

# 【 午間新春套餐 】

## Lunch Spring Festival Set Menu

### 雍翠迎賓一品膳

Chinese Cuisine Appetizer

紹興醉雞、梅汁聖女果、星蔥美人腿、梨山紅茶燻花枝

Chicken Roll with Shaoxing Wine、Tomato with Plum Sauce  
Water Bamboo with Scallion Sauce、Smoked Calamari

### 山藥薏仁燉雞盅

Double-Boiled Chicken Soup with Japanese Yam and Job' s Tear

### 八味金蒜北海道鮮干貝

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



### 蜜汁堅果豬肋排 (台灣豬肉)

Roasted Pork Ribs with Honey and Crushed Almonds (Taiwan Pork)

### 樹子瓜蓉蒸魚件

Steamed Giant Grouper with Tree Seed Sauce

### 金沙烏魚子炒飯

Fried Rice with Mullet Roe

### 寶島四季時鮮果

Assorted Seasonal Fruits

### 薑汁芋圓地瓜盅

Sweet Potato and Taro Ball with Ginger Soup

**NT\$ 1,680+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.

# 【 新春經典套餐 】

## Spring Festival 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



### 姬松茸鮑魚燉雞

Double-Boiled Chicken Soup with Abalone and Blaze Mushroom



### 金銀蒜蒸活龍蝦

Steamed Lobster with Garlic Sauce



### 櫻桃木燻澳洲和牛頰

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

### 樹子瓜蓉蒸龍膽

Steamed Giant Grouper with Pickled Cabbage and Salt-cured Meat

### 瑤柱野菌嫩芥芽

Braised Chinese Kale and Mushrooms with Conpoy

### 寶島四季時鮮果

Assorted Seasonal Fruits

### 薑汁芋圓地瓜盅

Sweet Potato and Taro Ball with Ginger Soup

**NT\$ 2,680 + 10%** 每位/ per person

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內含有蝦、蟹、貝類

Contains Shrimp and Crab.

# 【 養生蔬食套餐 】

## Vegetarian Set Menu

### 雍翠迎賓一品膳

Chinese Cuisine Appetizer

胡麻脆瓜、芥末脆雲耳、海苔脆核桃、香椿美人腿、梅汁番茄

Boiled Cucumber with Sesame Dressing, Black Fungus with Wasabi

Walnut with Seaweed, Water Bamboo with Chinese Toon Sauce

Yam Noodles with Roselle and Perilla Sauce, Tomato with Plum Sauce

### 竹笙玉耳佛跳牆

Vegetarian Buddha Jumps Over the Wall

### 松子豌豆棗丁鬆

Spring Roll with Pea, Red Dates and Pine Nuts

### 松露猴菇獅子頭

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

### 焗烤番茄襯蘿蔓

Baked Stuffed Tomato with Yam, Bamboo Shoot and Mushrooms

### 鮮蔬葷菇素炊飯

Steamed Rice with Vegetables and Mushrooms

### 寶島四季時鮮果

Assorted Seasonal Fruits

### 薑汁芋圓地瓜盅

Sweet Potato and Taro Ball with Ginger Soup

**NT\$ 1,680 + 10%** 每位/ per person

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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

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內含有蝦、蟹、貝類

Contains Shrimp and Crab.