



神仙乾坤燒鵝 四吃 Cantonese Roasted Goose, Prepared in Four Styles

第一吃 - 片皮鵝附三色餅皮 (各四片)

(菠菜汁馬告餅皮 / 全麥老麵餅皮 / 紅蘿蔔刺蔥餅皮)

First Style

Roasted Goose with Homemade Pancake

(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 松露鵝油拌細米粉

Second Style

Stewed Rice Noodle in Goose Oil and Truffle Sauce

第三吃 - 桂花冰梅醬鵝腿

Third Style

Roasted Goose Leg with Plum and Osmanthus Sauce

第四吃 - 烈火津白濃鵝湯

Fourth Style

Double Boiled Goose Bone Soup with Cabbage and Tofu

NT\$4,380+10% /全隻 (限量供應，須三天前預訂)

- 茶資每人 NT\$90 起。
- 自備酒水服務費：葡萄酒每瓶 NT\$500 元；烈酒每瓶 NT\$800 元。
- 若是您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。
- 本飯店使用非基因改良的豆類製品。
- 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

- Minimum tea fee NT\$90.
- Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
- Please let us know if you have and special dietary requirements, food allergies or food intolerances.
- This hotel does NOT use GMO Bean products.
- The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark, and Spain.