



套餐菜單 Set Menu

醉月四雅碟 Appetizer Platter

→ 清燉蟹粉獅子頭 Braised Meatball with Crab Roe

醬爆肥蟹手工糕 Wok-fried Crab with Home-made Rice Cake

➡ 鳳果花菇豬腱骨 Braised Pork Shank and Ping-Pong with and Mushroom

蟹粉菌菇田園蔬 Braised Seasonal Vegetable with Crab Roe and Mushrooms

> 上海蟹肉燴意麵 Wok-fried Crab Meat with Egg Noodles

> > 柚香楊枝甘露盅 Mango Pomelo Sago

每套2,380元+10% NTD 2,380+10% Per Set

單點 A La Carte

清燉蟹粉獅子頭 Braised Meat Ball Soup with Crab Roe	NTD 360
黑椒蟹肉炒冬粉 Sautéed Crab Meat and Mung Bean Noodle with Black Peppe	NTD 580 er Sauce
蟹粉燴金磚豆腐 Braised Crab Roe with Deep-fried Tofu	NTD 680
宮保皮蛋蟹腿肉 Kong Pao Crab Leg with Preserved Egg	NTD 680
香蒜銀絲蒸肥蟹 Steamed Whole Crab with Garlic and Mung Bean Noodle	NTD 1,180
醬爆肥蟹手工糕 Wok-fried Whole Crab with Home-made Rice Cake	NTD 1,180

以上價格均為新台幣並需外加一成服務費 自備酒水服務費葡萄酒每瓶500元、烈酒每瓶800元 Prices are quoted in NTD and subject to a 10% service charge.