

2025 廂房菜單

迎賓彩碟滿漢皿

廣式燒鴨/翠綠海蜆/燒椒皮蛋
宮保黑白/玫瑰油雞/霍香牛肉

Assorted Appetizers

薑蔥上湯海虎蝦

Steamed Tiger Shrimp Flavored Ginger & Scallion

黑松露花枝螺片

Stir-Fried Cuttlefish, Conch Slices

in Black Truffle Sauce

鮑絲海皇羹

Seafood Soup with Shred Abalone Broth

花雕清蒸龍虎斑

Steamed Grouper with Hua Diao Wine

孜然風味戰斧豚

Cumin Flavor Tomahawk Pork Chop

山藥蓮子燉雞湯

Double Boiled Chicken, Yam & Lotus Seeds Soup

 干鍋鴛鴦花椰菜

Pan Fried Broccoli, White Cauliflower

with Dried Chili Pepper

巧手美點映雙輝

Chinese Petit Fours

桂圓紅蓮燉雪耳

Chef's Special Sweet Soup

(一)

每桌 NT\$19,800+10%

(每桌十人計算、加人加價)

國賓美饌迎賓皿

廣式燒鴨/翠綠海蜆/燒椒皮蛋
宮保黑白/玫瑰油雞/霍香牛肉

Assorted Appetizers

生抽海虎蝦

Sautéed Tiger Shrimp with Soy Sauce

醬爆鳳球帆立貝

Stir-Fried Chicken Ball, Yessoensis

in Chef's Special Sauce

花膠錦繡羹

Shred Fish Maw & Spinach Dice Broth

 川式潑辣酸菜魚

Poached Grouper in Sichuan Style Pickles Veggies

青檸果香豬肋排

Lime-Scented Grilled Pork Ribs

四神豬肚燉子排

Doubled Boiled Pork Ribs Soup with Four Herbal

清炒綜合時蔬

Sautéed Seasonal Vegetable with Mushroom

瑤池玉露雙美點

Chinese Petit Fours

香滑飲品芝麻糊

Chef's Special Sweet Soup

(二)

每桌 NT\$19,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、牛筋(紐澳)、牛腩肉(澳洲)、牛小排(美國)】

【豬肉產地:松阪豬(西班牙、丹麥),其餘豬肉製品產地台灣】

2025 廂房菜單

彩碟美饌迎賓皿

廣式燒鴨/燒椒茄蛋/貴妃油雞
酸辣木耳/京蔥牛肉/五味軟絲

Assorted Appetizers

蔥燒奶油胡椒龍蝦尾

Stir-Fried Lobster Tail

in Shallot & Butter Pepper Sauce

 XO 醬炒鳳球玉帶子

Stir-Fried Scallop and Chicken in X.O. Sauce

港式魚肚佛跳牆 (位上)

Steamed Assorted Meats and Abalone in Casserole

蠔油流星美鮑片

Braised Abalone Slices, Mushroom with Oyster Sauce

三珍寶蒸七星斑

Steamed Leopard Coral Grouper with Pickled Veggies

和風桔汁羊小排

Lamb Chops with Japanese Citrus Sauce

上湯菌菇娃娃菜

Poached Baby Cabbage, Mushroom in Superior Soup

松露釀鮮蝦燒賣/沁涼桑葚凍果糕

Chinese Petit Fours

桂圓紅蓮燉雪耳

Chef's Special Sweet Soup

(一)

每桌 NT\$22,800+10%

(每桌十人計算、加人加價)

彩碟美饌迎賓皿

廣式燒鴨/燒椒茄蛋/貴妃油雞
酸辣木耳/京蔥牛肉/五味軟絲

Assorted Appetizers

南瓜起司龍蝦尾

Stir-Fried Lobster Tail with Pumpkin Cheese Sauce

黑松露杏菇玉帶子

Stir-Fried Scallop, King Oyster Mushroom

in Black Truffle Sauce

元貝松茸燉花膠(位上)

Double Boiled Fish Maw, Chicken

& Matsutake Soup

麻香枸杞南非鮑

Steamed Abalone with Wolfberry & Sesame Oil

 韭香花椒蒸七星斑

Steamed Leopard Coral Grouper

with Chive & Sichuan Pepper

黑胡椒爐烤牛小排

Roasted Bone in Beef with Black Pepper Sauce

牛肝菌綜合鮮蔬

Sautéed Seasonal Vegetable with Porcini

蜜汁銷魂叉燒酥/椰香雪花凍果糕

Chinese Petit Fours

南洋紅豆紫米露

Chef's Special Sweet Soup

(二)

每桌 NT\$22,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、牛筋(紐澳)、牛腩肉(澳洲)、牛小排(美國)】

【豬肉產地:松阪豬(西班牙、丹麥),其餘豬肉製品產地台灣】

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國賓美饌迎賓皿

香蘋烏魚子/紹興醉雞/五味九孔
蜜汁松阪豚/廣式燒鴨/五香牛腱

Assorted Appetizers

薑蔥上湯焗龍蝦尾

Stir-Fried Live Lobster, Scallion in Superior Soup

黑松露炒玉帶子

Stir-Fried Scallop, King Oyster Mushroom

with Black Truffle Sauce

花膠菜膽燉雞湯(位上)

Double-Boiled Chicken Soup

with Fish Maw & Baby Cabbage

北菇原粒鮑

Brasied Abalone & Mushroom in Brown Sauce

清蒸甘露紅條魚

Steamed Leopard Coral Grouper with Soy Sauce

蘑菇醬燒牛腩肉

Braised Wagyu Beef Cheek with Mushroom Sauce

鳳眼果菌菇扒時蔬

Sautéed Seasonal Veggies with Malva Nut & Mushroom

芹香松蟹燒賣皇/芝麻紅豆尖堆

Chinese Petit Fours

鮮果杏仁凍豆腐

Chef's Special Sweet Soup

(一)

每桌 NT\$25,800+10%

(每桌十人計算、加入加價)

國賓彩蝶迎賓皿

香蘋烏魚子/紹興醉雞/五味九孔
蜜汁松阪豚/廣式燒鴨/五香牛腱

Assorted Appetizers

三星蔥露龍蝦尾

Steamed Live Lobster with Shallot & Soy Sauce

醬爆龍鳳球

Stir-Fried Shrimp & Chicken Ball

黑蒜元貝燉土雞(位上)

Double Boiled Chicken Soup

with Scallop & Black Garlic

蠔皇婆蔘鮑片

Brasied Sea Cucumber, Abalone Slices

in Oyster Sauce

 雞縱菇蒸紅條魚

Steamed Leopard Coral Grouper

with Termite Mushroom

 魚香台塑牛小排

Bone in Beef in Ginger & Chili Sauce

上湯櫻蝦浸鮮蔬

Poached Fresh Veggies Sakura Shrimp in Superior Soup

松露釀鮮蝦燒賣/小心流沙尖堆

Chinese Petit Fours

香濃飲品核桃露

Chef's Special Sweet Soup

(二)

每桌 NT\$25,800+10%

(每桌十人計算、加入加價)

【牛肉產地:牛腱(紐澳)、牛筋(紐澳)、牛腩肉(澳洲)、牛小排(美國)】

【豬肉產地:松阪豬(西班牙、丹麥),其餘豬肉製品產地台灣】