

SET MENU

(荷香)

荷香繽紛迎賓皿

(手撕茄子/燒鴨/茶皇雞/涼拌海蜇)

Barbecued Cold Cuts Combination

黑松露海老軟殼蟹

Deep Fried Shrimp and Soft Shell Crab
in Black Truffle Sauce

御品鮑魚佛跳牆

Double Boiled Abalone Soup with Assorted Ingredients

炭烤鮮蔬帶骨牛

Grilled Bone-in Beef With Fresh Vegetables

花雕甘露龍虎斑

Steamed Tiger Grouper with Soy Sauce
and Hua Diao Wine

鳳眼果綜合時蔬

Sautéed Mix Greens with Wild Nuts

香滑飲品芝麻糊/豆奶叉燒酥

Chef' s Special Sweet Soup/ Dim Sum

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每位 NT\$2,580+10% per person

(芙蓉)

芙蓉海棠滿漢皿

(五味軟絲/香妃醉雞/烤鴨/五香牛腱)

Barbecued Cold Cut Combination

起司薑蔥焗龍蝦

Sautéed Lobster, scallion & Ginger with Cheese Sauce

羊肚菌花膠燉土雞

Deep Boiled Fish Maw, Morchella & Chicken Soup

彩椒桔汁羊小排

Pan-Fried Lamb Chopped with Brown Sauce

雞樅菇蒸海石斑

Steamed Grouper with Termite Mushroom

蒜香奶油娃娃菜

Sautéed Baby Cabbage Flavored Garlic Butter

陳皮花豆露/蒲燒鰻燒賣

Chef' s Special Sweet Soup/ Dim Sum

蓬萊仙島鮮果皿

Seasonal Fresh Fruit Platter

每位 NT\$2,980+10% per person

(牡丹)

牡丹繽紛滿漢皿

(脆皮叉燒/烏魚子/燒鴨/五味九孔)

Barbecued Cold Cut Combination

三星蔥露活龍蝦

Steamed Live Lobster with Scallion

燕窩花膠雞絲羹

Braised Cubilose & Fish Maw with

Chicken Shred Thick Sauce

炭烤和牛牛臉頰

Grilled Wagyu Beef cheek

宜賓芽菜七星斑

Steamed Leopard Coral Grouper with Pickles

貝酥芙蓉蘆筍

Sautéed Asparagus with

Fried scallop Shred & Egg White

杏汁銀耳燉雪蛤/塔香脆皮蝦卷

Chef' s Special Sweet Soup/ Dim Sum

蓬萊仙島鮮果皿

Seasonal Fresh Fruit Platter

每位 NT\$3,680+10% per person

自備酒水服務費：紅酒每瓶 NT\$500 · 烈酒每瓶 NT\$800 ·

Beverage Service Charge : Wine-NT\$500/per btl · Liquor-NT\$800/per btl ·

【產地: 本菜單牛小排(美國) / 五香牛肉、和牛牛頰肉(紐澳) ; 豬肉製品產地台灣】