捌伍添第

第一輪 (17:30-19:30)

陳年花雕醉鮑魚、添第叉燒皇、瑤柱貴妃雞

Drunken Abalone in Aged Shaoxing Wine | 85TD Signature Char Siu | Conpoy Poached Chicken

蟹肉燴魚翅花膠水晶粿

Crystal Dumpling of Shark's Fin & Fish Maw with Braised Crab Meat

XO 醬鮮蘆筍龍蝦球

Wok-Fried Lobster Fillet with Fresh Asparagus in XO Sauce

燒汁燉牛肋肉

Braised American Angus Beef Short Rib in Cantonese Roast Sauce

琥珀核桃炒什菜

Wok-Fried Garden Vegetables with Candied Walnuts

羊肚菌蔬菜粒荷葉飯

Lotus Leaf Rice with Morel Mushroom & Diced Vegetables

楊枝甘露、冰心綠豆糕

Mango Pomelo Sago | Chilled Mung Bean Cake

3,980

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。 菜肴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

捌伍添第

第二輪 (20:00-01:00)

脆皮燒乳豬、添第叉燒皇、瑤柱貴妃雞

Crispy Roasted Suckling Pig | 85TD Signature Char Siu | Conpoy Poached Chicken

羊肚菌鮑魚燉烏雞

Double-Boiled Silkie Chicken with Morel Mushroom & Abalone

XO 醬鮮蘆筍龍蝦球

Wok-Fried Lobster Fillet with Fresh Asparagus in XO Sauce

青芥末香蔥和牛粒

Wagyu Beef Cubes with Wasabi & Scallion

琥珀核桃炒什菜

Wok-Fried Garden Vegetables with Candied Walnuts

羊肚菌燒鵝雞粒荷葉飯

Lotus Leaf Rice with Morel Mushroom, Roasted Goose & Diced Chicken

楊枝甘露、冰心綠豆糕

Mango Pomelo Sago | Chilled Mung Bean Cake

4,580

每位 per person

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捌伍添第

景觀雅座 Window Tables

鮑魚雞粒酥、添第叉燒皇、青瓜海蜇頭

Abalone & Diced Chicken Pastry | 85TD Signature Char Siu | Smashed Cucumber & Jellyfish

紅燒菜膽排翅

Braised Superior Shark's Fin with Cabbage Heart in Brown Sauce

香草芝士焗龍蝦(半隻)

Baked Lobster with Herbs & Cheese (Half)

玫瑰煙燻銀鱈魚

Rose-Smoked Black Cod

琥珀核桃炒什菜

Wok-Fried Garden Vegetables with Candied Walnuts

羊肚菌燒鵝雞粒荷葉飯

Lotus Leaf Rice with Morel Mushroom, Roasted Goose & Diced Chicken

楊枝甘露、冰心綠豆糕

Mango Pomelo Sago | Chilled Mung Bean Cake

5,880

每位 per person

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