



SHANGHAI PAVILION

醉月樓主廚推薦桌菜

Chef's Recommended Table Menu

醉月精緻六雅碟

Assorted Chinese Appetizer Plate

火腫霸王雞

Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop

滬江年糕醬爆大蝦

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

筍尖紅燒肉

Braised Black Marbled Pork with Bamboo Shoot

香酥胭脂鴨方

Crispy Duck Pie Served with Steamed Bun

紅蟬麻油土雞飯

Steamed Chicken Glutinous Rice with Sesame Oil Topped with Mud Crab

蟲花鮑魚扣錦白

Steamed Abalone with Vegetables

蟹殼黃 / 黃金流沙包

Baked Stuffed Sesame Biscuit / Salted Egg Custard Bun

楊枝甘露

Sago in Milk and Mango Juice

季節水果盤

Seasonal Sliced Fruit

每桌 NT\$16,888 加一成服務費(10人桌菜)

NT\$16,888 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.

89 Section West, University Road, Tainan City 70146, Taiwan R.O.C. 台南市70146東區大學路西段89號

Tel 電話 +886 6 702 8888 Fax 傳真 +886 6 702 7777 www.shangri-la.com



醉月樓櫻桃鴨桌菜

Shanghai Pavilion Roasted Duck Table Menu

淮揚精緻六雅碟

Assorted Chinese Appetizer Plate

金汁雪蛤海皇羹

Seafood Soup with Hashma

麻香松阪海大蝦

Sautéed Prawns and Pork Neck with Sesame Oil

醉月片皮櫻桃鴨

Signature Roasted Cherry Duck

醉月酸湯石斑魚

Grouper Fish Fillet Soup with Preserved Vegetables

黑松露櫻桃鴨鬆

Stir-fried Minced Cherry Duck with Black Truffle and Jicama on Lettuce

蜜汁梅醬雪花排

Braised Pork with Teriyaki Sauce

五彩百合炒蘆筍

Stir-Fried Asparagus with Fresh Lily

蔘茸養生燉雞盅

Double-Boiled Chicken Soup with Ginseng

吉祥如意映雙輝

Chinese Sweet Dessert

寶島四季水果盤

Seasonal Fresh Fruits Platter

合時蜜甜湯

Sweet Soup

每桌 NT\$15,888 加一成服務費(10人桌菜)

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2024 醉月樓

壽

吉祥精緻五雅碟
Assorted Chinese Appetizer Palter

紹興瑤柱繡球羹
Scallop Seafood Soup with Shaoxing Wine

上湯大蝦燴意麵
E-Fu Noodle with Prawn

翠梅鮮蔬雪花排
Pork Rib in Plum Sauce with Vegetables

珍露蛤蠣蒸石斑
Steamed Grouper with Clams

椒鹽軟蟹糯米雞
Soft Shell Crab and Steamed Glutinous Rice with Chicken

腐衣羅漢燴石榴
Pork Dumpling with Bean Curd Roll

養生菌菇烏雞盅
Double-boiled silkie chicken soup

吉祥如意映雙輝
Chinese Dim Sum

寶島應時水仙果
Seasonal Fresh Fruit

每桌 NT\$14,888 加一成服務費(10人桌菜)
NT\$14,888 Per Table Plus 10% Service Charge

每桌享有一瓶格蘭利威首席三桶 12 年威士忌(700ml)
One Bottle of The Glenlivet Single Malt Scotch Whisky Per Table

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SHANGHAI PAVILION

2024 醉月樓

福

醉月雅緻五雅碟
Assorted Appetizers Plate

雪蓮白玉海皇羹
Seafood Soup with Tofu and Chinese Lotus Seed

椒鹽上海軟殼蝦
Salt and Pepper Soft Shell Crab

蘇杭西湖醋鮮魚
West Lake Fish in Vinegar Gravy

鳳果冬菇豬腱骨
Pork Shank with Mushrooms and Phoenix's Eye Fruit

XO 醬半月鮑螺片
Abalone and Sliced Whelks with XO Sauce

金銀上湯燴時蔬
Braised Vegetables with Preserved Egg

湘蓮群菇烏雞盅
Double-boiled Chicken Soup with Assorted Mushrooms

吉祥如意映雙輝
Delicate Cantonese Dessert

寶島四季水果盤
Seasonal Sliced Fruit

合時蜜甜湯
Chinese Sweet Soup

每桌 NT\$13,888 加一成服務費(10 人桌菜)

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