



18,000桌菜菜單

Fanfare Combination of Appetizers

(Roasted Duck, Squid with Ginger, Green Papaya with Passion Fruit Dressing, Spicy US Beef, Butter Chicken, Jellyfish with Bill Pepper)

歡樂聚滿堂

(掛爐烤鴨、沙薑醬冰卷、百香果青木瓜、香辣小牛肉、玫瑰黃油雞、彩虹拌海蜆)

Fried Prawn with Scallops and Fish Roe

千絲明蝦妃子笑

Double Boiled Chicken Soup with Sea Conch and White Pepper

白胡椒響螺燉雞湯

Stir Fried Seafood with X.O. Sauce

XO醬翡翠爆雙鮮

Braised Abalone with Egg White and Broccoli

湖畔雪影鮮鮑魚

Crispy Chicken

金牌脆皮雞

Steamed Grouper with Soy Sauce

清蒸玉露海石斑

Steamed Glutinous Rice with Chinese Sausages

港式臘味糯米飯

Tofu Pudding and Peach Gum in Soy Milk

有機白玉燉桃膠

Seasonal Fresh Fruits

季節鮮果盤

Chinese Desserts

寰宇四季鮮果盤

NT \$ 18,000 per table for 10 persons plus 10%service charge

每桌10人 NT\$18,000 另加一成服務費

NTS 1,800 per additional person plus 10%service charge

增加客人一位NTS 1,800另加一成服務費

Pork Country-of-Origin : Taiwan

本菜單所使用之豬肉原產地：台灣

20,000桌菜菜單

Fanfare Combination of Appetizers

(Roasted Duck, Roasted Pork Jaw, US Beef Shank,
Squid with Ginger, Plum Tomato,
Chicken Roll with Peeled Chili)

經典六小碟

(掛爐烤鴨、烤松阪豬、川味牛腱、沙薑醬冰捲、
老梅蜜蕃茄、剝皮辣椒雞捲)

Steamed Lobster with Garlic

香蒜蒸龍蝦

Double Boiled Chicken and Ham Soup with Fish Maw and Mustard

金華花膠菜膽燉雞湯

Stir Fried Scallops with Mushroom and Vegetables

胭脂野蕈爆玉帶

Braised Abalone with Mushrooms

極品鮑魚煨花菇

Baked Pork Rib with Spices

爐烤慢火豬肋排

Steamed Grouper with Truffle Sauce and Hua Diao Wine

松露花雕海石斑

Steamed Glutinous Rice with Chinese Sausages and Sakura Shrimp

櫻花蝦臘味糯米飯

Sweet Soup of Peach Gum and Red Dates

紅棗珍珠燉桃膠

Seasonal Fresh Fruits

寰宇四季鮮果盤

NT \$ 20,000 per table for 10 persons plus 10%service charge

每桌10人 NT\$20,000 另加一成服務費

NT\$ 2,000 per additional person plus 10%service charge

增加客人一位 NT\$ 2,000 另加一成服務費

Pork Country-of-Origin : Taiwan

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24,000桌菜菜單

Fanfare Combination of Appetizers

(Roasted Duck, Smoked BBQ Pork, Drunken Chicken,
Mullet Roe, Jellyfish with Cordyceps Flower,
Honey Tomatoes with Osmanthus)

金玉滿華堂

(掛爐烤鴨、黑叉燒、太白醉仙雞、四色烏魚子、
山椒蟲草拌蜆頭、糖漬桂花蜜蕃茄)

Steamed Lobster with Tomato, Spring Onions and Chili Sour Sauce

醋椒浸龍蝦

Stir Fried Scallops, Sea Whelks and Clams with Truffle Sauce

松露玉帶彩雙蚌

Double Boiled Supreme Soup with Fish Maw and Seychelles Nut

海底椰花膠一品盅

Braised Sea Cucumber with Abalone

極品鮑魚煨烏參

Baked Rib Eye Steak with Vegetables and Spices

慢火牛肋佐鮮蔬

Steamed Sea Grouper with Ginseng Root

鮮參玉露龍虎斑

Steamed Glutinous Rice

with Chinese Sausages, Sakura Shrimps and Eel

金牌雙味糯米飯(櫻花蝦及鰻魚)

Sweet Soup of Peach Gum and Wooden Fungus

雪燕桃膠燉銀耳

Seasonal Fresh Fruits

寰宇繽紛鮮果盤

NT \$ 24,000 per table for 10 persons plus 10%service charge

每桌10人 NT\$24,000 另加一成服務費

NT\$ 2,400 per additional person plus 10%service charge

增加客人一位NT\$ 2,400另加一成服務費

Pork Country-of-Origin : Taiwan

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