



# 醉月樓宴席桌菜菜單

Chinese Restaurant Table Menu



## 錦繡迎賓滿漢皿

(東港烏魚子、川蜀口水雞、琥珀蜜核桃、  
金桔派淋燒子排、醋溜拌魚皮、藍莓醬山藥)

### Combination of Appetizers

(Torched Mullet Roe, Poached Chicken Spicy-Sesame Dressing,  
Caramelized Pecan Walnuts, Citrus Pork Ribs,  
Kumquat-Glazed, Aged Vinegar Cured Fish Skin, Yam with Blueberries Dressing)

## 醉月手製櫻桃鴨

Signature Peking Style Cherry Duck

## 雪蛤蟲草燉雞盅

Double-Boiled Chicken with Hashima Shredded and Chinese Herb

## 翡翠金沙海虎蝦

Crispy Whole Tiger Prawns, Cream of Salted Egg Yolk, Garden Greens

## 香煎法式羊小排·黑椒汁

Pan-Fried Lamb Cutlet, Black Pepper Sauce,  
Garden Greens, Eryngi, Bell Pepper

## 鳳脂甘露蒸珍珠斑

Steamed Whole Grouper, Fragrant Chicken Oil, Rich Fish Soy

## 秘製X.O.醬海鮮炒粉

Stir-Fried Rice Vermicelli, Mixed Seafood,  
Sliver Sprouts, Chives, X.O. Sauce

## 瑤柱露筍炒山藥

Sautéed Asparagus with Yam and Dry Scallop

## 巧手美點映雙輝

(焗烤奶黃美人腰、椰汁相思紅豆糕)

Lakeshore Petites

## 燕窩紅蓮銀耳露

Double-Boiled Red Dates Tea, White Fungus, Bird's Nest

## 環球合時鮮果盤

Seasonal Fresh Fruit

✦ NT\$18,800 每桌10位 ✦

Per Table for 10 Persons

(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 service fee will be charged for bringing your own liquor:

NT\$300 per bottle for red or white wine, and NT\$500 per bottle for spirits.



# 醉月樓宴席桌菜菜單

Chinese Restaurant Table Menu



## 鴻運迎賓滿漢皿

(東港烏魚子、煙燻蜜汁鯖魚、琥珀蜜核桃、香妃醉元蹄  
醋溜拌魚皮、藍莓醬山藥、蓉城辣子雞丁)

Symphony of Appetizers

(Torched Mullet Roe, Crispy Mackerel Fillet, Smoked Soy Dressing,  
Caramelized Pecan Walnuts, Braised Pork Knuckles, Aged Vinegar Cured Fish Skin,  
Yam with Blueberries Dressing, Crispy Chicken infused with Dried Red Pepper)

## 醉月手製櫻桃鴨

Signature Peking Style Cherry Duck

## 乾隆一品佛跳牆

Buddha Jumped Over the Wall

## 古法老酒蒸龍蝦

Steamed Lobster with Chinese Wine

## 櫻花蝦X.O.醬爆玉帶蘆筍

Pan-Fried Harvest Scallop, Honshimeji,  
Asparagus, Sakura Shrimps X.O. Sauce

## 脆藕豆豉爆龍膽球

Wok-Fried Giant Grouper Fillet, Lotus Root, Spiced Black Beans, Nest Fern

## 黑椒珍果鍋仔煎牛柳粒

Pan-Fried US Beef Tenderloin, Black Pepper Sauce, Cashew Nuts

## 松露蛋白干貝炒飯

Fried Rice, Egg White, Dried Scallop, Truffle Paste

## 精緻美點映雙輝

(蜂蜜芝麻叉燒酥、巧手蘿蔔千絲餅)

Lakeshore Petites

## 燕窩紅蓮銀耳露

Double-Boiled Red Dates Tea, White Fungus, Bird's Nest

## 蓬萊仙島鮮果盤

Seasonal Fresh Fruit

✦ NT\$21,800 每桌10位 ✦

Per Table for 10 Persons

(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

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Chinese Restaurant Table Menu

## 風華彩蝶迎賓皿

(東港烏魚子、煙燻蜜汁鯖魚、香妃醉元蹄、川蜀口水雞  
金桔派淋燒子排、琥珀蜜核桃、冰鎮蜂蜜翡翠白苦瓜、燕麥軟殼蟹)

### Symphony of Appetizers

( Mullet Roe, Crispy Mackerel Fillet, Smoked Soy Dressing, Braised Pork Knuckles  
Poached Chicken, Spicy Sesame Dressing, Citrus Pork Kumquat-Glazed,  
Caramelized Pecan Walnuts, Chilled Green & White Gourd,  
Longan Honey, Crispy Softy Shell Crab Tossed with Oats )

## 醉月手製櫻桃鴨

Signature Peking Style Cherry Duck

## 松茸瑤柱竹筍燉螺頭

Matsutake, Bamboo Heart, Dried Scallop, Sea Conch Consommé

## 鼎湯芝士焗小龍蝦

Wok-Baked Lobster, Yunnan Ham Consommé, Parmesan Cheese

## 禿油蟹粉扒水燈浸蟠龍紅條斑

Simmered Fillet of Sea Grouper,  
Fragrant Hand-Picked Crab Meat Sauce, Garden Greens

## 黑椒珍果鍋仔煎牛柳粒

Pan-Fried US Prime Beef Tenderloin, Crushed Black Pepper,  
Savory Sauce, Cashew Nuts

## 田園時蔬

Sautéed Mixed of Farm Garden Greens

## 海皇西施泡飯

Mixed of Abalone and Scallop,  
Duo of Steamed and Crispy Rice, Rich Seafood Bisque

## 精心美點映雙輝

(焗烤奶黃美人腰、竹籠繽紛蝦餃皇)  
Lakeshore Petites

## 燕窩紅蓮銀耳露

Double-Boiled Red Dates Tea, White Fungus, Bird's Nest

## 蓬萊仙島鮮果盤

Seasonal Fresh Fruit

✦ NT\$ 24,800 每桌10位 ✦

Per Table for 10 Persons

(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

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