

醉月樓

廣式十全

烤鴨宴

- ◆ 十全烤鴨三吃
- ◆ 六道主廚私房菜
- ◆ 六道廣式點心
- ◆ 合時甜湯
- ◆ 中式香茗

\$4800 +10%

【品宴。細嚐】

廣式十全烤鴨宴

經典菜式 復刻新滋味

含「片皮鴨」、「蝦皇菜園老鴨煲」、「老甕野菜醬燒鴨」，此十全係指色勻、型美、質佳、皮脆、肉嫩、汁多、鮮美、氣香、味足且不膩口。另附6道主廚私房菜、6道廣式點心、合時甜湯及中式香茗，以粵菜為基底，融中華各大菜系與台灣在地之飲食特色，提供精緻細膩的用餐美學。

十全烤鴨三吃

1. 廣式片皮鴨 皮酥肉嫩的好滋味

以超過10種中藥材和辛香料調製的獨門配料醃製24小時，歷經10小時風乾，再以明爐烘烤，上桌前澆淋上滾燙的熱油，成品脆度絕佳、肉質細嫩、滋味純厚，色、香、味兼備。



取一只饊餅皮，將甜麵醬、桂花醬以二比一混合後，加上蔥段與片皮鴨，捲成烤鴨餅，甜麵醬滿是豆香、麥香與酯香，與桂花醬細緻優雅的氣息相結合，碰撞出甜中帶鹹的滋味。

2. 蝦皇菜園老鴨煲 醇厚鮮爽交融 精華粹煉

採用上等老母雞、鴨肉、赤肉、豬大骨等鮮甜食材慢火熬煮8小時以上，形成飽含豐富膠原蛋白的上等高湯，佐以手工捶打的爽口蝦皇餃與鮮嫩鴨肉，後由娃娃菜與古法筍干點綴，濃郁與清爽並存，口口驚豔的煙波獨創湯品！

3. 老甕野菜醬燒鴨 創意翻轉百年珍膳 饒氣十足

酸、甜、辣、香一次擁有！將慈禧太后鍾愛的臭豆腐、鮮嫩多汁鴨肉、主廚獨門泡菜絕妙搭配。以大火翻炒均勻裹上醬汁，迅速保留食材鮮味。畫龍點睛的酸甜泡菜，清爽解膩，讓人停不下來的必吃珍饈。



主廚私房菜

鴨肉特色菜

翠盞野果炒鴨條 <div>Stir Fried Shredded Duck Wrapped on Lettuce</div>	320
農家櫻蝦炒鴨鬆 <div>Stir Fried Duck and Sakura Wrapped on Romaine Lettuce</div>	320
廣式煲鴨粥 <div>Cantonese Congee with Duck</div>	320

雞

川味口水雞 <div>Boiled Chicken with Home-made Sauce</div>	320
玫瑰豉油雞 <div>Marinated Chicken</div>	280
花雕杏菇滑雞煲 <div>Stewed Chicken and King Oyster Mushroom with Hua Diao Wine</div>	320
蜀川宮保炒雞丁 <div>Sautéed Chicken Preserved Egg and Mushroom with Chili Sauce</div>	330
糖醋咕咾雞 <div>Stir Fried Chicken and Pineapple with Sweet and Sour Sauce</div>	320
左宗棠雞球 <div>Stir Fried Fillet of Chicken with Seasoning</div>	320
椰汁芋香滑雞煲 <div>Stewed Chicken with Taro in Casserole</div>	320

牛

蜀川風味水煮牛 ^(美國) <div>Poached Slice of U.S Beef with Spicy Oil</div>	330
滑蛋牛肉 ^(紐西蘭) <div>Stir Fried Sliced of N.Z Beef with Egg</div>	300
蠔油炒牛肉 ^(紐西蘭) <div>Stir Fried Slice of N.Z Beef and Kale with Oyster Sauce</div>	320
沙茶牛肉粉絲煲 ^(紐西蘭) <div>Stir Fried Slice of N.Z Beef and Crystal Noodle with Satay</div>	360
紅酒牛腩煲 ^(紐西蘭) <div>Braised N.Z Beef Belly with Red Wine Sauce</div>	340

豚

芝香野味里肌柳 <div>Wok Fried Pork Tenderloin with Deep Fried Burdock Wire</div>	360
波羅蜜汁咕咾肉 <div>Stir Fried Pork and Pineapple with Sweet and Sour Sauce</div>	320
老醃梅菜香扣肉 <div>Braised Pork Belly with Marinated Vegetable Hakka Style</div>	300
麻油豬松板 <div>Sesame Oil Matsusaka Pork</div>	320
無錫爛子排 <div>Braised Spare Rib of Pork with Natural Gravy</div>	320
君度橙花排 <div>Sautéed Pork Rib with Orange Sauce</div>	320
椒鹽嫩子排 <div>Deep Fried Pork Rib with Salty Pepper</div>	320
四季炸肥腸 <div>Deep Fried Pig Intestines and Green Beans with Salty Pepper</div>	320

蔬

櫻花蝦炒高麗菜 <div>Stir Fried Cabbage with Sakura Shrimp</div>	300
清炒時令蔬 <div>Sautéed Seasonal Vegetable</div>	270
金沙美人腿 <div>Wok Fried Water Bamboo with Chopped Salty Egg Yolk</div>	300
北菇燒豆腐 <div>Stewed Tofu with Black Mushroom</div>	300
薑汁炒芥蘭 <div>Sautéed Kale with Ginger Juice</div>	280
金沙脆苦瓜 <div>Wok Fried Bitter Melon with Chopped Salty Egg Yolk</div>	280
漁香茄子煲 <div>Stewed Eggplant with Spicy Meat Sauce</div>	300
竹笙扒絲瓜 <div>Sautéed Loofah with Bamboo Fungus</div>	320

鮮

涼拌海蜇皮 <div>Chilled Marinated Jelly Fish</div>	280
新加坡胡椒蝦 <div>Wok Fried Shrimp with Black Pepper</div>	360
避風塘海蝦 <div>Deep Fried Shrimp with Sun-dried Chili and Minced Garlic</div>	360
沙茶銀絲蝦煲 <div>Stir Fried Shrimp and Crystal Noodle with Satay Sauce</div>	360
干貝醬燒魚瓦片 <div>Sautéed Fillet of Fish with Seasonal Vegetable</div>	340
鹹魚雞粒豆腐煲 <div>Stewed Diced Bean Curd with Salty Fish and Diced Chicken</div>	300
蟹粉海味豆腐煲 <div>Stewed Bean Curd with Crab Roe on Clay Pot</div>	320
蒜椒蒸國宴魚 （半隻） <div>Steamed National Banquet Fish with Home-made Sauce</div>	360
漁村椒麻魚瓦片 <div>Oil Poached Fillet of Fish with Chili Sauce</div>	360
避風塘花枝 <div>Deep Fried Squid with Sun-dried Chili and Minced Garlic</div>	300
避風塘海鯛魚 <div>Deep Fried Fillet of Snapper with Sun-dried Chili and Minced Garlic</div>	320
七味丁香魚 <div>Deep Fried Silver Anchovy with Togarashi</div>	300

飯麵湯

乾炒牛肉河粉 ^(紐西蘭) <div>Stir Fried Rice Sheet with Sliced N.Z Beef</div>	300
蟹肉龍牙燒伊麵 <div>Stir Fried E-Fu Noodle with Crab Meat</div>	300
鹹魚雞粒炒飯 <div>Fried Rice with Salty Fish and Diced Chicken</div>	290
南瓜炒米粉 <div>Stewed Vermicelli with Pumpkin</div>	280

XO醬炒蘿蔔糕 <div>Wok Fried Turnip Cake with Chili Sauce</div>	280
羅漢齋素炒飯 <div>Fried Rice with Vegetable (Vegetarian)</div>	290
廣式炒飯 <div>Fried Rice Cantonese Style</div>	290
瑤柱絲瓜魚蓉粥 <div>Fish Congee with Dry Scallop</div>	300
竹笙上素湯 <div>Bamboo Pith Soup (Vegetarian)</div>	280

鹹點

麻婆櫻桃鴨香包 <div>Steamed Duck Bun with Mapo Sauce</div>	150
阿婆京蔥鴨香包 <div>Steamed Duck Bun with Spring Onion</div>	150
瑤柱蠔皇芋頭糕 <div>Steamed Taro Cake</div>	130
燕液蝦餃皇 <div>Steamed Shrimp Dumpling</div>	150
海龍燒賣皇 <div>Steamed Pork Dumpling with Shrimp</div>	150
樹子蒸肉排 <div>Steamed Pork Rib with Tree Seeds</div>	140
柱候蒸鳳爪 <div>Steamed Chicken Paw with Black Bean Sauce</div>	130
百花珍珠丸 <div>Steamed Pork Rice Ball</div>	130
蠔汁叉燒包 <div>Steamed Barbecued Pork Bun</div>	130
臘味蘿蔔糕 <div>Wok Fried Turnip Cake Air Dried Meat</div>	140
韭菜花枝餅 <div>Wok Fried Squid Paste with Shrimp Paste and Chive</div>	150
起鳳叉燒酥 <div>Baked Barbecued Pork Puff</div>	160
鮮蝦腐皮捲 <div>Deep Fried Bean Curd Skin Roll with Shrimp</div>	160
韭黃鮮蝦春捲 <div>Spring Roll Stuffed with Shrimp and Yellow Chive</div>	140

甜點

黃金流沙包 <div>Steamed Sweet Cream Buns</div>	150
椰汁紅豆糕 <div>Sweeten Red Bean Cake</div>	90

以上價格須加10%服務費
自備酒水須酌收酒水服務費
(紅白酒NT\$300/瓶、烈酒NT\$500/瓶)

All prices are subject to 10% service charge.
An additional charge is needed for self brought wine
NT\$300 / bottle & liquor NT\$500 / bottle.