

湯品
Soup

香檳茸酒香雞雲湯

Double-boiled Chicken Soup with Shampignon, Egg White and Huadio Wine

主菜
Main Dish

香煎北海道干貝, 禿黃油蟹粉

Pan-Fried Scallop, Served with Crab Roe and Butter

佐餐酒

Champagne Vranken-Pommery Cuvee Diamant

味噌烤平埔黑豬小里肌, 配川味胡麻醬

Grilled Pork Ribs with Miso Sauce, Served with Spicy and Sesame Sauce

或 or

陳皮花雕恆溫慢煮牛小排, 紅酒黑椒汁

Cuisine Sous Vide U.S. Beef Short Ribs with Chef's Specific Sauce, Mashed Yam

佐餐酒

Champagne Vranken-Pommery Cuvee Diamant

油水浸龍虎斑柳, 私房欖鼓醬

Slow Cooked Giant Grouper in Oil, served with Black Bean Sauce

佐餐酒

Champagne Vranken-Pommery Cuvee Diamant Rose Brut

翡翠瑤柱蛋白炒飯

Signature Stir-fried Rice with Dried Scallop, Egg White and Asparagus

佐餐酒

Champagne Vranken-Pommery Cuvee Diamant Rose Brut

甜點
Dessert

燕麥奶米香冰淇淋, 自製鹹蛋黃, 開心果

Oat Milk Ice Cream with Puffed Rice, Salted Egg Yolks, Pistachio

佐餐酒

Champagne Pommery Brut Royal Rose

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湛露

秋蟹風華 香檳餐酒會

精選湛露秋季蟹宴亮點菜式，
佐法式香檳碰撞中西文化的味蕾驚喜食旅，
經典細膩的餐酒意趣值得細細品賞，回味無窮。

套餐每位 per person
NT\$3800+10%

餐前小食 Starter

川味胡麻牛舌 / 金沙魚皮 / 酸辣鮮貝佐莎莎醬

Beef Tongue with Spicy and Sesame Sauce / Fish Skin with
Salted Egg Yolks Oatmeal Spicy and Sour Scallops with Salsa

南乳田雞腿 / 鴨肝梅酒凍 / 脆藕山楂凍

Frog legs with Fermented Bean Curd / Foie Gras Mousse with
Plum Wine Jelly / Crispy Lotus Root with Hawthorn Jelly

佐餐酒

Champagne Pommery POP

手工蒸點 Handmade Dim Sum Platter

蟹粉小籠湯包 / 黑松露蟹肉蛋白餃 / 牛肝菌花素餃

Steamed Pork and Crab Roe Dumplings / Steamed Crab Meat
Dumplings with Black Truffle Sauce / Steamed Vegetarian
Dumpling with Mushrooms

佐餐酒

Champagne Pommery Brut Royal served by Magnum

精選拼盤 Classic Appetizer Platter

焦糖鳳梨叉燒 / 蟹粉海膽燉蛋 / 蜜汁鯖魚佐黃金泡菜

Barbecue Pork with Caramel Pineapple / Steamed Egg with Crab
Roe and Sea Urchin Marinated Mackerel in Honey Sauce with Kimchi

佐餐酒

Champagne Pommery Brut Royal Rose