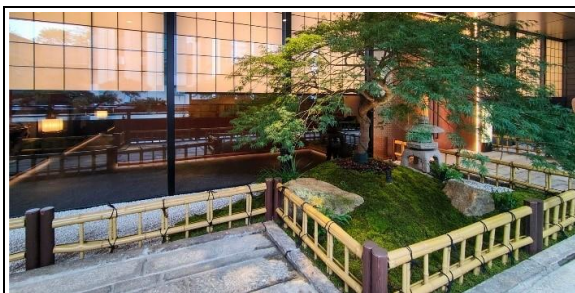


**【Shenzhen】 Promoting vegetarian culture**  
**Savour a refined vegetarian journey where flavour meets artistry!**



As vegetarian culture continues to gain popularity, Hong Kong people are becoming more discerning in their demand for quality vegetarian dining. Located in the MixC Mall, the Qing Chung Perma is a highly sought-after vegetarian restaurant renowned for its delicately crafted organic vegetarian dishes - all free from plant-based meat - offering exceptional value for money. Featuring a simple and comfortable.



Eastern interior design, the restaurant creates an elegant and serene ambience, offering private partitions to ensure a high level of privacy.



At Qing Chung Perma, the dishes emphasise a natural, nourishing diet with the use of minimal oil and seasoning. Many of its offerings are uniquely distinctive. For example, with an ethereal presentation, the Naturally Farmed Brown Rice Milk with Hazelnut is a soothing hot drink, perfect for preparing the stomach before a meal.



Another must-try is the Lipu Taro with Osmanthus, a delicious and nutritious starter that perfectly combines the creamy sweetness of taro with the delicate fragrance of Osmanthus, which is also rich in dietary fibre. Meanwhile, the Baked Organic Asparagus with Black Truffle offers a luxurious taste of Western truffle, beautifully complemented by the smoky essence of Chinese-style foil grilling. The Matsutake Soup Dumplings, made fresh to order, burst with exquisite flavours that far surpass the traditional pork soup dumplings. Lastly, the Thai-style Tom Yum Goong, crafted with ingredients such as white radish, fungus and tofu, offers a finger-licking alternative to seafood.



For the main course, forget about usual noodles or rice. Instead, the restaurant presents a vibrant "Buddha Bowl", packed with high-quality whole grains and nuts such as brown rice, black rice, pine nuts and cashews. The flavours blend together harmoniously, offering a satisfying combination that is low in calories yet fulfilling. Finish your meal with a slowly simmered sweet soup featuring lily, jujube paste and peach resin - what a perfect dining experience!

**【Qing Chun Perma (The MixC World Branch)】**

Shop NL302, Level 3, The MixC World, 9668 Shennan Avenue, Nanshan District, Shenzhen

Getting there:

1. From downtown area: Take Shenzhen Metro Line 1. Get off at Hi-Tech Park Station and walk about 6 minutes from Exit A.
2. From East Rail Line Lo Wu Station: Get to Shenzhen Metro LuoHu Station on foot and take Line 1.
3. From East Rail Line Lok Ma Chau Station: Get to Shenzhen Metro Futian Checkpoint Station on foot. Take Line 4 and then transfer to Line 1 at Convention & Exhibition Center Station.
4. From High Speed Rail Futian Station: Get to Shenzhen Metro Futian Station on foot. Take Line 11 and then transfer to Line 1 at Chegongmiao Station.

The above information is for reference only and is subject to change without prior notice.