

夜上海精選桌菜 A

Set Menu for 10 Pax (A)

江南八小碟 (前菜)

APPETIZERS

- 蔥烤骨酥香魚 braised sweet fish with scallion in soy
陳皮糖醋排骨 sweet and sour spare ribs
花雕醉豬蹄 drunken pig feet
半天筍肚絲 shredded pork belly with areca heart in sesame oil
梅汁小番茄 cherry tomato in plum sauce
風味醬蘿蔔 braised dried turnip in sweet soy
桂花蜜芋頭 taro in osmanthus syrup
脆皮素燒鵝 crispy bean curd rolls with vegetables

主菜 THE MAINS

- 杭式花生圓手湯 pork trotter and peanut soup "Hangzhou" style
茭白青椒魚絲 sautéed shredded fish with water bamboo and green pepper
蜜汁火方 braised ham with crystal sugar served with crispy bean curd & bun
蔥燒海參 braised sea cucumber with scallion
野山蒜油爆蝦 deep-fried prawns with wild garlic
八寶布袋雞 eight treasures chicken
青青時蔬豆腐衣 sautéed green vegetables with bean curd skin
鮮肉小籠包 steamed pork dumplings
黃橋燒餅 baked pork pastries
杏仁豆腐花 almond bean curd

每桌 NT\$12,800 (十位用) 外加一成服務費
NT\$ 12,800 for 10 persons and subject to 10% service charge

夜上海精選桌菜 B

Set Menu for 10 Pax (B)

江南八小碟 (前菜)

APPETIZERS

- 老上海燻魚 smoked fish
花雕醉雞 drunken chicken
半天筍肚絲 shredded pork belly with areca heart in sesame oil
鎮江肴肉 sliced pork terrine served with Zhenjiang vinegar
黑松露素鴨 crispy bean curd skin roll with black truffle and vegetables
桂花蜜芋頭 taro in osmanthus syrup
十八鮮 potpourri of eighteen vegetables
皮蛋酸薑 thousand years eggs with pickled ginger

主菜 THE MAINS

- 椰香菌菇土雞湯 double-boiled conch with mushrooms and coconut
絲瓜百合蝦仁 stir-fried river shrimps with luffa and lily bulbs
蟹粉釀蟹蓋 baked stuffed crab shell
芋茸香酥鴨 crispy duck with taro
清蒸龍虎斑 steamed garoupa
紅燒豬肘子 braised pork knuckle in dark soy
四季風味棠菜 sautéed baby bok choy
上海生煎包 pan-fried pork buns
蘿蔔絲酥餅 crispy turnip cakes
楊枝甘露 mango sago cream with pomelo

每桌 NT\$16,800 (十位用) 外加一成服務費
NT\$ 16,800 for 10 persons and subject to 10% service charge

夜上海精選桌菜 C

Set Menu for 10 Pax (C)

江南八小碟 (前菜)

APPETIZERS

- 江南脆鱈 *crispy eel*
梅子酒香蝦 *plum wine marinated shrimps*
花雕醉豬蹄 *drunken pig feet*
麻辣拌牛筋 *spicy beef tendon*
四喜烤麩 *wheat gluten with bamboo shoots and ginkgo nuts*
風味醬蘿蔔 *braised dried turnip in sweet soy*
梅汁小番茄 *cherry tomato in plum sauce*
古法煙鴨蛋 *tea leaf smoked egg*

主菜 THE MAINS

- 淮杞燉響螺雞湯 *double-boiled conch with chicken & lycium chinense*
碗豆河蝦仁 *stir-fried river shrimps with peas*
龍鬚滑魚絲 *sautéed shredded fish served with vinegar*
片皮烤鴨二食 *roasted duck (2 courses)*
清燉蟹粉獅子頭 *braised pork ball with crabmeat*
蔥香鮑魚撈麵 *abalone and noodle in spring onion*
西芹山藥炒木耳 *sautéed Chinese yam, black fungus and celery*
絲瓜小籠包 *steamed luffa and pork dumplings*
酒釀紅蓮雪蛤 *fermented rice soup with lotus seed and hasma*

每桌 NT\$19,800 (十位用) 外加一成服務費
NT\$ 19,800 for 10 persons and subject to 10% service charge

夜上海精選桌菜 D

Set Menu for 10 Pax (D)

江南八小碟 (前菜)

APPETIZERS

- 花雕醉雞 *drunken chicken*
老上海燻魚 *smoked fish*
半天筍肚絲 *shredded pork belly with areca heart in sesame oil*
蔥油海蜇頭 *jelly fish in spring onion oil*
黑松露素鴨 *crispy bean curd skin roll with black truffle and vegetables*
十八鮮 *potpourri of eighteen vegetable*
醋椒野生木耳 *black fungus in vinegar sauce*
風味醬蘿蔔 *braised dried turnip in sweet soy*

主菜 THE MAINS

- 火腫雞花膠燉小排翅 *double-boiled shark's fin with fish maw, chicken, and ham*
清蒸銀鱈魚 *steamed silver cod with scallion*
起士焗烤波士頓龍蝦 *Boston lobster au gratin*
紅燒原條牛肋排 *braised beef ribs with brown sauce*
鮑汁鮑魚撈飯 *abalone in abalone sauce served with rice*
銀杏百合炒蘆筍 *sautéed asparagus with ginkgo & lily bulbs*
絲瓜小籠包 *steamed luffa and pork dumplings*
蘿蔔絲酥餅 *crispy turnip cakes*
紅棗蓮子燉燕窩 *double-boiled bird's nest with dates and lotus seed*

每桌 NT\$28,800 (十位用) 外加一成服務費
NT\$ 28,800 for 10 persons and subject to 10% service charge