

迎賓彩碟滿漢皿

廣式燒鴨/蘋果烏魚子/燒椒皮蛋

宮保黑白/蔥油雞/藹香牛肉

Assorted Appetizers

避風塘海虎蝦

Stir-Fried Tiger Shrimp in Typhoon Shelter Style

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

炭香醬烤豬肋排

Charcoal-grilled Pork Ribs

巴西菇燉雞湯

Double boiled Chicken soup

with Agaricus subrufescens

金銀蛋燴時蔬

Braised Seasonal Vegetables with Salty &

Preserved Egg

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\$20,800+10%

(每桌十人計算、加人加價)

國賓美饌迎賓皿

廣式燒鴨/蘋果烏魚子/燒椒皮蛋

宮保黑白/蔥油雞/藹香牛肉

Assorted Appetizers

生抽海虎蝦

Sautéed Tiger Shrimp with Soy Sauce

青醬爆鳳球帆立貝

Stir-Fried Chicken Ball, Yessoensis

in Pesto Sauce

燕窩雞絲羹

Shred Chicken & Bird's nest Broth

豆醬蒸龍虎斑

Steamed Grouper with Fermented Bean Paste

孜然風味戰斧豚

Cumin Flavor Tomahawk Pork Chop

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\$20,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(澳洲)、牛頰肉(澳洲)、牛小排(美國)】

【豬肉產地:松阪豬(加拿大、荷蘭、台灣),其餘豬肉製品產地台灣】

錦繡美饌迎賓皿

廣式燒鴨/蜜汁叉燒/蔥油雞

烏魚子蛋捲/五香牛腱/涼拌海蜇頭

Assorted Appetizers

豉油皇奶油龍蝦尾

Stir-Fried Lobster Tail

in Butter & Master Soy Sauce

青醬炒鳳球玉帶子

Stir-Fried Scallop and Chicken in Pesto 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

珊瑚菌菇娃娃菜

Poached Baby Cabbage, Mushroom in Superior Soup

XO 醬鮮蝦燒賣皇/仲夏楊枝甘露凍

Chinese Petit Fours

香醇紅豆珍珠露

Chef's Special Sweet Soup

珍饈美饌迎賓皿

廣式燒鴨/蜜汁叉燒/蔥油雞

蘋果烏魚子/五香牛腱/涼拌海蜇頭

Assorted Appetizers

干燒醬焗龍蝦尾

Dry-fried Chili Sauce Lobster Tail

鮮花椒杏菇玉帶子

Stir-Fried Scallop, King Oyster Mushroom

in Fresh Sichuan Pepper

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

古法甘露七星斑

Steamed Leopard Coral Grouper

with Shallot & Soy sauce

炭香醬烤牛小排

Charcoal-grilled Bone in Beef

牛肝菌綜合鮮蔬

Sautéed Seasonal Vegetable with Porcini

明爐香蘋叉燒酥/香醇朱古力凍糕

Chinese Petit Fours

嚴選陳皮花豆露

Chef's Special Sweet Soup

(一)

每桌 NT\$23,800+10%

(每桌十人計算、加人加價)

(二)

每桌 NT\$23,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(澳洲)、牛頰肉(澳洲)、牛小排(美國)】

【豬肉產地:松阪豬(加拿大、荷蘭、台灣),其餘豬肉製品產地台灣】

靜好臻品迎賓皿

烏魚子蛋捲/紹興醉雞/酒香醉九孔
蜜汁松阪豚/廣式燒鴨/五香牛腱

Assorted Appetizers

蔥薑龍蝦球佐西蘭花

Stir-Fried Lobster Ball, Scallion with Broccoli

韭黃草菇炒玉帶

Stir-Fried Scallop, Yellow chives &
straw mushroom

花膠巴西菇燉雞(位上)

Double-Boiled Chicken Soup

with Fish Maw & Agaricus subrufescens

北菇原粒鮑

Braised Abalone & Mushroom in Brown Sauce

蔥油甘露紅條魚

Steamed Leopard Coral Grouper with Soy Sacue

蘑菇醬燒牛頰肉

Braised Wagyu Beef Cheek with Mushroom Sauce

鳳眼果菌菇扒時蔬

Sautéed Seasonal Veggies with Malva Nut & Mushroom

明爐豆奶叉燒酥/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\$26,800+10%

(每桌十人計算、加人加價)

雅饌臻品迎賓皿

烏魚子蛋捲/紹興醉雞/酒香醉九孔
蜜汁松阪豚/廣式燒鴨/五香牛腱

Assorted Appetizers

避風塘龍蝦球

Stir-Fried Lobster Ball in Typhoon Shelter Style

XO 醬龍鳳球

Stir-Fried Shrimp & Chicken Ball in X.O. sauce

元貝北菇燉土雞(位上)

Double Boiled Chicken Soup

with Scallop & Shiitake Mushroom

蠔皇婆蔘鮑片

Braised Sea Cucumber, Abalone Slices

in Oyster Sauce

 雞縱菇蒸紅條魚

Steamed Leopard Coral Grouper

with Termite Mushroom

黑椒醬台塑牛小排

Bone in Beef in Black Pepper Sauce

上湯櫻蝦浸鮮蔬

Poached Fresh Veggies Sakura Shrimp in Superior Soup

魚子醬松茸燒賣皇/小心流沙尖堆

Chinese Petit Fours

國賓桂圓三寶露

Chef's Special Sweet Soup

(二)

每桌 NT\$26,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(澳洲)、牛頰肉(澳洲)、牛小排(美國)】

【豬肉產地:松阪豬(加拿大、荷蘭、台灣),其餘豬肉製品產地台灣】