



## 捌伍添第

添第叉燒皇、麻婆冷豆腐、瑤柱貴妃雞

Barbecue Pork with Honey | Tofu with Spicy Century Egg Sauce and Nuts |  
Chicken with Conpoy Broth

爵士湯 蜜瓜海螺瑤柱嫩花膠

Double-boiled Fish Maw Soup with Honey Dew Melon, Sea Whelks and Conpoy

金絲蒜蓉蒸南非鮮鮑

Steamed South African Abalone with Garlic and Rice Noodles  
(加價 600 元升等蒜蓉粉絲蒸開邊龍蝦)

老醃酸菜東星斑

Braised Star Garoupa with Pickled Cabbage and Chili

蘆筍百合炒松坂肉

Wok-fried Pork Tongue with Asparagus and Lily Bulb

太極炒飯(現刨松露)、蒜蓉炒西蘭花

Fried Rice with Egg White, Vegetables and Black Truffle Sauce | Sauteed Broccoli

棗皇桂圓燉燕窩

Double-Boiled Bird's Nest with Red Dates

\$ 4,280

每位 per person

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。菜單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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澳門燒腩仔、陳醋珊瑚海蜇頭、潮蓮靚燒鵝

Crispy Pork Belly | Red Jellyfish Head Marinated with Aged Vinegar | Roasted Goose

淮山杞子燉烏雞

Double-boiled Black Bone Chicken Soup

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion

(加價 600 元升等蒜蓉粉絲蒸開邊龍蝦)

X.O 醬炒碧綠帶子

Wok-fried Scallop with Vegetables in XO Sauce

鎮江甜醋焗排骨

Pork Ribs with Aged Vinegar and Honey

揚州炒飯、蒜蓉炒西蘭花

Yeung Zhou Fried Rice | Sauteed Broccoli

蛋白杏仁茶

Almond Soup with Egg White

\$ 3,680

每位 per person

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