

繁星點點 晚間套餐 III STARRY STARRY NIGHT DINNER SET MENU III

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Bottle corkage
Wine : TWD500 per bottle;
Spirits : TWD1,000 per bottle.
Allow us to fulfill your needs –
Please let one of our service talents know if you have any special dietary requirements, food allergies or food intolerances.

脆皮黑毛豬燒肉、野生馬齒莧拌小木耳、皮蛋香蔥拌黑芝麻豆腐
Roast kurobuta pork belly
Wild purslane with black fungus tossed in sesame oil
Black sesame tofu, diced century egg, scallions

鮑絲海參一品
Seafood soup with sliced abalone, sea cucumber

芙蓉泡椒蒸鱈龍魚球
Steamed sturgeon fish fillet with tofu, pickled chili

秋葵野菌蒜香伊比利松坂肉
Sautéed Iberico pork neck, okra, wild mushrooms, garlic
+TWD480可升等為蘆筍海鹽香煎鹿兒島A5頂級和牛
+TWD480 Upgrade to Pan-fried Kagoshima A5 Wagyu ribeye steak with asparagus

金銀蛋吻仔魚浸鄒葉炮彈甘藍
Poached savoy cabbage with salted egg, preserved egg, larval fish in superior broth

臺東紅藜瑤柱荷葉飯
Steamed Taitung red quinoa and dried scallop in lotus leaf

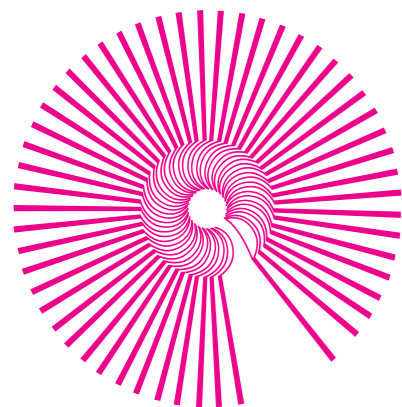
南瓜雪葩西米露、鬆化酥皮蛋塔
Sweet pumpkin soup with sago, coconut cream and lime sorbet
Creamy egg tart

繽紛水果盤
Fresh fruit platter

TWD2,580
每人 per person

商業午間套餐 WORK HARD PLAY HARD LUNCH SET

餐點供應時間 週一至週五
中午11:30AM至2:30PM
THIS SET MENU IS AVAILABLE ON WEEKDAYS
MON.-FRI. LUNCH TIME 11:30AM TO 2:30PM



商業午間套餐 I
WORK HARD,
PLAY HARD
LUNCH SET MENU I

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脆皮燒乳豬、蟲草花撈海蘆筍、原隻鮑魚蒸燒賣
Roast fortune suckling pig
Spicy sea asparagus with cordyceps
Steamed abalone siew mai

皇帝豆瑤柱豆腐海鮮羹
Seafood bisque with emperor beans, dried scallop, tofu

蕃茄煎煮原隻澎湖明蝦
Pan-fried Penghu prawn with fresh tomato

九層塔糯米椒炒宜蘭櫻桃鴨
Wok fried Yilan cherry duck, basil, sweet chili
+TWD280升等為秋葵野菌香辣炒澳洲M5和牛柳粒
+TWD280 Upgrade to spicy sautéed M5 Australian wagyu, okra, wild mushrooms

野菌海鮮太極雲吞
Tai Chi dumplings
Shrimp dumpling, wild mushroom dumpling

大湖草莓杏仁豆腐
Dahu strawberry almond tofu

繽紛水果盤
Fresh fruit platter

TWD1,680
每人 per person

港式辣酒浸鮮鮑、脆皮燒乳豬、野生馬齒莧拌小木耳、枸杞香油拌蕪菁
Spicy Cantonese style baby abalone with Kaoliang liquor
Roast fortune suckling pig
Wild purslane with black fungus tossed in sesame oil
Chinese turnip tossed in sesame oil, wolfberry

蟲草花鮮響螺燉玉米雞湯
Double boiled corn-fed chicken soup with cordyceps, winkle

羊肚菌蒸圓鱈魚球嫩豆腐
Steamed cod fish with tofu, morel

蘆筍野菌黑椒炒嘉義黃牛柳粒
Wok fried Taiwanese Chiayi beef with wild mushroom, asparagus in black pepper sauce
+TWD480可升等為蘆筍海鹽香煎鹿兒島A5頂級和牛
+TWD480 Upgrade to pan-fried Kagoshima A5 Wagyu ribeye steak with asparagus

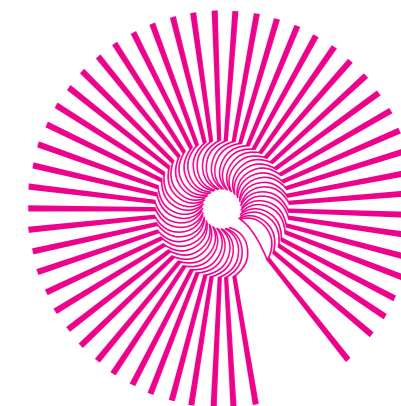
翡翠蠔皇極品六頭鮑魚金磚
Braised abalone, seasonal greens, egg tofu with oyster sauce
+TWD680可升等為蠔皇四頭南非極品鮮鮑
+TWD680 Upgrade to braised South African abalone in oyster sauce

臺東紅藜麥瑤柱荷葉飯
Steamed Taitung red quinoa and dried scallop in lotus leaf

官燕香芒楊汁金露、奶皇木瓜千層酥
Creamy mango with bird's nest, sago pearls, pomelo
Puff pastry with papaya and custard

繽紛水果盤
Fresh fruit platter

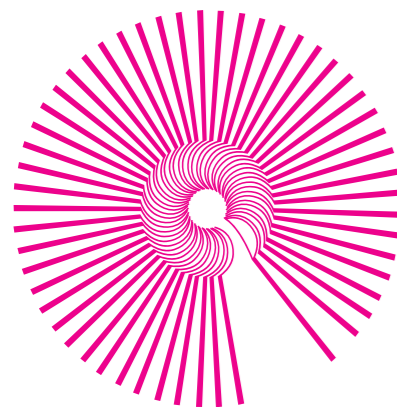
TWD3,580
每人 per person



繁星點點
晚間套餐 II
STARRY STARRY NIGHT
DINNER SET MENU II

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繁星點點 晚間套餐 I STARRY STARRY NIGHT DINNER SET MENU I

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脆皮燒乳豬、蘋果烏魚子脆筒、伊比利黑毛豬叉燒、港式辣酒浸鮮鮑、枸杞香油拌蕪菁
Roast fortune suckling pig
Pan-fried mullet roe and green apple in crisp roll
Roast Iberico honey- glazed barbecue pork
Spicy Cantonese style baby abalone with Kaoliang liquor
Chinese turnip tossed in sesame oil, wolfberry

龍皇海鮮湯燴頂級官燕盞
Lobster bisque with bird's nest, scallop, shrimp

蟲草花蒸澎湖野生龍蝦
Steamed Penghu live lobster with cordyceps

蘆筍海鹽香煎鹿兒島A5頂級和牛
Pan-fried Kagoshima A5 wagyu ribeye with asparagus

蠔皇四頭南非極品鮮鮑
Braised South African abalone in oyster sauce
+TWD2000可升等為關東刺參
+TWD2000 Upgrade to braised Kanto sea cucumber in oyster sauce

龍蝦湯金菇蝦球炆伊麵
Braised e-fu noodle with shrimp, enoki mushroom in lobster bisque

南瓜雪葩西米露、紫艷菇菇包
Sweet pumpkin soup with sago, coconut cream and lime sorbet
Yen custard bun

繽紛水果盤
Fresh fruit platter

TWD5,880
每人 per person

脆皮燒乳豬、枸杞香油拌蕪菁、黑松露芹菜帶子餃
Roast fortune suckling pig
Chinese turnip tossed in sesame oil, wolfberry
Black truffle and celery scallop dumpling

黑蠔菇松茸瑤柱燉娃娃菜
Poached baby cabbage, matsutake mushroom, dried scallop in superior broth

韮菜花蝦乾炒北海道元貝皇
Wok fried chives with dried shrimp, Hokkaido scallop

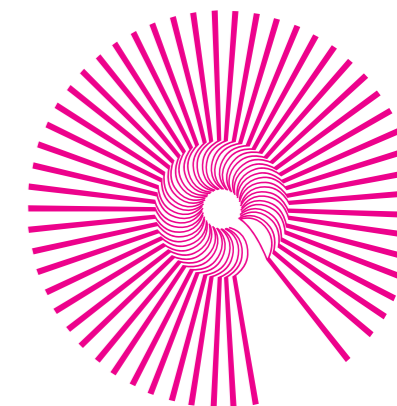
港式蠔油芥蘭炒嘉義黃牛
Cantonese style wok fried Taiwanese Chiayi beef with wild Chinese kale, oyster sauce
+TWD280升等為秋葵野菌香辣炒澳洲M5和牛柳粒
+TWD280 Upgrade to spicy sautéed M5 Australian wagyu, okra, wild mushrooms

黃金玉露貝撈手工紅鳳菜麵
Handmade vegetable noodle with scallop, seafood essence

大湖草莓布丁
Dahu strawberry pudding

繽紛水果盤
Fresh fruit platter

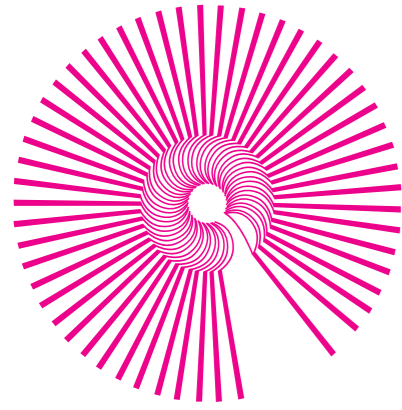
TWD1,680
每人 per person



商業午間套餐 II WORK HARD, PLAY HARD LUNCH SET MENU II

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商業午間套餐 III
**WORK HARD,
PLAY HARD**
**CHEF'S
RECOMMENDATION
LUNCH SET MENU III**

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脆皮黑毛豬燒肉、海蜇頭拌黃瓜、三星蔥烤小香魚
Roast kurobuta pork belly
Jellyfish tossed in cucumber, minced garlic, ginger
Seared sweetfish with Yi-Lan scallion

生拆蟹肉石斑海藻羹
Fresh crab meat and garoupa seaweed bisque

芙蓉泡椒蒸鱈龍魚球
Steamed sturgeon fish fillet with tofu, pickled chili

烏來山馬告燉蘿蔔清湯牛腩
Stewed beef brisket, daikon radish, Wulai mountain aboriginal spice
+TWD480可升等為蘆筍海鹽香煎鹿兒島A5頂級和牛
+TWD480 Upgrade to pan-fried Kagoshima A5 Wagyu ribeye steak with asparagus

極品六頭鮑魚炆伊麵
Braised e-fu noodle with abalone in lobster bisque

蘆薈青檸雪葩香茅凍、鬆化酥皮蛋塔
Lemongrass crystal jelly with aloe vera, lime sorbet
Creamy egg tart

繽紛水果盤
Fresh fruit platter

TWD1,880
每人 per person

晚間套餐
**DINNER
SET MENU**