

# 【 2025 雍翠庭浪漫住房專案套餐 】

# 雍翠迎賓一品膳

Chinese Cuisine Appetizer

琥珀脆核桃、洛神紫蘇山藥麵、紹興醉雞捲、金磚烏魚子、陳醋海蜇花 Walnut with Seaweed, Yam Noodles with Roselle, Perilla Sauce Grilled Mullet Roe with Caramel, Chicken Roll with Shaoxing Wine, Jellyfish with Chinese Aged Vinegar

### 一品花膠佛跳牆

Buddha Jumping Over the Wall with Fish Maw (Taiwan Pork)

### 松露百合龍蝦球

Stir-Fried Lobster Balls and Lily with Truffle

### 櫻桃木燻澳洲和牛頰

Cherry Wood Smoked Wagyu Beef Cheek with Chef's Signature Sauce

# 臘味鮮露龍虎斑

Steamed Leopard Coral Fish and Chinese Sausage with Soya Sauce

### 酒香麻油雞煨飯

Chicken Rice with Black Sesame Oil

### 寶島四季時鮮果

Assorted Seasonal Fruits

# 冰糖玫瑰銀耳露

Sweetened Wood Fungus with Rose and Rock Sugar





# 【 2025 雍翠庭浪漫住房專案素食套餐 】

### 麗禧迎賓五品膳

Chinese Cuisine Appetizer

琥珀脆核桃、香椿美人腿、鮮露豆腐絲、煙燻素鵝捲、山椒百靈菇 Walnut with Seaweed, Water Bamboo with Chinese Toon Sauce, Smoked Vegetarian Rolls, White Ferula Mushroom with Japanese Pepper, Shredded Hundred Layered Bean Curd with Special Sauce

# 姬松茸芽白燉竹笙

Double-boiled Bamboo Fungus Soup with Blaze Mushroom and Baby Cabbage

# 蜜豆香蘋嫩捲餅

Spring Roll with Peas and Apple

# 蟹黃猴菇獅子頭

Braised Lion's Mane Mushroom with Vegetarian Crab Sauce

### 松露百合炒蘆筍

Stir-fried Asparagus and Lily Buds with Truffle Sauce

# 羊肚菌煨山藥麵

Shredded Yam Noodles with Morels Mushrooms

### 寶島四季宜時果

Assorted Seasonal Fruits

# 燕液玫瑰銀耳露

Sweetened Wood Fungus with Rose and Bird's Nest

