











## 入秋食節套餐

### Autumn Seasonal Feast

#### 秋令艷廚一品集

胡麻山藥    、蜜汁南瓜、紅酒水梨、桂花藕片、醬拌鴨胗   、梅汁燒腩   

Combination Appetizer Platter

Taro with Sesame Dressing, Sweet Pumpkin, Red Wine Pear, Osmanthus Lotus Root, Chilled Duck Gizzard, Crispy Pork Belly with Plum Dressing

#### 柿餅脆筍燉嫩雞

Double Boiled Persimmon Bamboo Chicken Soup

#### 川味南乳燒海蟹

Braised Crab with Fermented Bean Curd Sauce

#### 薑米蒜香豬腿骨

Fried Pork Chop with Ginger and Garlic

#### 瓜綿嫩肉蒸鮮魚

Steamed Fish with Pickle Gourd Sauce

#### 鮮栗松茸麻油飯

Steamed Matsutake Chestnut Sesame Oil Rice

#### 紫薯鮮果酪 、紅豆南瓜菓

Purple Yam Fruits Jelly and Red Bean Pumpkin Dumpling

雙人套餐 NT\$3,360+10%  
Set For Two Persons

四人套餐 NT\$5,880+10%  
Set For Four Persons



## 食尋秋蟹 Autumn Seasonal Feast

10月起儷軒中餐廳推出三道「秋蟹佳餚」，精選產地直送、鮮嫩肥美的螃蟹，匯集大沙公、麵包蟹、黃金蟹等多款蟹種，以多種烹飪技法，演繹當季秋蟹的多元美味！



### 奶油伊府麵包蟹 \$2,880



Braised Cancer Pagurus Crab with Butter E-Fu Noodle

擁有蟹膏之王美名的麵包蟹，肉多口感扎實！主廚發想將蟹膏加入薑、鹹蛋黃、港式上湯炒製成濃郁蟹醬，再與伊麵一同煨煮，鑊氣十足的伊麵吸飽濃郁蟹醬，竄動食欲！



### 鳳脂清蒸蟹 \$3,880



Steamed Crab with Chicken Clam Broth Served with Flat Rice

主廚將此道設計兩種主菜入饌，肥美沙公或鮮美麵包蟹二擇一。湯汁以雞油與油蔥互相陪襯，最後淋上以蛤蜊熬製的高湯，為肥美的沙公或麵包蟹鮮上加鮮！亦可搭配腸粉食用。



### 港式米湯沙公鍋 \$5,880



Cantonese Dungeness Crab Rice Broth Hot Pot

主廚以肉質甘甜、蟹鉗飽滿的沙公為主角，運用芋香米煮成粥後，舀取米湯再加入高湯熬製做底，湯中加入鮑魚片、龍虎斑、干貝、草菇、絲瓜、菜心，溫暖滋味暖脾入心。