

Li Xuan Barbecued Delicacy Appetizer Platter

儷軒燒味前菜碟

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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儷軒燒味前菜碟

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 蔥油雞凍

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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  Nuts 堅果類
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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

鵲巢松露炒螺片   





Baked Prawns in Superior with E-Fu Noodles

上湯意麵焗明蝦    

Steamed Garoupa with Preserved Olive Vegetable

欖菜古法蒸海斑    

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

Selling Price NT: 2,280+10% Service Charge

套餐售價NT: 2,280+10% 服務費用

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