

2024 怡享婚 菜單

洪福齊天喜臨門 🗘 🔊 🗓 🔾 🤫

(酒漬鮑魚/冰梅烤鴨/芥末海蜇絲/烏魚子蘋果沙律/彩色梅汁番茄/紹興醉雞腿) Abalone in Wine Sauce/ Roasted Duck with Plum Sauce/ Jelly Fish with Wasabi/ Mullet Roe Salad with Apple/Tomatoes in Plum Sauce/ Shaoxing Drunken Chicken

花好月兒圓又圓 🗓 😤 🔊

Fried Rice Dumpling with Peanut Powder and Nuts

上湯雲膠燉蟲草 🗘 🔊

Fish Maw and Scallop Cordyceps Soup

翠香繽紛雙味鮮 🎉 🕾

Pan-fried Shrimp, Geoduck and Vegetables

紅酒醬汁豬肋排 😤 🗇

Roasted Pork Ribs with Red Wine Sauce

星蔥鮮露海中寶 🗇 📽

Steamed Sea Bass with Garlic Sauce

松露野菇香燉飯 🗍 😪

Stewed Rice with Truffle and Mushroom

蒜仔人參燉土雞 😪

Stewed Chicken with Ginseng and Garlic Soup

翡翠干貝田園蔬 💝 🕄

Braised Sliced Scallop and Vegetables

寶島四季鮮果盤

Seasonal Fruit Platter

鴛鴦成雙美雙點

Chinese Dessert

每桌新台幣22,888元 每桌12位 / NT\$22,888 Per table (12 pax each table)

以上價格均以新台幣計費,需另加一成服務費

Above price is quoted in NT dollars and subjected to 10% service charge



如您有特殊的飲食需求、食物過敏或食物不耐症,請告知我們的服務員。

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances