



To:
Fax:

2024 金龍餐廳套餐菜單

迎賓喜碟

Appetizers

主廚拼盤

Cold Dish Combination Platter

羊肚菌燉土雞

Stewed Chicken and Morel Soup

干燒大海蝦

Deep-Fried Prawn with Chili Sauce

海參扣花膠

Braised Sea Cucumber and Fish Maw with Brown Sauce

和牛臉頰肉

Braised Beef with Chef Special Sauce

魚米之香

Steamed Grouper Fish and Crispy Rice with Seafood Broth

松露干貝撈飯

Stewed Rice and Truffle and Scallop

木瓜雪蛤

Stewed Sweet Hasma Soup and Papaya

四季鮮時果

Seasonal Fruits Platter

每人 NT\$2000 元+10%

迎賓喜碟

Appetizers

黑魚子北海道鮮干貝盅

Marinated Scallop and Mullet Roe

花膠螺頭菜膽燉翅

Stewed Chicken and Shark's Fin Soup

金銀蒜大海蝦

Steamed Prawn with Garlic Sauce

十頭鮑魚扒魚唇

Braised Abalone and Fish Lip with Brown Sauce

梅汁戰斧豬排

Pan-Fried Pork Chop with Plum Sauce

梅干菜龍斑片

Steamed Grouper Fish

鮑魚珍珠雞

Steamed Glutinous Rice

銀耳燕液

Stewed Sweet Fungus

四季鮮時果

Seasonal Fruits Platter

每人 NT\$2500 元+10%

迎賓喜碟

Appetizers

和風鮑魚鮮蝦盅

Marinated Scallop and shrimp with Japanese Style Sauce

一品排翅

Stewed Shark's Fin Soup

上湯牛油焗龍蝦

Gratined Lobster with Butter Sauce

蔥燒烏參魚肚

Braised Fish Maw and Sea Cucumber

薏仁和牛臉頰肉

Braised Beef and Barley with Chef Special Sauce

酥香龍斑片

Deep-Fried Grouper Fish

鮑魚珍珠雞

Steamed Glutinous Rice

木瓜雪蛤

Stewed Sweet Hasma Soup and Papaya

四季鮮時果

Seasonal Fruits Platter

每人 NT\$3000 元+10%

訂位電話：(02) 2886-1818 分機 1262、1263 金龍餐廳 張怡婷/陳佩潔/陳筱君/胡芝蘭

賓客自備酒水於餐廳使用，將酌收酒水服務費，葡萄酒每瓶 NT\$700/烈酒每瓶 NT/1000