



中式桌菜

NT\$17,800+10%/每桌

明宮迎賓六小碟

Assorted Platter

杏片風沙大海蝦

Sauteed Shrimp with Almond Slices

黑蒜花膠燉烏雞

Stewed Chicken Soup with Black Garlic

金銀蒜香蒸扇貝

Steamed Scallop with Garlic

萬巒脆皮炸佛手

Deep-fried Knuckle with Salt and Pepper

潮汕川耳海石斑

Steamed Grouper with Black Fungus in Soy Sauce

蟹肉金瑤浸時蔬

Braised Chinese Cabbage with Crab and Dried Scallop

香酥鰻魚荷葉飯

Steamed Glutinous Rice with Eel

合時精美靚甜湯

Sweet Soup

寶島四季鮮果盤

Seasonal Fresh Fruit



中式桌菜

NT\$20,800+10%/每桌

明宮迎賓六小碟

Assorted 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

明宮黃金片皮鴨

Roasted Duck

潮汕川耳七星斑

Steamed Grouper with Black Fungus in Soy Sauce

香蒜秘制戰斧排

Braised Pork Chop with Garlic

蟹肉金遙浸時蔬

Braised Chinese Cabbage with Crab and Dried Scallop

金球鴨鬆荷葉飯

Steamed Glutinous Rice with Salt Eggs

合時精美靚甜湯

Sweet Soup

寶島四季鮮果盤

Seasonal Fresh Fruit



中式桌菜

NT\$23,800+10%/每桌

明宮迎賓六小碟

Assorted Platter

金沙避風塘鮑魚

Sauteed Abalone with Salted Eggs

花旗人蔘燉雞湯

Stewed Chicken Soup with Ginseng

上湯百花釀刺參

Braised Sea cucumber with Seafood

潮汕川耳七星斑

Steamed Grouper with Black Fungus in Soy Sauce

紅酒醬燒羊肩排

Braised Lamb Chop with Red Wine Sauce

蟹肉金瑤浸時蔬

Braised Chinese Cabbage with Crab and Dried Scallop

紅糟鰻魚糯米飯

Steamed Glutinous Rice with Eel

合時精美靚甜湯

Sweet Soup

寶島四季鮮果盤

Seasonal Fresh Fruit