

明宮廳桌菜
NT\$18,800+10%/桌

明宮迎賓六味盤
Assorted Platter

蒜香金沙鮮鮑魚
Sautéed Abalone with Salted Eggs and Garlic

花膠黑蒜燉雞湯
Stewed Chicken Soup with Fermented Black Garlic

黑松露干貝蝦球
Braised Scallop with Shrimp Ball in Truffle Sauce

汶火和牛牛頰肉
Braised Wagyu with Oyster Sauce

金花雲耳海石斑
Steamed Grouper with Jelly Ear

櫻花蝦田園時蔬
Fried Seasonal Vegetable with Dried Sakura Shrimp

香酥軟殼蟹米糕
Steamed Glutinous Rice with Soft Crab

港式黑金流沙包
Salt Eggs Custard Bun

蓬萊四季鮮果盤
Seasonal Fresh Fruit

明宮廳桌菜
NT\$22,800+10%/桌

明宮迎賓六味盤
Assorted Platter

芝士上湯焗明蝦
Braised Prawn with Cheese

西洋蔘花膠雞湯
Stewed Chicken Soup with Ginseng

明宮黃金片皮鴨
Roast Duck

金花雲耳海石斑
Steamed Grouper with Jelly Ear

孜然蒜香小羔羊
Sauteed Lamb Chop with Cumin and Garlic

櫻花蝦季節時蔬
Fried Seasonal Vegetable with Dried Sakura Shrimp

香濃小米煲鴨粥
Braised Duck Congee

港式黑金流沙包
Salt Eggs Custard Bun

蓬萊四季鮮果盤
Seasonal Fresh Fruit

明宮廳桌菜
NT\$24,800+10%/桌

明宮迎賓六味盤
Assorted Platter

松露雞脂小龍蝦
Braised Lobster with Truffle

西洋蔘花膠雞湯
Stewed Chicken Soup with Ginseng

乾隆一品干貝鬆
Roasted Scallop Shreds with Lettuce

百花煎釀鱈龍魚
Pan-fried Danube Sturgeon with Seafood Paste

藤椒鮮露安格斯
Braised Angus Beef with Pepper

櫻花蝦季節時蔬
Fried Seasonal Vegetable with Dried Sakura Shrimp

軟殼蟹荷葉米糕
Steamed Glutinous Rice with Soft Crab

港式黑金流沙包
Salt Eggs Custard Bun

蓬萊四季鮮果盤
Seasonal Fresh Fruit