捌珍套餐

Set Menu A

前菜六小碟

Appetiser Platter — Six Selections

滷水鴨舌、一口陳醋骨、瑤柱貴妃雞、醬香茄子、金沙脆魚皮、沙嗲魷魚鬚

Teochew Braised Duck Tongues · Crispy Pork Ribs with Aged Black Vinegar · Poached Chicken with Dried Scallop · Braised Eggplant with Bean Paste · Crispy Fish Skin with Salted Egg Yolk · Wok-fried Satay Squid Tentacles

金湯花膠燴燕窩

Braised Fish Maw & Bird's Nest in Golden Broth

避風塘炒軟殼龍蝦

Soft-shell Lobster in Typhoon Shelter Style

蒜香粉絲蒸元貝

Steamed Scallop with Garlic Vermicelli

砂鍋啫啫牛肋骨煲

Sizzling Beef Short Rib in Clay Pot

梅子蟠龍蒸白鱔

Steamed White Eel with Plum Sauce

上湯鮮腐皮浸時蔬

Seasonal Vegetables with Fresh Tofu Skin in Superior Broth

捌伍炒飯

85TD Signature Fried Rice

招待甜品

Complimentary Dessert

NT 38,800

每桌　per table

以上套餐，10　位起訂　Minimum 10 persons per booking

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需要，務請告知我們的服務人員。 All prices are in New Taiwan Dollars (tax included), subject to a 10% service charge. Please inform our staff of any dietary requirements or allergies.

菜單所使用之大豆產品皆為非基因改造。All soybean products are Non-GMO. 菜單所使用之豬肉皆為台灣在地養殖肉品。All pork is exclusively Taiwanese.

伍福套餐

Set Menu B

迎賓前菜六小碟

Welcome Appetiser Platter — Six Selections

添第叉燒皇、滷水鴨舌、三味皮蛋豆腐、金沙炸魚皮、醬香茄子、沙嗲魷魚鬚

85TD Signature Barbecued Pork with Honey · Teochew Braised Duck Tongues · Century Egg Tofu with Three Flavours · Fried Fish Skin with Salted Egg Yolk · Braised Eggplant with Bean Paste · Wok-fried Satay Squid Tentacles

紅燒排翅

Braised Shark's Fin in Red Sauce

海青衣二食

Garoupa Two Ways

蘆筍百合炒球、蒜蓉蒸頭腩

Stir-fried Ball with Asparagus & Lily Bulb · Steamed Head & Belly with Garlic

蠔皇南非鮮鮑魚

South African Fresh Abalone in Oyster Sauce

酥香鳳尾蝦

Crispy Phoenix-tail Prawn

古法鹽焗雞

Traditional Salt-baked Chicken

上湯鮮腐皮浸時蔬

Seasonal Vegetables with Fresh Tofu Skin in Superior Broth

泡菜和牛鬆脆米炒飯

Kimchi Wagyu with Crispy Rice

招待甜品

Complimentary Dessert

NT 42,800

每桌　per table

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添喜套餐

Set Menu C

迎賓前菜六小碟

Welcome Appetiser Platter — Six Selections

即烤黑椒和牛叉燒（10 件）、瑤柱貴妃雞、滷水鴨舌、川味皮蛋豆腐、金沙脆魚皮、沙嗲魷魚鬚

Freshly Grilled Black Pepper Wagyu BBQ Pork (10 pcs) · Poached Chicken with Dried Scallop · Teochew Braised Duck Tongues · Century Egg Tofu Sichuan Style · Crispy Fish Skin with Salted Egg Yolk · Wok-fried Satay Squid Tentacles

金湯燴乾煎勾翅

Braised Pan-fried Shark's Fin in Golden Broth

原條三絲星班卷

Whole Grouper Roll with Three Shreds

上湯大明蝦冬粉煲

King Prawn & Glass Noodle Casserole in Superior Broth

葡汁鮮鮑釀雞翅

Chicken Wings Stuffed with Fresh Abalone in Portuguese Sauce

蝦籽炒海參

Stir-fried Sea Cucumber with Shrimp Roe

上湯鮮腐皮浸時蔬

Seasonal Vegetables with Fresh Tofu Skin in Superior Broth

煙燻辣腸炒飯

Smoked Spicy Sausage Fried Rice

招待甜品

Complimentary Dessert

NT 48,800

每桌　per table

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