

2025 企業專案桌菜

淮揚精緻六雅碟 Assorted Chinese Appetizer Platter

雪蛤繡球海皇羹 Seafood Soup with Seafood Ball and Hasma

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

> 楠西梅汁麒麟魚 Steamed Grouper Fillet with Plum Sauce

蝦籽海參燒方肉 Braised Pork Belly and Sea Cucumber with Shrimp Roe

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

> 湘蓮鮑魚燉雞湯 Double-boiled Chicken Soup with Abalone

> > 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

格蘭立威 12 年首席三桶單一麥芽威士忌乙瓶 The Clenlivet 12 Years Run and Bourbon Cask Selection Single Malt Whisky

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