



米 香

米香迎賓六小品

鹽水白切雞・五味九孔鮑・山葵漬黃瓜・蒜苗拌豚舌・炙烤烏魚子・香煎嫩豬肝

MIPON Combination Platter

米香御品佛跳牆

MIPON Signature Taiwanese Soup

蒜蓉粿條蒸海蝦

Steamed Shrimps and Kway Teow with Garlic

金錢蝦餅蜜肋排

Crispy Shrimps Pancakes and Honey Glazed Pork Ribs

紅燒虎掌燒烏參

Braised Pork Tendon with Sea Cucumber

樹子蔭瓜海上鮮

Steamed Fresh Fish with Cordia Dichotoma and Pickling Melon

麻油紅蟳雞酒飯

Steamed Glutinous Rice and Crab with Sesame Oil and Rice Wine

花枝魷魚蝦仁羹

Squid, Cuttlefish, and Shrimp Thicken Soup with Tapioca Starch

寶島時令水果盤

Seasonal Fruits Platter

季節時令甜湯品

Seasonal Dessert

每桌10人 NT\$26,800 / For ten persons

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
Sulfurous acid

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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松露煎干貝・炙烤魚子串・口水松花蛋・蒜苗燻豚舌・米香煎豬肝・山葵漬黃瓜

MIPON Combination Platter

御品魚翅佛跳牆

Steamed Shark Fin in Chinese Casserole

蒜蓉粿條蒸海蝦

Steamed Shrimps and Kway Teow with Garlic

金錢蝦餅黑棗排

Crispy Shrimps Pancakes and Honey Glazed Pork Ribs

荷葉十全大補雞

Chinese Herbal Chicken Soup

古味紅燒海上鮮

Traditional Braised Fresh Fish

麻油紅蟳雞酒飯

Steamed Glutinous Rice and Crab with Sesame Oil and Rice Wine

鮑魚松茸四寶湯

Abalone and Matsutake Mushroom Soup

寶島時令水果盤

Seasonal Fruits Platter

季節甜湯燒麻糬

Seasonal Dessert and Boiled Mochi

每桌10人 NT\$32,800 / For ten persons

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紫蘇魚子貝・黃金鰻魚捲・松露九孔鮑・口水黃袍雞・米香煎豬肝・蒜苗燻豚舌

MIPON Combination Platter

花膠佛跳牆(位上)

Stewed Fish Maw in Chinese Casserole

秘製紅刺蔥牛排

Roast Bone-in Beef Short Rib with Chef Special Sauce

蒜蓉珠龍蝦(位上)

Steamed Lobster with Garlic

私房五香排骨酥

Deep-fried Pork Ribs

清蒸蔭鼓白鯧魚

Steamed White Pomfret with Black Bean Sauce

麻油沙母雞酒飯

Steamed Glutinous Rice and Crab with Sesame Oil and Rice Wine

排翅烏骨布袋雞

Stewed Deboned Chicken Soup with Shark Fin

寶島時令水果盤

Seasonal Fruits Platter

紅棗百合燉雲耳

White Fungus, Lily Buds and Red Dates Soup

每桌10人 NT\$48,800 / For ten persons

請於五天前預定 Please make a reservation five 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
Sulfurous acid

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