

Combination Appetizer Platter

儷軒艷廚開胃集

Marinated Tomato in Plum Sauce · Golden Kimchee · Roasted Barbeque Pork · Fried Dried fish with Peanut, Poached Chicken Leg with Soy Sauce

蜜汁番茄、黄金泡菜、蜜汁叉燒、杏仁小魚乾、玫瑰油雞

Seafood Spinach Supreme Soup with Frog's Ovary

翡翠雪蛤海鮮羹

Fried King Prawns with Red Yeast Rice Sauce

乾燒酒釀海大蝦

Crispy Fried Chicken

當紅吊燒炸子雞

Braised Sea Cucumber and Black Mushroom in Oyster Sauce

蠔皇北菇扣海參

Braised Pork Spareribs with Orange and Sesame Balls

橙花排骨芝麻球

Steamed Sea Bass with Garlic Lemon Sauce

蒜香檸檬蒸海鱸

Braised Baby Cabbage with mushroom in Supreme Broth

上湯野菌娃娃菜

Fried Rice with Seafood and Truffle Sauce

松露海鮮炒香苗

Red Bean Jelly

南洋風味紅豆糕

Seasonal Fruit Platter

四季甜美水果盤

Selling Price NT: 13,800+10% Service Charge 桌菜售價NT: 13,800+10% 服務費用 Ingredient may change due to seasonal inquiry and demands 菜單將會因為季節食材更換做調整



Combination Appetizer Platter

儷軒艷廚開胃集

Crispy Pork Belly, Marinated Wine Chicken, Sesame Candy Walnuts, Spicy Marinated Fungus, Jelly Fish with Cucumber, Candy Cashew 金磚燒肉、酒香醉雞、琥珀核桃、椒麻雲耳、黃瓜海蜇、糖衣腰果 Double-boiled Dark Chicken Soup with Fish Maw and Dark Garlic

黑蒜花膠燉烏雞

Wok Fried Seafood with XO Sauce

碧綠 XO 醬海中寶

Braised Abalone with Pork Tendon and Black Mushroom

北菇蹄筋扣鮮鮑

Straw-wrapped Roasted Beef Short Rib with Pepper Sauce

燒汁煎焗西施牛

Double Braised Pork Chop with Savory Sauce

霸王風味豬腱骨

Steamed Grouper with Soya Sauce

古法鮮露蒸海斑

Fried Asparagus with Mushroom and Fungus

香菇蘆筍五彩蔬

Steamed Glutinous Rice with Conpoy and Petite Shrimp

櫻花蝦干貝米糕

Cantonese Barbecue Pork Pastry

黄金酥皮叉燒酥

Seasonal Fruit Platter

寶島甜美水果盤

Selling Price NT: 16,800+10% Service Charge 套餐售價NT: 16,800+10% 服務費用 Ingredient may change due to seasonal inquiry and demands 菜單將會因為季節食材更換做調整



Combination Appetizer Platter

儷軒艷廚開胃集

Golden kimchee, Poached Chicken Leg, BBQ pork, Marinated Beef Shank, Candy Cashew Nuts, Almond and Petite Fish

黄金泡菜、玫瑰油雞、蜜汁叉燒

滷水牛腱、糖衣腰果、杏仁小魚

Double Boiled Rich Soup with Seafood

圓盅一品佛跳牆

Wok Fried Shrimps with Fruits Salad

果律富貴明蝦球

Crispy Roasted Duck

櫻桃廣式片皮鴨

Roasted Duck Roll with Condiments

京醬鴨肉絲搽餅

Pan-Fried Lamb Chops with Salt and Pepper

椒鹽香煎羊肋排

Braised Baby Cabbage with Mushroom served with Crab Roe Sauce

蟹粉菌菇娃娃菜

Steamed Grouper with Plum and Date Sauce

梅棗鮮蒸海石斑

Double Boiled Duck Soup with Rice Noodle

港式鴨香米粉湯

Steam Milk Custard Buns

黄金奶皂流沙包

Seasonal Fruit Platter

四季甜美水果盤

Selling Price NT: 19,800+10% Service Charge 桌菜售價NT: 19,800+10% 服務費用 Ingredient may change due to seasonal inquiry and demands 菜單將會因為季節食材更換做調整



Combination Appetizer Platter

儷軒艷廚開胃集

Crystal Chicken, Braised Beef Shank, Plum cherry tomato Barbeque Pork Stuffed Pork Feet, Squid with Savory Dressing, Almond and Petite Fish

水晶油雞、滷水牛腱、梅汁番茄、蜜汁叉燒

酒醋蹄酥、五味軟絲、杏仁小魚、糖衣腰果

Double Boiled Chicken Soup with Fish Maw and Whelk

花膠響螺燉土雞

Steamed Lobster with Vermicelli and Truffle Sauce

松露粉絲蒸龍蝦

Wok Fried Abalone with Asparagus and Seasonal Vegetables

時蔬蘆筍炒活鮑

Roasted Duck Roll with Condiments

櫻桃廣式片皮鴨

Stir-Fried Duck Bones with Sweet Bean Sauce

彩椒京醬炒鴨件

Straw-Wrapped Beef Short Rib with Savory Sauce

稻草生扣西施牛

Steamed Marble Goby with Plum and Date Sauce

梅棗鮮蒸筍殼魚

Braised Shredded Duck Noodles with Abalone Sauce

松露鴨絲悶伊麵

Bird's Nest Egg Custard Tart with Osmanthus Sauce

桂花燕窩焗蛋塔

Seasonal Fruit Platter

四季甜美水果盤

Selling Price NT: 25,800+10% Service Charge 套餐售價NT: 25,800+10% 服務費用 Ingredient may change due to seasonal inquiry and demands 菜單將會因為季節食材更換做調整