



2 PAX SET MENU



APPETIZER

Duo Combination Platter (Choose TWO)

Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber
with Minced Garlic / Braised Gluten Cube in Shanghai Style /
Drunken Chicken (+\$125) / Crispy Anchovy with Honey Sauce (+\$70)

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors)
Radish Pastry / Scallion Pastry / Pan-fried Shanghai Pork Bun (Choose ONE)

HOT DISH (Choose TWO)

Deep-fried Garlic Pork Rib / Deep-fried Pork Rib tossed with Mayonnaise / Sweet and Sour Fish / Stir-fried Crispy Dough Fritters stuffed with Seafood Paste with Kung Pao Sauce

SEASONAL VEGETABLE (Choose ONE)

Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake with Sliced Garlic / Stir-fried Preserved Vegetable with Edamame and Beancurd Skin / Poached Chinese Spinach with Garlic in Superior Broth

MAIN (Choose ONE)

La Mian served with Double-boiled Chicken Soup / Fried Rice in Yang Zhou Style / Wok-fried Rice Cake with Salted Meat and Preserved Vegetable

DESSERT (Choose TWO)

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice / Red Bean Glutinous Rice Roll topped with Soy Bean Powder / Chilled Almond Tofu with Fresh Fruits (+\$40/serving) / Black Sesame Glutinous Rice Ball in Fermented Rice Wine with Egg Drop (+\$30/serving)

BEVERAGE (Choose TWO)

Coke / Sprite / Calpis / Roselle Sour Plum Juice / Water Chestnut Drink

NT\$1,788

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4 PAX SET MENU



APPETIZER

Trio Combination Platter (Choose THREE)

Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber with Minced Garlic / Braised Gluten Cube in Shanghai Style / Steamed Red Date stuffed with Glutinous Rice / Drunken Chicken (+\$125) / Crispy Anchovy with Honey Sauce (+\$70)

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors)

Radish Pastry / Scallion Pastry / Baked Shanghai BBQ Pork Pastry (Choose ONE)

SOUP (Choose ONE)

Diced Fish with Vegetable and Bamboo Shoot Soup / Seafood Hot and Sour Soup

HOT DISH (Choose THREE)

Stir-fried Shredded Meat with Onion and Scallion (Choice of Beef or Pork) / Deep-fried Garlic Pork Rib / Stir-fried Shredded Pork in Black Bean Sauce served with Chinese Crêpe / Sweet and Sour Fish / Poached Sliced Fish in Szechuan Chili Oil (+\$250) / Szechuan Sauerkraut Fish (+\$250)

SEASONAL VEGETABLE (Choose ONE)

Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake with Sliced Garlic / Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable (+\$40) / Stir-fried Luffa Gourd with Conpoy (+\$60)

MAIN (Choose ONE)

Wok-fried Rice Cake with Salted Meat and Preserved Vegetable / Stir-fried La Mian with Shredded Pork and Black Fungus / Fried Rice in Yang Zhou Style / Fried Rice in Shanghai Style

DESSERT

Pan-fried Pumpkin Pastry / Red Bean Glutinous Rice Roll topped with Soy Bean Powder / Pan-fried Pancake with Red Bean Paste (Choose ONE)

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice / Black Sesame Glutinous Rice Ball in Fermented Rice Wine with Egg Drop / Double-boiled Pear with Snow Fungus and Red Date / Chilled Almond Tofu with Fresh Fruits (Choose FOUR)

BEVERAGE (Choose FOUR)

Coke / Sprite / Calpis / Roselle Sour Plum Juice / Water Chestnut Drink / Fresh Pineapple Apple Juice (+\$30) / Lemon and Guava Juice (+\$30)

NT\$3,888

8 PAX SET MENU



APPETIZER

Combination Platter of Steamed Red Date stuffed with Glutinous Rice, Mixed Jellyfish with Seasonal Vegetable in Scallion Oil, Braised Gluten Cube in Shanghai Style and Drunken Chicken

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors)

Combination Platter of Radish Pastry and Baked Shanghai BBQ Pork Pastry

SOUP

Double-boiled Chicken Soup

HOT DISH

Braised Pork Belly in Shanghai Style
Stir-fried Crispy Dough Fritters stuffed with Seafood Paste with Kung Pao Sauce
Steamed Dragon Grouper with Homemade Fish Sauce
Poached Marbled Beef in Szechuan Chili Oil

SEASONAL VEGETABLE

Poached Chinese Spinach with Garlic in Superior Broth

DESSERT

Pan-fried Pancake with Red Bean Paste
Double-boiled Pear with Snow Fungus and Red Date (per pax)

BEVERAGE

Roselle Sour Plum Juice

NT\$8,988

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10 PAX SET MENU



APPETIZER

Combination Platter of Crispy Anchovy with Honey Sauce, Stewed Bamboo Shoot in Oyster Sauce, Mixed Jellyfish with Seasonal Vegetable in Scallion Oil and Drunken Chicken

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors)

Combination Platter of Radish Pastry and Baked Shanghai BBQ Pork Pastry

SOUP

Double-boiled Chicken Soup

HOT DISH

Deep-fried Garlic Pork Rib

Black Pepper Beef Fillet

Steamed Dragon Grouper wih Black Truffle Steamed Egg

Braised Pork Belly in Shanghai Style

SEASONAL VEGETABLE

Stir-fried Pea Shoot with Bamboo Shoot and Minced Pickled Chinese Mustard

DESSERT

Pan-fried Pancake with Red Bean Paste
Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice (per pax)

BEVERAGE

Roselle Sour Plum Juice

NT\$11,888