

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

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Wine : TWD500 per bottle;  
Spirits : TWD1,000 per bottle.  
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冰鎮愛玉紹興黃酒醉雞、蟲草花拌杏鮑菇、三星蔥烤小香魚  
Drunken chicken with Shaoxing wine jelly  
Cordyceps and oyster mushroom tossed in sesame oil  
Seared sweetfish with Yi-Lan scallion

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花膠鮑魚絲竹笙羹  
Seafood bisque with fish maw, abalone, bamboo fungus

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蒜茸豆豉蒸龍膽魚球  
Steamed giant garoupa, garlic, black bean sauce

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黑醋草莓炒伊比利咕啉肉  
Sweet and sour pork with strawberry and pineapple  
+TWD680可升等為蘆筍海鹽香煎鹿兒島A5頂級和牛  
+TWD680 Upgrade to pan-fried Kagoshima A5 wagyu ribeye steak with asparagus

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金銀蛋濃湯浸澎湖絲瓜  
Poached luffa with salted egg, preserved egg in superior broth

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韭皇銀芽炆伊麵  
Braised e-fu noodle with scallop, chives in chicken broth

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紅豆香芋紫米露、奶皇千層馬來糕  
Red bean in black glutinous rice sweet soup with taro  
Steamed custard layered cake

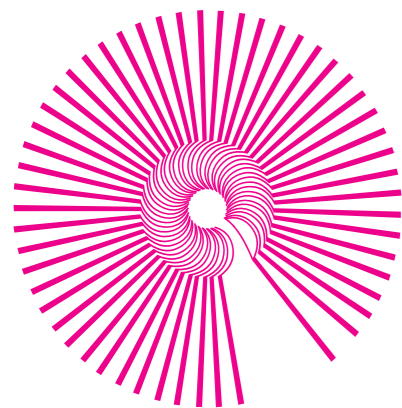
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繽紛水果盤  
Fresh fruit platter

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、千絲萬縷芋絲炸春卷、蟲草花拌杏鮑菇  
Roast fortune suckling pig  
Spring rolls with taro and chicken  
Cordyceps and oyster mushroom tossed in sesame oil

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松葉蟹鉗竹筴燉澎湖絲瓜  
Matsuba crab claw, poached luffa, bamboo fungus soup

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港式脆菇焗深海圓鱈  
Cantonese style seared crispy cod fish fillet with mushroom

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梅菜松板肉蒸嫩豆腐  
Steamed tofu with pork neck, preserved vegetable  
+TWD350可升等為秋葵野菌香辣炒澳洲M5和牛柳粒  
+TWD350 Upgrade to spicy sautéed M5 Australian wagyu, okra, wild mushrooms

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鮑魚花菇雞粒荷葉飯  
Steamed glutinous rice with abalone, shitake mushroom, diced chicken in lotus leaf

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紫艷菇菇包、繽紛水果盤  
Custard bun with egg yolk  
Fresh fruit platter

TWD1,680  
每人 per person

蘋果烏魚子脆筒、冰鎮愛玉紹興黃酒醉雞、脆皮燒乳豬、老醋醃野生小木耳海蜇頭  
Pan-fried mullet roe and green apple in crisp roll  
Drunken chicken with Shaoxing wine jelly  
Roast fortune suckling pig  
Vinegar-cured jellyfish and black fungus

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花雕玉液蒸澎湖龍蝦球  
Steamed Penghu live lobster with Huadiao wine

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頂級官燕盞螺頭燉烏骨雞湯(50gm)  
Double boiled black bone chicken soup with superior bird's nest, winkle

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秋葵野菌香辣炒澳洲M5和牛柳粒  
Spicy sautéed M5 Australian wagyu, okra, wild mushrooms  
+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

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翡翠蠔皇極品六頭鮑魚炆婆參  
Braised sea cucumber, abalone, seasonal greens in oyster sauce  
+TWD680可升等為蠔皇四頭南非極品鮮鮑炆婆參  
+TWD680 Upgrade to braised South African abalone, sea cucumber in oyster sauce

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台東紅藜麥南瓜海斑粒炒飯  
Fried rice with Taitung red quinoa, pumpkin, diced garoupa

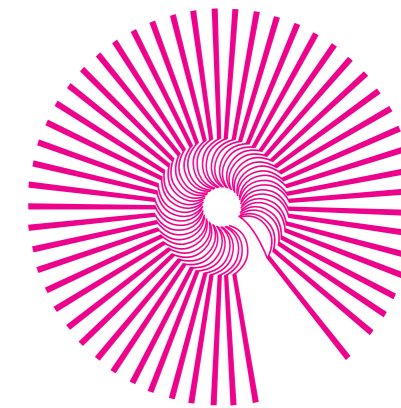
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桃膠雪耳燉木瓜、南瓜金鑲脆果  
Papaya sweet soup with peach gum, white fungus  
Deep fried pumpkin dumpling

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繽紛水果盤  
Fresh fruit platter

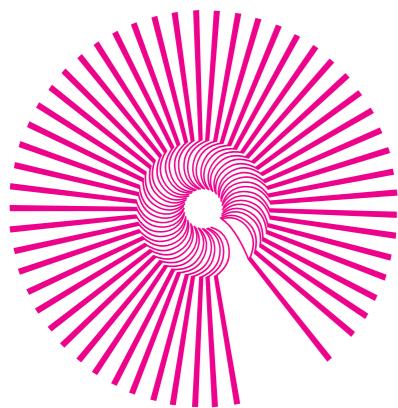
TWD3,580  
每人 per person



**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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冰鎮愛玉紹興黃酒醉雞、招牌蜜汁叉燒  
Roast fortune suckling pig  
Pan-fried mullet roe and green apple in crisp roll  
Vinegar-cured jellyfish and black fungus  
Drunken chicken with shaoxing wine jelly  
Honey-glazed barbecue pork

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薑茸蒸澎湖野生龍蝦  
Steamed Penghu live lobster, minced ginger

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原盅冬蟲夏草花膠燉佛跳牆  
Buddha jumps over the wall with cordyceps

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

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招牌蠔皇四頭南非極品鮮鮑  
Braised South African abalone in oyster sauce  
+TWD2300可升等為蠔皇四頭南非極品鮮鮑炆關東六十頭刺參

+TWD2300 Upgrade to braised South African abalone with braised Kanto sea cucumber in oyster sauce

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原隻澎湖明蝦燴伊麵  
Braised e-fu noodle with whole Penghu prawn in lobster essence

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官燕蛋白杏仁茶、南瓜金鑲脆果  
Egg white almond sweet soup with bird's nest  
Deep fried crispy pumpkin

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繽紛水果盤

TWD5,880  
每人 per person

脆皮燒乳豬、酥香鹹水餃、皮蛋香蔥拌黑芝麻豆腐  
Roast fortune suckling pig  
Crispy glutinous rice dumplings with diced pork, dried shrimp, chives  
Black sesame tofu, diced century egg, scallions

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松茸無花果菜膽湯  
Double boiled chicken soup with matsutake mushroom, fig, tender greens

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柚子蜜金網虎蝦球  
Deep fried prawns with pomelo honey sauce

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翠玉瓜豆豉炒盤克夏松板豬  
Spicy wok fried Berkshire pork neck, zucchini with black bean sauce  
+TWD350可升等為秋葵野菌香辣炒澳洲M5和牛柳粒  
+TWD350 Upgrade to spicy sautéed M5 Australian wagyu, okra, wild mushrooms

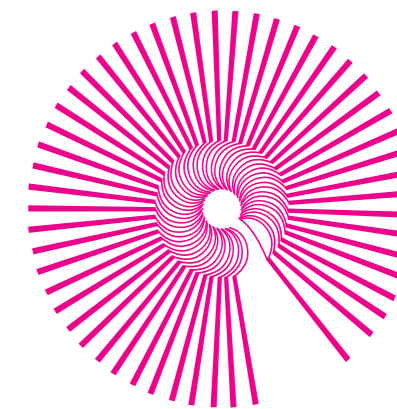
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極品八頭鮑魚炆伊麵  
Braised e-fu noodle with abalone in lobster essence

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奶皇木瓜千層酥、繽紛水果盤  
Puff pastry with papaya and custard  
Fresh fruit platter

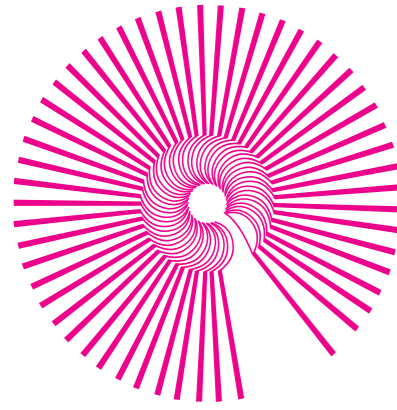
TWD1,680  
每人 per person



## 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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脆皮燒乳豬、芋茸蜂巢鳳尾蝦、老醋醃野生小木耳海蜆頭  
Roast fortune suckling pig  
Deep fried shrimp with taro paste  
Vinegar-cured jellyfish and black fungus

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海膽蛋白蒸澎湖鮮活龍蝦球  
Steamed lobster with egg white, sea urchin in lobster bisque

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烏來山馬告燉瑤柱鮑魚雞湯  
Double boiled chicken soup with Wulai mountain aboriginal spice, dried scallop, abalone

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黑椒醬杏菇炒澳洲牛小排  
Wok fried beef short rib with oyster mushrooms 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

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港式香芋蒸臘味飯  
Cantonese style steamed glutinous rice with dried sausage, taro

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紅豆香芋紫米露、奶皇千層馬來糕  
Red bean in black glutinous rice sweet soup with taro  
Steamed custard layered cake

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繽紛水果盤  
Fresh fruit platter

TWD1,880  
每人 per person

**晚間套餐**  
**DINNER**  
**SET MENU**