



SHANGHAI PAVILION

主廚精選風味套餐 Chef Signature Set Menu

淮揚吉祥雅碟

(上海燻鮰魚、鎮江肴肉、花雕醉香雞、芹香海蜆頭)

Assorted Appetizer Plate

醉月西湖醋斑魚

Steamed Grouper with Aged Zhenjiang Vinegar

梅干扣肉燒大蝦

Braised Jumbo Prawn and Koji-fed Pork Belly
with Preserved Mustard Greens

鮑魚紅燒肉菜飯

Braised Pork Belly with Abalone
Served with Shanghai Style Stir-fried Rice

羊肚菌獅子頭盅

Double Boiled Chicken Soup with Pork Meat Ball and Morels

松露蟹肉燴津白

Blanched Baby Chinese Cabbage with Crabmeat and Truffle Sauce

雞汁小籠包

Chicken Broth Xiaolongbao

紅棗桂圓燉雪蛤

Simmered Chinese Style Sweet Soup with Hasma, Red Date and Longan

蓬萊寶島水鮮果

Seasonal Fresh Fruit

每位 NT\$2,288 加一成服務費

NT\$2,288 Per Person Plus 10% Service Charge

本餐廳使用豬肉來源：台灣,西班牙 / Origin of the Pork : Taiwan, Spain

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



SHANGHAI PAVILION

醉月知味一品套餐

Shanghai Pavilion Set Menu

醉月雅宴四品匯

Appetizer Platter

本幫煙鮓 / 芹香玉露 / 甌中水晶肴 / 蜜味金蝦

Smoked Pomfret / Jellyfish Salad with Celery

Shanghai Pavilion Pork Terrine / Shanghai-style Shrimp

龍蝦天作鳳凰台(整隻)

上湯龍蝦燴台南意麵

Braised Lobster with Tainan Yi Noodles

家傳一味

滬江酸辣湯

Hujiang Hot and Sour Soup

蔥韻三生傳奇雞

三蔥爆炒生煎文昌雞

Stir-fried Chicken with Onion and Ginger

千層瓊宴雙珍匯

蘇杭鮑魚東坡肉帶餅

Braised Abalone and Pork Belly served with Steamed Buns

雲山仙牛松露韻

百果山藥蘆筍骰子牛

US Diced Rib Eye with Chinese Yam

玉帶松露舞春色

百合玉帶松露彩時蔬

Scallop and Lily with Vegetables and Truffles

醉月傳香

雞汁小籠包

Shanghai Pavilion Xiao Long Bao

燕窩雪梨北杏露

Sweet Lotus Seed Soup with Pear

NTD3,980+10% Per Set

餐酒搭配建議 | 特選自世界級日耀酒莊

Wine Pairing Suggestion | Exclusively selected wines from Au Bon Climat Winery

Au Bon Climat Chardonnay Santa Barbara, USA

檸檬、青蘋果香氣及明亮酸度的白酒，完美搭配套餐海鮮類料理

The white wine, with its lemon and green apple aromas and bright acidity, perfectly complements the seafood dishes in the set menu.

Au Bon Climat Pinot Noir Santa Barbara, USA

櫻桃、草莓香氣且單寧柔順的紅酒，

凸顯肉質細膩度、平衡油脂，完美搭配套餐的紅肉料理

The red wine, featuring cherry and strawberry aromas, boasts smooth tannins, making it an ideal pairing for the red meat dishes in the set menu.

套餐加購優惠: 1,800元/每瓶(原價2,500元)

Exclusive Add-on Price: NTD 1,800 / bottle (Original Price: NTD 2,500)

本餐廳使用豬肉來源: 台灣; 牛肉來源: 美國 Origin of the Pork: Taiwan; Origin of the Beef: USA

以上價格須加乙成服務費 Subject to 10% service charge

禁止酒駕
Driving After Drinking is Prohibited



未滿十八歲禁止飲酒
Please do not drink if you are a minor



SHANGHAI PAVILION

醉月知味一品雙人套餐

Shanghai Pavilion Set Menu for Two

醉月雅宴四品匯

Appetizer Platter

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Smoked Pomfret / Jellyfish Salad with Celery

Shanghai Pavilion Pork Terrine / Shanghai-style Shrimp

龍蝦天作鳳凰台(半隻/人)

上湯龍蝦燴台南意麵

Braised Half Lobster with Tainan Yi Noodles

家傳一味

滬江酸辣湯

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