



## 主廚精選菜單 Selection Dinner menu

### 前菜 Appetizer

淮揚吉祥雅碟

上海燻鰱魚、蜜味油爆蝦、花雕醉香雞、芹香海蜇頭

Shanghai Style Smoked Fish, Wok-fried Shrimp with Syrup,  
Drunken Chicken with Hua Diao Wine, Crispy Jellyfish Head with Celery

### 海鮮 Seafood

雪菜花雕虱目魚肚

Milkfish Belly Steamed with Preserved Vegetables and Hua Diao Wine

### 主菜 Main Course

筍尖紅燒肉

Braised Black Marbled Pork with Bamboo Shoot

滬江年糕醬爆大明蝦

Stir-fried Homemade Sticky Rice Cake and King Prawns with Brown Sauce

### 湯品 Soup

松茸雞汁獅子頭

Double-boiled Pork "Lion Head" Meat Ball  
in Chicken Broth with Matsutake

### 蔬菜 Vegetable

牛肝菌燉娃娃菜

Braised Baby Cabbage with Porcini Mushroom

### 甜點 Dessert

南北杏鷹嘴豆燉燕窩佐寶島鮮果

Bird's N'est soup with chickpea served with seasonal fruit

每位 NT\$1,888 加一成服務費

NT\$1,888 Per Person Plus 10% Service Charge (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

Self-brought Beverage surcharge at of NT \$ 500 per bottle for wine/NT \$ 800 per bottle for  
spirit is applied for beverage brought by guests



# 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



# 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

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(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  
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

NTD5,980+10% Set Menu for Two

### 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