

解凍
秋季 木子
味蕾的饗宴

玖樓
Chinese restaurant



AMBASSADOR
Hsinchu
新竹國賓大飯店

玖樓
Chinese restaurant



秋蟹料理

賞味價 每份\$ **2,280**



🔥 麻婆年糕蟹
Sauteed crab and rice cake



沙公米香煲(台灣豬)
Braised crab with deep-fried rice



避風塘炒蟹
Fried crab with garlic



紅蟳砂鍋粥(台灣豬)
Crab congee



胡椒薑蔥焗蟹
Stir-Fried crab with pepper sauce



🔥 星洲辣沙公(附小饅頭)
Singapore style crab with spicy sauce (with deep-fried bun)



沙茶沙公粉絲煲
Braised crab and Vermicelli noodles with satay sauce

以上價格均需另加一成服務費 All Price are Subject to 10% Service Charge



主廚推薦



火焰蝦(現場烹調) \$680
Stir-fried fresh shrimp with shaoxing wine (Table Side Service)



脆皮肥腸(台灣豬) \$480
Crispy pork intestine



酸高麗菜燒龍膽 \$780
Braised grouper fish with pickled cabbage



百花焗三寶
(彩椒/茄子/豆腐)
Braised shrimp stuffed with vegetable

\$520



嘖嘖燒雞煲 \$480
Stir-fried chicken ball and vegetable with black bean sauce

\$480

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