨前

The calm before the storm, pear and ginger, cardamom, dragonfly

35 PER GUEST

30 VEGAN WINE PAIRING

At Lu Ban we serve many dishes that contain ingredients that are listed as allergens. Please ensure you make your table host aware of any dietary requirements.
A discretionary 12.5% service charge will be added to the bill in private dining rooms, and for tables of 8 or more in the restaurant.