



## 中午美膳

### 錦繡燒味拼盤

Combination Platter of Appetizer

### 點心三拼

(臘味蘿蔔糕/鮑魚燒賣/叉燒包)

Pan-Fried Carrot Cake / Steamed Pork Shumai and

Abalone /Steamed Honey Pork Bun

### 鮑參海皇羹

Braised Seafood Soup

### 芥末沙拉蝦球

Deep-Fried Prawn with Mustard and Salad Sauce

### 過橋雪花肥牛

Boiled Beef with Fish Sauce

### 健康鮮時蔬

Sautéed Assorted Seasons Vegetable

### 干燒蟹肉伊麵

Stir-Fried Crab Meat and Noodle

### 合時甜湯

Stewed Sweet Soup

### 季節水果

Seasonal Fruits Platter

Per Person/每位 NT\$1,200 元+10%

## 晚餐美膳

### 主廚拼盤

Chef recommendation Cold dish

### 點心三拼

(明蝦干燒賣/蝦餃/松露餃)

Cantonese Dim Sum

### 羊肚菌燉刺參

Stew Morel Sea Cucumber and Chicken wings Soup

### 乳豬炒桂花翅

Sauteed Shark's Fin Pig skin and Egg

### 鮮鮑扣花膠

Braised Abalone and Maw with abalone Sauce

### 魚米之香

Steamed grouper Roll with lobster Sauce

### 海鮮炒飯

Stir-Fried Seafood rice with Soy Sauce

### 流金歲月

Dessert

### 季節水果

Seasonal Fruits

Per Person/每位 NT\$1,600+10%

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/1,000