

廣式十全烤鴨宴

經典菜式 復刻新滋味

含「片皮鴨」、「菇菌塔香干鍋鴨」、「胡椒豬肚鴨湯」，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4道主廚私房菜、4道廣式點心、合時甜湯及中式香茗，以粵菜為底，融合中華各大菜系，提供精緻細膩的用餐美學。

十全烤鴨三吃

1. 廣式片皮鴨 Oven Roasted Duck

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。



取一只銀鴨皮，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. 菇菌塔香干鍋鴨 Double Boiled Pepper Soup with Pig Bag with Duck

鑊氣醬炒·鴨霸全場

以薑片、蒜子起油鍋爆香，並加入多種菌菇、米血、鴨架，採用主廚獨門醬料以三杯作法料理，起鍋加入九層塔提味，鴨肉裹滿三杯醬汁和著九層塔香氣，風味絕倫，並以砂鍋維持熱度，每一口都是熱騰騰香噴噴。

3. 胡椒豬肚鴨湯 Wok Fried Duck and Mushrooms with Homemade Sauce

精粹滋養老火湯·雪醇襯辛香

整副鴨骨架加入甘草、當歸、紅棗、枸杞、胡椒粒等中藥材熬煮8小時，混合雞豬骨熬煮超過12小時的上湯，飽含各種食材的精華，佐以鮮嫩鴨肉、Q彈豬肚與吸滿湯汁的百葉結做配角，煙波獨創料理，嘗得到時間淬鍊的的甘醇滋味。

(豬肉產地:台灣 Origin of Pork:Taiwan)

【品宴。細嚐】

醉月樓

廣式十全

烤鴨宴

- ◆ 十全烤鴨三吃
- ◆ 四道主廚私房菜
- ◆ 四道廣式點心
- ◆ 合時甜湯
- ◆ 中式香茗

\$5280 + 10%

主廚私房菜

鴨肉特色菜 Duck

椒麻鴨皇翅	320
Marinated Duck Wing	
廣式煲鴨粥	320
Cantonese Congee with Duck	

雞 Chicken

玫瑰豉油雞	300
Marinated Chicken	
蜀川宮保炒雞球	360
Sautéed Fillet of Chicken with Sun-dried Chili	
蘭元蠔皇陳皮雞	420
Stir-Fried Fillet of Chicken with Seasoning	
椒麻脆皮龍岡雞(半隻)	560
Deep Fried Crispy Chicken with Minced Garlic	

牛 Beef

川味滷牛腱(牛肉產地: 紐西蘭 Origin of Beef:N.Z.)	320
Marinated N.Z Beef Tendon with Spicy	
蜀川風味水煮牛(牛肉產地: 紐西蘭 Origin of Beef:N.Z.)	360
Poached Slice of N.Z Beef with Chili Oil	
蠔皇蘭元牛仔肉(牛肉產地: 紐西蘭 Origin of Beef:N.Z.)	380
Stir-Fried Slice of N.Z Beef with Oyster Sauce	
香煎醬皇炒沙朗(牛肉產地:美國 Origin of Beef:U.S.A)	420
Wok Fried U.S Beef with Deep Fried Burdock Wire	

豚 Pork

春夏四季炸肥腸(豬肉產地:西班牙/丹麥/荷蘭 Origin of Pork:Spain/Denmark/Holland)	360
Deep Fried Pig Intestines and Green Beans with Salty Pepper	
家鄉麻油豬松板(豬肉產地:西班牙/丹麥/荷蘭 Origin of Pork:Spain/Denmark/Holland)	360
Sesame Oil Matsusaka Pork	
芝香野味里肌柳(豬肉產地:台灣 Origin of Pork:Taiwan)	380
Wok Fried Pork Tenderloin with Deep Fried Burdock Wire	
紅糲一品東坡肉(豬肉產地:台灣 Origin of Pork:Taiwan)	400
Braised Pork Belly	
菜園菇菌九兩金(豬肉產地:西班牙/丹麥/荷蘭 Origin of Pork:Spain/Denmark/Holland)	420
Stir-Fried Matsusaka Pork with Mushroom	
露筍醬燒炒龍筋(豬肉產地:台灣 Origin of Pork:Taiwan)	520
Wok Fried Pork Tendons and Asparagus with Chilli Sauce	

蔬 Vegetables

紅燒北菇豆腐煲	320
Stewed Tofu with Black Mushroom	
金沙三芝美人腿	320
Wok Fried Water Bamboo with Chopped Salty Egg Yolk	
小魚樹子炒山蘇	380
Sautéed Nest Fern with Sebastam Plum Cordia	
清炒時令蔬	300
Sautéed Seasonal Vegetable	

海鮮 Seafood

鹹魚雞粒豆腐煲	360
Stewed Diced Bean Curd with Salty Fish and Diced Chicken	
蒜香燕麥軟殼蟹	400
Deep Fried Soft Shell Crab with Oats	
富貴蜜芥墨魚條	400
Wok Fried Cuttlefish with Honey Mustsrd Sauce	
干貝醬燒魚瓦片	400
Sautéed Fillet of Snapper Fish with Seasonal Vegetable	
琉璃富貴明蝦球	560
Deep Fried Prawn Balls Stired with Mayonnaise	
X.O醬蘭花炒玉帶	560
Sautéed Scallop with X.O Sauce	
蒜米滑蛋炒蝦球	420
Stir-Fried Shrimp with Egg and Garlic	
沙茶海蝦粉絲煲	460
Stewed Shrimp and Crystal Noodle with Satay Sauce	
清蒸鮮露扁鱈魚	500
Steamed Codfish with Soy Sauce	

粉麵飯 Vermicelli & Noodles & Rice

乾炒牛肉河粉(牛肉產地:紐西蘭 Origin of Beef:N.Z.)	300
Stir-Fried Rice Sheet with Sliced N.Z Beef	
X.O醬炒蘿蔔糕(豬肉產地:台灣 Origin of Pork:Taiwan)	300
Wok Fried Turnip Cake with X.O Sauce	
X.O醬鼓油皇炒麵	300
Fried Noodles with Bean Sprout and X.O Sauce	
廣式香炒飯(豬肉產地:台灣 Origin of Pork:Taiwan)	300
Cantonese Fried Rice	

港點 Dim Sum (豬肉產地:台灣 Origin of Pork:Taiwan)

麻婆櫻桃鴨香包	150
Steamed Duck Bun with Mapo Sauce	
阿婆京蔥鴨香包	150
Steamed Duck Bun with Spring Onion	
竹籠樹子蒸肉排	150
Steamed Pork Rib with Sebastam Plum Cordia	
圓籠柱候蒸鳳爪	150
Steamed Chicken Paw with Black Bean Sauce	
紅藜臘味蘿蔔糕	150
Wok Fried Turnip Cake Air Dried Pork Belly	
竹籠繽紛蝦餃皇	160
Steamed Shrimp Dumpling	
香煎韭菜花枝餅	160
Wok Fried Squid Paste with Shrimp Paste and Chive	
蜂蜜芝麻叉燒酥	160
Baked Barbecued Pork Puff	
韭黃鮮蝦炸春捲	160
Spring Roll Stuffed with Shrimp and Yellow Chive	
巧手蘿蔔千絲餅	160
Baked Turnip Pastry	
鵝肝香酥玉蹄條	180
Deep Fried Water Chestnut with Goose Liver Paste	
荷塘鮑皇蒸燒賣	260
Steamed Pork Dumpling with Abalone	

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.
The corkage charge per bottle is NT\$ 300 for wines and NT\$ 500 for spirits.