

秋蟹尊饌套餐 Autumn Imperial Crab Tasting Menu

蟹皇鮮湯包

Crab Meat & Roe, Xiao Long Bao, Steamed Pol Roger NV, France

蟹粉嫩豆花

Crab Meat & Roe, Tofu, Double-boiled

花雕雞油蟳

Mud Crab, Shaoxing Wine, Chicken Essence, Steamed Kyokuho Junmai Koshu Sake, Hiroshima, Japan

海珍時蔬粉絲鍋

Dried Shrimp, Conpoy, Seasonal Vegetable, Mushroom, Vermicelli, Braised

南非鮑魚燴伊麵(10頭)

South African Abalone, Mushroom, Chinese Chives, E-fu Noodles, *Braised* (10-Head)

**Rene Lequin-Colin Bourgogne Pinot Noir, Burgundy, France

薑茶香芋燕窩盅

Bird's Nest, Sesame Glutinous Rice Ball, Sweet Potato, Ginger Tea, Double-boiled

\$5,980

每位per person

\$7,480

搭配餐酒 wine pairings

自備酒水服務費,葡萄酒、烈酒每瓶 NTD 1,000。

菜單所使用之豬肉皆為台灣在地養殖肉品,所使用之大豆產品皆為非基因改造。

以上所有價格為新台幣含稅價格,外加 10%服務費。若您有任何飲食上的特殊需求,務請事先告知我們的服務人員。

All pork dishes are prepared exclusively using Taiwanese pork.

All dishes contain soybean are prepared exclusively using Non-GMO product.

Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

For special dietary requests please ask your server. The corkage per bottle at this restaurant is NT\$1,000 for wines and spirits.