

NT 39,800
十位用
for 10 persons
10人前

紫蘇香魚、滷水牛筋牛肚、韭黃炒黃鱔糊 脆皮茄子、陳醋青瓜雲耳、添第叉燒皇

Sweet Simmered Sweetfish with Shiso Leaves | Braised Beef Tendon | Stir-Fried Eel with Yellow Chives
Crispy Eggplant | Cucumber and Fungus with Aged Vinegar | 85TD Signature Barbecued Pork with Hone
冷製話梅山藥 | 牛筋の滷水煮込み | 黃鱔糊の韭黃炒め
茄子の脆皮揚げ | 青瓜雲耳の陳酢和え | 85TD特製 豚の蜂蜜風味仕立て

竹笙海皇燕窩羹

Bird's Nest Soup with Bamboo Pith and Assorted Seafood
竹笙と燕の巣の海皇スープ

百花煎釀蟹鉗

Pan-Fried Stuffed Crab Claw with Shrimp Paste
海老すり身詰め蟹鉗煎り焼き

金蒜粉絲蒸南非鮮鮑魚

Steamed South African Abalone with Garlic and Glass Noodles
南アフリカ鮮アワビの金蒜粉絲蒸し

避風塘炒軟殼龍蝦

Crispy Soft-Shell Lobster with Minced Garlic and Chili
香港式ピリ辛ソフトシェルロブスター

蜜椒金薯炒澳洲和牛粒

Stir-Fried Australian Wagyu with Snow Peas, Bell Peppers and Potatoes
豪州和牛ダイスの蜜糖豆彩椒ポテト炒め

XO醬櫻花蝦蛋白炒飯

Fried Rice with XO Sauce , Sakura Shrimp and Egg White
XO醬桜えび卵白炒めご飯

芭樂柚子薈 含蘆薈

Guava, Pomelo and Aloe Soup
グアバと文旦、アロエ冷製スープ

精緻小點

Petit Fours
プチフル