

主廚套餐

2023

SET MENU

(荷香)

(芙蓉)

(牡丹)

荷香繽紛迎賓皿

(醉雞/燒鴨/蜜汁叉燒/燻中卷)

Barbecued Cold Cuts Combination

薑蔥菌菇龍蝦尾

Sauteed Lobster with Spring Onion

乾隆魚肚佛跳牆

Double Boiled Fish Maw Soup with Assorted Ingredients

野菌國賓牛小排

Roasted Beef Chopped with mushroom

椒鹽檸香海石斑

Deep-Fried Grouper with Salt and Pepper and Lemon

鳳眼果綜合時蔬

Sautéed Vegetable with Wild Nuts

香滑飲品芝麻糊/杏片松子叉燒酥

Chef's Special Sweet Soup/ Dim Sum

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每位 NT\$2,280+10% per person

芙蓉海棠滿漢皿

(脆皮乳豬/玫瑰油雞/烤鴨/五香牛肉)

Barbecued Cold Cut Combination

黑松露蒸龍蝦

Steamed Lobster with Truffle

松茸花膠燉雞湯

Deep Boiled Fish Maw and Chicken Soup

和風澆汁羊肩排

Pan-Fried Lam Chopped with Brown Sauce

梅香蒸七星斑

Steamed Grouper with Salty Pickled Cabbage

什錦菌菇娃娃菜

Sautéed Vegetable with Mushroom

國賓桂圓三寶露/蜂巢荔蓉香芋酥

Chef's Special Sweet Soup/ Dim Sum

蓬萊仙島鮮果皿

Seasonal Fresh Fruit Platter

每位 NT\$2,880+10% per person

牡丹繽紛滿漢皿

(脆皮乳豬/烏魚子/醉雞/五味九孔)

Barbecued Cold Cut Combination

花雕鮮露蒸龍蝦

Sautéed Lobster with

金湯砂鍋煨排翅

Braised Shark's Fin with Thick Sauce

慢燉和牛牛頰肉

Wagyu Beef cheek with Mushroom

乾煎七星斑

Pan-Friend Leopard Coral Grouper

牛肝菌翠綠鮮時蔬

Stir-fried Vegetable with Porcini

冰花紅蓮燉雪蛤/芥末脆瓜海鮮餃

Chef's Special Sweet Soup/ Dim Sum

蓬萊仙島鮮果皿

Seasonal Fresh Fruit Platter

每位 NT\$3,580+10% per person

自備酒水服務費：紅酒每瓶 NT\$500 · 烈酒每瓶 NT\$700。

Beverage Service Charge : Wine-NT\$500/per btl · Liquor-NT\$700/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】