

醉月樓桌菜菜單
Chinese Restaurant Table Menu

醉月燒烤繽紛集

(蜜汁叉燒肉、煙燻鮭魚捲、貢菜拌海蜆、玫瑰豉油雞)

Joy Palace Combination Platter

煙波手製櫻桃鴨

Cantonese Style Roasted Duck

避風塘炒軟殼蟹

Bi Foug Tong Style Wok Fired Soft Shell Crab

上湯老火煲鴨湯

Duck Soup with Pickled Vegetable and Tofu

荷塘鮮露龍虎斑

Steamed Tiger Grouper with Soy Sauce and Scallion

蜂蜜柚香嫩子排

Stir-fried Pork with Home-made Yuzu Sauce

廣式老火煲鴨粥

Cantonese Congee with Duck

蟹粉海味灼菜膽

Sautéed Baby Cabbage with Crab Roe

焗烤奶黃美人腰

Lakeshore Pastries

合時滋補燉甜湯

Traditional Sweeten Soup

寶島合時鮮果盤

Seasonal Fresh Fruit

每桌 6 位 / Per Table for 6 Person NT\$8,800

*此菜單 2024/05/04~05 及 2024/05/11~12 小吃區使用

(豬肉產地: 台灣 Origin of Pork: Taiwan)

以上價格須加 10% 服務費

All prices are subject to 10% service charge.

自備酒水須酌收酒水服務費 紅白酒 NT\$300/瓶、烈酒 NT\$500/瓶

An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.

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Joy Palace Combination Platter

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Cantonese Style Roasted Duck

避風塘炒軟殼蟹

Bi Foug Tong Style Wok Fired Soft Shell Crab

上湯老火煲鴨湯

Duck Soup with Pickled Vegetable and Tofu

蠔皇百花釀海參

Braised Sea Cucumber Stuffed with Shrimp Paste

荷塘鮮露龍虎斑

Steamed Tiger Grouper with Soy Sauce and Scallion

蜂蜜柚香嫩子排

Stir-fried Pork with Home-made Yuzu Sauce

蟹粉海味灼菜膽

Sautéed Baby Cabbage with Crab Roe

焗烤奶黃美人腰

Lakeshore Pastries

合時滋補燉甜湯

Traditional Sweeten Soup

寶島合時鮮果盤

Seasonal Fresh Fruit

每桌 10 位 / Per Table for 10 Person NT\$13,800

*此菜單 2024/05/04~05 及 2024/05/11~12 小吃區使用

(豬肉產地: 台灣 Origin of Pork: Taiwan)

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自備酒水須酌收酒水服務費 紅白酒 NT\$300/瓶、烈酒 NT\$500/瓶

An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.



LAKESHORE
HOTEL
煙波大飯店

醉月樓母親節桌菜
Joy Palace Mother's Day Table Menu

醉月迎賓滿漢皿

(東港烏魚子、琥珀蜜核桃、香妃醉元蹄、藍莓醬山藥)

Mullet Roe and Smoked Salmon Sea food Combination

煙波手制櫻桃鴨

Cantonese Style Roasted Duck

古法老酒蒸龍蝦

Steamed Lobster with Chinese Wine

蘆筍龍皇炒玉帶

Sautéed Scallop and Shrimp Balls with Asparagus

上湯老火煲鴨湯

Duck Soup with Pickled Vegetable and Tofu

清蒸樹子龍膽斑

Steamed Fillet of Sea Grouper with Nest Fern

醬燒菇菌帶骨牛

Wok Fried S.U.S Short Rib of Beef with Seasoning

蟹粉海味灼菜膽

Sautéed Baby Cabbage with Crab Roe

雪山波蘿叉燒包

Baked Barbecued Pork Bun

燕窩紅蓮銀耳露

Double Boiled Silver Fungus and Red Date

環球合時鮮果盤

Seasonal Fresh Fruit

每桌 10 位 / Per Table for 10 Person NT\$18,800

*贈母親節蛋糕乙顆

*此菜單 2024/05/04~05 及 2024/05/11~12 包廂區使用

(豬肉產地: 台灣 Origin of Pork: Taiwan)

以上價格須加 10% 服務費

All prices are subject to 10% service charge.

自備酒水須酌收酒水服務費 紅白酒 NT\$300/瓶、烈酒 NT\$500/瓶

An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.



LAKESHORE
HOTEL
煙波大飯店

醉月樓母親節桌菜 *Joy Palace Mother's Day Table Menu*

醉月迎賓滿漢皿

(東港烏魚子、香妃醉雞捲、醉月叉燒皇、煙燻鮭魚捲)

Mullet Roe and Meat Combination

煙波手製櫻桃鴨

Cantonese Style Roasted Duck

原盅海味佛跳牆

Double Boiled Seafood and Meat with Taro

上湯芝士焗龍蝦

Sautéed Lobster with Broth

松露醬爆炒玉帶

Sautéed Scallop and Vegetable with Truffle Sauce

蠔皇翡翠燒海參

Steamed Abalone and Sea Cucumber with Radish in Oyster Sauce

清蒸玉露紅條斑

Steamed Grouper with Julienne Ginger and Green Onion

瑤柱露筍炒山藥

Sautéed Asparagus with Yam and Dry Scallop

竹籠鮮蝦蒸燒賣

Steamed Pork Dumpling with Shrimp

冰花紅蓮燉雪蛤

Double Boiled Hashima with Silver Fungus and Red Date

環球合時鮮果盤

Seasonal Fresh Fruit

每桌 10 位 / Per Table for 10 Person NT\$23,800(10 人份)

*贈母親節蛋糕乙顆

*此菜單 2024/05/04~05 及 2024/05/11~12 包廂區使用

(豬肉產地:台灣 Origin of Pork: Taiwan)

以上價格須加 10%服務費

All prices are subject to 10% service charge.

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