

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、繽紛老醋海蜇頭
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 Selection

(Mullet Roe, Honey-Glazed Mackerel with Golden Kimchi,
Barbecued Pork Cha Siew, Aged Vinegar Cured Jelly Fish, Sichuan Spicy Chicken,
Cured Cherry Tomato with Sour Plum, Crispy Soft-Shell Crab, Mixed Vegetable Salad)

醉月手製櫻桃鴨 (櫻桃鴨)

Signature Peking Style Cherry Valley Duck

避風塘式爆原隻黑虎蝦

Typhoon Shelter Style Tiger Prawns with Crispy Garlic and Chili

酸菜豆腐鴨湯

Duck Soup with Pickled Vegetable and Tofu

鳳脂甘露蒸珍珠斑

Steamed Pearl Grouper with Chicken Oil and Superior Soy Sauce

香烤豬棒骨佐蜜椒汁

Oven-Roasted Pork Shank with Honey-Pepper Sauce

蟹黃鮑菇扒時蔬

Sautéed Vegetable and Abalone Mushroom with Crab Roe Sauce

飄香臘味糯米飯

Steamed Glutinous Rice with Cured Meat

巧手美點映雙輝

(焗烤奶黃美人腰、椰汁相思紅豆糕)

Lakeshore Petite Desserts

蓬萊仙島鮮果盤

Seasonal Fresh Fruit

NT\$18,800 / 每桌10位

Per Table for 10 Person

贈精選紅酒2瓶

此尾牙專案菜單2025.11.01-2026.02.13使用

食材溯源：②

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