



捌伍風華年夜飯套餐 Chinese New Year's Eve Set Menu

歡喜慶團圓

紫薑皮蛋、金沙脆魚皮、大紅燒乳豬、油香烏魚子、蔥油海蜇皮、麻辣澳洲和牛臉頰
Marinated Baby Ginger with Century Eggs | Crispy Fish Skin Glazed with Salted Egg Yolk | Barbecued Suckling Pig |
Taiwanese Mullet Roe | Marinated Shredded Jellyfish with Spring Onion Oil | Australian Wagyu in Sichuan Spicy

吉星常高照

瑪卡老母雞燉花膠
Double-boiled Chicken Soup with Fish Maw and Maca

黃金千萬貫

蠔皇南非鮮鮑扣天白花菇
Braised South African Abalone with White Shiitake Mushroom

年年慶有餘

古法蒸東星斑
Stewed Star Garoupa and Minced Pork in Soya Sauce

鳳鳴春日曉

江南百花雞
Pan-Fried Chicken Stuffed with Shrimp Paste

福壽永綿長

枸杞上湯浸長年菜
Braised Mustard Greens with Superior Broth

一帆常風順

生炒臘味糯米飯
Wok-fried Glutinous Rice with Dried Shrimp, Conpoy and Chinese Sausage

大吉又大利

杏汁湯丸燉燕窩
Double-boiled Almond Soup with Bird's Nest and Tangyuan

步步齊高升

桂花黑糖年糕
Osmanthus Brown Sugar Rice Cake

NT 6,980 每位
per person



豪門添第年夜飯套餐 Chinese New Year's Eve Set Menu

歡喜慶團圓

紫薑皮蛋、金磚豆腐、大紅燒乳豬、油香烏魚子、海膽脆戈渣、麻辣澳洲和牛臉頰

Marinated Baby Ginger with Century Eggs | Golden Crispy Tofu | Barbecued Suckling Pig |
Taiwanese Mullet Roe | Crispy Sea Urchin Pudding | Australian Wagyu in Sichuan Spicy

天官常賜福

添第濃湯佛跳牆

85TD Buddha Jumps Over The Wall

生意大鴻圖

蠔皇吉品乾鮑20頭扣黃玉參

Braised Dried Abalone with Sea Cucumber (20heads)

年年慶有餘

古法蒸東星斑

Stewed Star Garoupa and Minced Pork in Soya Sauce

鵬程展萬里

江南百花雞

Pan-Fried Chicken Stuffed with Shrimp Paste

福壽皆雙全

蟹皇長年菜

Braised Mustard Greens with Crab Roe

四季發大財

生炒臘味糯米飯

Wok-fried Glutinous Rice with Dried Shrimp, Conpoy and Chinese Sausage

如意又吉祥

杏汁湯丸燉燕窩

Double-boiled Almond Soup with Bird's Nest and Tangyuan

步步齊高升

桂花黑糖年糕

Osmanthus Brown Sugar Rice Cake

NT 9,880 每位
per person



兒童菜單 Children's Menu

雞蓉玉米羹

Minced Chicken and Sweet Corn Soup

NT 480

雞油蔥香星斑柳

Steamed Sliced Star Garoupa Fillet with Spring Onion

NT 440

金沙玉蝦球 (三件)

Fried Prawns in Salted Egg Yolk Sauce (Three pieces)

NT 390

添第咕嚕肉

Signature Sweet and Sour Pork

NT 390

捌伍炒飯

85TD Signature Fried Rice

NT 390

滑蛋牛炒河粉 台灣牛肉

Fried Flat Rice Noodles with Taiwanese Beef and Egg

NT 310

季節時蔬 清炒/蒜蓉炒/上湯浸

Seasonal Vegetables

(Sauteed, Sauteed with Garlic or Poached in Supreme Broth)

NT 190

楊枝甘露

Mango Sago Cream

NT 260