

2023 廂房菜單

彩碟美饌迎賓皿

五味軟絲/鮮藤椒牛肉/桂花蜜金瓜

香根肉絲/欖菜四季豆/燒椒茄子

Assorted Appetizers

烏魚子海皇拼盤

一夜干烏魚子/燒鴨/柚香蓮藕/貴妃鮑/醉雞

Barbecued Cold Cuts Combination

花雕胭脂海虎蝦

Steamed King Prawn with Huadiao Wine

XO 醬爆炒雙鮮

Stir-fried Sliced Shellfish and Whelk with XO Sauce

乾隆魚肚佛跳牆 (位上)

Steamed Assorted Meats and Fish Maw in Casserole

三星蔥鮮露龍虎斑

Steamed Grouper with Shallot and Soy Sauces

避風塘戰斧豬肋排

Stir-Fried Pork Chopped Favored Miced Garlic

鮮人蔘紅棗燉烏雞

Double Boiled Chicken Soup with Fresh Ginseng

and Chinese Jujube

上湯菌菇娃娃菜

Braised Baby Cabbage and Fungus in superior soup

巧手美點映雙輝

Chinese Petit Fours

南洋椰奶紫米露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(一)

每桌 NT\$18,800+10%

(每桌十人計算、加人加價)

彩碟美饌迎賓皿

五味軟絲/鮮藤椒牛肉/桂花蜜金瓜

香根肉絲/欖菜四季豆/燒椒茄子

Assorted Appetizers

烏魚子燒烤拼盤

烏魚子蛋捲/燒鴨/茶皇雞/燻蹄/貴妃鮑

Barbecued Cold Cuts Combination

上湯薑蔥海虎蝦

Sautéed King Prawn with Shallot in Broth

醬爆花枝炒鳳球

Stir-Fried Sliced Shellfish and Chicken in Brown Sauce

瑤柱雞絲燕窩羹(位上)

Double Boiled Chicken and Bird's Nest Soup with Scallop

梅香蒸龍虎斑

Steamed Grouper with Preseved Mustard

香酥德國豬腳佐酸菜

Crispy German pork knuckle with Picked Mustard Green

松茸蟲草燉全雞

Double Boiled Chicken Soup with Matsutake

and Chinese Herbs

干鍋鴛鴦花椰菜

Stir-fried cauliflower and Broccoli with Dried Chili Pepper

巧手美點映雙輝

Chinese Petit Fours

國賓陳皮花豆露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(二)

每桌 NT\$18,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、和牛牛頰肉(紐澳)】

【豬肉產地:燻蹄(加拿大),其餘豬肉製品產地台灣】

2023 廂房菜單

國賓美饌迎賓皿

五味軟絲/櫻蝦吻魚瓜仁/鮮藤椒牛肉

乾扁嫩筍/手撕杏菇/避風塘燻蹄

Assorted Appetizers

乳豬烏魚子拼盤

乳豬/香蘋烏魚子/燒鴨/茶皇雞/柚香蓮藕

Barbecued Cold Cuts Combination

薑蒜鮮蒸龍蝦尾

Steamed Lobster Tail with Ginger and Garlic

翡翠清炒螺片玉帶子

Stir Fried Scallops and Sliced Whelk

花膠黑蒜燉土雞(位上)

Double Boiled Fish Maw and Chicken Soup with

Black Garlic

麻油菌菇南非鮑

Dry-fried Abalone with Mushroom in Seseame Oil

清蒸鮮露七星斑

Steamed Grouper with Shallot and Soy Sauce

孜然爐烤羊腿肉

Roasted Lamb Leg Favored Cumin Powder

牛肝菌綜合時蔬

Sauteed Mixed Vegetable with Pocini

研磨豆奶叉燒酥/薄荷流沙包

Chinese Petit Fours

鮮果杏仁凍豆腐

Sweetened Almond Jelly with Fresh Fruit

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(一)

每桌 NT\$20,800+10%

(每桌十人計算、加人加價)

國賓彩蝶迎賓皿

五味軟絲/櫻蝦吻魚瓜仁/鮮藤椒牛肉

乾扁嫩筍/手撕杏菇/避風塘燻蹄

Assorted Appetizers

乳豬烏魚子拼盤

乳豬/烏魚子蛋捲/燒鴨/蒜味九孔/醉雞

Barbecued Cold Cuts Combination

黑松露奶油龍蝦球

Gratin Lobster Ball with Truffles and Butter

XO 醬碧綠炒螺帶

Stir Fried Sliced Whelk and Scallop in XO Sauce

極品魚翅佛跳牆(位上)

Steamed Assorted Meats with Shar's Fin

in Chinese Casserole

麻油菌菇南非鮑

Dry-fried Abalone with Mushroom in Seseame Oil

花雕鮮露七星斑

Steamed Grouper with Huadiao Wine and Shallot

爐烤帶骨牛小排

Roasted Bone in Beef with Chef's Special Sauce

上湯野菌煨蘆筍

Brasied Asparagus and Mushroom in Superior Soup

黑椒蔥燒餅/抹茶油綠棗

Chinese Petit Fours

國賓桂圓三寶露

Sweetened White Jelly Fungus and Lotus Seed Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(二)

每桌 NT\$20,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、和牛牛頰肉(紐澳)】

【豬肉產地:燻蹄(加拿大),其餘豬肉製品產地台灣】