



春節套餐

Chinese New Year Lunch Set Menu

初一至初二午間供應 Available February 17-18

添第叉燒皇、青瓜蜇絲、黃金茄子粒

85TD Signature Barbecued Pork with Honey | Shredded Jellyfish and
Cucumber Marinated with Sesame Oil | Crispy Diced Eggplant

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

淮山枸杞燉螺頭

Double-boiled Sea Whelk Soup with Chinese Yam and Goji

雞油蔥香海斑柳

Steamed Garoupa Fillet with Spring Onion

XO醬西芹炒松板豬

Wok-fried Pork Neck and Celery with XO Sauce

生炒臘味糯米飯、清炒時蔬

Wok-fried Glutinous Rice with Dried Shrimp, Conpoy
and Chinese Sausage | Sautéed Seasonal Vegetable

芭樂柚子薈、黑金流沙包

Guava, Pomelo and Aloe Soup | Steamed Egg Custard Bun

NT 3,080 每位
per person



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添第叉燒皇、蔥油海蜇頭、香鹵澳洲牛筋

85TD Signature Barbecued Pork with Honey | Marinated Jellyfish Head
with Spring Onion Oil | Braised Australian Beef Tendon

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

蔥油蒸星斑

Steamed Star Garoupa Fillet with Spring Onion and Soy Sauce

燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

櫻花蝦帶子炒飯、清炒時蔬

Fried Rice with Sakura Shrimps and Scallops
| Sautéed Seasonal Vegetable

楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,880 每位
per person



春節套餐

Chinese New Year Dinner Set Menu

初一至初二晚間供應 Available February 17-18

添第叉燒皇、蔥油海蜇頭、香鹵澳洲牛筋

85TD Signature Barbecued Pork with Honey | Marinated Jellyfish Head
with Spring Onion Oil | Braised Australian Beef Tendon

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

蔥油蒸星斑

Steamed Star Garoupa Fillet with Spring Onion and Soy Sauce

燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

櫻花蝦帶子炒飯、清炒時蔬

Fried Rice with Sakura Shrimps and Scallops
| Sautéed Seasonal Vegetable

楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,880 每位
per person



春節套餐

Chinese New Year Dinner Set Menu

初一至初二晚間供應 Available February 17-18

添第叉燒皇、百花鮮魷、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Pan-Fried Squid Stuffed with Shrimp Paste | Marinated Abalone in Chaozhou Style

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

添地濃湯佛跳牆

85TD Buddha Jumps Over The Wall

花雕蟲草蒸星斑

Steamed Star Grouper Fillet with Chinese Hua Diao Wine

青芥末澳洲和牛粒

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce

銀湖海鮮米粉

Seafood Rice Vermicelli with Egg White and Seasonal Vegetable

楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 4,580 每位
per person



春節套餐

Chinese New Year Lunch Set Menu

初三至初四午間供應 Available February 19-20

添第叉燒皇、青瓜雲耳、八味豆腐

85TD Signature Barbecued Pork with Honey | Cucumber and
Black Fungus Marinated with Sesame Oil | Crispy Tofu with Spices

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

牛肝菌瑤柱燉老雞

Double-boiled Chicken Soup with Porcini Mushroom and Conpoy

豉油皇蒸海斑柳

Steamed Garoupa Fillet with Superior Soy Sauce

捌伍京都骨

85TD Signature Pork Rib

生炒臘味糯米飯、清炒時蔬

Wok-fried Glutinous Rice with Dried Shrimp, Conpoy and
Chinese Sausage | Sautéed Seasonal Vegetable

芭樂柚子薈、黑金流沙包

Guava, Pomelo and Aloe Soup | Steamed Egg Custard Bun

NT 2,680 每位
per person



春節套餐

Chinese New Year Lunch Set Menu

初三至初四午間供應 Available February 19-20

添第叉燒皇、青瓜蜆絲、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Shredded Jellyfish and
Cucumber Marinated with Sesame Oil | Marinated Abalone in Chaozhou Style

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

蟲草花蒸星斑

Steamed Star Garoupa Fillet with Cordyceps Flower and Soy Sauce

燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

捌伍炒飯、清炒時蔬

85TD Signature Fried Rice | Sautéed Seasonal Vegetable

楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,380 每位
per person



春節套餐

Chinese New Year Dinner Set Menu

初三至初四晚間供應 Available February 19-20

添第叉燒皇、青瓜蜆絲、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Shredded Jellyfish and
Cucumber Marinated with Sesame Oil | Marinated Abalone in Chaozhou Style

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

蟲草花蒸星斑

Steamed Star Garoupa Fillet with Cordyceps Flower and Soy Sauce

燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

捌伍炒飯、清炒時蔬

85TD Signature Fried Rice | Sautéed Seasonal Vegetable

楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,380 每位
per person



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Chinese New Year Dinner Set Menu

初三至初四晚間供應 Available February 19-20

添第叉燒皇、蔥油海蜇頭、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Marinated Jellyfish Head with Spring Onion Oil | Marinated Abalone in Chaozhou Style

捌伍點心拼盤

Dim Sum Combination

捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

黃玉參精力湯

Double-Boiled Soup with Sea Cucumber, Maca, Pork and Chicken

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion

青芥末澳洲和牛粒

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce

飄香荷葉飯、冬粉炒高麗菜

Steamed Fried Rice wrapped in Fragrant Lotus Leaf
| Stir-fried Bean Thread Noodles with Cabbage

楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,980 每位
per person