



Lunchtime Limited Luxury Set



午間帝王饗宴

Combination of Selected Appetizers

西華迎賓三品碟

Cantonese Style Chef's Daily Soup

鮑魚老火煲例湯

Steamed Egg White with Lobster and Black Truffle

松露鮮奶龍蝦球

Deep-fried Fish with Chef's Special Sauce

油浸脆皮鮮時魚

Shanghai Vegetables Rice

老上海火瞳菜飯

Chef's Boiled Bird's Nest

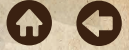
有機豆漿燉雪燕(非基因改造黃豆)



NT\$1,080 per person plus 10% service charge / 每位NT\$1,080 另加一成服務費



Business Lunch 靚食午餐



Chinese Appetizers

(Selected Vegetables Side Dish, Drunken Chicken,
Barbecued Oyster Mushroom)

開胃小菜

(菩提美碟、醉雞、照燒杏香菇)

Hong Kong Style Soup

港式煲湯

Chicken Fried with Wine,
Sesame Oil, Soy Sauce and Basil

塔香三杯雞

Braised Tomato with Selected Vegetables

蕃茄浸時蔬

Braised Abalone with Seafood Rice in Soup

海皇鮑魚撈飯

White Fungus Soup with Lily Petals, Lotus Seeds
and Red Dates

百合紅棗蓮子銀耳湯



Combination of Selected Appetizers

(Roasted Kobe Pork with Pearl Sugars, Savory Oil Chicken,
Pickled Egg with Ginger)

怡園迎賓前菜集

(焦檸松阪豬、玫瑰黃油雞、酸薑辣椒皮蛋)

Double-boiled U.S. Beef Soup with Tangerine peel

清燉陳皮無骨牛(美國牛)

Fried Shrimp Ball with Pineapple and Mustard seeds

芥末籽水果明蝦球

Taiwanese Style Poached Spicy Grouper

閩式剁椒石斑魚

Braised Bean Curd with Ground Meat

京味鍋塌豆腐(非基因改造黃豆)

Stir-fried Mixed Vegetables

清炒綜合鮮時蔬

Seasonal Fresh Fruits and Desserts

寰宇四季三美點

(流沙芝麻球、干貝燒賣、季節水果)

