



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

蠶豆花膠白玉羹  
Chinese Thick Soup with Broad Bean, 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

香酥蟹鉗糯米飯  
Crispy Fried Crab Claw with Steamed Glutinous Rice

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

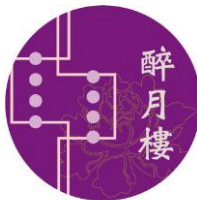
每桌 NT\$15,888 加一成服務費(10人桌菜)  
NT\$15,888 Per Table Plus 10% Service Charge

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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**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

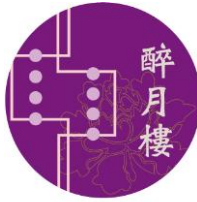
吉祥如意映雙輝  
Delicate Chinese Dim Sum

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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