

【 經典套餐 】

Classic Set Menu

雍翠迎賓一品膳

Chinese Cuisine Appetizer

紹興醉雞、紅酒無花果、梨山紅茶燻花枝、洛神紫蘇山藥麵、陳醋海蜇花
Chicken Roll with Shaoxing Wine, Marinated Fig with Red Wine, Smoked Calamari,
Yam Noodles with Roselle and Perilla Sauce, Jellyfish with Chinese Aged Vinegar



一品花膠佛跳牆 (台灣豬肉)

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



塔香三杯龍蝦球

Stir-Fried Lobster Balls with Water Bamboo in Sesame Oil, Rice Wine and Soy Sauce



櫻桃木燻澳洲和牛頰

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

梅菜鮮露龍膽石斑

Steamed Giant Grouper with Pickled Mustard Greens

酒香麻油雞煨飯

Chicken Rice with Black Sesame Oil

寶島四季時鮮果

Assorted Seasonal Fruits

阿里山手洗愛玉

Handmade Alishan Aiyu Jelly with Lemon and Chia Seeds

NT\$ 2,380+10% 每位 / per person

若您有特殊飲食習慣，敬請告知服務人員
Please inform one of our associates of any dietary concerns or allergies.

本產品含有甲殼類、大豆、魚類、含麩質之穀物，不適合其過敏體質者使用
Food allergy notice: This product contains crustaceans, soybean, fish, gluten.



內含有蝦、蟹、貝類
Contains Shrimp and Crab.

【 經典蔬食套餐 】

Classic Vegetarian Set Menu

麗禧迎賓六品膳

Chinese Cuisine Appetizer

山椒百靈菇、芥末脆雲耳、海苔核桃、香椿美人腿、紫蘇山藥麵、桂花釀白玉
White Ferula Mushroom with Japanese Pepper, Black Fungus with Wasabi,
Walnut with Seaweed, Water Bamboo with Chinese Toon Sauce,
Yam Noodles with Roselle and Perilla Sauce, White Radish Pickled with Osmanthus Sauce

燕液百合南瓜盅

Pumpkin Soup with Lily Buds and Bird's Nest

松子豌豆棗丁鬆

Spring Roll with Peas and Pine Nuts

蟹黃猴菇獅子頭

Braised Lion's Mane Mushroom with Assorted Vegetables and Carrots Sauce

手作蜂巢芋香盒

Honeycomb Taro Puffs

松露肚菌素炊飯

Steamed Rice with Vegetables and Truffle Mushrooms

寶島四季時鮮果

Assorted Seasonal Fruits

阿里山手洗愛玉

Handmade Alishan Aiyu Jelly with Lemon and Chia Seeds

NT\$ 2,380+10% 每位 / per person

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