



醉月樓烤鴨

Shanghai Pavilion Roasted Duck

(需提早三天前預訂)

(3 Days Advanced Booking is Required)

例 / Portion

經典醉月招牌烤鴨 二吃

2,280

Shanghai Pavilion Roasted Duck – Served in Two Ways

第一吃 - 片皮鴨配原味捲餅

First Serving – Sliced Duck Wrapped in Pancake

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬

Served with Pancake, Spring Onion, Pineapple, Cucumber Sticks and Sweet Bean Sauce

第二吃

Second Serving

 脆筍鴨架湯

Roasted Cherry Duck Soup with Crispy Bamboo

經典醉月招牌烤鴨 三吃

2,680

Shanghai Pavilion Roasted Duck – Served in Three Ways

第一吃 - 片皮鴨配原味捲餅

First Serving – Sliced Duck Wrapped in Pancake

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬

Served with Pancake, Spring Onion, Pineapple, Cucumber Sticks and Sweet Bean Sauce

第二吃

Second Serving

 脆筍鴨架湯

Roasted Cherry Duck Soup with Crispy Bamboo

第三吃 - 任選以下一種做法


Third Serving – Choice of One Dish from Below

上海油淋鴨骨架

Deep-Fried Shredded Cherry Duck Bone

淮揚燒鴨米粉 (乾)

Huaiyang Roast Duck Rice Noodle (Dry)

 招牌菜

Signature Dish

 素食

Vegetarian

 內含辣味食材

Contains Spicy Ingredient

 內含豬肉食材 (豬肉產地 台灣)

Contains Pork Ingredient (Taiwan Pork)

 內含易致過敏食材 (如花生、堅果、蕎麥) Contains Allergen Ingredient (ex : Peanuts, Nuts or Buckwheat)

 我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材

Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



醉月樓烤鴨

Shanghai Pavilion Roasted Duck

(需提早三天前預訂)

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例 / Portion

經典醉月招牌烤鴨 **五吃**

2,980

Shanghai Pavilion Roasted Duck – Served in Five Ways

第一吃 - 片皮鴨配原味捲餅

First Serving – Sliced Duck Wrapped in Pancake

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬

Served with Pancake, Spring Onion, Pineapple, Cucumber Sticks and Sweet Bean Sauce

第二吃

Second Serving

 **脆筍鴨架湯**

Roasted Cherry Duck Soup with Crispy Bamboo

第三吃 - 任選以下一種做法

Third Serving – Choice of One Dish from Below

韭黃銀芽炒鴨絲

Stir-fried Sliced Duck and Leeks with Bean Sprouts

火爆三蔥鴨絲

Wok-fried Sliced Duck with Scallion

松仁炒櫻桃鴨鬆

Stir-fried Minced Duck with Pine Nuts

上海油淋鴨骨架

Deep-fried Shredded Cherry Duck Bone

沙茶爆櫻桃鴨骨

Wok-fried Duck Bone with Barbecue Sauce

 **砂鍋麻辣冒菜鴨**

Maocai Spicy Duck Casserole

第四吃 - 任選以下一種做法

Fourth Serving – Choice of One Dish from Below

麻油花菇鴨米糕

Sesame Oil Duck Sticky Rice with Mushroom

淮揚燒鴨米粉 (乾)


Huaiyang Roast Duck Rice Noodle (Dry)

第五吃

Fifth Serving

鴨蔥油拌時蔬

Fried Vegetable in Duck Oil

 招牌菜

Signature Dish

 素食

Vegetarian

 內含辣味食材

Contains Spicy Ingredient

 內含豬肉食材 (豬肉產地 台灣)

Contains Pork Ingredient (Taiwan Pork)

 內含易致過敏食材 (如花生、堅果、蕎麥)

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