

#### 開運前菜 APPETIZER

時蔬拌海蜇絲、李白醉雞 Combination Platter of Mixed Jellyfish with Seasonal Vegetable in Scallion Oil and Drunken Chicken

### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼聞香蔥油酥 Combination Platter of Radish Pastry and Scallion Pastry

### 功夫主菜 HOT DISH

蒜香排骨 Deep-fried Garlic Pork Rib

私房酸菜魚(小) Szechuan Sauerkraut Fish (small)

蒜片炒水蓮菜 Stir-fried White Water Snowflake with Sliced Garlic

## 活力主食

肉絲蛋炒飯 Egg Fried Rice with Shredded Pork

### 幸福甜品 DESSERT

檸檬蘆薈桂花蜜(位) Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice (per pax)

另可享自製飲品第二杯半價優惠 50% Off 2nd glass of homemade beverage

優惠價 NT\$1,988

餐供廳期由2024/12/2(一)—2025/2/12(三)止。 内用套餐需依以原價格酌收10%服務費,酒水飲料另計。 以上優惠無法與其它 行銷活動併行,如有重複請擇一使用。 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利,恝不另行通知。

#### 開運前菜 APPETIZER

福蛇送喜迎雙拼 (時蔬拌海蜇絲、李白醉雞) Combination Platter of Mixed Jellyfish with Seasonal Vegetable in Scallion Oil and Drunken Chicken

#### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼聞香蔥油酥 Combination Platter of Radish Pastry and Scallion Pastry

### 功夫主菜 HOT DISH

雙色蝦仁佐西蘭花 Trio Stir-fried Combination of Shrimp in Shanghai Style, Shrimp with Spicy Homemade Sauce and Broccoli

> 姥姥紅燒肉 (附荷莱夾) Braised Pork Belly in Shanghai Style served with Lotus Leaf Bun

## 活力主食

荷塘甘露清蒸龍虎斑 Steamed Dragon Grouper with Homemade Fish Sauce

蒜蓉炒大豆苗 Stir-fried Pea Shoot with Minced Garlic

### 幸福甜品 DESSERT

蛇寶雙星奶皇包(春節限定) Steamed Custard Bun (Festive Special)

清潤小吊梨湯(位) Double-boiled Pear with Snow Fungus and Red Date (per pax)

另可享自製飲品第二杯半價優惠 50% Off 2nd glass of homemade beverage

優惠價 NT\$2,988

餐供應期由2024/12/2(一)—2025/2/12(三)止。內用套餐需依以原價格酌收10%服務費,酒水飲料另計。以上優惠無法與其它 行鎖活動併行,如有重複讀糧—使用。台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利,級不另行通知。

#### 開運前菜 APPETIZER

時蔬拌海蜇絲、李白醉雞、 上海烤麩

Combination Platter of Mixed Jellyfish with Seasonal Vegetable in Scallion Oil, Drunken Chicken and Braised Gluten Cube in Shanghai Style

### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼聞香蔥油酥 Combination Platter of Radish Pastry and Scallion Pastry

### 暖胃湯品 SOUP

清燉雞湯(位) Double-boiled Chicken Soup (per pax)

### 功夫主菜 HOT DISH

蒜香排骨 Deep-fried Garlic Pork Rib

京醬肉絲 (附餅皮) Stir-fried Shredded Pork in Black Bean Sauce served with Chinese Crêpe

#### 功夫主菜 HOT DISH

私房酸菜魚(小) Szechuan Sauerkraut Fish (small)

蒜片炒水蓮菜 Stir-fried White Water Snowflake with Sliced Garlic

# 活力主食

揚州炒飯 Fried Rice in Yang Zhou Style

### 幸福甜品 DESSERT

宮廷驢打滾 Red Bean Glutinous Rice Roll topped with Soy Bean Powder

檸檬蘆薈桂花蜜 (位) Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice

## 另可享自製飲品第二杯半價優惠 50% Off 2nd glass of homemade beverage

# 優惠價 NT\$4,288

餐供廳期由2024/12/2(一)—2025/2/12(三)止。 內用套餐需依以原價格酌收10%服務費,酒水飲料另計。 以上優惠無法與其它 行銷活動併行,如有重複請擇一使用。 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利,恝不另行通知。

#### 開運前菜 APPETIZER

### 迎賓彩蝶三星喜

(金黃拌三絲、黑金鑲元寶、野山蒜油爆溪蝦) Combination Platter of Chilled Shredded Vegetarian Abalone with Cordyceps Flower and Shredded Beancurd in Scallion Oil, Chilled Sliced Abalone tossed with Black Truffle Sauce and Crispy River Shrimp tossed with Specialty Garlic Sauce

#### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

步步高升 (干貝蘿蔔糕) Steamed Dynasty Carrot Cake with Conpoy

# 暖胃湯品

富貴什錦燉砂鍋 Stewed Roasted Duck and Smoked Fish with Pig's Stomach, Chinese Ham and Bamboo Shoot in Claypot

#### 功夫主菜 HOT DISH

古早黄金三味雞(佐主廚特製醬)

Poached Chicken served with Trio Combination Homemade Sauce of Minced Garlic in Scallion Oil, Sliced Chili in Supreme Soy Sauce and Spicy Peanut Chili Sauce

#### 功夫主菜 HOT DISH

### 生食干貝佐甘藍 (乾燒) Stir-fried Choy Sum with Scallop

Stir-fried Choy Sum with Scallop in Homemade Spicy Mushroom Sauce

#### 荷塘甘露清蒸龍虎斑 Steamed Dragon Grouper with Homemade Fish Sauce

#### 翠綠豆苗嫩蔗筍 Stir-fried Pea Shoot with Bamboo Shoot and Minced Pickled Chinese Mustard

### 幸福甜品 DESSERT

蛇寶雙星奶皇包(春節限定) Steamed Custard Bun (Festive Special)

## 清潤小吊梨湯(位)

Double-boiled Pear with Snow Fungus and Red Date (per pax)

另可享自製飲品第二杯半價優惠 50% Off 2nd glass of homemade beverage

優惠價 NT\$5,988

餐供廳期由2024/12/2(一)—2025/2/12(三)止。 内用套餐需依以原價格酌收10%服務費,酒水飲料另計。 以上優惠無法與其它 行銷活動併行,如有重複讀擇一使用。 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利,恕不另行通知。

#### 開運前菜 APPFTIZER

心太軟、蜜汁鳳尾魚、 時蔬拌海蜇絲、李白醉雞 Combination Platter of Steamed Red Date stuffed with

Combination Platter of Steamed Red Date stuffed with Glutinous Rice, Crispy Anchovy with Honey Sauce, Mixed Jellyfish with Seasonal Vegetable in Scallion Oil and Drunken Chicken

#### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼淮揚三絲春捲 Combination Platter of Radish Pastry and Crispy Vegetable Spring Roll

### 暖胃湯品 SOUP

清燉雞湯(位) Double-boiled Chicken Soup (per pax)

### 功夫主菜 HOT DISH

蒜香排骨 Deep-fried Garlic Pork Rib

### 雙色蝦仁佐甘藍

Trio Stir-fried Combination of Shrimp in Shanghai Style, Shrimp with Spicy Homemade Sauce and Choy Sum

# 功夫主菜

荷塘甘露清蒸龍虎斑 Steamed Dragon Grouper with Homemade Fish Sauce

> 川味水煮牛肉 Poached Marbled Beef in Szechuan Chili Oil

蟹腿燴絲瓜 Stewed Luffa Gourd with Crab Meat

### 幸福甜品 DESSERT

蛇寶雙星奶皇包(春節限定) Steamed Custard Bun (Festive Special)

清潤小吊梨湯(位) Double-boiled Pear with Snow Fungus and Red Date (per pax)

另可享自製飲品買一送一(壺) Enjoy 1-for-1 Offer on homemade beverage (pot)

優惠價 NT\$9,680

餐供廳期由2024/12/2(一)—2025/2/12(三)止。 內用套餐需依以原價格酌收10%服務費,酒水飲料另計。 以上優惠無法與其它 行銷活動併行,如有重複請擇一使用。 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利,恕不另行通知。

#### 開運前菜 APPETIZER

迎賓彩蝶四喜拼 (金黄拌三絲、黑金鑲元寶、野山蒜油爆溪蝦、 蜜汁鳳尾魚)

Combination Platter of Chilled Shredded Vegetarian Abalone with Cordyceps Flower and Shredded Beancurd in Scallion Oil, Chilled Sliced Abalone tossed with Black Truffle Sauce, Crispy River Shrimp tossed with Specialty Garlic Sauce and Crispy Anchovy with Honey Sauce

### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼聞香蔥油酥 Combination Platter of Radish Pastry and Scallion Pastry

### 暖胃湯品 SOUP

富貴什錦燉砂鍋 Stewed Roasted Duck and Smoked Fish with Pig's Stomach, Chinese Ham and Bamboo Shoot in Claypot

### 功夫主菜 HOT DISH

古早黄金三味雞(佐主廚特製醬)

Poached Chicken served with Trio Combination Homemade Sauce of Minced Garlic in Scallion Oil, Sliced Chili in Supreme Soy Sauce and Spicy Peanut Chili Sauce

#### 功夫主菜 HOT DISH

生食干貝佐甘藍 (乾燒) Stewed Scallop with Choy Sum in Homemade Spicy Mushroom Sauce

上海腰果雙色蝦仁 Combination of Stir-fried Shrimp in Shanghai Style and with Spicy Homemade Sauce served with Crispy Cashew Nut

> 荷塘甘露清蒸龍虎斑 Steamed Dragon Grouper with Homemade Fish Sauce

翠綠豆苗嫩蔗筍 Stir-fried Pea Shoot with Bamboo Shoot and Minced Pickled Chinese Mustard

### 幸福甜品 DESSERT

蛇寶雙星奶皇包(春節限定) Steamed Custard Bun (Festive Special)

清潤小吊梨湯(位) Double-boiled Pear with Snow Fungus and Red Date (per pax)

另可享自製飲品買一送一(壺) Enjoy 1-for-1 Offer on homemade beverage (pot)

優惠價 NT\$12,880

餐供應期由2024/12/2(一)-2025/2/12(三)止。 內用套餐需依以原價格酌收10%服務費,酒水飲料另計。 以上優惠無法與其它 行鑽活動併行,如有重複讀擇一使用。 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利,叙不另行通知。

#### 開運前菜 APPETIZER

心太軟、蜜汁鳳尾魚、香拌三絲、李白醉雞

Combination Platter of Steamed Red Date stuffed with Glutinous Rice, Crispy Anchovy with Honey Sauce, Chilled Shredded Vegetarian Abalone with Cordyceps Flower and Shredded Beancurd and Drunken Chicken

#### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼淮揚三絲春捲 Combination Platter of Radish Pastry and Crispy Vegetable Spring Roll

### 暖胃湯品 SOUP

清燉雞湯 Double-boiled Chicken Soup

### 功夫主菜 HOT DISH

蒜香排骨 Deep-fried Garlic Pork Rib

### 雙色蝦仁佐雙冬

Trio Stir-fried Combination of Shrimp in Shanghai Style, Shrimp with Spicy Homemade Sauce and Seasonal Vegetable

# 功夫主菜

黑胡椒爆炒牛菲力 Black Pepper Beef Fillet

荷塘甘露清蒸龍虎斑 Steamed Dragon Grouper with Homemade Fish Sauce

干貝燴絲瓜 Stewed Luffa Gourd with Conpoy

### 幸福甜品 DESSERT

蛇寶雙星奶皇包(春節限定) Steamed Custard Bun (Festive Special)

清潤小吊梨湯(位) Double-boiled Pear with Snow Fungus and Red Date (per pax)

## 另可享自製飲品買一送一(壺) Enjoy 1-for-1 Offer on homemade beverage (pot)

# 優惠價 NT\$12,880

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#### 開運前菜 APPETIZER

#### 迎賓彩蝶四喜拼 (金黃拌三絲、黑金鑲元寶、野山蒜油爆溪蝦、 蜜汁鳳尾魚)

Combination Platter of Chilled Shredded Vegetarian Abalone with Cordyceps Flower and Shredded Beancurd in Scallion Oil, Chilled Sliced Abalone tossed with Black Truffle Sauce, Crispy River Shrimp tossed with Specialty Garlic Sauce and Crispy Anchovy with Honey Sauce

### 招牌手作點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包(八色) Specialty Dynasty Xiao Long Bao (8 flavors)

招牌蘿蔔絲酥餅拼聞香蔥油酥 Combination Platter of Radish Pastry and Scallion Pastry

### 暖胃湯品 SOUP

富貴什錦燉砂鍋 Stewed Roasted Duck and Smoked Fish with Pig's Stomach, Chinese Ham and Bamboo Shoot in Claypot

### 功夫主菜 HOT DISH

### 古早黄金三味雞(佐主廚特製醬)

Poached Chicken served with Trio Combination Homemade Sauce of Minced Garlic in Scallion Oil, Sliced Chili in Supreme Soy Sauce and Spicy Peanut Chili Sauce

#### 功夫主菜 HOT DISH

#### 生食干貝佐甘藍(乾燒) Stewed Scallop with Choy Sum in Homemade Spicy Mushroom Sauce

姥姥紅燒肉(附荷葉夾) Braised Pork Belly in Shanghai Style served with Lotus Leaf Bun

#### 松露蒸蛋龍虎斑 Steamed Dragon Grouper with Black Truffle Steamed Egg

#### 翠綠豆苗嫩蔗筍 Stir-fried Pea Shoot with Bamboo Shoot and Minced Pickled Chinese Mustard

### 幸福甜品 DESSERT

蛇寶雙星奶皇包(春節限定) Steamed Custard Bun (Festive Special)

#### 清潤小吊梨湯(位) Double-boiled Pear with Snow Fungus and Red Date (per pax)

另可享自製飲品買一送一(壺) Enjoy 1-for-1 Offer on homemade beverage (pot)

## 優惠價 NT\$15,880

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