



SHANGHAI PAVILION

醉月樓 添福桌菜
Shanghai Pavilion Fortune Table Menu

醉月雅緻六小味碟
Assorted Appetizers Plate

薺菜花膠白玉羹
Chinese Thick Soup with Shepherd's Purse, Fish Maw, Bean Curd, Bamboo Fungus and Mushroom

梅乾豆豉海大蝦
Jumbo Prawns with Preserved Mustard Greens and Ferment Black Bean Sauce

西湖陳醋珍珠斑
Steamed Grouper with Aged Zhenjiang Vinegar

翡翠魚香燒玉骨
Scallion Braised Pork Shank with Fish-fragrant Sauce

香酥蟹鉗芋頭糕
Crispy Fried Crab Claw with Homemade Taro Cake

瑤柱菜膽玫瑰花
Steamed Baby Cabbage and Rose-Shaped Fish Paste with Dried Shredded Scallop

石斛螺片烏雞盅
Dendrobium Boiled Silkie Chicken Soup with Sliced Conch and Chinese Yam

吉祥如意雙輝點
Delicate Chinese Dim Sum

精美合時蜜甜湯
Taiwan Style Sweet Soup

寶島四季水果盤
Seasonal Sliced Fruits Platter

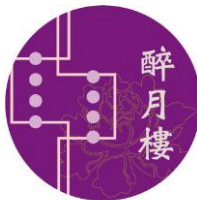
每桌 NT\$15,888 加一成服務費(10人桌菜)
NT\$15,888 Per Table Plus 10% Service Charge

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

醉月樓 嘉祿桌菜
Shanghai Pavilion Blessing Table Menu

吉祥精緻五雅碟
Assorted Chinese Appetizer Plate

蟹粉雪蛤繡球羹
Chinese Seafood Thick Soup with Hasma, Crabmeat and Shrimp Balls

紅酒醬燒海大蝦
Pan-Seared Jumbo Prawns with Red Wine Reduction

黑椒薯仔羊肩排
Oven-Roasted Lamb Shoulder Chops with Potatoes and Black Pepper Sauce

古法蛤蠣龍膽斑
Steamed Giant Grouper with Clams and Fish Sauce

浦鰻瑤柱糯米飯
Steamed Glutinous Rice with Eel and Dried Scallop

蟲花津白石榴包
Braised Baby Cabbage and Pork Dumplings in Rich Shanghai Style Stock

湘蓮羊肚菌雞盅
Double-Boiled Silkie Chicken Soup with Lotus Seeds and Morels

吉祥如意映雙輝
Delicate Chinese Dim Sum

精美合時蜜甜湯
Taiwan Style Sweet Soup

寶島應時水仙果
Seasonal Fruit Platter

每桌 NT\$16,888 加一成服務費(10人桌菜)
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SHANGHAI PAVILION

醉月樓 櫻紅添壽桌菜
Shanghai Pavilion Roasted Duck Table Menu

醉月雅緻六小碟
Assorted Appetizers Plate

雪蛤花膠海皇羹
Chinese Style Seafood Thick Soup with Hasma and Fish Maw

紅糟肉香芒蝦球
Red Vinasse Sauce Marinated Pork and Mango Mayo Shrimp Balls

蔥油螺片龍膽斑
Steamed Giant Grouper with Conch and Fish Sauce

醉月片皮櫻桃鴨
Oven-Roasted Cherry Duck Served with Condiments

羊肚菌南靖封雞
Simmered Whole Free-range Chicken Stuffed with Morels and Chestnuts

XO 醬松板玉帶子
XO Sauce Stir-Fried Pork Neck and Scallops with Vegetables

酸白菜竹筍鴨湯
Pickled Chinese Cabbage Boiled Duck Soup with Clam and Bamboo Fungus

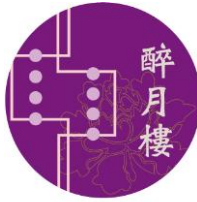
吉祥如意映雙輝
Delicate Chinese Dim Sum

合時蜜意甜品湯
Taiwan Style Sweet Soup

寶島四季水果盤
Seasonal Fruits Platter

每桌 NT\$17,888 加一成服務費(10 人桌菜)
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SHANGHAI PAVILION

醉月樓 主廚桌菜
Chef Recommendation Table Menu

醉月精緻六雅碟
Assorted Chinese Appetizer Platter

羊肚菌火腫雞湯
Simmered Whole Free-range Chicken with Chinese Ham, Dried Scallop
and Morels

滬江年糕醬爆蝦
Stir-fried Homemade Sticky Rice Cake and Prawns with Brown Sauce

斑躍珍珠龍膽魚
Steamed Grouper with Chinese Ham and Mushroom

鮑魚鮮筍紅燒肉
Braised Marbled Pork Belly with Abalone and Bamboo Shoot

老上海瑤柱葫蘆鴨
Shanghai-style Gourd Duck with Scallop

五彩蘆筍炒螺片
Stir-fried Conch Slices with Asparagus and Vegetables

醉月花膠佛跳牆
Fish Maw Buddha Casserole

雞汁小籠包/ 金黃流沙包
Chicken Broth Xiaolongbao and Salty Egg Custard Bun

雪蛤椰汁西米露
Coconut Cream Sago Soup with Hasma

季節水果盤
Seasonal Fruit Platter

每桌 NT\$18,888 加一成服務費(10人桌菜)
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