



To:
Fax:

2023 年金龍餐廳套餐菜單

迎賓喜碟

Appetizers

主廚拼盤

Cold Dish Combination Platter

羊肚菌燉土雞

Stewed Chicken with Morel Soup

干燒大海蝦

Fried Prawn with Chili Sauce

海參扣花膠

Braised Sea Cucumber and Fish Maw in Brown Sauce

和牛臉頰肉

Stewed Beef with Chef Special Sauce

魚米之香

Fish and Crispy Rice with Seafood Stew

松露干貝撈飯

Braised Rice with Truffle and Scallop

木瓜雪蛤

Sweet Hasma Soup in Papaya Cup

四季鮮時果

Seasonal Fruits

每人 NT\$2000 元+10%

迎賓喜碟

Appetizers

黑魚子北海道鮮干貝盅

Marinated Scallops

花膠螺頭菜膽燉翅

Stewed Chicken with Fish Maw and Shark's Fin

金銀蒜大海蝦

Steamed Prawn with Mung Bean Noodle in Garlic Flavor

十頭鮑魚扒魚唇

Braised Whole Abalone and Shark's Tail Skin in Brown Sauce

梅汁戰斧豬排

Tomahawk Pork Chops

梅干菜龍斑片

Steamed Fish with Scallion and Oil

鮑魚珍珠雞

Steamed Glutinous Rice Cover with Lotus Leave

銀耳燕液

Desserts

四季鮮時果

Seasonal Fruits

每人 NT\$2500 元+10%

迎賓喜碟

Appetizers

和風鮑魚鮮蝦盅

Marinated shrimps with shaoxing wine

一品排翅

Stewed Shark's Fin Soup

上湯牛油焗龍蝦

Baked Lobster with Butter Sauce

蔥燒烏參魚肚

Braised Fish Maw and Sea Cucumber in Brown Sauce

薏仁和牛臉頰肉

Stewed Beef with Chef Special Sauce

酥香龍斑片

Steamed Fish with Scallion and Oil

鮑魚珍珠雞

Steamed Glutinous Rice Cover with Lotus Leave

木瓜雪蛤

Sweet Hasma Soup in Papaya Cup

四季鮮時果

Seasonal Fruits

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 圓山大飯店 台北市中山北路四段 1 號

