



SHANGHAI PAVILION

醉月樓 長福桌菜
Shanghai Pavilion Fortune Table Menu

醉月雅緻六小碟
Assorted Appetizer Platter

翡翠竹筍海皇羹
Spinach Seafood Soup with Bamboo Fungus

香芒百香律蝦球
Pan-fried Prawns with Mango and Passion Fruit Dressing

梅干豆豉蒸鮮魚
Steamed Fish with Fermented Soy Beans and Preserved Vegetables

蘇杭筍香東坡肉佐夾餅
Braised Pork Belly with Bamboo Shoots Served with Steamed Bun

XO 醬半月鮑螺片
Wok-fried Sliced Conch with XO Sauce and Assorted Vegetables

貝鬆金銀燴菜膽
Braised Vegetable with Salty Egg and Shredded Scallop

蟲花群菇烏雞盅
Double-boiled Chicken Soup with Mushrooms and Chinese Herb

吉祥如意映雙輝
Delicate Chinese Dessert

合時蜜甜湯
Chinese Sweet Soup

寶島四季水果盤
Seasonal Fruit Platter

每桌 NT\$14,888 加一成服務費(10 人桌菜)
NT\$14,888 Per Table Plus 10% Service Charge

本餐廳使用豬肉來源: 台灣, 西班牙 / Origin of the Pork : Taiwan, Spain
自備酒水服務費葡萄酒每瓶 NT \$ 500/烈酒 NT \$ 800
Surcharge of NT \$ 500 per bottle of wine / NT \$ 800 per bottle of spirit
is applied for beverage brought by guests



SHANGHAI PAVILION

醉月樓 長壽桌菜
Shanghai Pavilion Longevity Table Menu

吉祥精緻五雅碟
Assorted Appetizer Platter

紹興百花海皇羹
Seafood Soup with Shrimp and Shaoxing Wine

生炒大蝦燴意麵
Wok-fried Prawns with Tainan Yi Noodles

蔥烤海參無錫排
Scallion Braised Sea Cucumber with Pork Ribs

蔥油帆貝蒸石斑
Steamed Grouper with Scallop in Scallion Oil

蒲燒鰻臘腸米糕
Kabayaki Eel Steamed Glutinous Rice with Cantonese Sausage

瑤柱菜膽燴石榴
Braised Shredded Scallop with Vegetables and Pork Dumpling

半月鮑燉烏雞盅
Double-boiled Chicken Soup with Abalone

吉星高照映雙輝
Delicate Chinese Dessert

四季進財蜜甜湯
Chinese Sweet Soup

寶島鮮切水果盤
Seasonal Fruits Platter

每桌 NT\$15,888 加一成服務費(10人桌菜)
NT\$15,888 Per Table Plus 10% Service Charge

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SHANGHAI PAVILION

醉月樓櫻桃鴨桌菜
Shanghai Pavilion Roasted Duck Table Menu

淮揚精緻六雅碟
Assorted Chinese Appetizer Plate

雪蛤繡球海皇羹
Seafood Soup with Hasma

芥香鮮蔬軟殼蝦
Deep-fried Soft Shell Shrimp
Served with Peanut Mustard Sauce and Mixed Greens

楠西梅汁麒麟魚
Steamed Garouper Fish Fillet with Plum Sauce

醉月片皮櫻桃鴨
Signature Roasted Cherry Duck

香芒玉帶糯米雞
Chicken Glutinous Rice with Seared Scallop in Mango Dressing

XO 醬螺片五行蔬
Wok-fried Sliced Conch with XO Sauce and Seasonal Vegetables

砂鍋什錦鮑鴨湯
Duck Soup with Abalone, Vegetables and Mushroom

吉祥如意映雙輝
Chinese Dim Sum

寶島四季水果盤
Seasonal Fruits Platter

合時蜜甜湯
Chinese Sweet Soup

每桌 NT\$16,888 加一成服務費(10人桌菜)
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SHANGHAI PAVILION

醉月樓主廚推薦桌菜
Chef Recommendation Table Menu

醉月精緻六雅碟
Assorted Chinese Appetizer Platter

火腫霸王雞
Stewed Whole Free-range Chicken with Bamboo Shoot,
Bean Curd Sheet and Dried Scallop

滬江年糕醬爆大蝦
Stir-fried Homemade Sticky Rice Cake and Prawns with Brown Sauce

斑躍珍珠龍膽魚
Steamed Grouper with Chinese Ham and Mushroom

鮑魚紅燒肉
Braised Marbled Pork Belly with Abalone

五彩螺片玉帶子
Stir-fried Scallop and Conch Slices with Vegetables

老上海瑤柱葫蘆鴨
Shanghai-style Gourd Duck with Scallop

蟹粉腐衣石榴包
Steamed Pork Dumpling with Crab Roe and Bean Curd Sheet

雞汁小籠包 / 金黃流沙包
Steamed Minced Pork Dumpling and Salty Egg Custard Bun

雪蛤椰汁西米露
Coconut Cream Sago Soup with Hasma

季節水果盤
Seasonal Fruits Platter

每桌 NT\$17,888 加一成服務費(10人桌菜)
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