

## Li Xuan Barbecued Delicacy Appetizer Platter

### 儼軒燒味前菜碟

Honey Barbecued Pork, Golden Pickle Cabbage

Cordyceps with Lotus Stem, Pomelo Pickled Radish

蜜汁叉燒皇 、黃金泡菜

蟲草水蓮 、柚香蘿蔔

Pumpkin Seafood Soup

南瓜銀湖海鮮羹

Stir-Fried Prawns and Scallops with XO Sauce

XO 醬玉帶蝦

Braised Sea Cucumber with Mushrooms in Superior Oyster Sauce

蠔皇北菇燒海參

Roasted Black Pepper Tomahawk Pork Chop

爐烤黑椒戰斧豬

Steamed Sea Bass with Scallion and Garlic

香蔥蒜蓉蒸海鱸

Stir-Fried Pork Rice Vermicelli in Chaozhou-Style

潮汕爆炒豚肉米粉

Honey Barbecued Pork Puff, Salty Egg Milk Custard Buns

蜜汁叉燒 拼奶皇流沙包

Seasonal Fruit Platter

寶島甜美鮮果盤

Selling Price NT: 1,680+10% Service Charge

套餐售價NT: 1,680+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 Milk 牛奶、羊奶 Egg 蛋 Nuts 堅果類

Sesame 芝麻 Gluten 含麩質之穀物 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.

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### 儂軒燒味前菜碟

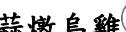
Fresh Prawns with Sesame Dressing, Osmanthus Honey Yam

Crispy Roast Pork Belly, Chilled Chicken with Scallion Oil

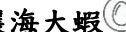
胡麻鮮蝦  桂花蜜山藥

脆皮燒腩  葱油雞凍 

Dark Garlic and Fish Maw Chicken Soup

花膠黑蒜燉烏雞 

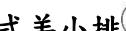
Dry-Braised Prawns with Fermented Rice Wine

乾燒酒釀海大蝦 

Braised Abalone with Mushrooms in Superior Oyster Sauce

蠔皇北菇燒鮑魚 

Roasted Lamb Chop in Italian Style

爐烤義式羊小排 

Steamed Grouper with Preserved Plum and Red Dates

梅棗鮮蒸海石斑 

Fried Rice with Barbecued Pork

廣東臘味炒香苗 

Salty Egg Milk Custard Dark Buns, Sweetened Sesame Surup

黑金流沙包  芝麻糊 

Seasonal Fruit Platter

寶島甜美鮮果盤

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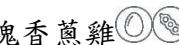
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### 儼軒燒味前菜碟

Prawns in Light Soy Sauce, Shredded Jellyfish with Cucumber

Roasted Duck, Rose Wine Chicken with Fragrant Scallions

生抽蝦  涼瓜海蜇絲 

櫻桃烤鴨  玫瑰香蔥雞 

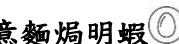
Clear Broth with Matsutake Mushroom and Braised Pork Meatball

清湯松茸獅子頭 

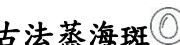
Stir-Fried Sliced Sea Snails with Truffle

鵝巢松露炒螺片 

Baked Prawns in Superior with E-Fu Noodles

上湯意麵焗明蝦 

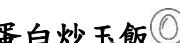
Steamed Garoupa with Preserved Olive Vegetable

榄菜古法蒸海斑 

Garden Vegetables with Cordyceps

蟲草田園五行蔬 

Egg White Fried Rice with Dried Scallops

瑤柱蛋白炒玉飯 

Pearl Custard Tart, Honey Barbecued Pork Puff

珍珠蛋塔  蜜汁叉燒酥 

Seasonal Fruit Platter

寶島季節怡鮮果

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