

“母恩” 桌菜 “
Mother's Grace” Banquet Menu

迎賓美饌五單盤

Welcome Delicacies Five-Plate Set

(蜜汁叉燒皇/繽紛海蜇頭/金磚蝦多士/醉酒鮑魚/普洱蔥油雞)

(Honey-Glazed BBQ Pork / Marinated Jellyfish Head / Golden Shrimp Toast / Drunken Abalone / Pu-er Tea Scallion Oil Chicken)

蘋果雪耳燉菊花肉

Double-Boiled Pork with Apple and Snow Fungus

桃泉片皮鴨

Taoquan Peking-Style Crispy Roast Duck

片鴨捲(鴨醬、小黃瓜、青蔥、紅甜椒、蜂巢蛋酥、多力多滋)

Duck Wraps (Duck Sauce, Cucumber, Scallion, Red Bell Pepper, Honeycomb Egg Crisps, Doritos)

上湯芝士焗龍蝦

Baked Lobster with Cheese in Superior Broth

松露五彩鴨絲佐生菜片

Truffle Five-Color Shredded Duck with Lettuce Wraps

欖菜玉露龍虎斑

Steamed Grouper with Olive Vegetables and Light Soy Sauce

龍湯干貝海皇粥

Imperial Seafood Congee with Scallops in Rich Seafood Broth

櫻花蝦娃娃菜

Baby Napa Cabbage with Sakura Shrimp

紅豆鬆糕

Red Bean Steamed Sponge Cake

桃泉四季時令鮮水果

Taoquan Seasonal Fresh Fruit Platter

NT\$ 18,888+10% 每桌 10 位

10 people per table

(最多加入加價至 13 位)

“母恩” 桌菜

“Mother’ s Grace” Banquet Menu

迎賓美饌三單盤

Welcome Delicacies Three-Plate Set

(醉酒鮑魚/蜜汁叉燒皇/金磚蝦多士)

(Drunken Abalone / Honey-Glazed BBQ Pork / Golden Shrimp Toast)

蘋果雪耳燉菊花肉

Double-Boiled Pork with Apple and Snow Fungus

上湯芝士焗龍蝦

Baked Lobster with Cheese in Superior Broth

田園椒汁戰斧豬

Tomahawk Pork Chop with Garden Pepper Sauce

欖菜玉露龍虎斑

Steamed Grouper with Olive Vegetables and Light Soy Sauce

脆皮雞(半隻)

Crispy Roast Chicken (Half)

龍湯干貝海皇粥

Imperial Seafood Congee with Scallops in Rich Broth

櫻花蝦娃娃菜

Baby Napa Cabbage with Sakura Shrimp

紅豆鬆糕

Red Bean Steamed Sponge Cake

桃泉四季時令鮮水果

Taoquan Seasonal Fresh Fruit Platter

NT\$ 9,688+10% 每桌 5 位

5 people per table

(最多加入加價至 8 位)