

2022 明宮廳桌菜菜單  
CHINESE TABLE MENU

| NT\$13,800+10%(每桌/10 位)   | NT\$16,800+10%(每桌/10 位)   |
|---|---|
| <p>明宮迎賓六小碟<br/>(芥末鮭魚、明爐烤鴨、玫瑰油雞<br/>金沙杏鮑菇、蒜香汾蹄、冰心南瓜)<br/>Assorted Platter</p> <p>松露蝦球鮮干貝<br/>Braised Shrimp Ball with Scallop in Truffle Sauce</p> <p>牛肝菌菇燉雞湯<br/>Stewed Chicken Soup with Porcini</p> <p>宮廷醬炒松阪豬<br/>Sauteed Pork Chuck with Soy Sauce</p> <p>雞脂蔥油石斑魚<br/>Steamed Grouper with Soy Sauce</p> <p>鮮蝦餅拼南乳排<br/>Deep-fried Shrimp with Pork</p> <p>櫻花蝦田園時蔬<br/>Fried Seasonal Vegetable with Dried Sakura Shrimp</p> <p>軟殼蟹蒸糯米飯<br/>Steamed Glutinous Rice with Soft Crab</p> <p>合時精美靚甜湯<br/>Sweet Soup</p> <p>寶島四季鮮果盤<br/>Seasonal Fresh Fruit</p> | <p>明宮迎賓六小碟<br/>(蒜香烏魚子、焦糖松阪豬、川味口水雞<br/>五味冰捲、涼拌海蜇絲、冰心南瓜)<br/>Assorted Platter</p> <p>明宮黃金片皮鴨<br/>Crispy Duck, Served with Pancake and Condiments</p> <p>辣椒風味大海蝦<br/>Braised Shrimp with Chili Sauce</p> <p>花膠黑蒜燉烏雞(位上)<br/>Stewed Chicken Soup with Garlic</p> <p>玉樹麒麟龍虎斑<br/>Steamed Grouper with Soy Sauce</p> <p>鵝肝醬炒牛小排<br/>Sauteed Rib Short with Goose Liver Mousse</p> <p>蚵粉燴美國蘆筍<br/>Braised Asparagus with Crab Meat</p> <p>鴨鬆蛋黃糯米飯<br/>Steamed Glutinous Rice with Mince Duck</p> <p>合時精美靚甜湯<br/>Sweet Soup</p> <p>寶島四季鮮果盤<br/>Seasonal Fresh Fruit</p> |

**NT\$19,800+10% (每桌/10 位)**

明宮六小碟

(焦糖松阪豬、和風鮑魚、明爐烤鴨、涼拌蜆絲、蔥味滷牛腱、  
冰心南瓜)

**Assorted Platter**

松露醬炒鮮干貝

**Fried Scallop with Truffle Sauce**

西洋蔘燉雞件湯(位上)

**Stewed Chicken Soup with Ginseng**

海膽醬焗烤龍蝦

**Braised Lobster with Sea urchin Sauce**

塔香風味羊肩排

**Sauteed Lamb Chop with Basil**

乾燒百花龍脆甲

**Sauteed Youtiao Stuffed Seafood Paste**

蚵粉燴美國蘆筍

**Fried Asparagus with Crab Meat**

精緻港式雙美點

**Dim Sum**

合時精美靚甜湯

**Sweet Soup**

寶島四季鮮果盤

**Seasonal Fresh Fruit**