

青雅·桌菜

QING YA TABLE MENU A

青雅精選六小福

甘露煮蜜汁香魚·紹興醉雞捲·老醋雲耳海蜆頭
江南煙燻素鵝捲·蜜汁叉燒·蔥油響螺

Stewed honey glazed sweetfish · Drunken chicken
Vinegar cured jellyfish and black fungus · Smoked tofu skin rolls stuffed with mushrooms
Honey glazed barbecued black pork · Boiled sea conch, scallion sauce

黑虎掌瑤柱燉竹絲雞

Double boiled black bone chicken soup, sarcodon aspratus fungus and dried scallop

金沙麥片蝦球

Deep fried prawns with salted egg yolk and cereal

蓮藕花生柱侯煲豬手

Braised pork knuckle with lotus roots and peanuts in chu hou sauce

酸菜濃湯番茄汆海石斑

Garoupa soup with tomato and pickled cabbage

香蒜風沙脆皮雞

Deep fried chicken with garlic

銀杏百合炒蘆筍

Stir fried asparagus, ginkgo nuts and lily buds

勁醬海鮮炒絲苗

Fried seafood rice with spicy sauce

美點雙匯集

脆皮叉燒酥·黑金流沙包
Baked barbecue pork pastries · Steamed creamy custard buns

寶島時令水果

Fresh seasonal fruits

青檸雪葩香茅凍

Crystal jelly, aloe vera, lemongrass

每桌新台幣 16,800 元 · 10 人 · 另加一成服務費
NT\$16,800 per table of ten persons and 10% service charge

青雅·桌菜

QING YA TABLE MENU B

青雅精選八味碟

蜜汁鯖魚佐黃金泡菜·椒麻口水雞·蜜汁叉燒·麻辣金錢肚
江南煙燻素鵝捲·泡椒雲耳老醋蜆頭·蔥油響螺·陳釀醃白蝦

Honey glazed mackerel, pickled Chinese cabbage · Poached chicken, peanut paste, chili sauce

Honey glazed barbecued black pork · Sichuan spiced beef tripe

Smoked tofu skin rolls stuffed with mushrooms · Vinegar cured jellyfish and black fungus

Boiled sea conch, scallion sauce · Marinated shrimps in homemade sauce

海鮮濃湯黃罈子

Simmered superior soup with seafood

紅袍乾燒深海大蝦

Seared prawns in chili sauce

蒙古汁煎焗羊肩

Pan fried lamb rack with Mongolian sauce

脆藕欖豉醬爆龍膽班球

Wok fried garoupa fillet, lotus roots, black bean sauce

古法東江鹽焗雞

Salt baked chicken, Cantonese style

濃雞湯野菌泡絲瓜

Poached loofah, mushrooms in supreme chicken broth

豉油皇海鮮炒麵

Stir fried seafood noodle in soy sauce

美點雙匯集

黑豬肉魚籽燒賣·香滑葡式蛋塔

Steamed pork and shrimp Shiu-Mai, fish roe · Baked creamy egg tarts

寶島時令水果

Fresh seasonal fruits

養生堅果核桃露

Walnut soup

每桌新台幣 21,800 元 · 10 人 · 另加一成服務費

NT\$21,800 per table of ten persons and 10% service charge



青雅·桌菜

QING YA TABLE MENU C

青雅精選八味碟

蜜汁鯖魚佐黃金泡菜·椒麻口水雞·火焰脆皮醬糖燒·麻辣金錢肚
桂花清酒凍南非鮑·泡椒雲耳老醋蜆頭·金棗鎮江小排·江南煙燻素鵝

Honey glazed mackerel, pickled Chinese cabbage · Poached chicken, peanut paste, chili sauce

Honey glazed pork neck · Sichuan spiced beef tripe

South African abalone, marinated with rice wine and osmanthus · Vinegar cured jellyfish and black fungus

Deep fried pork ribs with kumquat · Smoked tofu skin rolls stuffed with mushrooms

松茸響螺功夫湯

Double boiled soup with matsutake mushroom and conch

窯烤媽紅片皮燒鵝

Sliced crispy roasted goose with steamed pancakes

松菇勁醬炒花枝玉帶

Wok fried cuttlefish and scallop, mushrooms in spicy sauce

上湯芝士焗開邊青龍

Braised lobster in superior broth and creamy sauce

陳皮豆豉蒸野生白鯧

Steamed white pomfret in black bean sauce

白椒八味慢焗美國牛小排

Slow baked beef short ribs in homemade sauce

蟹粉扒上湯芽白

Steamed baby cabbage, crab roe in chicken broth

酸菜鵝骨湯泡飯·響米

Deep fried rice in superior goose bone soup

美點雙匯集

筍尖蝦餃皇·脆皮豆腐奶

Steamed shrimp dumplings · Deep fried cheese pastry

寶島時令水果

Fresh seasonal fruits

官燕紅棗桂圓燉香梨

Double boiled oriental pear and red dates soup, supreme bird's nest

每桌新台幣 26,800 元 · 10 人 · 另加一成服務費

NT\$26,800 per table of ten persons and 10% service charge



· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 若您對食物過敏不適或有其他需求，請告知服務團隊。

Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.