

廣式十全烤鴨宴

經典菜式 復刻新滋味

含「片皮鴨」、「蝦皇菜園老鴨煲」、「老甕野菜醬燒鴨」，此十全係指色勻、型美、質佳、皮脆、肉嫩、汁多、鮮美、氣香、味足且不膩口。另附6道主廚私房菜、6道廣式點心、合時甜湯及中式香茗，以粵菜為基底，融中華各大菜系與台灣在地之飲食特色，提供精緻細膩的用餐美學。

十全烤鴨三吃

1. 廣式片皮鴨 (皮)(酥)(肉)(嫩)的好滋味

以超過10種中藥材和辛香料調製的獨門配料醃製24小時，歷經10小時風乾，再以明爐烘烤，上桌前澆淋上滾燙的熱油，成品脆度絕佳、肉質細嫩、滋味純厚，色、香、味兼備。



取一只饅頭皮，將甜麵醬、桂花醬以二比一混合後，加上蔥段與片皮鴨，捲成烤鴨餅，甜麵醬滿是豆香、麥香與酯香，與桂花醬細緻優雅的氣息相結合，碰撞出甜中帶鹹的滋味。

2. 蝦皇菜園老鴨煲 醇厚鮮爽交融 (精)(華)(粹)(煉)

採用上等老母雞、鴨肉、赤肉、豬大骨等鮮甜食材慢火熬煮8小時以上，形成飽含豐富膠原蛋白的上等高湯，佐以手工捶打的爽口蝦皇餃與鮮嫩鴨肉，後由娃娃菜與古法筍干點綴，濃郁與清爽並存，口口驚豔的煙波獨創湯品！

(豬肉產地:台灣Origin of Pork: Taiwan)

3. 老甕野菜醬燒鴨 創意翻轉百年珍膳 (饒)(氣)(十)(足)

酸、甜、辣、香一次擁有！將慈禧太后鍾愛的臭豆腐、鮮嫩多汁鴨肉、主廚獨門泡菜絕妙搭配。以大火翻炒均勻裹上醬汁，迅速保留食材鮮味。畫龍點睛的酸甜泡菜，清爽解膩，讓人停不下來的必吃珍饈。

醉月樓

【品宴。細嚐】

- ◆ 十全烤鴨三吃
- ◆ 六道主廚私房菜
- ◆ 六道廣式點心
- ◆ 合時甜湯
- ◆ 中式香茗

\$4800 + 10%

廣式十全

烤鴨宴



主廚私房菜

鴨肉特色菜		
翠盞野果炒鴨條		
Stir Fried Shredded Duck Wrapped on Lettuce		320
農家櫻蝦炒鴨鬆		
Stir Fried Duck and Sakura Wrapped on Romaine Lettuce		320
廣式煲鴨粥		
Cantonese Congee with Duck		320

雞

川味口水雞		
Boiled Chicken with Home-made Sauce		320
玫瑰豉油雞		
Marinated Chicken		280
花雕杏菇滑雞煲		
Stewed Chicken and King Oyster Mushroom with Hua Diao Wine		320
蜀川宮保炒雞丁		
Sautéed Chicken Preserved Egg and Mushroom with Chili Sauce		330
糖醋咕咾雞		
Stir Fried Chicken and Pineapple with Sweet and Sour Sauce		320
左宗棠雞球		
Stir Fried Fillet of Chicken with Seasoning		320
椰汁芋香滑雞煲		
Stewed Chicken with Taro in Casserole		320

牛

蜀川風味水煮牛(美國)		
Poached Slice of U.S Beef with Spicy Oil		330
滑蛋牛肉(紐西蘭)		
Stir Fried Sliced of N.Z Beef with Egg		300
蠔油炒牛肉(紐西蘭)		
Stir Fried Slice of N.Z Beef and Kale with Oyster Sauce		320
沙茶牛肉粉絲煲(紐西蘭)		
Stir Fried Slice of N.Z Beef and Crystal Noodle with Satay		360
紅酒牛腩煲(紐西蘭)		
Braised N.Z Beef Belly with Red Wine Sauce		340

豚(豬肉產地:台灣Origin of Pork: Taiwan)

芝香野味里肌柳		
Wok Fried Pork Tenderloin with Deep Fried Burdock Wire		360
波羅蜜汁咕咾肉		
Stir Fried Pork and Pineapple with Sweet and Sour Sauce		320
老醃梅菜香扣肉		
Braised Pork Belly with Marinated Vegetable Hakka Style		300
麻油豬松板(豬肉產地:西班牙/丹麥/荷蘭Origin of Pork: Spain/Denmark/Holland)		
Sesame Oil Matsusaka Pork		320
無錫燜子排		
Braised Spare Rib of Pork with Natural Gravy		320
君度橙花排		
Sautéed Pork Rib with Orange Sauce		320
椒鹽嫩子排		
Deep Fried Pork Rib with Salty Pepper		320
四季炸肥腸		
Deep Fried Pig Intestines and Green Beans with Salty Pepper		320

蔬

櫻花蝦炒高麗菜		
Stir Fried Cabbage with Sakura Shrimp		300
清炒時令蔬		
Sautéed Seasonal Vegetable		270
金沙美人腿		
Wok Fried Water Bamboo with Chopped Salty Egg Yolk		300
北菇燒豆腐		
Stewed Tofu with Black Mushroom		300
薑汁炒芥蘭		
Sautéed Kale with Ginger Juice		280
金沙脆苦瓜		
Wok Fried Bitter Melon with Chopped Salty Egg Yolk		280
漁香茄子煲(豬肉產地:台灣Origin of Pork: Taiwan)		
Stewed Eggplant with Spicy Meat Sauce		300
竹笙扒絲瓜		
Sautéed Loofah with Bamboo Fungus		320

鮮

涼拌海蜆皮		
Chilled Marinated Jelly Fish		280
新加坡胡椒蝦		
Wok Fried Shrimp with Black Pepper		360
避風塘海蝦		
Deep Fried Shrimp with Sun-dried Chili and Minced Garlic		360
沙茶銀絲蝦煲		
Stir Fried Shrimp and Crystal Noodle with Satay Sauce		360
干貝醬燒魚瓦片		
Sautéed Fillet of Fish with Seasonal Vegetable		340
鹹魚雞粒豆腐煲		
Stewed Diced Bean Curd with Salty Fish and Diced Chicken		300
蟹粉海味豆腐煲		
Stewed Bean Curd with Crab Roe on Clay Pot		320
蒜椒蒸國宴魚(半隻)		
Steamed National Banquet Fish with Home-made Sauce		360
漁村椒麻魚瓦片		
Oil Poached Fillet of Fish with Chili Sauce		360
避風塘花枝		
Deep Fried Squid with Sun-dried Chili and Minced Garlic		300
避風塘海鯛魚		
Deep Fried Fillet of Snapper with Sun-dried Chili and Minced Garlic		320
七味丁香魚		
Deep Fried Silver Anchovy with Togarashi		300

飯麵湯

乾炒牛肉河粉(紐西蘭)		
Stir Fried Rice Sheet with Sliced N.Z Beef		300
蟹肉龍牙燒伊麵		
Stir Fried E-Fu Noodle with Crab Meat		300
鹹魚雞粒炒飯		
Fried Rice with Salty Fish and Diced Chicken		290
南瓜炒米粉(豬肉產地:台灣Origin of Pork: Taiwan)		
Stewed Vermicelli with Pumpkin		280

XO醬炒蘿蔔糕(豬肉產地:台灣Origin of Pork: Taiwan)		
Wok Fried Turnip Cake with Chili Sauce		280

羅漢齋素炒飯		
Fried Rice with Vegetable (Vegetarian)		290

廣式炒飯(豬肉產地:台灣Origin of Pork: Taiwan)		
Fried Rice Cantonese Style		290

瑤柱絲瓜魚蓉粥		
Fish Congee with Dry Scallop		300

竹笙上素湯		
Bamboo Pith Soup (Vegetarian)		280

鹹點(豬肉產地:台灣Origin of Pork: Taiwan)

麻婆櫻桃鴨香包		
Steamed Duck Bun with Mapo Sauce		150

阿婆京蔥鴨香包		
Steamed Duck Bun with Spring Onion		150

瑤柱蠔皇芋頭糕		
Steamed Taro Cake		130

燕液蝦餃皇		
Steamed Shrimp Dumpling		150

海龍燒賣皇		
Steamed Pork Dumpling with Shrimp		150

樹子蒸肉排		
Steamed Pork Rib with Tree Seeds		140

柱候蒸鳳爪		
Steamed Chicken Paw with Black Bean Sauce		130

百花珍珠丸		
Steamed Pork Rice Ball		130

蠔汁叉燒包		
Steamed Barbecued Pork Bun		130

臘味蘿蔔糕		
Wok Fried Turnip Cake Air Dried Meat		140

韭菜花枝餅		
Wok Fried Squid Paste with Shrimp Paste and Chive		150

起鳳叉燒酥		
Baked Barbecued Pork Puff		160

鮮蝦腐皮捲		
Deep Fried Bean Curd Skin Roll with Shrimp		160

韭黃鮮蝦春捲		
Spring Roll Stuffed with Shrimp and Yellow Chive		140

甜點

黃金流沙包		
Steamed Sweet Cream Buns		150

椰汁紅豆糕		
Sweeten Red Bean Cake		90

以上價格須加10%服務費
自備酒水須酌收酒水服務費
(紅白酒NT\$300/瓶、烈酒NT\$500/瓶)

All prices are subject to 10% service charge.
An additional charge is needed for self brought wine
NT\$300 / bottle & liquor NT\$500 / bottle.