

米香迎賓六小品♡●♡೩●

小魚辣豆干•野生鳥魚子•川味拌雲耳 口水小閹雞 · 腸腸又臭臭 · 煙燻黑豚舌 MIPON Combination Platter

瑤柱花膠佛跳牆❷●◎❷◎◎

Stewed Scallop and Fish Maw in Chinese Casserole

蠶絲沙律生菜蝦茵♥◎□◎

Deep Fried Shrimp with Mayonnaise

蔭豉生蒸九孔鮑◎◎◎◎

Steamed Abalone and Tofu with Black Fermented Soybeans

紅燒海珠鳳羽盅。〇〇〇。

Braised Oyster and Chicken Wing with Soy Sauce

樹子蔭瓜龍虎斑♀♥◎

Steamed Tiger Grouper with Cordia Dichotoma and Pickling Melon

櫻蝦燒鰻米糕飯>♥♥♥♥

Steamed Glutinous Rice with Sergestid Shrimp and Grilled Eel

米香魚皮西滷肉♂○

Pork Shreds Simmered with Fish Skin and Vegetables

季節限定甜湯品會の學

Seasonal Dessert

寶島鮮時水果盤

Seasonal Fruit Platter

每桌10人NT\$23,800/For ten persons

































Sesame

麩質製品 大豆 Gluten

魚類製品



米香迎賓六小品♥♥♡ஃ

野生烏魚子·黃金醃泡菜·季節開味菜 川味拌雲耳·醃燻黑豚舌·白斬小閹雞 MIPON Combination Platter

燻香柚子生干貝♥♡

Smoked Scallop Salad with Japanese Dressing

秘製紅刺蔥牛排♥♡

Roast Bone-in Beef Short Rib with Chef Special Sauce

排翅花膠佛跳牆♂♥◎Д○Д

Steamed Fish Maw and Shark's Fin in Chinese Casserole

金錢蝦餅蜜汁排了會口品の

Crispy Shrimps Pancakes and Honey Glazed Pork Ribs

珍露麒麟海上鮮《命〇

Steamed Fish with Soy Sauce

麻油香菇紅蟳飯>◎◊◊○ஃ

Steamed Glutinous Rice and Crab with Sesame Oil

一品八寶布袋雞。〇〇〇

Deboned Chicken Stuffed with Scallop, Abalone, Pork Intestines, Mushroom and Bamboo Shoots

季節限定甜湯品♥♡◊◊◎

Seasonal Dessert

寶島四季水果盤

Seasonal Fruits Platter

每桌10人NT\$28,800/For ten persons























甲殼類 Crustacea

芒果 Mango

花生

乳製品 Milk

蛋類 Egg



芝麻







OH 亞硫酸鹽

請於三日前預訂。若您對任何食物過敏或有其他特殊需求,請在預定時告知服務人員。 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。