



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 Liu Bulb with Gold Fungus

砂鍋紅燒竹筍海鮮翅

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



椒鹽九孔鮑、潮蓮靚燒鵝、蔥油海蜇頭

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

砂鍋紅燒竹笙海鮮翅

Braised Shark Fin Soup with Bamboo Piths

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

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per person



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 Liu 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