香港米其林星級餐廳

大戶人家的私廚美饌

鰂參
生長在中國東北冰封海域，因生長緩慢、自然淘汰率又高，因此十分珍稀。鰂參富含豐富的氨基酸、膠原蛋白，是非常好的養生食材，也是中醫界甚為推崇的補品，常被用在國宴等重要宴席上。

花膠
中國四大補品之一。營養價值高，蘊含豐富的膠原蛋白，因此有養顏美容、食療滋陰、固腎培精之效，無論男女老少均可食用，是補而不燥之珍貴佳品。

鮑魚
與海參、魚翅、魚肚並列四大海味，同為海八珍之一，重要宴會中少不了的名貴菜色。其肉質Q彈、風味鮮美，營養豐富，被譽為「海洋軟黃金」，有明目補虛、清熱滋陰、養血益胃、補肝腎之效，堪其珍貴。
Set Menu
名人坊精選套餐
大戶人家的頂級饗宴

主廚精選搭配多道獨門招牌料理，專榮頂級的套餐饗宴，
邀您細嚐香港米其林星級傳奇美味

Chef Cheng has advanced his signature dishes and paired them into
Celebrity Cuisine’s gourmet sets, inviting you to embark on a superb
dining journey in the Michelin-starred world.
主厨推荐套餐

餐前小食
Appetizers

四季靓煲湯
Seasonal Double-boiled Soup

富哥招牌蝦餃皇
Prawn Dumpling in Fu's Kitchen Style

燕窩鑲鳳翼
Bird's Nest Stuffed in Chicken Wing

避風塘鳯尾蝦
Deep-fried Prawn with Garlic & Chilli

家鄉蒸龍膽
Steamed Giant Grouper with Scallon-Ginger Oil

富哥招牌炒飯
Fried Rice in Fu's Kitchen Style

蛋白杏仁茶
Almond Soup with Egg White

寶島鮮水果
Seasonal Fruit

NT$ 1,680 / 每位 per person

各項價目均須加一成服務費
All above prices are subject to 10% service charge.

上記メニューの料金にサービス料10%を加算させて頂きます
Chef’s Recommendation Set

餐前小食
Appetizers

砂鍋大排翅（1.5兩）
Braised Shark’s Fin in Casserole (56g)

富哥招牌蝦餃皇
Prawn Dumpling in Fu’s Kitchen Style

燕窩釀鳳翼
Bird’s Nest Stuffed in Chicken Wing

頭抽皇大蝦
Fried King Prawn with Premium Soy Sauce

玉桂梅香龍膽球
Fried Giant Grouper Ball with Plum Sauce

脆皮叉燒包
Crispy BBQ Pork Bun

蛋白杏仁茶
Almond Soup with Egg White

寶島鮮水果
Seasonal Fruit

NT$ 2,480 /每位 per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.
當店內供應酒類時，不得自備酒類於店內飲用。.mp4
主厨推荐套餐

餐前小食
Appetizers

砂锅大排翅（1.5两）
Braised Shark’s Fin in Casserole (56g)

富哥招牌蝦餃皇
Prawn Dumpling in Fu’s Kitchen Style

燕窝酿凤爪
Bird’s Nest Stuffed in Chicken Wing

螺皇鲜鲍扣鹅掌
Braised Goose Web & Abalone with Oyster Sauce

玉桂梅香龍膽球
Fried Giant Grouper with Plum Sauce

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

杏汁嫩桃脯
Double-boiled Peach Resin Sweet Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 2,980 / 每位 per person

各项价目均须加一成服务费
All above prices are subject to 10% service charge.

上記メニュー的若いにサービス料10%を加算させて頂きます
Chef’s Recommendation Set

-table-

餐前小食
Appetizers

砂鍋大排翅（1.5兩）
Braised Superior Shark’s Fin in Casserole (56g)

名人龍鳳餃
Chef Fu’s Prawn Dumpling & Abalone Shao-Mai

蠔皇大網鮑扣鵝掌
or 花雕蒸活龍蝦
Braised Goose Web & Abalone with Oyster Sauce or
Steamed Lobster with Hua Diao Wine

紅燒和牛肉
Braised Australia Wagyu Beef

家鄉蒸龍膽
Steamed Giant Grouper with Scallion-Ginger Oil

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

雙汁燉雪蛤
Double-boiled Hasma with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 3,880 /每位 per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$ 300 per bottle of wine and NT$ 500 per bottle of spirits.

酒類消費時請悉心銅酒，酒類消費時請悉心銅酒，酒類消費時請悉心銅酒。
名人極品套餐

砂鍋大排翅（1.5兩）
Braised Shark’s Fin in Casserole (56g)

燕窩釀鳳翼
Bird’s Nest Stuffed in Chicken Wing

花雕蒸活龍蝦
Steamed Lobster with Hua Diao Wine

鲍汁花膠扣鵝掌
Braised Goose Web with Fish Maw in Abalone Sauce

鮮竹濃湯時蔬
Seasonal Vegetable and Bamboo Shoot
with Superior Consommé

名人鮑魚撈飯
Braised Abalone with Rice

杏汁煛雪蛤
Double-boiled Hasma with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 4,980 / 每位 per person

各項價目均須加一成服務費
All above prices are subject to 10% service charge.

上記メニューの料金にサービス料10%を加算させて頂きます

砂鍋大排翅

台北大直 紅樓 餐飲服務
蟹肉大生翅（3兩）
Braised Shark’s Fin with Crab Meat (112g)

花雕蒸活龍蝦
Steamed Lobster with Hua Diao Wine

蠔皇大網鲍扣鵝掌
Braised Goose Web & Abalone with Oyster Sauce

紅燒和牛肉 or 香煎伊比利豬 or 燒汁羊排
Braised Australia Wagyu Beef or Pan-fried Iberian Pork or Braised Lamb Chops

上湯浸時蔬
Seasonal Vegetable with Supreme Broth

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

杏汁燉官燕
Double-boiled Bird’s Nest with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 6,880 /每位 per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.
当店酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.
名人尊爵套餐

蟹肉大排翅（3兩）
Braised Shark’s Fin with Crab Meat (112g)

花雕蒸活龍蝦
Steamed Lobster with Hua Diao Wine

蠔皇花膠扣大腸鲍
Braised Abalone & Fish Maw with Oyster Sauce

香煎日本A5和牛
Pan-fried Japanese A5 Wagyu Beef

上湯浸時蔬
Seasonal Vegetable with Supreme Broth

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

杏汁燉官燕
Double-boiled Bird’s Nest with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 8,880 / 每位 per person
Celebrity Royal Set

乾煎大排翅 (3兩)
Pan-fried Shark’s Fin (112g)

燕窩釀鳳翼
Bird’s Nest Stuffed in Chicken Wing

花雕蒸活龍蝦
Steamed Lobster with Hua Diao Wine

名人紅燒佛跳牆
(27頭吉品鮑、魚翅、海鷹)
Braised Yoshiiama Abalone &
Sea Cucumber & Fish Maw in Supreme Stock

香煎日本A5和牛
Pan-fried Japanese A5 Wagyu Beef

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

杏汁燉官燕
Double-boiled Almond Soup with Bird’s Nest

寶島鮮水果
Seasonal Fruit

NT$ 12,800 / 每位 per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$ 300 per bottle of wine and NT$ 500 per bottle of spirits.
当店自备酒水需酌收服务费，葡萄酒每瓶300元，烈酒每瓶500元。
名人素餃皇
Mixed Vegetable Dumpling

松茸海茸燴山藥
Stewed Mushroom, Seaweed and Yam

牛蒡網通腸粉
Steamed Rice Roll with Burdock & Mushroom

羊肚菌潮式浸枝竹
Morel and Dried Bean Curd Soup

金沙翡翠杏鮑菇
Fried King Oyster Mushroom

錦繡金菇蒸角瓜
Steamed Loofa with Golden Needle Mushroom

名人素炒飯
Vegetarian Fried Rice

脆皮富貴包
Crispy BBQ Vegetable Bun

生磨腰果露
Cashew Nuts Sweet Soup

寶島鮮水果
Seasonal Fruit

NT$ 1,500 / 每位
Celebrity Vegetarian Set

名人素餃皇
Mixed Vegetable Dumpling

金瓜燕窩露
Pumpkin & Bird’s Nest Thick Soup

牛蒡網通腸粉
Steamed Rice Roll with Burdock & Mushroom

芝士野菇焗圓茄
Cheesy Mushroom and Eggplant Bake

玉桂梅汁杏鮑菇
Fried King Oyster Mushroom with Plum Sauce

錦纈金菇蒸角瓜
Steamed Loofa with Golden Needle Mushroom

雲吞撈伊麵
Vegetable Wonton with Egg Noodle

脆皮富貴包
Crispy BBQ Vegetable Bun

蛋白杏仁茶
Almond Soup with Egg White

寶島鮮水果
Seasonal Fruit

NT$ 2,200 / 每位
Chef's Original Set
私房美饌套餐
大戶人家的頂級饗宴

主廚精心搭配多道獨門招牌料理，尊榮頂級的套餐饗宴。
邀您細嚐香港米其林星級傳奇美味

Chef Cheng has advanced his signature dishes and paired them into Celebrity Cuisine’s gourmet sets, inviting you take on a superb dining journey in the Michelin-starred world.

限包廂適用 須事先預訂
The set menu is for private rooms only and reservation is needed.

香片/烏龍/普洱(三選一)每位酌收茶資30元 / Premium Chinese Tea NT$30 Per Person
名人珍品美饌
Celebrity Deluxe Set

主廚精選四味
Appetizers
（秘製酸薑安全皮蛋 / 秘製小黃瓜 / 頭絲牛百葉 / 琥珀核桃）
(Preserved Eggs with Pickled Ginger/Pickled Cucumber/Sautéed Beef Tripe/Honey Roasted Walnut)

四季靚煲湯
Seasonal Double-boiled Soup

富哥招牌蝦餃皇
Prawn Dumpling in Fu's Kitchen Style

燕窩釀鳳翼
Bird's Nest Stuffed in Chicken Wing

避風塘鳳尾蝦
Deep-fried Prawn with Garlic & Chilli

家鄉蒸龍膽
Steamed Giant Grouper with Scallon-Ginger Oil

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

蛋白杏仁茶
Almond Soup with Egg White

寶島鮮水果
Seasonal Fruit

NT$ 1,680 / 每位 per person

各項價格均需加一成服務費
All above prices are subject to 10% service charge.
上記料金の料金にサービス料10%を加算させて頂きます

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.
出店にお酒をお持ち込みになる際は、瓶詰込み料をいただいております。ワインは1本NT$300、スピリッツ類は1本NT$500
名人珍品美饌
Celebrity Deluxe Set

主廚精選五味
Appetizers

(秘製酸薑安全皮蛋 / 秘製小黃瓜 / 髮絲牛百葉 / 蜜汁小魚乾 / 滾拌海蜇頭)
(Preserved Eggs with Pickled Ginger/Pickled Cucumber/
Sautéed Beef Tripe/Stir-fried Dried Anchovy/Marinated Jellyfish)

砂鍋大排翅 (1.5兩)
Braised Shark's Fin in Casserole

富哥招牌蝦餃皇
Prawn Dumpling in Pu's Kitchen Style

燕窩藕鳳翼
Bird’s Nest Stuffed in Chicken Wing

頭抽皇大蝦
Fried King Prawn with Premium Soy Sauce

玉桂梅香龍膽球
Fried Giant Grouper Ball with Plum Sauce

脆皮叉燒包
Crisy BBQ Pork Bun

蛋白杏仁茶
Almond Soup with Egg White

寶島鮮水果
Seasonal Fruit

NT$ 2,480 / 每位 per person

各項價目均須加一成服務費
All above prices are subject to 10% service charge.
上記メニューの料金にサービス料10%を加算させて頂きます
名人珍品美饌
Celebrity Deluxe Set

主廚精選六味
Appetizers
（秘製酸薑安全皮蛋 / 秘製小黃瓜 / 髮絲牛百葉 / 蜜汁小魚干 / 榨菜四季豆 / 泰式涼拌木瓜絲）
(Preserved Eggs with Pickled Ginger/Pickled Cucumber/Sautéed Beef Tripe/
Stir-fried Dried Anchovy/Sautéed String Bean with Olive Vegetable/Papaya Salad)

富哥招牌蝦餃皇
Prawn Dumpling in Fu's Kitchen Style

貽汁花膠扣鵝掌 or 菜膽瑤柱燜排翅
Braised Goose Web with Fish Maw in Abalone Sauce or
Braised Shark's Fin with Scallop & Baby Chinese Cabbage

香煎伊比利豬 or 紅燒和牛肉
Pan-fried Iberian Pork or Braised Australia Wagyu Beef

天麻藥膳燉鱉鰻
Stewed Giant Mottled Eel with Chinese Herbal

上湯浸菜膽
Baby Chinese Cabbage with Supreme Broth

薑粒蟹肉炒飯
Fried Rice with Crab Meat & Ginger

杏汁燉桃膠
Double-boiled Peach Resin with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 2,980 / 每位 per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元

Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.
当店在酒水自備時，需酌收酒水服務費。葡萄酒每瓶NT$300，烈酒每瓶NT$500
名人珍品美饌

Celebrity Deluxe Set

主廚精選六味

Appetizers

(金銀蒜長春卷 / 招牌網通腸粉 / 秘製小黃瓜 / 髮絲牛百葉 / 蜜汁小魚干 / 機能四季豆)

(Deep-fried Shrimp Roll/Crispy Rice Roll with Shrimp/Pickled Cucumber/
Sautéed Beef Tripe/Stir-fried Dried Anchovy/Sautéed String Bean with Olive Vegetable)

鮑魚燒賣皇
Abalone Shao-Mai

榮膽瑶柱燉排骨
Braised Shark's Fin with Scallop & Baby Chinese Cabbage

蒜香蒸波士頓龍蝦
Steamed Boston Lobster with Garlic

香煎伊比利豬 or 紅燒和牛肉
Pan-fried Iberian Pork or Braised Australia Wagyu Beef

天麻藥膳蠔漿鰻
Stewed Giant Mottled Eel with Chinese Herbal

銀杏山藥炒蘆筍
Stir-fried Ginkgo Nut with Asparagus & Yum

石鍋櫻花蝦拌飯
Stir-fried Dried Sakura Shrimp & Rice in Stone Pot

蛋白杏仁茶
Sweet Almond Soup with Egg White

寶島鮮水果
Seasonal Fruit

NT$ 3,680 / 每位 per person
名人珍品美饌
Celebrity Deluxe Set

主廚精選六味
Appetizers
（金銀蒜長春卷 / 招牌網通腸粉 / 秘製小黃瓜 / 髮絲牛百葉 / 蜜汁小魚干 / 榮菜四季豆）
(Deep-fried Shrimp Roll/Crispy Rice Roll with Shrimp/Pickled Cucumber/
Sautéed Beef Tripe/Stir-fried Dried Anchovy/Sautéed String Bean with Olive Vegetable)

金湯小米大排翅(1.5兩) or 雞汁紅燒官燕
Millet Porridge with Braised Shark’s Fin (50g) or
Braised Bird’s Nest in Chicken Soup

麻辣炒肚尖 or 富哥招牌蝦餃皇
Spicy Sauteed Pig Tripe Tip or Prawn Dumpling in Fu’s Kitchen Style

花膠冬菇扣鶴掌
Braised Fish Maw & Goose Web with Shiitake

避風塘波士頓龍蝦
Deep-fried Boston Lobster with Garlic and Chilli

上湯浸菜膽
Baby Chinese Cabbage with Supreme Broth

富哥招牌炒飯
Fried Rice in Fu’s Kitchen Style

杏汁燉桃膠
Double-boiled Peach Resin with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 3,980 / 每位 per person
Appetizers

Deep-fried Shrimp Roll/Crispy Rice Roll with Shrimp/Chaozhou Brine Varieties/Sauteed Beef Tripe/Stir-fried Dried Anchovy/Marinated Jellyfish

Braised Goose Web with Fish Maw in Abalone Sauce

Prawn Dumpling in Fu’s Kitchen Style

Crispy Baby Pigeon

Stewed Giant Mottled Eel with Chinese Herbal

Millet Porridge with Sea Cucumber

Baby Chinese Cabbage with Supreme Broth

Egg Noodles with Crab Meat & Ginger

Double-boiled Peach Resin with Almond Soup

Seasonal Fruit

NT$ 4,380 /每位 per person
名人極品美饌 B
Celebrity Supreme Set B

主廚精選六味
Appetizers
（金銀蒜長春卷/招牌箝腸粉/潮州滷水拼盤/髮絲牛百葉/蜜汁小魚干/涼拌海蜇頭）
(Deep-fried Shrimp Roll/Crispy Rice Roll with Shrimp/Chaozhou Brine Varieties/
Sautéed Beef Tripe/Stir-fried Dried Anchovy/Marinated Jellyfish)

頭抽皇焗生蠔
Baked Oyster with Premium Soy Sauce

名人龍鳳餃
Prawn Dumpling in Fu's Kitchen Style & Abalone Shao-Mai

金湯小米遼參
Millet Porridge with Sea Cucumber

避風塘波士頓龍蝦
Deep-fried Boston Lobster with Garlic and Chilli

鮑汁花膠扣鵝掌
Braised Goose Web with Fish Maw in Abalone Sauce

菜膽瑤柱砂鍋雞湯
Chicken Soup with Scallop and Baby Chinese Cabbage

脆皮叉燒包
Crispy BBQ Pork Bun

杏汁嫩雪蛤
Double-boiled Hasma with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 4,380 / 每位 per person
名人極品美饌C
Celebrity Supreme Set C

主廚精選六味
Appetizers
(金銀蒜長春卷 / 招牌網通腸粉 / 潮州滷水拼盤 / 髮絲牛百葉 / 蜜汁小魚干 / 涼拌海蜇頭)
(Deep-fried Shrimp Roll/Crispy Rice Roll with Shrimp/Chaozhou Brine Varieties/
Sautéed Beef Tripe/Stir-fried Dried Anchovy/Marinated Jellyfish)

鮑汁花膠扣鵝掌
Braised Goose Web with Fish Maw in Abalone Sauce

富哥招牌蝦餃皇
Prawn Dumpling in Fu's Kitchen Style

干貝小米遼參
Millet Porridge with Scallop and Sea Cucumber

香煎伊比利豬 or 紅燒和牛肉
Pan-fried Iberian Pork or Braised Australia Wagyu Beef

天麻藥膳嫩鱸鰻
Stewed Giant Mottled Eel with Chinese Herbal

銀杏山藥炒蘆筍
Stir-fried Ginko Nut with Asparagus & Yum

薑粒蟹肉炒飯
Fried Rice with Crab Meat & Ginger

杏汁嫩桃膠
Double-boiled Peach Resin with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 4,380 / 每位 per person

各項價目均須加一成服務費
All above prices are subject to 10% service charge.

以上為臺菜的內容，服務費10%要加到整張帳單上。
名人尊爵美饌
Celebrity Royal Set

主廚精選六味
Appetizers
(椒鹽排骨 / 金銀蒜長春卷 / 清炒芥藍 / 髮絲牛百葉 / 金沙魚皮 / 潮州滷水拼盤)
(Deep-fried Pork Ribs / Deep-fried Shrimp Roll / Stir-fried Chinese Kale / Sauteed Beef Tripe / Fish Skin with Salted Egg / Chaozhou Brine Varieties)

乾煎大排翅 (2兩)
Pan-fried Shark's Fin (75g)

富哥招牌蝦餃皇
Prawn Dumpling in Fu's Kitchen Style

燕窩鴛鴦翼
Bird's Nest Stuffed in Chicken Wing

頭抽皇斑鮮蝦
Fried Kurma Prawn with Premium Deluxe Soy Sauce

蠔皇20頭吉品鮑魚
Braised Yoshihama Abalone in Oyster Sauce

紅燒和牛肉
Braised Australia Wagyu Beef

富哥招牌炒飯
Fried Rice in Fu's Kitchen Style

生磨腰果露
Cashew Nut Sweet Soup

寶島鮮水果
Seasonal Fruit

NT$ 10,800 / 每位 per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.
当店之酒水不接受自備
Please note that this restaurant does not accept自带酒水.
名人尊爵美饌
Celebrity Royal Set

主廚精選六味
Appetizers
(椒鹽排骨 / 金銀蒜長春卷 / 清炒芥藍 / 髮絲牛百葉 / 金沙魚皮 / 潮州滷水拼盤)
(Deep-fried Pork Ribs/Deep-fried Shrimp Roll/Stir-fried Chinese Kale/
Sautéed Beef Tripe/Fish Skin with Salted Egg/Chaozhou Brine Varieties)

乾煎大排翅(2兩)
Pan-fried Shark's Fin(75g)

富哥招牌蝦餃皇
Prawn Dumpling in Fu's Kitchen Style

燕窩釀鳳翼
Bird's Nest Stuffed in Chicken Wing

金湯小米涼參
Millet Porridge with Sea Cucumber

20頭吉品鮑扣花菇
Braised Yoshihama Abalone & Shiitake in Oyster Sauce

天麻藥膳燉鰻鳗
Chinese Herbal Tianma Stewed Eel Soup

富哥招牌炒飯
Fried Rice in Fu's Kitchen Style

杏汁嫩桃膠
Double-boiled Peach Resin with Almond Soup

寶島鮮水果
Seasonal Fruit

NT$ 11,800 / 每位 per person

各项服务均含10%服务费
All above prices are subject to 10% service charge.

自备酒水须酌收酒水服务费 葡萄酒每瓶300元 烈酒每瓶500元
Please note that there is corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.

当店不设酒 Randy wine, spirits are charged at NT$300 per bottle.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>20頭吉品鮑/隻 川湯十等吉品鲍鱼(以活鲍鱼为主)</td>
<td>NT$7,800</td>
</tr>
<tr>
<td>27頭吉品鮑/隻 川汤十等吉品鲍鱼(以活鲍鱼为主)</td>
<td>NT$3,800</td>
</tr>
<tr>
<td>富哥吉品鮑/隻 川汤十等吉品鲍鱼(以活鲍鱼为主)</td>
<td>NT$980</td>
</tr>
<tr>
<td>蟹肉大生翅(水沙僧) / 3兩 蟹肉製成之翅料</td>
<td>NT$3,000</td>
</tr>
<tr>
<td>砂鍋大排翅(水沙僧) / 1.5兩 蟹肉製成之翅料</td>
<td>NT$1,400</td>
</tr>
<tr>
<td>干貝小米粥/位 干贝小米粥</td>
<td>NT$1,380</td>
</tr>
<tr>
<td>雞汁紅燒官燕/位 鸡汁製成之官燕鸡饺</td>
<td>NT$1,600</td>
</tr>
<tr>
<td>鮑汁花膠扣參翅/位 鮑汁製成之花胶翅</td>
<td>NT$2,580</td>
</tr>
<tr>
<td>鮑汁花膠扣鵝掌/位 鮑汁製成之花胶掌</td>
<td>NT$1,380</td>
</tr>
</tbody>
</table>

**Chef's Recommendation**

- Chef's Recommendation:

- 米苔花_multiple times

**Note:**

- All prices are subject to a 10% service charge.

- Please note that there is a corkage charge of NT$300 per bottle of wine and NT$500 per bottle of spirits.

- Please note that in the case of wine and spirits, corkage fees of NT$300 and NT$500 per bottle respectively apply.