



SHANGHAI PAVILION

無麩質 10 人桌菜菜單

Shanghai Pavilion Fortune Table Menu

醉月雅緻六小碟

(冰梅秋葵、蒜酥松阪豬、麻香雲耳、鹽酥油爆蝦、煙燻豆包、白片中卷)

Assorted Appetizer Platter

(Okra in Plum Sauce / Pork Neck with Fried Garlic/ Black Fungus /

Crispy Salt-Fried Shrimp /Smoked Beancurd Sheet Roll / Squid)

清燉滬式獅子頭(位上)

Shanghai-style Braised Pork Balls in Clear Broth

胡麻百果海大蝦

Biased Prawn with Sesame Sauce and Passion Fruit

雪菜魚片鋪水蛋

Steamed Fish with Fermented Soy Beans and Preserved Vegetables

蔥燒海參燴蹄筋

Braised Pork Knuckle and Sea Cucumber with Scallions

醉月蔥油霸王雞

Poached Chicken with Scallion Oil

山藥百合炒蘆筍

Stir-fried Asparagus with Chinese Yam and Lily bulbs

養生群菇燉排湯

Double-boiled Pork Rib Soup with Mushrooms

吉祥如意映雙輝

(珍珠丸、桂花拉糕)

Delicate Chinese Dessert

(Glutinous Rice Meatballs/Osmanthus Rice Cake)

合時蜜甜湯

Chinese Sweet Soup

寶島四季水果盤

Seasonal Sliced Fruits

每桌 NT\$15,888 加一成服務費(10 人桌菜)

NT\$15,888 Per Table Plus 10% Service Charge

敬請三天前預訂

3 Days Advanced Booking is Required

(恕不適用任何優惠折扣)

The offer is not available in conjunction with offers or promotion

自備酒水服務費葡萄酒每瓶 NT \$ 500/烈酒 NT \$ 800

Surcharge of NT \$ 500 per bottle of wine/NT \$ 800 per bottle of spirit is applied for beverage brought by guests



無麩質套餐

淮揚四雅碟

(冰梅秋葵、油漬南瓜、蒜蘇松坂肉、白片中卷)

Assorted Appetizer Platter

(Okra in Plum Sauce/Oil-marinated Pumpkin /Pork Neck with Fried Garlic/Squid)

上湯菊花豆腐羹

Chicken Soup with Chrysanthemum-shaped Bean Curd

胡麻百果燒大蝦

Biased Prawn with Sesame Sauce and Passion Fruit

雪菜鮮筍炒魚片

Stir-fried Fish Fillet with Bamboo Shoot and Preserved Vegetables

塔香椒鹽綠鮮筍

Deep-fried Bamboo Shoot with Basil, Black Pepper and Salt

彩椒鮮貝炒時蔬

Stir-fried Seasonal Vegetables with Shellfish and Capsicum

上海燒鴨美菜飯

Shanghai Vegetable Rice with Duck

紅棗雪蛤銀耳湯

White Fungus Sweet Soup with Hasma and Red Dates

寶島應時鮮水果

Seasonal Sliced Fruits

每位 NT\$1,680 另加一成服務費

NT\$1,680 Per Person Plus 10% Service Charge

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無麩質素食套餐

淮揚淨素雅緻碟
(冰梅秋葵.油漬南瓜.煙燻豆腐.醋溜雲耳)
Appetizer Platter

(Okra in Plum Sauce/Oil-marinated Pumpkin /Smoky Tofu / Black Fungus with Vinegar)

金汁文思豆腐羹
Steamed Bean Curd Soup with Pumpkin Puree

層香椒鹽綠鮮筍
Stir-fried Green Bamboo Shoots with Salt and Pepper

竹筍麒麟燒豆腐
Braised Bean Curd with Mushrooms and Vegetarian Ham

金果山藥炒蘆筍
Stir-fried Asparagus with Chinese Yam and Gingko

羅漢素齋菜飯盅
Mixed Vegetables Fried Rice

桂圓銀耳蜜甜湯
Longan and White Fungus Sweet Soup

蓬萊當季水仙果
Seasonal Sliced Fruits

每位 NT\$1,500 另加一成服務費

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