



## 春節套餐

Chinese New Year Lunch Set Menu

初一至初二午間供應 Available February 17-18

### 添第叉燒皇、青瓜蜆絲、黃金茄子粒

85TD Signature Barbecued Pork with Honey | Shredded Jellyfish and  
Cucumber Marinated with Sesame Oil | Crispy Diced Eggplant

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp  
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 淮山枸杞燉螺頭

Double-boiled Sea Whelk Soup with Chinese Yam and Goji

### 雞油蔥香海斑柳

Steamed Garoupa Fillet with Spring Onion

### XO醬炒松板豬

Wok-fried Pork Neck with XO Sauce

### 生炒臘味糯米飯、清炒時蔬

Wok-fried Glutinous Rice with Dried Shrimp, Conpoy  
and Chinese Sausage | Sautéed Seasonal Vegetable

### 芭樂柚子薈、黑金流沙包

Guava, Pomelo and Aloe Soup | Steamed Egg Custard Bun

NT 3,080 每位  
per person





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### 添第叉燒皇、蔥油海蜇頭、香鹵澳洲牛筋

85TD Signature Barbecued Pork with Honey | Marinated Jellyfish Head  
with Spring Onion Oil | Braised Australian Beef Tendon

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp  
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

### 蔥油蒸星斑

Steamed Star Garoupa Fillet with Spring Onion and Soy Sauce

### 燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

### 櫻花蝦帶子炒飯、清炒時蔬

Fried Rice with Sakura Shrimps and Scallops  
| Sautéed Seasonal Vegetable

### 楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,880 每位  
per person





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Chinese New Year Dinner Set Menu

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### 添第叉燒皇、蔥油海蜇頭、香鹵澳洲牛筋

85TD Signature Barbecued Pork with Honey | Marinated Jellyfish Head  
with Spring Onion Oil | Braised Australian Beef Tendon

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp  
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

### 蔥油蒸星斑

Steamed Star Garoupa Fillet with Spring Onion and Soy Sauce

### 燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

### 櫻花蝦帶子炒飯、清炒時蔬

Fried Rice with Sakura Shrimps and Scallops  
| Sautéed Seasonal Vegetable

### 楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,880 每位  
per person





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Chinese New Year Dinner Set Menu

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### 添第叉燒皇、百花鮮魷、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Pan-Fried Squid Stuffed with Shrimp Paste | Marinated Abalone in Chaozhou Style

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 添地濃湯佛跳牆

85TD Buddha Jumps Over The Wall

### 花雕蟲草蒸星斑

Steamed Star Grouper Fillet with Chinese Hua Diao Wine

### 青芥末澳洲和牛粒

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce

### 銀湖海鮮米粉

Seafood Rice Vermicelli with Egg White and Seasonal Vegetable

### 楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 4,580 每位  
per person





## 春節套餐

Chinese New Year Lunch Set Menu

初三至初四午間供應 Available February 19-20

### 添第叉燒皇、青瓜雲耳、八味豆腐

85TD Signature Barbecued Pork with Honey | Cucumber and  
Black Fungus Marinated with Sesame Oil | Crispy Tofu with Spices

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp  
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 牛肝菌瑤柱燉老雞

Double-boiled Chicken Soup with Porcini Mushroom and Conpoy

### 豉油皇蒸海斑柳

Steamed Garoupa Fillet with Superior Soy Sauce

### 捌伍京都骨

85TD Signature Pork Rib

### 生炒臘味糯米飯、清炒時蔬

Wok-fried Glutinous Rice with Dried Shrimp, Conpoy and  
Chinese Sausage | Sautéed Seasonal Vegetable

### 芭樂柚子薈、黑金流沙包

Guava, Pomelo and Aloe Soup | Steamed Egg Custard Bun

NT 2,680 每位  
per person





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### 添第叉燒皇、青瓜蜆絲、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Shredded Jellyfish and  
Cucumber Marinated with Sesame Oil | Marinated Abalone in Chaozhou Style

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp  
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

### 蟲草花蒸星斑

Steamed Star Garoupa Fillet with Cordyceps Flower and Soy Sauce

### 燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

### 捌伍炒飯、清炒時蔬

85TD Signature Fried Rice | Sautéed Seasonal Vegetable

### 楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,380 每位  
per person





## 春節套餐

Chinese New Year Dinner Set Menu

初三至初四晚間供應 Available February 19-20

### 添第叉燒皇、青瓜蜆絲、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Shredded Jellyfish and  
Cucumber Marinated with Sesame Oil | Marinated Abalone in Chaozhou Style

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp  
Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 竹笙海皇魚翅羹

Shark Fin Soup with Assorted Seafood and Bamboo Piths

### 蟲草花蒸星斑

Steamed Star Garoupa Fillet with Cordyceps Flower and Soy Sauce

### 燒汁美國牛小排

Braised American Beef Short Ribs with Superior Soy Sauce

### 捌伍炒飯、清炒時蔬

85TD Signature Fried Rice | Sautéed Seasonal Vegetable

### 楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,380 每位  
per person





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Chinese New Year Dinner Set Menu

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### 添第叉燒皇、蔥油海蜇頭、潮式鹵九孔鮑

85TD Signature Barbecued Pork with Honey | Marinated Jellyfish Head with Spring Onion Oil | Marinated Abalone in Chaozhou Style

### 捌伍點心拼盤

Dim Sum Combination

### 捌伍筍尖鮮蝦餃、鮑魚燒賣皇、千絲蘿蔔酥

Steamed Shrimp Dumpling | Steamed Pork and Shrimp Dumpling with Abalone | Crispy Turnip Dumpling with Spring Onion

### 黃玉參精力湯

Double-Boiled Soup with Sea Cucumber, Maca, Pork and Chicken

### 焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion

### 青芥末澳洲和牛粒

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce

### 飄香荷葉飯、冬粉炒高麗菜

Steamed Fried Rice wrapped in Fragrant Lotus Leaf  
| Stir-fried Bean Thread Noodles with Cabbage

### 楊枝甘露、流沙煎堆仔

Mango Sago Cream | Deep-fried Glutinous Rice Ball with Sesame

NT 3,980 每位  
per person