

鴨宴集

Roasted Duck Cuisine in Fine Ways

一鴨兩吃(4-5人量)

NT\$2,600

片皮鴨 (雙色餅皮)

Roasted Duck Roll

7選1

銀芽彩椒火鴨絲 / 蒜香四季炒鴨架 / 生菜鴨鬆

Fried Shredded Duck with Sweet Pepper or Fired with Garlic or

Lettuce Wrap with Minced Duck

鴨炒飯 / 香濃鴨肉煲粥 / 乾炒鴨河粉

Fired Rice with Roasted Duck or Roasted Duck Congee or Fried Rice

Noodle with Roasted Duck

芋香鴨架湯

Double Boiled Duck Bone Soup with Taro

一鴨五吃(6-8人量)優惠價NT\$5,399+10%

鴨胸沙拉【柚香、胡麻醬】2選1

Duck Breast Salad

雙色餅皮 / 潤餅皮 2選1

Roasted Duck Roll (Pancake/Lumpia Wrapper)

炙燒握壽司8貫 / 手捲8捲 2選1

Duck Breast Nigiri Sushi or Duck Breast Hand Roll

蝦球料理【金沙、滑蛋、XO醬】3選1

Shrimp Ball Dish

(Salt Egg / Scrambled Egg/Xo Sauce)

銀芽彩椒火鴨絲 / 蒜香四季炒鴨架 / 生菜鴨鬆 3選1

Fried Shredded Duck with Sweet Pepper or Fired with Garlic or

Lettuce Wrap with Minced Duck

鴨炒飯 / 香濃鴨肉煲粥 / 乾炒鴨河粉 3選1

Fired Rice with Roasted Duck or Roasted Duck Congee or Fried Rice

Noodle with Roasted Duck

鴨油風味蔬

Fried Seasonal Vegetable

芋香鴨架湯

Double Boiled Duck Bone Soup with Taro

黑金流沙包

Salted Egg Custard Buns

季節水果

Seasonal Fresh Fruit



明宮廳人氣「黃金片皮鴨」，嚴選約三公斤重宜蘭櫻桃鴨，以主廚秘製醬汁醃滷一天後吊掛八小時，最後利用古法掛爐烘烤出皮酥肉嫩的極致美味，佐以配料及獨門醬汁，令人回味無窮。

Savor our signature dish, the 'Golden Roast Duck', marinated in our chef's secret sauce and roasted to perfection. Enjoy crispy skin, succulent meat, and our special dipping sauce for an unforgettable meal.