



主廚精選菜單

Selection Dinner menu

前菜 Appetizer

淮揚吉祥雅碟

上海燻鮫魚、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

湯品 Soup

松茸雞汁獅子頭

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

海鮮 Seafood

雪菜花鯛虱目魚肚

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

蔬菜 Vegetable

牛肝菌燉娃娃菜

Braised Baby Cabbage with Porcini Mushroom

甜點 Dessert

南北杏雪蓮子燉燕窩佐寶島鮮果

Bird's Nest soup with apricot kernel 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