



儷軒團圓除夕桌席菜單
Combination Appetizer Platter
喜福滿漢御品集
Five-Spice Fish, Stomach Strips with Pepper, Shaoxing Wine Chicken, Baked Scallops with Sea Urchin, Spicy Marinated Snail Meat, King Oyster Mushrooms with Pepper, Baked Mullet Roe, Gong Cai and Jellyfish 乾隆五香魚①②⑥◎◎ 藤椒豬肚絲①②⑥◎◎ 酒香紹興雞 海膽焗干貝①②◎◎ 辣味拌螺肉①②◎◎◎ 蜜椒杏鮑菇①◎◎◎ 烘烤鳥魚子◎ 貢菜海蜇頭①◎◎◎◎ Combination Barbeque Platter
迎春納福聚寶盤
建香納福本資盈 Roast Suckling Pig, Fish Roe with Mayonnaise, Roast Duck, Braised Pork Shank,
Squid with Five-Spice Sauce
金牌乳豬件①①⑧◎ 蝦籽摟魚卵①①®◎◎ 港式櫻桃鴨®◎◎②
老滷腱子心的心。多五味醬冰捲
Fish Maw Buddha Jumps over the Wall
粤式花膠佛跳牆變值
Steamed Lobster with Mushrooms and Dried Scallops
野草瑶柱海龍蝦炒①①⑧◎◎
Roasted Veal with Red Wine Sauce
紅酒煎焗犢牛排①②⑥
Braised Abalone, Tendon, and Orchid Clam in Oyster Sauce
象拔蹄筋焙鮮鮑炒①◎◎◎◎
Braised Crab Meat, Lion's Head Meatballs with Chinese Cabbage 津白蟹粉獅子頭腳①②圖◎◎
Chili Oil Wontons with Steamed Grouper
紅油元寶龍皇斑覺⑩〇圖圖
Glutinous Rice with Crab and Eel
沙公鰻魚臘味飯炒①〇ఄఄ
Stewed Chicken Soup with Morel Mushrooms and Ginseng
羊肚菌人蔘燉雞炒◎◎◎◎
Salted Egg Custard Bun, Seasonal Fruit Platter
黑金流沙包/寶島四季鮮果盤①①⑧
Selling Price NT: 38,800+10% Service Charge 桌菜售價NT: 38,800+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
Shellfish 甲殼類 Mango 芒果 Peanut 花生 Milk, Goat Mik 牛奶、羊奶 Egg 蛋 Nuts 堅果類

Shellfish 甲殼類 Mango 芒果 Peanut 花生 Milk, Goat Mik 牛奶、羊奶 Egg 蛋 Nuts 堅果類 Sesame 芝麻 Gluten 含麸質之穀物 Soybean 大豆 Fish 魚類 Sulphites 亞硫酸鹽類 讓我們滿足您的各種需求和期望。如有任何特殊的飲食要求請讓我們知道,我們愉悅地提供您新的用餐體驗。 Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements and we happily renew your dining experience.