



# 采悅軒中餐廳 春酒尾牙桌菜

## YUE Cheers to the Year

NT\$15,800 (每桌10人/per Table for 10 People)

### 迎賓五福開胃集

花雕醉雞、薑蔥中卷、  
鱈魚相思、脆爽肉、  
黃金泡菜

### Assorted Five Appetizers

Huadiao Drunken Chicken, Squid with Shallot Oil Sauce,  
Cod Fish Thin Snack, Crispy Pork Ribs, Kimchi

### 京都骨拼千絲天蠶蝦

### Pork Ribs with Crispy Shrimp

### 宮廷醬爆鮮貝雞球

### Stir-fried Scallops & Chicken with Spicy Sauce

### 花膠一品燉羽雞

### Braised Chicken with Fish Maw Soup

### 銀杏吉品燴鮑魚

### Braised Abalone with Ginkgo

### 照燒焗烤路易士肋排

### Baked Pork Ribs with Teriyaki Sauce

### 鹹鳳梨蒸虎斑魚

### Steamed Grouper with Pickled Pineapple Sauce

### 藕耳相伴有機蔬

### Stir-fried Lotus Root, Black Fungus with Vegetables

### 珍珠糯米雞

### Chicken, Glutinous Rice in Lotus Leaf

### 港式馬來糕

### Cantonese Sponge Cake

### 主廚嚴選鮮水果

### Mixed Fruit Platter

以上價格須另加收10%服務費

若您有特殊飲食習慣或對某些食物過敏的情況，請事先告知服務人員

若您有自帶酒水的需求，本飯店將酌收白酒、紅酒及香檳類每瓶NT\$ 500，烈酒類每瓶NT\$ 1,000之酒水服務費

All Prices are Subject to 10% Service Charge

If you have an allergy, please inform your server and our chefs will be happy to accommodate your needs

Wine/Champagne Corkage is NT\$ 500 per bottle. Liquor Corkage is NT\$ 1,000 per bottle



# 采悅軒中餐廳 春酒尾牙桌菜

## YUE Cheers to the Year

NT\$16,800 (每桌10人/per Table for 10 People)

### 采悅精緻五小碟

泰式中卷、黃金泡菜、  
私房燻雞捲、脆爽肉、  
鱈魚相思

### Assorted Five Delicacies

Thai-style Squid, Kimchi, Smoked Chicken Roll,  
Pork Stewed, Cod Fish Thin Snack

### 翡翠花枝蟹鉗

### Stir-fried Cuttlefish and Crab Claw with Vegetables

### 花旗參海味燉全雞

### Braised Chicken with Seafood and Ginseng Soup

### 原汁蠔皇鮑

### Braised Abalone in Oyster Sauce

### 仙露清蒸龍虎斑

### Steamed Grouper Fish with Soy Sauce

### 蔥燒豬肋排

### Braised Pork Ribs with Scallions

### 藕耳相伴有機蔬

### Stir-fried Lotus Root, Black Fungus with Vegetables

### 珍珠糯米雞

### Chicken, Glutinous Rice in Lotus Leaf

### 海鮮捲

### Seafood Roll

### 瑤柱燒賣

### Steamed Shao Mai with Scallop and Pork

### 主廚嚴選鮮水果

### Mixed Fruit Platter

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# 采悅軒中餐廳 春酒尾牙桌菜

## YUE Cheers to the Year

NT\$18,800 (每桌10人/per Table for 10 People)

### 開胃迎賓五小碟

川味九孔鮑、甘蔗肉、  
花雕醉雞、泰式中卷、  
鱈魚相思

### Assorted Five Delicacie

Spicy Abalone, Smoked Pork, Huadiao Drunken Chicken,  
Thai-style Squid, Cod Fish Thin Snack

### 豉汁蒜蒸海龍蝦

### Steamed Lobster with Black Bean and Garlic Sauce

### XO醬帶子炒松阪拼蟹鉗

### Stir-fried Scallops, Pork and Crab Claw with XO Sauce

### 佛跳牆

### Buddha Jumps Over the Wall

### 豆撈仙露龍膽石斑

### Steamed Giant Grouper in Soy Sauce

### 鮑汁花菇燴鮑魚

### Braised Abalone with Mushroom in Abalone Sauce

### 蜜汁醬燒牛小排

### Braised Short-Ribs with Honey Sauce

### 烏魚子鰻魚荷葉飯

### Glutinous Rice with Mullet Roe and Eel in Lotus Leaf

### 港式馬來糕

### Cantonese Sponge Cake

### 鳳眼果燒賣

### Steamed Shao Mai with Pork

### 主廚嚴選鮮水果

### Mixed Fruit Platter

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# 迎月庭 迎曦日式宴席

## Moon Cheers to the Year

NT\$15,800 (每桌10人/per Table for 10 People)

梅漬蕃茄 冰釀四方芋  
冷拌海蜇皮 子持螺肉片

Pickled Cherry Tomato, Sweet Taro,  
Jellyfish Salad, Conch with Fish Roe

旬滿巧盛刺身集  
南緯七度卷 明太子魚卵

Seasonal Sashimi, Fresh Squid, Fish Roe with  
Mentaiko

黃金蜆蒜烏金雞鍋

Silky Fowl Soup with Freshwater Clam

南瓜揚出豆腐

Deep-Fried Tofu with Pumpkin

塩麴石封海老

Salted Shrimp

豆腐白身魚佐山芋鮭魚子

Seasonal Fish & Tofu with Japanese Yam & Salmon Roe

帆立貝鮮露蒜粒葛條蒸

Steamed Scallops with Garlic & Arrowroot Starch Noodles

極上金賞盛合壽司

Assorted Sushi

迎月逢圓玲瓏果

Moon Seasonal Fruits

焦糖海塩布丁

Salted Caramel Brûlée

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# 迎月庭 月見日式宴席

## Moon Cheers to the Year

NT\$ 20,800 (每桌10人/per Table for 10 People)

梅漬蕃茄 和風鱈魚肝  
冰釀四方芋 山葵脆瓜  
子持螺肉片 辣味干貝唇

Pickled Cherry Tomato, Cod Fish Liver, Sweet  
Taro, Cucumber with Wasabi, Conch with Fish  
Roe, Spicy Scallops

旬滿巧盛刺身集  
鰻魚玉子 蒜苗烏魚子  
辛味蛤蠣

Seasonal Sashimi, Eel Omelette, Mullet Roe with  
Garlic Sprouts, Spicy Clams

塩麴石封鮑魚

Salted Abalone

鱈場蟹什錦海鮮火鍋

Assorted Seafood Hot Pot with King Crab

鰻魚葷菇粽  
播磨攤牡蠣磯邊揚

Rice Dumpling with Eel & Mushroom,  
Deep-Fried Oyster Wrapped with Seaweed

醬燒安格斯黑牛野菜  
朴葉燒

Sautéed Angus Black Beef with Soy Sauce  
Flavored with Leaves

咖哩軟殼蟹  
手工特製麵包

Shell Crab Soft with Curry and Homemade Bread

白鯧米粉鍋

Silver Pomfret in Rice Noodles Soup

迎月逢圓玲瓏果

Moon Seasonal Fruits

精緻美點映双輝

Moon Special Dessert

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# 迎月庭 御膳日式宴席

## Moon Cheers to the Year

NT\$ 26,800 (每桌10人/per Table for 10 People)

九降風烏魚子 軟絲冰捲 柳葉魚南蠻漬 和風鱈魚肝	Garlic Chives with Mullet Roe, Cold Squid, Shishamo in Sweet and Sour Pickle Sauce, Cod Fish Liver
旬滿豐盛刺身集 鰻魚玉子 辛味蛤蠣	Seasonal Deluxe Sashimi Platter, Eel and Tamago, Spicy Clams
北海道鱈場蟹葛條 咖哩煮	Hokkaido King Crab with Kudzu Noodles in Aromatic Curry Broth
仙台辛味噌蝦夷鮑魚 蘿蔔糕	Ezo Abalone with Turnip Cake in Spicy Miso Sauce Spicy Clams
百菇銀杏烏金雞湯	Black-Bone Chicken Soup with Assorted Mushrooms and Ginkgo
蒜香奶油味噌龍蝦身	Grilled Lobster with Garlic Butter Miso Sauce
甘鯛時蔬湯波揚	Crispy Tilefish and Seasonal Vegetables Wrapped in Yuba
二擇一	Select One
日本F1國產和牛紐約客 松露醬襯季節野菜	Grilled Japanese F1 Wagyu New York Strip Steak with Truffle
醬燒西班牙伊比利老饕 豬野菜朴葉燒	Grilled Iberian Pork Jowl with Soy Sauce Flavored with Leaves
迎月逢圓玲瓏果	Moon Seasonal Assorted of Fruits
主廚特製手做點心	Chef's Special Handmade Dessert

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