

桌菜套餐
BANQUET MENU

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

芙蓉海皇燕窩羹

Bird's Nest Soup with Assorted Seafood
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