



醉月樓尾牙春酒桌菜 YEAR-END & SPRING TABLE MENU

開胃首碟

Shanghainese Appetizers

花雕醉香雞/鎮江水晶肉/乾扁四季豆/辣炒干絲/醬汁蘿蔔/香拌蜆皮

Drunken Chicken, Shanghai Style Jellyed Pork, Fried Green Beans with Chili Sauce,
Sautéed Dried Bean Curd, Preserved Turnips, Jellyed Fish Dressed with Shredded Turnip

羊肚菌燉獅子頭

Double-boiled Pork Meat with Mushroom

茄汁大明蝦

Braised King Prawns in Tomato Sauce

西滷肉扣玉鮑

Abalone with Shredded Fish Skin, Egg, Pork and Shrimps

蔥燒無錫排骨

Braised Pork Ribs with Green Onions

花雕雞油蒸海石斑

Steamed Grouper with Chinese "Hua Tiao" Wine

蘆筍百合彩椒炒腰果

Sautéed Asparagus with Lily and Cashew Nuts

特色菜飯條

Deep-fried Sticky Rice with Ham

蘿蔔絲酥餅

Baked Shredded Turnip Puffs

繽紛水果盤

Seasonal Fresh Fruit Platter

酒釀芝麻湯糰

Traditional Black Sesame Dumpling Soup

每桌10位 NT\$26,888 外加一成服務費
每桌含紅酒兩瓶

NT\$26,888 per Table of 10 Persons Subject to 10% Service Charge
Including Two Bottles of Red Wine



辣味食材 Contains spicy ingredient



堅果類食材 Contains nuts



若無特別註明，本菜單所使用之豬肉產地皆為台灣

Unless otherwise noted, all the pork we use in this menu is Taiwan pork.



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開胃首碟 ●

Shanghainese Appetizers

紹興醉雞/油爆活蝦/五香燻魚/苔條腰果/雪菜燒豆板/西芹蜆頭

Drunken Chicken, Stir-Fried Shrimp with Sweet Tomato Sauce, Smoked Mandarin Fish, Cashew with Seaweed, Salty Vegetables with Broad Beans, Jellyed Fish Head with Celery

羊肚菌花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Porcini Mushrooms

醬炒鮮鮑干貝 🌶️

Sautéed Fresh Scallops and Abalone with X.O. Chili Sauce

蝦籽蔥燒大烏參

Braised Sea Cucumber with Scallions and Shrimp Roe

外婆紅燒肉佐荷葉夾 ●

Braised Pork Belly with Egg in Black Soy Sauce

蔥油鮮露蒸海石斑

Steamed Grouper with Soy Sauce and Green Onion

金湯蟲草燴津白

Braised Pumpkin with Black Soya Beans

蘿蔔絲酥餅 🍪

Baked Shredded Turnip Puffs

全年豐收水果盤

Seasonal Fresh Fruit Platter

三色心太軟

Black Bear Honey Glazed Red Dates with Glutinous Rice

紅棗蓮子燉雪耳

Double-boiled Lotus Seeds and Red Dates with Fresh Snow Fungus

每桌10位 NT\$30,888 外加一成服務費

每桌含紅酒兩瓶

NT\$30,888 per Table of 10 Persons Subject to 10% Service Charge

Including Two Bottles of Red Wine

🌶️ 辣味食材 Contains spicy ingredient

● 堅果類食材 Contains nuts

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Shanghainese Appetizers

寧式鱔糊/鳳尾子魚/油爆活蝦/西芹蜆頭/翡翠椒麻雞/蜜汁火腿

Fried Eel with Soybean Sauce, Long-tailed Anchovy, Stir-fried Shrimp with Sweet Tomato Sauce,
Crispy Jellyfish Head with Celery, Spicy Chicken with Green Onion, Steamed Ham with Honey Sauce

滬江佛跳牆盅

Double-boiled Fish Maw, Scallop, Abalone, Chicken Wing Tendons

X.O. 醬干貝拚金沙蝦

Sautéed Fresh Scallops with XO Chili Sauce and King Prawn

鮑魚鮮汁燒豆腐

Braised Abalone with Tofu

醬汁蒸海石斑

Fillet of Grouper with Garlic and Bean Curd

南乳排骨

Braised Pork with Fermented Bean Curd

金果百合炒蘆筍

Sautéed Asparagus with Fresh Lily and Ginkgo Nuts

蘿蔔絲酥餅

Baked Shredded Turnip Puffs

金棗紅豆抹茶鬆糕花

Steamed Cake with Red Bean and Kumquat

全年豐收水果盤

Seasonal Fresh Fruit Platter

椰汁燉燕窩

Double-boiled Bird's Nest with Coconut Milk

每桌10位 NT\$33,888 外加一成服務費

每桌含紅酒兩瓶

NT\$33,888 per Table of 10 Persons Subject to 10% Service Charge

Including Two Bottles of Red Wine

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