

【 午間精緻套餐 】

Lunch Set Menu

雍翠迎賓一品膳
Chinese Cuisine Appetizer

梅汁釀番茄、梨山紅茶燻花枝、紹興醉雞、星蔥美人腿
Tomato with Plum Sauce, Smoked Calamari,
Chicken Roll with Shaoxing Wine, Water Bamboo with Scallion Sauce

山藥薏仁燉雞盅
Double-Boiled Chicken Soup with Japanese Yam and Job's Tear

 香辣豉椒南非鮑
Steamed Whole Abalone with Spicy Black Bean Sauce

 蜜汁堅果豬肋排 (台灣豬肉)
Roasted Pork Ribs with Honey and Crushed Almonds (Taiwan Pork)

五柳醋溜香酥魚片
Deep-Fried Striped Bass with Sweet and Sour Sauce

 櫻花蝦野菇娃娃菜
Stir-Fried Baby Cabbage with Mushrooms and Sakura Shrimps


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\$ 1,380+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.

【午間蔬食套餐】

Lunch Vegetarian Set Menu

雍翠迎賓一品膳

Chinese Cuisine Appetizer

桂花釀白玉、胡麻脆瓜、梅汁蕃茄、芥末脆雲耳、香椿美人腿

White Radish Pickled with Osmanthus Sauce, Boiled Cucumber with Sesame Dressing,
Tomato with Plum Sauce, Black Fungus with Wasabi, Water Bamboo with Chinese Toon Sauce

養生姬松茸燉山藥

Double-boiled Yam Soup with Blaze Mushroom

松子水果玉米鬆

Spring Roll with Fruit Corn 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

鮮蔬菌菇素炊飯

Steamed Rice with Vegetables and 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\$ 1,380^{+10%} 每位 / per person

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