



即日起至 2024/11/30

限定烤鴨分享餐【每日限量供應】

NT\$ 6,800 + 10% 【原價NT\$8600+10%，4-5人份量適用】

老醋鎮江拌海蜆 / 滬江蔥焗抱卵鯽 / 棗杞陳紹醉香雞

FUNGUS & JELLYFISH #FUNGUS & JELLYFISH #DRUCKEN CHICKEN

北平爐烤櫻桃鴨 二吃【需最少三日前預訂，每日限量供應】

POULTRY / #PEKING STYLE #DUCK

(Limited Quantities Available, Minimum 3 Days Advanced Reservation Required)

【一吃】片皮鴨胸手桿餅佐特選醬、爐烤櫻桃切片鴨腿

#CRISY POTATO #CARVIAR #MANDARIN PANCAKE #SCALLION

#CUCUMBER #SWEET BEAN SAUCE / ROASTED

【二吃】下列吃法 四選一

CHOOSE OF 2ND COURSE BY DUCK RACK

酸菜鮮筍鴨架湯

#SOUP

成都乾鍋香鴨架  

#STIR FIRED WITH CHILLI

避風塘金蒜炒鴨架 

#STIR FIRED WITH DRIED GARLIC

秘製陳皮鴨架粥【須一日前預訂】

#CONGEE (1 Day Advanced Reservation Required for Congee)

外婆魚膠紅燒肉 

LAND / #PORK BELLY #FISH MAW #STEAMED BUN / BRAISED

清蒸鮮露龍虎斑

FISH / TIGER GROUPER #FISH SAUCE #SOYA SAUCE / STEAMED

金沙南瓜酥 

可蛋奶素

GREEN / PUMPKIN # SALTED EGG YOLK SAUCE / DEEP FRIED

魚子墨魚鮮蝦餃 

DUMPLING / #SQUID #SHRIMP #FISH ROE #LARD / STEAMED

手作鉑金流沙包 

SWEET / #CUSTARD #BUN / STEAMED

本菜單優惠方案不適用其他優惠折扣；以上價格須外加 10% 服務費

The menu cannot be combined with any other offer. Above prices are subject to a 10% service charge.

若無特別註明，本菜單牛肉皆選自美國牛肉

If not otherwise specified, our restaurant uses U.S. beef.

自備酒水服務費：葡萄酒每瓶 \$500 元；烈酒每瓶 \$1,000 元

Corkage Fee per bottle: Wine NT\$500; Spirits NT\$1,000.

若您對某些食物過敏，請務必告知服務人員

If you are allergic to certain foods, please be sure to inform the service staff.

