



限定烤鴨分享餐【每日限量供應】

NT\$ 6,800 + 10% 【原價NT\$8,400+10%，4-5人份量適用】

梁溪核桃香脆鱈 / 嘉興老醋香紫茄  可素食 / 老譚陳紹醉香雞

#CRISPY EEL #EGGPLANT #DRUCKEN CHICKEN

北平爐烤櫻桃鴨 二吃【需最少三日前預訂，每日限量供應】

POULTRY / #PEKING STYLE #DUCK

(Limited Quantities Available, Minimum 3 Days Advanced Reservation Required)

【一吃】片皮鴨胸手桿餅佐特選醬、爐烤櫻桃切片鴨腿

#CRISPY POTATO #CARVIAR #MANDARIN PANCAKE #SCALLION

#CUCUMBER #SWEET BEAN SAUCE / ROASTED

【二吃】下列吃法 四選一

CHOOSE OF 2ND COURSE BY DUCK RACK

酸菜鮮筍鴨架湯

#SOUP

成都乾鍋香鴨架  




#STIR FIRED WITH CHILLI

避風塘金蒜炒鴨架 

#STIR FIRED WITH DRIED GARLIC

秘製陳皮鴨架粥【須一日前預訂】

#CONGEE (1 Day Advanced Reservation Required for Congee)

干貝鮮蝦麻婆豆腐     【+\$200升級干貝鮮蝦大開蟹皇海鮮豆腐】 

TOFU / #SCALLOP #SHRIMP #MAPO TOFU #MINCED PORK / BRAISED

【ADDITIONAL】+\$200 Upgrade to Braised Scallop, Shrimp and Egg Tofu with Hairy Crab Roe

清蒸鮮露龍虎斑

FISH / TIGER GROUPER #FISH SAUCE #SOYA SAUCE / STEAMED

蒜香時令美鮮蔬  可素食

GREEN / SEASONAL VEGETABLE # GARLIC / STIR FRIED

上海鍋巴老菜飯   可素食

PROTEIN / VEGETABLE # HAM #RICE CRUST / STIR FRIED

客家黑糖牛汶水

SWEET / #MOCHI #BROWN SUGAR #SWEET POTATO

#WALNUT #CHESNUT #BARLEYSPECKLED BEAN / STEAMED

本菜單優惠方案不適用其他優惠折扣；以上價格須外加 10% 服務費

The menu cannot be combined with any other offer. Above prices are subject to a 10% service charge.

若無特別註明，本菜單牛肉皆選自美國牛肉

If not otherwise specified, our restaurant uses U.S. beef.

自備酒水服務費：葡萄酒每瓶 \$500 元；烈酒每瓶 \$1,000 元

Corkage Fee per bottle: Wine NT\$500; Spirits NT\$1,000.

若您對某些食物過敏，請務必告知服務人員

If you are allergic to certain foods, please be sure to inform the service staff.

