

望月套餐

MOONLIGHT SET MENU A
NT\$1,980 + 10% / Per Person

粵府靚宴珍饈集

(蟲草農家十香菜/ 蔥油水晶雞/ 港式掛爐烤鴨)

Stir Fried Assorted Vegetable Shreds/ Chicken with Scallion Oil/ Roasted Duck in Hong Kong Style

花膠蟹黃獅子頭

Double Boiled Pork Ball in Crab Roe Sauce with Matsutake and Fish Maw

松露大良干貝玉簪蝦

Braised Shrimp Ball with Scallop and Egg White in Truffle Sauce

紅燒鮑魚外婆肉(附荷葉夾)

Braised Pork Belly with Abalone and Pancake

羊肚菌蝦乾炒斑球

Stir Fried Grouper Fillet with Morels and Dried King Shrimp

貝酥金湯娃娃菜

Braised Baby Cabbage with Dried Scallop

千層蘿蔔酥餅/ 仙翁楊枝甘露

Baked Radish Pastry/ Mango Sago Milk Cream and Pomelo

寰宇四季水果集

Seasonal Fresh Fruit Platter

弦月套餐

MOONLIGHT SET MENU B

NT\$2,580 + 10% / Per Person

靚粵鳳城舞彩蝶

(虎皮蝦滑魚子捲/ 青檸焦糖松阪豬/ 脆椒米香無骨鵝翅/ X.O醬鮑魚(一根辣椒))

Shrimp Paste and Fish Roe in Egg Rolls/ Caramelized Superior Pork/
Boneless Goose Wings with Spicy Crispy Rice/ Abalone with XO Sauce

蟲草響螺燉土雞

Double Boiled Chicken Soup with Cordyceps, Snail Meat and Baby Scallop

古法花菜干鮮龍蝦

Steamed Lobster with Deep Fried Egg Tofu and Dried Cauliflower in Traditional Sauce

黑松露奶油焗戰斧豬

Pan Fried Tomahawk Pork Chop with Milk Cream Truffle Sauce

金湯菌皇東星斑

Stewed Giant Grouper Fillet with Morels

粵亮雙味蒸美點

(魚子干貝燒賣/ 晶瑩鮮蝦餃/ 蛤蠣燒賣皇)

Steamed Scallop Fish Roe Shu Mai/ Shrimp Dumpling/ Clam Shu Mai

燕液老陳皮紅玉露、葫蘆擂茶貢糖糕

Sweet Red Bean Soup with Dried Tangerine Peel/ Hakka Tea with Peanut Candy

寰宇四季水果集

Seasonal Fresh Fruit Platter

眉月套餐

MOONLIGHT SET MENU C

NT\$3,280 + 10% / Per Person

廣府饗宴御膳盤

(農家蟲草十香蔬/ 蔥焗宜蘭母香魚/ 脆椒老滷牛仔粒/ 潮州滷水鵝/ 粵亮蜜汁叉燒)

Stir Fried Assorted Vegetable Shreds/ Sweet Fish with Scallion/ Diced Beef with Crispy Chili/

Marinated Goose Platter/ BBQ Pork

頂湯元貝燉竹絲雞

Double Boiled Chicken Soup with Baby Scallop, Fish Maw and Sliced Whelk

香煎帶骨小牛肋眼佐老廣豉皇醬

Pan Fried Bone-in Veal Ribeye with Pickled Vegetables Bean Sauce

松露蝦湯龍蝦球襯油浸東星斑

Steamed Lobster Ball with Truffles Soup and Soaked Giant Fillet

天九花膠燴吉品鮑魚

Braised Abalone with Fish Maw and Kales

貝酥莧菜映金魚

Stewed Amaranth Soup with Baby Cabbage Goldfish Style Dumpling with Dried Scallop

寰宇四季水果集、淘氣人蔘酥

Seasonal Fresh Fruit Platter/ Baked Lotus Seed Paste Cake with Ginseng

朔月素食套餐

MOONLIGHT SET MENU D

NT\$1,980 + 10% / Per Person

天篷懷石寶島盤

(農家十香菜、欖菜豌豆仁塔、琥珀核果、貢菜拌腐竹、杏桃果
律山藥)

Stir Fried Assorted Vegetable Shreds/ Pickled Vegetables and Pea in Tart/ Sweet
Walnut/

Tofu Rolls Skin with Pickled Vegetables/Yam with Apricot Jam

猴菇松茸燉黃耳

Boiled Vegetarian Soup with Yellow Fungus, Matsutake and Ginkgo

蠔汁北菇牛肝菌獅子頭

Braised Boletus Ball with Noble Bottle-tree

星洲麥片素錦鮮

Wok Fried Snap Bean with Mushrooms and Baby Corn

松露菌菇奶油伊府麵

Wok Fried E-fu Noodles with Scaly Tooth and Vegetables

羊肚菌百合鮮蘆筍

Stir Fried Asparagus with Morels with Lily Bulbs

老陳皮紅豆玉露、葫蘆擂茶貢糖糕

Sweet Red Bean Soup with Dried Tangerine Peel/ Hakka Tea with Peanut Candy

寰宇四季水果集

Seasonal Fresh Fruit Platter