



捌伍添第

贈 精選紅、白酒共兩瓶或烈酒一瓶

捌伍迎賓五小碟

添第叉燒皇、瑤柱貴妃雞、手拍青瓜海蜇頭

椒麻南非凍鮮鮑、椒鹽百花中卷

Assorted Welcome Platter

瑤柱四寶羹

Braised Conpoy Soup with Assorted Vegetables

焗釀鮮蟹蓋

Oven-Baked Crab Shell stuffed with Crab Meat and Onion

原條龍躉斑

(蔥燒、油浸或古法炆)

Giant Garoupa

Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

香酥荔茸鴨

Crispy Taro wrapped with Duck Fillet

生炒臘味糯米飯、季節時蔬

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

芭樂柚子薈、椰汁紅棗糕

Guava, Pomelo and Aloe Soup | Steamed Red Dates Pudding with Coconut Milk

36,800

每桌 Per Table (10 位用)

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。菜單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

贈 精選紅、白酒共兩瓶或烈酒一瓶

添第迎賓五小碟

添第叉燒皇、潮蓮靚燒鵝、手拍青瓜海蜇頭

金珠魚子燒賣、金沙明蝦球

Assorted Welcome Platter

雞茸燴燕窩

Minced Chicken and Bird's Nest Soup

豉油皇煎南非鮮鮑魚

Pan-fried South African Abalone with Soy Sauce

原條東星斑

(蔥燒、油浸或古法炆)

Star Garoupa

Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

捌伍脆皮雞

85TD Crispy Chicken

黑松露蟹肉蛋白炒飯、季節時蔬

Fried Rice with Crab Meat Egg White, Vegetables and Black Truffle Sauce |
Seasonal Vegetable

楊枝甘露、黑金流沙包

Mango Sago Cream | Steamed Egg Custard Bun

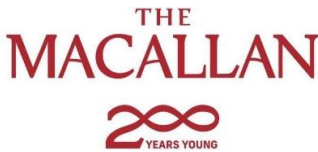
42,800

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贈 麥卡倫雙雪莉桶 12 年

The Macallan Double Cask 12 Years Old 一瓶

捌伍迎賓六小碟

添第叉燒皇、化皮烤乳豬、手拍青瓜海蜇頭

蒜香椒鹽豆腐、金沙脆魚皮、剝椒皮蛋

Assorted Welcome Platter

紅棗鮮人蔘燉雞湯

Double-boiled Chicken Soup with Red Date and Ginseng

蒜蓉粉絲蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli

原條龍躉斑

(蔥燒、油浸或古法炆)

Giant Garoupa

Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

X.O 醬炒松阪豬

Stir-Fried Pork Neck with X.O Sauce

鮑粒福建炒飯、季節時蔬

Braised Fried-rice with Shrimp, Abalone |
Seasonal Vegetable

蛋白杏仁茶、酥皮蛋塔

Almond Soup with Egg White | Oven-baked Egg Tart

40,800

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