

# 【 新春經典套餐 】

Spring Festival Classic Set Menu

〈 午間限定 Lunch Set Menu 〉

## 雍翠迎賓一品膳

Chinese Cuisine Appetizer

紹興醉雞、椒麻脆瓜、梅汁釀番茄、星蔥美人腿、山椒百靈菇  
Chicken Roll with Shaoxing Wine、Spicy Pickled Cucumber、Tomato with Plum Sauce  
Water Bamboo with Scallion Sauce、White Ferula Mushroom with Japanese Pepper

## 姬松茸鮑魚燉雞盅

Double-Boiled Chicken Soup with Abalone and Blaze Mushroom

## 八味金蒜北海道鮮干貝

Deep-Fried Scallop in Eight-Spice Powder with Fried Burdock Shreds and Garlic

## 豉椒汽蒸活龍蝦

Steamed Lobster with Black Bean Sauce

## 櫻花蝦玉耳燴芽白

Braised Baby Cabbage Hearts and White Jelly Mushroom with Sakura Shrimps

## 金沙烏魚子炒飯

Fried Rice with Mullet Roe

## 寶島四季時鮮果

Assorted Seasonal Fruits

## 薑汁芋圓地瓜盅

Sweet Potato and Taro Ball with Ginger Soup

NT\$2,680+10% 每位/ per person

若您有特殊飲食習慣，敬請告知服務人員

Please inform one of our associates of any dietary concerns or allergies.

本產品含有甲殼類、大豆、魚類、含麩質之穀物，不適合其過敏體質者使用

Food allergy notice : This product contains crustaceans, soybean, fish, gluten.



內含有蝦、蟹、貝類

Contains Shrimp and Crab.

# 【新春典藏套餐】

Spring Festival Exquisite Set Menu

## 雍翠迎賓一品膳

Chinese Cuisine Appetizer

紹興醉雞、紅酒無花果、梨山紅茶燻花枝、洛神紫蘇山藥麵、陳醋海蜇花

Chicken Roll with Shaoxing Wine, Marinated Fig with Red Wine, Smoked Calamari  
Yam Noodles with Roselle and Perilla Sauce, Jellyfish with Chinese Aged Vinegar

## 一品鮑魚佛跳牆 (台灣豬肉)

Buddha Jumping Over the Wall with Abalone (Taiwan Pork)

## 酒釀乾燒龍蝦球

Stir-Fried Lobster Balls with Sweet Fermented Rice Sauce

## 櫻桃木燻澳洲和牛頰

Cherry Wood Smoked Australian Wagyu Beef Cheek with Chef's Signature Sauce

## 酸白菜臘肉蒸龍膽

Steamed Giant Grouper with Pickled Cabbage and Salt-cured Meat

## 酒香麻油雞煨飯

Chicken Rice with Black Sesame Oil

## 寶島四季時鮮果

Assorted Seasonal Fruits

## 薑汁芋圓地瓜盅

Sweet Potato and Taro Ball with Ginger Soup


NT\$ 3,280+10% 每位/ per person

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 內含有蝦、蟹、貝類

Contains Shrimp and Crab.

# 【 養生蔬食套餐 】

Vegetarian Set Menu

## 雍翠迎賓一品膳

Chinese Cuisine Appetizer

山椒百靈菇、芥末脆雲耳、海苔脆核桃、香椿美人腿、洛神紫蘇山藥麵

White Ferula Mushroom with Japanese Pepper、Black Fungus with Wasabi

Walnut with Seaweed、Water Bamboo with Chinese Toon Sauce

Yam Noodles with Roselle and Perilla Sauce

## 養生姬松茸燉山藥

Double-boiled Yam Soup with Blaze Mushroom

## 松子水果玉米鬆

Spring Roll with Fruit Corn and Pine Nuts

## 松露猴菇獅子頭

Braised Lion's Mane Mushroom with Assorted Vegetables and Truffle Sauce

## 焗烤番茄襯蘿蔓

Baked Stuffed Tomato with Yam, Bamboo Shoot and Mushrooms

## 鮮蔬蕈菇素炊飯

Steamed Rice with Vegetables and Mushrooms

## 寶島四季時鮮果

Assorted Seasonal Fruits

## 薑汁芋圓地瓜盅

Sweet Potato and Taro Ball with Ginger Soup

NT\$2,380+10% 每位/ per person

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## 【 雍翠庭春節單點 】

豆醬燒龍膽石斑 NT\$ 1,280  
Braised Giant Grouper with Soybean Sauce

星蔥牛肋排 (美國、加拿大牛肉) NT\$ 1,280  
Stewed Beef Ribs with Sanshing Scallions Sauce (U.S., Canada Beef)

三杯虎掌南非鮑 (台灣豬肉) NT\$ 1,280  
Stir-Fried Abalone and Pork Tendon with Sesame Oil,  
Rice Wine and Soy Sauce (Taiwan Pork)

紅糟香蒜排骨酥 (台灣豬肉) NT\$ 620  
Crispy Pork Ribs with Garlic and Red Rice Yeast (Taiwan Pork)

瓜仁吻仔魚 NT\$ 520  
Fried Whitebait with Melon Seeds

金沙烏魚子炒飯 NT\$ 680  
Fried Rice with Mullet Roe

肉絲蛋炒飯 (台灣豬肉) NT\$ 480  
Fried Rice with Pork (Taiwan Pork)

麗禧紅燒牛肉麵 (美國牛肉) NT\$ 680  
Signature Braised Beef Noodle Soup (U.S. Beef)

麗禧清燉牛肉麵 (美國牛肉) NT\$ 680  
Signature Stew Beef Noodle Soup (U.S. Beef)

麗禧排骨酥麵 (台灣豬肉) NT\$ 680  
Taiwanese-style Spareribs Noodle soup (Taiwan Pork)

什錦鮮蔬羅漢粥 (素) NT\$ 300  
Vegetables Congee

以上價格均需另加10%服務費。  
All prices are subject to 10% service charge.

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