

醉月樓尾牙專案桌菜菜單

Chinese Restaurant Year-End Party Table Menu

醉月樓迎賓八品

(烏魚子、蜜汁青花魚佐黃金泡菜、蜜味香烤叉燒、繽紛老醋海蜆頭
蓉城辣子雞丁、烏梅聖女小番茄、燕麥軟殼蟹、和風沙拉菜)

Joy Palace Appetizer Journey

(Mullet Roe, Crispy Mackerel Smoked Soy Dressing-Pickled Napa
Barbecued Pork Cha Siew, Aged Vinegar Cured Jelly Fish, Dried Chili Pepper Crispy Chicken
Cured Cherry Tomato Sour Plum, Crispy Soft-Shell Crab, Mixed Vegetable Salad)

醉月手製櫻桃鴨

Signature Peking Style Cherry Duck

避風塘式爆原隻黑虎蝦

Crispy Tiger Prawns, Spicy Broad Beans, Black Beans, Crisp Minced Shallot-Garlic

酸菜豆腐鴨湯

Duck Soup with Pickled Vegetable and Tofu

鳳脂甘露蒸珍珠斑

Steamed Whole Grouper, Fragrant Chicken Oil, Rich Fish Soy

香烤豬棒骨佐蜜椒汁

Oven-Baked Fragrant Pork Drumsticks with Honey-Pepper Sauce

蟹黃鮑菇扒時蔬

Sautéed Vegetable and Abalone Mushroom with Crab Roe Sauce

松露蛋白海鮮炒飯，脆瑤柱

Fried Rice, Egg White, Dried Scallop, Mixed Seafood Truffle Paste

巧手美點映雙輝

(焗烤奶黃美人腰、椰汁相思紅豆糕)

Lakeshore Petites

蓬萊仙島鮮果盤

Seasonal Fresh Fruit

此專案內容為席間提供

特調果汁、可樂、雪碧及台灣金牌啤酒暢飲

每桌10位 / Per Table for 10 Person

NT\$18,800

(豬肉產地:台灣Origin of Pork: Taiwan)

上列價格須另加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.

醉月樓