



捌伍添第

2024年【送兔迎龍】尾牙春酒專案

歲末年歡之際，捌伍添第推出「送兔迎龍」超值尾牙春酒專案！
邀您一同俯覽高空美景，享用頂級佳餚美饌，為您締造精彩難忘的年終饗宴。

◆ 專案期間 ◆

2023年11月1日起 至 2024年4月31日止

◆ 專案內容 ◆

精緻尾牙春酒宴席：每桌 NT\$33,800+10%，每桌十席。

豪華尾牙春酒宴席：每桌 NT\$39,800+10%，每桌十席。

- 下列酒精飲料二選一：
 - > 精選進口紅酒/白酒兩瓶
 - > 麥卡倫單一純麥雙雪莉桶12年乙瓶
- 當日宴會賓客可享4小時免費停車優惠
- 超過十位座席依比例調整餐點份量及價格

【預訂請洽】(02)8101-0085 | booking@85td-101.com

▷ 注意事項 ◁

- 特殊節日及年節期間2024/2/9-2024/2/14恕不適用
- 以上優惠恕不得與其他方案一同使用
- 餐廳保有專案之最終修改權及解釋與終止之權利
- 以上所有價格為新台幣含稅價格，需外加10%服務費

以上所有價格為新台幣（含稅），外加 10%服務費。若您有任何飲食上的特殊，務請告知我們的服務人員。
菜單所使用之大豆產品皆為非基因改造。 菜餚所使用之豬肉皆為台灣在地養殖肉品。

Prices are in Taiwan dollars (inclusive of taxes) and subject to a 10% service charge. For special dietary requests please let our server know.
All pork dishes are prepared exclusively using Taiwanese pork. All dishes contain soybean are prepared exclusively using Non-GMO product



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添第叉燒皇、瑤柱貴妃雞、潮州滷水花枝片

Barbecued Pork with Honey | Steamed Chicken with Conpoy Broth |
Marinated Sliced Squid in Teo Chew Style

金沙百花中卷、香煎蓮藕餅、醃子薑皮蛋

Crispy Squid with Shrimp Paste and Salted Egg Yolk |
Pan-fried Minced Pork Cake with Lotus Root | Marinated Baby Ginger with Century Eggs

海鮮豆腐羹

Braised Assorted Seafood and Tofu Soup

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion

蔥燒龍躉斑

Steamed Giant Garoupa with Spring Onion and Chicken Fat

香酥荔茸鴨

Crispy Taro wrapped with Duck Fillet

捌伍炒飯、季節時蔬

85TD Signature Fried Rice | Seasonal Vegetable

芭樂柚子薈、椰汁紅豆糕

Guava, Pomelo and Aloe Soup | Red Bean and Coconut Milk Cake

33,800 每桌

Per Table (10 位用)

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潮蓮靚燒鵝、陳醋珊瑚海蜇頭、麻婆冷豆腐

Roasted Goose | Red Jellyfish Head Marinated with Aged Vinegar |
Tofu with Spicy Century Eggs Sauce and Nuts

百花煎釀虎皮尖椒、金銀耳伴青瓜、海膽脆戈渣

Pan-Fried Pepper Stuffed with Shrimp Mousse |
Marinated Cucumber and Fungus with Sesame Oil | Crispy Sea Urchin Pudding

芙蓉海鮮燕窩羹

Bird's Nest Soup with Assorted Seafood and Egg White

蒜蓉粉絲蒸南非鮮鮑魚

Steamed South African Abalone with Minced Garlic and Vermicelli

豉汁蒸東星斑

Steamed Star Garoupa with Black Bean Sauce

捌伍脆皮雞

85TD Crispy Chicken

瑤柱蛋白炒飯、季節時蔬

Fried Rice with Egg White and Conpoy | Seasonal Vegetable

楊枝甘露、黑金流沙包

Mango Sago Cream | Steamed Egg Custard Bun

39,800

每桌 Per Table (10 位用)

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