



SHANGHAI PAVILION

精選素食套餐 Signature Vegetarian Set Menu

醉月四拼盤

(冰梅番茄、蜜味烤麩、醋溜雲耳、煙燻豆腐)

Assorted Appetizer Plate

Fresh Tomato in Plum Sauce / Gluten Puff with Sweet Soy Sauce

Black Fungus with Vinegar / Smoky Tofu

剝皮辣椒菌菇湯

Peeled Chili Pepper and Mushrooms Soup

雪菜炒百頁毛豆

Salted Mustard Greens with Bean Curd Sheet and Green Soybeans

羊肚菌燒豆腐煲

Braised Bean Curd with Morel Mushroom Sauce

竹筴白果五行蔬

Stir-fried Vegetables with Bamboo Fungus and Ginkgo Nut

圓籠蟲花素芋糕

Steamed Taro Cake and Cordyceps Flowers

紅棗銀耳桂圓湯

Longan and White Fungus Sweet Soup with Red Dates

蓬萊當季水仙果

Seasonal Fresh Fruit

每位 NT\$1,500 加一成服務費

NT\$1,500 Per Person 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

醉月樓蛋奶素套餐

醉月四拼盤

(冰莓番茄.蜜味烤麩.醋溜雲耳.煙燻豆腐)

Fresh Tomato in Plum Sauce/ Gluten Puff with Sweet Soy Sauce / Black Fungus with Vinegar/ Smoky Tofu

剝皮辣椒菌菇湯

Peeled Chili Pepper and Mushrooms Soup

芙蓉蛋襯番茄盅

Chinese-style Steamed Egg with Stuffed Tomato

砂鍋手工豆腐煲

Clay Pot Tofu

竹筴白果五行蔬

Stir-fried Vegetables with Bamboo Fungus and Ginkgo

圓籠蟲花素芋糕

Steamed Taro Cake and Cordyceps

紅棗銀耳桂圓湯

Longan and white Fungus Sweet Soup with Red Dates

蓬萊當季水仙果

Seasonal Sliced Fruits

每位 NT\$1,500 加一成服務費

NT1,500 Per Person Plus 10% Service Charge

敬請三天前預訂

3 Days Advanced Booking is Required

(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

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