



SHANGHAI PAVILION

**無麩質 10 人桌菜菜單**  
**Shanghai Pavilion Fortune Table Menu**

**醉月雅緻六小碟**

(冰梅秋葵、蒜酥松阪豬、麻香雲耳、乾扁四季豆、香炒乾絲、白片中卷)

**Assorted Appetizer Platter**

(Okra in Plum Sauce/Pork Neck with Fried Garlic/ Sichuan Deep Fried String Beans/ Stir-fried Bean Curd Strips with Pork /Squid )

**清燉滬式獅子頭(位上)**

**Shanghai-style Braised Pork Balls in Clear Broth**

**胡麻百果海大蝦**

**Biased Prawn with Sesame Sauce and Passion Fruit**

**雪菜魚片鋪水蛋**

**Steamed Fish with Fermented Soy Beans and Preserved Vegetables**

**蔥燒海參燴蹄筋**

**Braised Pork Knuckle and Sea Cucumber with Scallions**

**醉月蔥油霸王雞**

**Poached Chicken with Scallion Oil**

**山藥百合炒蘆筍**

**Stir-fried Asparagus with Chinese Yam and Lily bulbs**

**養生群菇燉排湯**

**Double-boiled Pork Rib Soup with Mushrooms**

**吉祥如意映雙輝**

(珍珠丸、桂花拉糕)

**Delicate Chinese Dessert**

(Glutinous Rice Meatballs/Osmanthus Rice Cake)

**合時蜜甜湯**

**Chinese Sweet Soup**

**寶島四季水果盤**

**Seasonal Sliced Fruits**

**每桌 NT\$15,888 加一成服務費(10 人桌菜)**

**NT\$15,888 Per Table Plus 10% Service Charge**

**敬請三天前預訂**

**3 Days Advanced Booking is Required**

**(恕不適用任何優惠折扣)**

**The offer is not available in conjunction with offers or promotion**

**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**

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## 無麤質套餐

淮揚四雅碟

(冰梅秋葵、油漬南瓜、蒜蘇松坂肉、白片中卷)

Assorted Appetizer Platter

(Okra in Plum Sauce/Oil-marinated Pumpkin /Pork Neck with Fried Garlic/Squid )

上湯菊花豆腐羹

Chicken Soup with Chrysanthemum-shaped Bean Curd

胡麻百果燒大蝦

Biased Prawn with Sesame Sauce and Passion Fruit

雪菜鮮筍炒魚片

Stir-fried Fish Fillet with Bamboo Shoot and Preserved Vegetables

塔香椒鹽綠鮮筍

Deep-fried Bamboo Shoot with Basil, Black Pepper and Salt

彩椒鮮貝炒時蔬

Stir-fried Seasonal Vegetables with Shellfish and Capsicum

上海燒鴨美菜飯

Shanghai Vegetable Rice with Duck

紅棗雪蛤銀耳湯

White Fungus Sweet Soup with Hasma and Red Dates

寶島應時鮮水果

Seasonal Sliced Fruits

每位 NT\$1,680 另加一成服務費

NT\$1,680 Per Person Plus 10% Service Charge

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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



## 無麩質素食套餐

淮揚淨素雅緻碟  
(冰梅秋葵.油漬南瓜.煙燻豆腐.醋溜雲耳)  
Appetizer Platter

(Okra in Plum Sauce/Oil-marinated Pumpkin /Smokey Tofu / Black Fungus with Vinegar)

金汁文思豆腐羹  
Steamed Bean Curd Soup with Pumpkin Puree

層香椒鹽綠鮮筍  
Stir-fried Green Bamboo Shoots with Salt and Pepper

竹筍麒麟燒豆腐  
Braised Bean Curd with Mushrooms and Vegetarian Ham

金果山藥炒蘆筍  
Stir-fried Asparagus with Chinese Yam and Gingko

羅漢素齋菜飯盅  
Mixed Vegetables Fried Rice

桂圓銀耳蜜甜湯  
Longan and White Fungus Sweet Soup

蓬萊當季水仙果  
Seasonal Sliced Fruits

每位 NT\$1,500 另加一成服務費

NT\$1,500 Per Person Plus 10% Service Charge

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