



## 粵鴨享亮

MOONLIGHT ROASTED DUCK SET MENU

NT\$3,999+10%

### 片皮烤鴨附三色餅皮(菠菜馬告、紅蘿蔔刺蔥、全麥老麵 各四片)

Roasted Duck Fillet with Homemade Pancake (Spinach with Mountain Pepper / Carrot with Scallion / Whole Wheat with Old Dough)

維持傳統古法，選用3公斤的櫻桃鴨，依添料、醃製、風乾、上醋水、烘烤、淋油等多道程序進行料理，最不同的是我們使用百萬級的旋風烤箱控制中心溫度78度，使烤鴨皮脆肉多汁，搭配加入梅子酒與蘋果汁的招牌甜麵醬外，還加入復古風特色，讓懷舊滋味再升級，新增客家風味的楓糖金蒜醬，配料也同步升級，運用14種香料調製的麻辣醬拌入酸菜，鹹、麻、香的味蕾停留在口中、將日本蘿蔔切條泡入自製蜂蜜洛神汁中醃上2天，酸甜微辣脆口的一道美味小菜，將跳跳糖裹上花生粉，入口後在嘴裡翩翩起舞，化解鴨皮油膩之餘，細緻甜味更增加花生香氣，泰式口味的青木瓜絲，不僅開胃爽口也翻玩片皮鴨蹦出新滋味。

### 茶油炆焗雙脯

Stir Fried Duck Fillet with Superior Pork with Tea Oil and Ginger

### 海皇八珍豆腐煲

Braised Assorted Seafood with Chu Hou Sauce in Clay Pot

### 濃湯津白鴨架細麵湯

Double Boiled Duck Bone Soup with Dried Small Shrimps and Noodle

### XO醬臘味叉燒炒飯

Stir Fried Rice with BBQ Pork, Chinese Sausage and X.O Sauce

### 蝦乾鴨油炒時蔬

Stir Fried Seasonal Vegetables with Dried Shrimps in Duck Oil

### 黑芝麻雪山流沙包

Baked Sesame Custard Buns with Egg Yolks

·週一至週四中午限定。

·以上價格皆以新台幣計算，需另加10%服務費。

·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。

·Limited to Monday to Thursday noon.

·All prices are in TWD and subject to a 10% service charge.

·Please let us know if you have any special dietary requirements, food allergies or food intolerances.

·This Hotel does NOT use GMO Bean products.