



望月樓桌菜菜單

Moon Pavilion Table Menu

《寰宇》桌菜 Table Menu

廣式片皮鴨

佐火龍果餅皮及九宮格配料

Cantonese roasted duck

蟲草花海螺燉花膠

Double-boiled fish maw soup with sea whelk and cordyceps flower

芝士牛油焗龍蝦(每人半隻)

Simmered half lobster with cheese and butter

櫛瓜雲丹炒帶子

Stir-fried zucchini with sea urchin and scallop

蠔皇北菇燴原隻鮑(3頭澳洲鮑魚)

Braised Australian abalone (3-head) with mushroom in oyster sauce

照燒和牛小排(選用澳洲和牛)

Braised Australian Wagyu beef rib with Teriyaki sauce

清蒸龍虎斑

Steamed tiger grouper in soy sauce

金湯玉樹黃皮雞

Steamed chicken with Chinese ham, mushroom,
bamboo shoot in chicken broth

杏汁燉官燕

Stewed superior bird's nest in apricot kernel cream

寶島四季鮮果盤

Seasonal fresh fruit platter

每桌10人NT\$52,000須另加一成服務費

NT\$52,000 per table of 10 guests and subject to a 10% service charge

本廳使用台灣豬肉與豬油 We use Taiwanese pork & lard.

若對特定食物過敏，請告知服務人員 Please inform our staff if you have food allergies.

酒水服務費：葡萄酒\$500/瓶、烈酒\$1,000/瓶 Corkage fee: wine \$500/bottle & liquor \$1,000/bottle



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《嬋娟》桌菜 Table Menu

鴻運燒味拼盤 🍖

Assorted BBQ platter

黑虎掌菌烏雞燉遼參

Double-boiled black-bone chicken soup with sea cucumber and sarcodon aspratus

海膽醬焗龍蝦(每人半隻)

Simmered half lobster with sea urchin sauce

XO醬玉帶佐松葉蟹鉗 🌶️

Wok-fried scallop and Japanese snow crab claw with XO chili sauce

松露虎掌鮮鮑魚

Braised pork tendon and sliced abalone with black truffle sauce

孜然蒜香嫩羊肩

Deep-fried lamb shoulder chop with garlic and cumin seeds

川味金湯龍虎斑 🌶️

Tiger grouper fillet with Chinese sauerkraut in pumpkin and yellow lantern chili soup

蒜香烏魚子糯米飯

Steamed glutinous rice with mullet roe and green garlic slice

鯉魚芒果糕

Mango pudding

寶島四季鮮果盤

Seasonal fresh fruit platter

每桌10人NT\$23,800須另加一成服務費

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《玉鏡》桌菜 Table Menu

廣式燒味拼盤 🍖

Assorted BBQ platter

蟲草花瑤柱燉響螺

Double-boiled sea whelk soup with
cordyceps flower and dried scallop

瓜綿豆醬蒸龍蝦(每人半隻) 🍤

Steamed half lobster with
fermented winter melon and bean paste

翡翠北菇智利鮑片

Braised sliced abalone with mushroom and vegetable

紅酒黑椒牛小排(選用美國牛肉) 🍖

Braised American beef rib with black pepper and red wine sauce

野菌魚汁蒸鮮魚

Steamed fish with mushroom and fish sauce

松茸彩椒鮮時蔬

Stir-fried vegetable with Matsutake mushroom and bell pepper

蒲燒鯛魚糯米飯 🍚

Steamed glutinous rice with Kabayaki sea bream belly

芋頭西米露 🍡

Taro soup with sago and coconut cream

寶島四季鮮果盤

Seasonal fresh fruit platter

每桌10人NT\$18,800須另加一成服務費

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《丹桂》桌菜

Table Menu

潮州滷水鵝

Chaozhou style braised goose in thick soy sauce

港式老火例湯

Moon Pavilion soup of the day

避風塘鍋巴海蝦

Stir-fried prawn and crispy rice
with crushed garlic and chili

蠔皇花菇燴蹄筋

Braised pork tendon and Shiitake mushroom in oyster sauce

巴蜀紅醬豬腱骨

Pork rib with spicy sesame red sauce

野菌瑤柱鮮時蔬

Stir-fried vegetable with mushroom and dried scallop

櫻花蝦香菇糯米飯

Steamed glutinous rice with
Sakura shrimp and mushroom

酸缸肉末蒸鮮魚

Steamed fish with pickled long beans and minced pork

楊枝甘露

Chilled sago cream with mango and pomelo

寶島四季鮮果盤

Seasonal fresh fruit platter

每桌10人NT\$15,800須另加一成服務費

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