



桃泉全鴨宴

- 桃泉美饌五單盤 烏魚子脆筒 | 老油燻鴨胗 | 陳醋海蜆頭 | 紹興醉雞捲 | 蜜汁叉燒肉
Mullet roe in crispy cone | Smoked duck gizzard | Jellyfish head | Drunk chicken | Barbecued pork
- 掛爐煙燻櫻桃鴨 脆皮片鴨捲 | 糖蘸片皮鴨
Smoked roasted duck (Duck skin with kumquat sugar | Sliced duck meat wrapped with panckes)
- 蒜蓉葛粉蒸龍蝦
Steamed lobster with potato starch and garlic
- 椒麻松子鴨肉鬆(附窩窩頭)
Stir-fried minced duck with pinenuts and chili (served with Chinese bun)
- 茶香蒜酥鮪魚肚
Pan-fried tuna fish fillet with Oolong tea and garlic
- 鮑汁蔥香鴨苗飯
Steamed rice with shredded duck and scallion and abalone sauce
- 牛肝菌炒荷塘蔬
Sauteed seasonal vegetable and porcini
- 西瓜綿煲鴨架湯
Braised duck bone soup with watermelon pickle
- 柚香楊枝甘露飲
Mango sago soup with pomelo
- 四季時令鮮水果
Seasonal fruit platter
- 新鮮果汁(乙壺)
Fresh seasonal juice (one jar)

NT\$20,800+10%服務費 NT\$20,800 plus 10% service charge

