



中式套餐

NT\$1,780+10%/每位

烏魚子開胃小品

Assorted Platter

金沙杏片鳳尾蝦

Sauteed Shrimp with Salt Eggs and Almond Slices

黑蒜花膠燉烏雞

Stewed Chicken Soup with Black Garlic

極汁秘制戰斧排

Braised Pork Chop with Maggie Sauce

蟹肉百花娃娃菜

Braised Chinese Cabbage with Crab Meat

港式精緻雙美點

Dim Sum

合時精美靚甜湯

Sweet Soup

寶島四季鮮果盤

Seasonal Fruit



中式套餐

NT\$2,080+10%/每位

明宮鮑魚開胃盤

Abalone Platter

青醬翠綠鮮帶子

Braised Scallop with Pesto Sauce

仙草黨蔘燉烏雞

Stewed Chicken Soup with Ginseng

潮汕雲耳龍膽斑

Steamed Grouper with Black Fungus in Soy Sauce

金瑤蟹肉娃娃菜

Braised Chinese Cabbage with Crab and Dried Scallop

港式精緻雙美點

Dim Sum

合時精美靚甜湯

Sweet Soup

寶島四季鮮果盤

Seasonal Fresh Fruit



中式套餐

NT\$2,380+10%/每位

和風鮑魚開胃盤

Abalone Platter

起司焗烤小龍蝦

Gratin Lobster with Cheese

花旗人參燉雞湯

Stewed Chicken Soup with Ginseng

黃金上湯釀刺蔘

Braised Sea cucumber with Seafood

金瑤蟹肉娃娃菜

Braised Chinese Cabbage with Crab and Dried Scallop

港式精緻雙美點

Dim Sum

合時精美靚甜湯

Sweet Soup

寶島四季鮮果盤

Seasonal Fresh Fruit



中式素食套餐
NT\$1,780+10%/每位

和風養生上素盤
Assorted Vegetable Platter

黃金燕液南瓜羹
Braised Pumpkin Soup

乾煎芹香蓮藕餅
Pan-fried Lotus Root Cake

宮保鍋巴杏鮑菇
Braised King Oyster Mushroom in Chili Sauce

枸杞銀杏絲瓜麵
Braised Sponge Gourd with Ginkgo

養生荷葉糯米飯
Steamed Glutinous Rice

合時精美靚甜湯
Sweet Soup

寶島四季鮮果盤
Seasonal Fresh Fruit