YA GE

雅閣

秋蟹尊饌套餐
Autumn Imperial Crab Tasting Menu
秋の蟹饗宴コース

蟹皇鮮湯灌湯包
Crab Meat & Roe, Xiao Long Bao, *Steamed*
蟹肉と蟹味噌のスープ小籠包
Ferrari Brut, Trento, Trentino Alto Adige, Italy

蟹粉燴嫩豆花
Crab Meat & Roe, Tofu, *Double-boiled*
蟹肉と蟹味噌のなめらか豆腐あんかけ

花雕雞油蒸處女蟳
Mud Crab, Shaoxing Wine, Chicken Essence, *Steamed*
マッドクラブ（処女蟹）の花彫酒と鶏油蒸し
Kyokuho Junmai Koshu Sake, Hiroshima, Japan

羊肚菌杏香碧玉蔬
Broccoli, Morels, Taro, Almonds, Coriander, *Wok-fried*
アミガサタケと旬菜のアーモンド風炒め

南非鮑魚菇香撈伊麵（10 頭）
South African Abalone, Flower Mushroom, Chinese Chives, E-fu Noodles, *Braised* (10-Head)
南アフリカ産アワビ（10頭）と花茸の煮込み伊府麺
Château Teyssier Pezat, Bordeaux Supérieur, France

燕窩薑茶糯香湯丸盅
Bird's Nest, Sesame Glutinous Rice Ball, Ginger Tea, *Double-boiled*
燕の巣とごま白玉団子入り 生姜シロップスープ

$6,280
每位 *per person* お一人様

$7,780
搭配餐酒 *wine pairings* ワインペアリング

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.