

#### 湛露風味前菜集

Classic Appetizer Combination

蜜汁醬滷鯖魚配黃金泡菜 / 蜜味叉燒 / 黑椒淮鹽烤米鴨 / 柚子蜂蜜醋泡聖女果 Marinated Mackerel in Honey Sauce with Kimchi / Barbecue Pork(Char Siu) with Honey Sauce Roasted Crispy Duck with Black Pepper and Salt / Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

#### 無花果南北杏燉土雞湯

Double-boiled Chicken Broth with Dried fig, Apricot Kernel and Dried Scallop

櫻花蝦 XO 醬松菇爆玉帶

Sautéed Scallops with Mushroom in Sakura Shrimps and X.O. Sauce

香蒜風沙脆皮雞

Deep-fried Crispy Chicken with Garlic

鳳脂金露蒸龍虎斑

Steamed Giant Grouper in Chicken Oil with Fish Sauce

薑茸臘味炒芥藍

Stir Fried Kale with Ginger and Pork

蟹肉魚子炒飯

Stir-fried Rice with Crab Meat and Fish Roe

寶島四季鮮果

Seasonal Fruit

青檸桃膠香茅凍, 黑金流沙包

Lemongrass Jelly with Peach Gum, Salted Egg Custard Bun

每桌 NT\$18,800+10% (每席 10 位) NT\$18,800+10% per Table



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蜜汁醬滷鯖魚配黃金泡菜 / 金磚脆皮燒肉 / 金牌口水雞 / 柚子蜂蜜醋泡聖女果 / 江南煙燻素鵝 Marinated Mackerel in Honey Sauce with Kimchi / Braised Pork Belly with Mustard Sauce Chicken with Peanuts and Chili Oil / Marinated Tomatoes and Radish with Honey and Yuzu Vinegar Oolong Tea Smoked Soy Bean Curd Veggie Rolls Filled with Assorted Mushrooms

湛露片皮鴨

Zhan Lu Roasted Duck

金沙麥片虎蝦球

Wok-fried Shrimp Balls with Salted Egg Yolks and Oatmeal

欖豉醬蒸龍虎斑

Wok-fried Giant Grouper in Black Bean Sauce

荷塘月色

雲耳/蓮藕/西芹/百合/甜豆 Stir-fried Black Fungus, Lotus Root, Celery, Lily and Sweet Beans

酸菜粉絲鴨骨湯

Duck Soup with Pickled Vegetables, Black Mushroom, Goji Berries and Shredded Duck Meat

XO 醬海鮮炒麵

Wok-fried Noodles with Assorts Seafood in Sakura Shrimps X.O. Sauce

寶島四季鮮果

Seasonal Fruit

紫米酒釀小湯圓, 豆沙鍋餅

Sweet Glutinous Rice Ball Soup with Sweet Black Rice, Red Bean Paste Pancake

每桌 NT\$23,800+10% (每席 10 位) NT\$23,800+10% per Table



### 湛露燒味前菜集

Classic Appetizer Combination

蜜味叉燒 / 十香玫瑰油雞 / 黑椒淮鹽烤米鴨 / 泡椒老醋雲耳海蜇頭 / 五香金錢腱 Barbecue Pork(Char Siu) with Honey Sauce / Soy Poached Chicken / Roasted Crispy Duck with Black Pepper and Salt Black Fungus and Jelly Fish Marinated with Vinegar and Pickled Pepper Marinated U.S. Beef Shank with Chinese Spices.

砂鍋雲吞津白火烔雞

Double-boiled Chicken Soup with Wontons in Clay Pot

薑蔥豆豉炒膏蟹

Wok-fried Crab Roe in Black Bean Sauce

紅麴蜜餞燒腩排

Grilled Pork Ribs with Monascus and Preserved Fruits

娘惹蒸龍膽斑柳

Steamed Giant Grouper Fillet with Seasonal Vegetable in Chef's Special Sauce

濃雞湯野菌泡絲瓜

Braised Chicken Broth with Loofah and Assorted Mushrooms

松露南瓜海鮮炒飯

Fried Rice with Seafood, Truffle and Pumpkin

寶島四季鮮果

Seasonal Fruit

手磨蛋白杏仁茶, 擂沙湯圓

Almond Milk Soup with Egg White, Sesame Glutinous Rice Ball

每桌 NT\$28,800+10% (每席 10 位) NT\$28,800+10% per Table



### 湛露滬粵前菜集

Classic Appetizer Combination

蜜汁醬滷鯖魚佐黃金泡菜 / 泡椒雲耳海蜇頭 / 冰鎮黃酒醉雞 / 黑椒淮鹽烤米鴨 / 蜜味叉燒 Marinated Mackerel in Honey Sauce with Kimchi Black Fungus and Jelly Fish Marinated with Vinegar and Pickled Pepper Drunken Chicken with Shao Xing Wine Roasted Crispy Duck with Black Pepper and Salt / Barbecue Pork with Honey Sauce

花膠玉帶濃骨湯

Double Boiled Soup with Fish Maw and Scallop

上湯芝士焗波士頓龍蝦

Baked Canadian Boston Lobster with Cheese

菌汁湯鮑扣鵝掌, 配小米金湯

Braised Abalone with Goose Webs with Millet Congee

小蔥薑茸蒸圓鱈

Steamed Sea Fish with Seasonal Vegetables in Ginger and Scallion Sauce

筊白黑椒牛仔粒

Wok-fried Diced U.S. Angus Beef with Water Bamboo and Black Pepper

寶島烏魚子炒飯

Wok-fried Rice with Mullet Roe and Garlic Sprouts

季節鮮果盤

Seasonal Fruits

桂圓紅棗燉香梨, 椰奶黑芝麻九層糕

Double-boiled Pear Soup with Dried Longan and Red Date, Baked Black Sesame Cake with Coconut Milk

每桌 NT\$32,800+10% (每桌 10 位) NT\$32,800+10% per Table