



# 捌伍添第

添第叉燒皇、煎釀尖椒、翡翠海蜇手撕雞

85TD Signature Barbecued Pork with Honey | Pan-Fried Pepper Stuffed with Shrimp Mousse |  
Marinated Shredded Chicken with Jellyfish

雞茸燴燕窩

Minced Chicken and Bird's Nest Soup

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion

鮑魚海參滑雞煲

Braised South African Abalone with Sea Cucumber and Chicken in Clay Pot

上湯枸杞扒角瓜

Poached Taiwanese Ridged Gourd with Superior Broth and Wolfberries

和牛鬆炒飯

Wok-fried Rice with Minced Wagyu Beef

桂圓棗皇燉雪耳、豆沙荷花酥

Snow Fungus with Longan and Red Dates | Lotus Puff Pastry with Red Bean Paste

4,280

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

添第叉燒皇、瑤柱貴妃雞、椒麻南非凍鮮鮑

85TD Signature Barbecued Pork with Honey | Steamed Chicken with Conpoy Broth |  
South African Abalone Marinated with Sichuan Pepper

紅燒鮮蟹肉翅

Braised Shark's Fin Soup with Crab Meat

上湯翡翠焗龍蝦

Wok-baked Penghu Lobster in Superior Broth

燒汁 A5 近江黑毛和牛菲力佐蘆筍 日本牛肉

Sautéed Japanese Omi Kuroge Wagyu Beef Tenderloin A5 with Asparagus, Black Pepper and Garlic

瑤柱扒西蘭花

Braised Broccoli with Conpoy

鮑粒福建炒飯

Braised Fried-Rice with Shrimp, Abalone, Conpoy and Chicken

燕窩燉鮮奶、豆沙荷花酥

Double-boiled Fresh Milk with Egg White and Bird's Nest | Lotus Puff Pastry with Red Bean Paste

4,980

每位 per person

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