



米 香



米香風華・星饌商務套餐 (平日限定 Weekday only)

迎賓前菜・四序冷品

口水黃袍雞・芫荽粉膽肝・五味纖軟絲・蔥薑南非鮑)

Assorted Appetizer Platters

Steamed Chicken with Chili Sauce / Pork Liver with Coriander /
Cuttlefish with Five-flavor Sauce / Abalone with Ginger and Scallion

古味五香排骨酥

Crispy Fried Pork Ribs

蒜蓉粿條海虎蝦

Steamed Prawn with Kway Teow and Garlic

XO 醬爆雙脆

Stir-Fried Seafood with XO Sauce

老甕慢熬黑金滷肉飯

Braised Pork Rice

花膠瑤柱燉雞湯

Double-Boiled Chicken Soup with Fish Maw and Dried Scallops

手工花生麻糬

Peanut Mochi

每位 NT\$2,500 / per person

請於三天前預定

Please make a reservation three days in advance.



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽類
Sulphites

若您對任何食物過敏或有其他特殊需求，請在預定時告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



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御膳風華・星級台味套餐

迎賓前饌・四喜涼菜

松露纖干貝・微炙魚子串・紅糟醉雞腿・蛋席鰻魚捲

Assorted Appetizer Platters

Scallops with Truffle / Roast Mullet Roe / Chicken Leg in Red Fermented Rice / Eel Roll

府城御品佛跳牆

Buddha Jumps Over the Wall (Steamed Fish Maw and Shark's Fin)

香辣滑蛋波士頓龍蝦

Spicy Boston Lobster with Silky Scrambled Egg

蜜棗豬排骨拼酒家金錢蝦餅

Fried Pork Ribs with Honey Sauce / Crispy Shrimps Pancake

特製XO醬炒蘆筍鮑片

Stir-fried Asparagus and Abalone Slices with XO Sauce

私房麻油雞酒香拌飯

Sesame Oil Chicken Rice

主廚時令甜品

Seasonal Dessert

每位 NT\$3,680 / per person

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星級盛饌・臺味御宴套餐

迎賓前品・四彩堂

府城五味鮑・微炙魚子串・玉蘭尖仔捲・宜蘭香鴨賞

Assorted Appetizer Platters

Abalone with Five-flavor Sauce / Roast Mullet Roe / Squid Roll / Smoked Duck

辦桌籠炊珠龍蝦

Steamed Garlic Lobster

經典台塑牛小排

Grilled Beef Short Ribs

手路雙拼鯉魚大蝦

Fried Shrimps

櫻花蝦功夫炒飯

Sakura Shrimp Fried Rice

金絲銀芽慢燉放山雞湯

Chicken Soup with Shredded Egg and Bean Sprouts

一品官燕拼芋棗

Bird's Nest Soup / Deep-fried Taro Ball

每位 NT\$4,380 / per person

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