



米香

錦繡賜喜拼

黃金烏魚子・手工鰻魚捲・季節開味菜・玉菜纖九孔

MIPON Combination Platter

排翅花膠佛跳牆

Steamed Fish Maw and Shark's Fin in Chinese Casserole

鯉魚大蝦蜜棗排

Deep Fried Shrimp Paste and Honey Glazed Pork Ribs

黑蒜粿條珠龍蝦

Steamed Lobster and Kway Teow with Black Garlic

手打繡球干貝盅

Steamed Cuttlefish Ball with Egg Yolk and Sliced Scallop

蟹肉鰻魚米糕捲

Steamed Glutinous Rice with Eel and Crab Meat

冰糖紅棗燉燕窩

Stewed Bird's Nest with Red Dates

田園應時鮮果盤

Seasonal Fruits Platter

每位NT\$3,800/per person



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



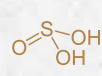
麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



米香

米香迎賓賜小品

宜蘭櫻桃鴨・野生烏魚子・手工鰻魚捲・季節開味菜

MIPON Combination Platter

燻香柚子生干貝

Smoked Scallop Salad with Japanese Dressing

魚翅鮑魚佛跳牆

Stewed Abalone and Shark's Fin in Chinese Casserole

香蒜骰牛菜丸子

Stir-fried Diced Beef and Vegetable Ball with Special Sauce

蒜蓉粿條波龍蝦

Steamed Lobster and Kway Teow with Garlic

荷葉蒲燒鰻魚飯

Steamed Glutinous Rice with Grilled Eel in Lotus leaf

瑤柱蛤蜊燴蘆筍

Braised Asparagus with Scallop and Clam

季節限定甜湯品

Seasonal Dessert

寶島應時鮮果盤

Seasonal Fruits Platter

每位NT\$3,000/per person



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



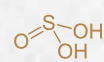
麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



米香

米香迎賓賜小品



季節開味菜・口水雞・芫荽嫩粉肝・野生烏魚子

MIPON Combination Platter

和風綜合海鮮蔬



Assorted Seafood and Vegetable with Japanese Dressing

精燉台式佛跳牆



Signature Taiwanese Soup

金錢蝦餅蜜汁排



Crispy Shrimps Pancakes and Honey Pork Ribs

翡翠一品鮮魚捲



Steamed Fish Roll Stuffed with Squid Paste and Vegetable

手作黑豚香刈包



Steamed Bun with Lean Pork and Salted Mustard Greens

瑤柱蛤蜊燴絲瓜



Braised Loofah with Scallop and Clam

季節限定甜湯品



Seasonal Dessert

寶島應時鮮果盤

Seasonal Fruits Platter

每位NT\$2,500/per person



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.