

## 青雅桌菜

### TABLE MENU

#### 六福前付小滿漢

五味九孔、麻辣金錢肚、脆瓜蜆絲、桂花鳳眼果、香蔥芋角、椒汁杏鮑菇

Jiu-Kang abalone with five-flavor sauce

Braised beef tripe, Sichuan spiced

Marinated jellyfish and fresh cucumber

Chilled Ping-Po nuts with osmanthus sauce

Chilled Taro with green onion

Marinated king oyster mushroom with Sichuan pepper sauce

#### 瑤柱海皇雪蛤露(位上)

Hashima toad, seafood and dried scallop thick soup

#### XO 醬爆海雙鮮

Wok fried geoduck and conch, XO sauce

#### 蘇格蘭焗大蝦

Baked king prawn with onions, mushrooms, bacon

#### 甘露青蔥海上斑

Steamed grouper with green onions

#### 乾燒牛腩佐荷葉夾

Braised beef brisket with steamed chinese pancake

#### 當紅炸脆皮竹雞

Deep fried crispy quail

#### 紅梅松露娃娃菜

Braised baby cabbage and broccoli

#### 櫻花蝦韭香玉珍珠

Stir fried rice with cherry shrimp

#### 霸王花蛤蜊燉雞

Double boiled chicken and clam soup

#### 手作美點映雙輝

Chef's handmade dim sum

#### 寶島四季宜時果

Fresh seasonal fruits

新台幣 15,000 元(每桌 10 席) · 另加一成服務費

NT\$15,000 per table of ten persons and 10% service charge.

## 青雅桌菜

### TABLE MENU

#### 八寶前付小滿漢

烏魚子、紅糟雞、生醬牛腱、脆瓜蜇絲  
五味長生果、紅油百頁、百香洋地瓜、薑汁蕃茄  
Preserved mullet roe, Chicken poached in red rice yeast,  
Braised beef shank, Marinated jellyfish and cucumber,  
Peanuts in spicy sauce, Chilled tofu with chili oil,  
Chilled jicama in passionfruit sauce, Chilled tomato with ginger and soy sauce

#### 雪梨瑤柱七味露(位上)

Seven-spice crusted pear soup

#### 蠔皇澳洲原粒鮑

Braised Australian abalone in oyster sauce

#### 碧綠金沙鮮玉帶

Stir-fried scallops with salty egg yolk

#### 翡翠御點龍蝦餃

Steamed lobster dumplings

#### 蝦卵軟殼蟹沙律

Crispy fried softshell crab, shrimp roe mayonnaise

#### 鹽焗富貴走地雞

Salt-baked chicken

#### 樹子青蔥海皇斑

Steamed grouper with Taiwanese capers and green onion

#### 鮑絲古法滷肉飯(位上)

Taiwan style braised pork and abalone on rice

#### 山藥淮杞燉玉排

Double boiled pork ribs and Chinese yam

#### 手作美點映雙輝

Chef's handmade dim sum

#### 寶島四季宜時果

Fresh seasonal fruits

新台幣 18,000 元(每桌 10 席) · 另加一成服務費

NT\$18,000 per table for ten person and 10% service charge.

## 青雅桌菜

### TABLE MENU

#### 十全前付小滿漢

紹興醉蝦、麻辣金錢肚、脆瓜蜇絲、黑叉燒、紅糟雞  
蔥油茭白筍、薑汁蕃茄、百香洋地瓜、紅油百頁、五味長生果  
Shaoxing wine shrimp, Spice braised beef tripe,  
Marinated jellyfish and cucumber, Char-Siu pork,  
Chicken poached in red rice yeast, Water bamboo with green onion oil,  
Chilled tomato with ginger and soy sauce,  
Jicama marinated in passionfruit juice,  
Chilled tofu with chili oil, Peanuts in a spicy sauce

#### 閩江花膠佛跳牆(位上)

Buddha jumps over the wall

#### 松露蘭花原粒鮑

Braised abalone in oyster sauce

#### 蘇格蘭焗烤龍蝦

Baked lobster with onion, mushroom and bacon

#### 御點干貝南瓜餃

Steamed scallop and pumpkin dumplings

#### 甘露白御龍膽件

Steamed king grouper fillet with green onion

#### 香蒜焗烤脆皮雞

Crispy fried chicken with garlic

#### 百果珍珠扒柳絲

Braised loofah, mushrooms and ginkgo

#### 烏魚子炒玉珍珠

Mullet roe fried rice

#### 黃金蟲草燉玉排

Double boiled pork ribs and cordyceps

#### 手作美點映雙輝

Chef's handmade dim sum

#### 寶島四季宜時果

Fresh seasonal fruits

新台幣 21,000 元(每桌 10 席) · 另加一成服務費

NT\$21,000 per table for ten person and 10% service charge.

## 青雅桌菜

### TABLE MENU

#### 十二響小滿漢

紹興醉蝦、麻辣金錢肚、脆瓜蜆絲、薑糖燒、烏魚子、紅糟雞  
五味長生果、桂花鳳眼果、紅油百頁、香蔥芋角、百香洋地瓜、蔥油絲柳  
Shaoxing wine shrimp, Spice braised beef tripe, Marinated jellyfish and cucumber  
Crispy pork neck, Preserved mullet roe, Chicken poached in red rice yeast, Chilled peanuts in spicy sauce  
Ping-Po with osmanthus sauce, Chilled tofu with chili oil, Taro with green onion  
Jicama in passionfruit juice, Loofah with green onion oil

#### 瑤柱花膠燉津白(位上)

Double boiled Chinese cabbage, fish maw and dried scallop soup

#### 上湯芝士焗龍蝦

Braised lobster with superior broth and cream sauce

#### 蒜香白玉原粒鮑

Braised abalone with garlic

#### 明爐冰梅燒皇鵝

Roasted crispy goose

#### 椒鹽野生白鯧件

Crispy fried white pomfret with salt and pepper

#### 三絲蜜椒炒鵝柳

Wok fried goose, bell peppers

#### 蟹腿珍菇燴時蔬

Braised crab meat with mushrooms

#### XO 醬炒蘿蔔糕

Pan-fried radish cake, XO sauce

#### 黑蒜蛤蜊燉玉排

Double boiled pork rib broth, clams and black garlic

#### 手作美點映雙輝

Chef's handmade dim sum

#### 寶島四季宜時果

Fresh seasonal fruits

新台幣 25,000 元(每桌 10 席) · 另加一成服務費

NT\$25,000 per table for ten person and 10% service charge.