

【一泊二食套餐】

Stay & Dine Set Menu

雍翠迎賓一品膳

Chinese Cuisine Appetizer

紹興醉雞、椒麻脆瓜、梅汁釀番茄、星蔥美人腿、山椒百靈菇

Chicken Roll with Shaoxing Wine, Spicy Pickled Cucumber, Tomato with Plum Sauce,
Water Bamboo with Scallion Sauce, White Ferula Mushroom with Japanese Pepper

姬松茸花膠燉雞

Double-Boiled Chicken Soup with Blaze Mushroom and Fish Maw



八味金蒜北海道鮮干貝

Deep-Fried Scallop in Eight-Spice Powder with Fried Burdock Shreds and Garlic



樹子瓜蓉蒸龍蝦

Steamed Lobster with Tree Seed Sauce

薏仁野菇燴絲瓜

Braised Loofah with Mushroom and Job's Tear

金沙烏魚子炒飯

Fried Rice with Mullet Roe

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

NT\$ 1,980+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.

【一泊二食蔬食套餐】

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、桂花蘿蔔
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

養生姬松茸燉山藥

Double-boiled Yam Soup with Blaze Mushroom

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

焗烤番茄襯蘿蔓

Baked Stuffed Tomato with Yam, Bamboo Shoot and Mushrooms

松露肚菌素炊飯

Steamed Rice with Vegetables and Truffle 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

NT\$ 1,980+10% 每位 / per person

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