



龍帶玉梨香、潮式鹵九孔鮑、潮蓮靚燒鵝

Deep-fried Shrimp Mousse with Scallop and Pear |
Marinated Abalone in Chaozhou Style | Roasted Goose

珊瑚水晶蝦球皇

Braised Crystal Red Shrimp with Crab Coral

紅酒慢煮美國牛小排

Slow-Braised American Angus Beef Short Ribs with Red Wine

鮮蘆筍百合炒金耳

Wok-fried Asparagus and Lily Bulb with Gold Fungus

砂鍋紅燒竹笙海鮮翅

Braised Shark Fin Soup with Bamboo Piths

火鴨雞粒香菇荷葉飯

Lotus Leaf-wrapped Sticky Rice with Roasted Duck,
Minced Chicken and Shiitake Mushrooms

楊枝甘露

Mango Sago Cream

脆皮荔枝球

Crispy Lychee Ball

NT 4,980 每位
per person

以上所有價格為新台幣(含稅),外加10%服務費。若您有任何飲食上的特殊,務請告知我們的服務人員。菜單所使用之大豆產品皆為非基因改造。菜餚所使用之豬肉皆為台灣在地養殖肉品。

Prices are in Taiwan dollars (inclusive of taxes) and subject to a 10% service charge. For special dietary requests please let our server know.

All pork dishes are prepared exclusively using Taiwanese pork. All dishes contain soybean are prepared exclusively using Non-GMO product



椒鹽九孔鮑、潮蓮靚燒鵝、蔥油海蜇頭

Abalone with Spicy Salt | Roasted Goose |
Jellyfish Head Marinated with Spring Onion Oil

紅燒竹笙海鮮翅

Braised Sea Food and Bamboo Piths with Superior Broth

豉油皇煎大虎蝦

Pan-fried Giant Tiger Prawn with Soy Sauce

紅酒慢煮美國牛小排

Slow-Braised American Angus Beef Short Ribs with Red Wine

荔蓉窩貼星斑球

Pan-baked Star Garoupa Fillet with Taro

火鴨雞粒香菇荷葉飯

Lotus Leaf-wrapped Sticky Rice with Roasted Duck,
Minced Chicken and Shiitake Mushrooms

楊枝甘露

Mango Sago Cream

脆皮荔枝球

Crispy Lychee Ball

NT 3,980 每位
per person

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荷塘金魚素餃、八味脆茄子、松露蟲草花伴貢菜

Steamed Mushrooms and Fungus Dumpling | Crispy Eggplant in Eight-Flavor |
Marinated Tribute Vegetables with Black Truffle

竹笙燕窩素湯包

Soup Dumpling with Bird's Nest and Bamboo Piths

鮮蘆筍百合炒金耳

Wok-fried Asparagus and Lily Bulb with Gold Fungus

碧綠松茸蒸豆腐

Braised Tofu with Matsutake and Vegetables

荔茸乳香粗齋盒

Red Fermented Beancurd with Vegetable in Yam Basket

芝士野菜焗南瓜盅飯

Baked Rice in Cheese-Stuffed Pumpkin with Mixed Vegetables

楊枝甘露

Mango Sago Cream

脆皮荔枝球

Crispy Lychee Ball

NT 3,280 每位
per person

蛋奶素套餐 Vegetarian Set Menu

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調酒與無酒精調飲 Cocktails & Mocktails

杯/glass

捌伍琴酒鹹檸七 85TD Salted Gin Lemon

85 Taipei Dry Gin, 85 Salted Lemon, Italicus
(無酒精版本 Non-Alcoholic Version NT 400)

NT 450

美人手打凍檸 Oriental Citrus Beauty

Calvados, Ultimate Citrus, Oriental Beauty Tea
(無酒精版本 Non-Alcoholic Version NT 400)

NT 450

復古絲襪茶走 Silky Silky Milk Tea

Canadian Whisky, Condensed Milk,
Osmanthus Black Tea & Oolong
(無酒精版本 Non-Alcoholic Version NT 400)

NT 450

往日情懷西多士 French Toast Old Fashioned

Aged Rum, Cashew, French Toast
(無酒精版本 Non-Alcoholic Version NT 400)

NT 450

葡萄酒 Wine

5杯/5 glasses

五杯葡萄酒餐酒搭配 Wine Pairing - 5 Glasses

NT 2500