

# 潮粵坊

CHIU  
YUET  
FONG

## 主廚迎賓六小碟

醬燒玉米筍/香脆椒鹽排骨/金沙芝士南瓜  
紹興醉雞捲/瓜仁吻魚/陳醋川耳

CYF Combination Platter

## 薑蔥鮮蝦粉絲煲

Scallion Lobster with Vermicelli

## 花膠黏嘴雞湯

Chicken Pork Knuckle and Scallop Casserole

## 芥蘭花油泡鮮帶子

Scallops Soaked in Canola oil

## 潮州欖菜蒸龍虎斑件

Steamed Tiger Grouper with Olive Vegetables

## 脆梅骨拼腐皮捲

Deep-fried Pork Ribs and Bean Curd Rolls

## 瑤柱鮮菇三寶蔬

Stir-fried Mushroom with Scallops and Vegetables

## 姬松茸高麗菜飯

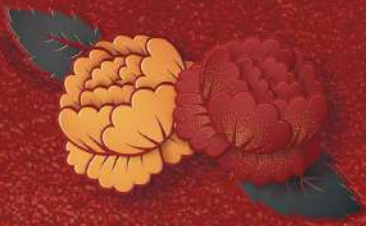
Cabbage and Mushroom Rice

## 巧手港式雙美點

Desserts

## 寶島四季鮮果盤

Seasonal Fruit Platter



每桌10人NT\$26,800/For ten persons



甲殼類  
Crustacea



芒果  
Mango



花生  
Peanut



乳製品  
Milk



蛋類  
Egg



堅果類  
Nuts



芝麻  
Sesame



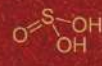
麩質製品  
Gluten



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.



# 潮島坊

CHIU  
YUET  
FONG

## 主廚迎賓八小碟

藤椒九孔/糖醋咕嚕肉/金杯青蒜烏魚子/潮州滷水鵝片/金沙鱈魚片  
香根灼肥牛/琥珀核桃/醬燒玉米筍  
CYF Combination Platter

## 明爐馳名片皮鴨

Roast Duck with Crispy Skin

## 羊肚菌螺頭燉雞湯

Chicken Soup with Morels and Conch

## 松露蒜茸蒸龍蝦

Steamed Lobster with Truffle and Minced Garlic

## 清蒸白玉龍虎斑件

Steamed Grouper with Scallions

## 牛肝菌烤小犢牛

Grilled Little Yak with Porcini Mushrooms

## 西紅柿雙菇炒櫛瓜

Stir-fried Zucchini with Tomato and Mushrooms

## 荷香鮑魚珍珠雞

Steamed Glutinous Rice with Chicken in Lotus Leaf

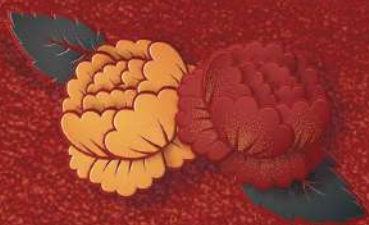
## 巧手港式雙美點

Desserts

## 寶島四季水果盤

Seasonal Fruit Platter

每桌10位 NT\$32,800 For ten persons



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## 主廚迎賓八小碟

避風塘軟殼蟹/香椒油腐竹/紹興鳳爪/蘋果烏魚子/脆皮金磚燒肉  
玫瑰桶子油雞/金沙鱈魚絲/蘿蔔絲餅

CYF Combination Platter

## 濃湯雞汁燕窩

Braised Bird's Nest with Chicken Soup

## 海膽醬龍蝦佐伊麵

Braised Lobster with Sea Urchin Sauce and E-Fu Noodle

## 原隻鮑魚(8頭)扣烏參

Braised Sea Cucumber with Abalone

## 秘釀酸菜滑龍膽斑

Boiled Grouper with Pickled Cabbage and Chili

## 三蔥慢滷牛小排

Braised Beef Short Ribs with Scallions

## 川耳百合炒蘆筍

Stir-fried Lily, Asparagus and Black Fungus

## 潮汕海鮮沙鍋粥

Teochew Porridge with Seafood in Casserole

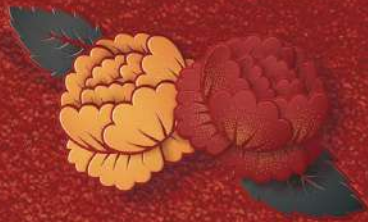
## 龍皇杏仁茶湯丸

Almond Tea with Glutinous Rice Ball

## 寶島四季鮮果盤

Seasonal Fruit Platter

每桌10位 NT\$38,800 For ten persons



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## 主廚迎賓八小碟

脆皮燒肉磚/欖菜四季豆/頭抽玉米筍/桶子油雞/金沙軟時柳/琥珀核桃/炸春捲/潮州小炒皇  
CYF Combination Platter

## 宜蔥片皮櫻桃鴨

Roast Duck with Crispy Skin

## 姬松茸燉土雞湯

Stewed Chicken Soup with Blaze Mushroom

## 蒜茸銀絲蒸帝蟹身

Steamed King Crab with Garlic

## 鑊氣炒鴨鬆(附生菜片)

Minced Duck Stir-Fried (with Lettuce)

## 明火烤帝王蟹足

Grilled King Crab Legs

## BBQ醬烤小犢牛配綜合時蔬

Roasted Veal with Barbecue Sauce and Vegetables

## 西紅柿雙菇炒櫛瓜

Stir-fried Zucchini with Tomato and Mushroom

## 蟹膏味蛋鴨架粥

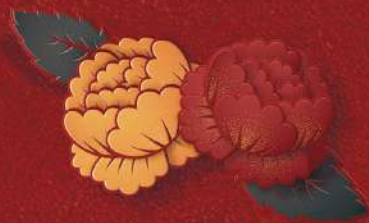
Duck Rice Congee with Crab Cream

## 迷你豆腐奶

Deep-fried Cheese Pastry

## 寶島四季鮮果盤

Seasonal Fruit Platter



每桌10位 NT\$46,800 For ten persons

(請於四天前預定/Make a reservation four days in advance)



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

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