

# 醉月獻禮 · 母親節滬式經典饗宴

## Mother's Day Tribute: A Classic Shanghainese Celebration

### 首碟 Appetizers

蟹粉水晶凍 🍷

Jellied Crab Meat

烏魚蛋皮沙拉

Mullet Roe and Egg Crepe Salad

桂花棗花

Osmanthus-Glaze Red Dates

### 主菜 Main Courses

玉豆竹筴海皇燴燕窩椰盅

Braised Bird's Nest with Seafood, Snow Fungus and Bamboo Pith Served in Coconut Shell

芙蓉松露國王大蝦

Wok-Fried King Prawns with Truffle and Egg White

黑蒜牛柳粒佐粢飯條

Diced Beef Tenderloin with Black Garlic and Crispy Glutinous Rice Stick

花菇鮑魚燒刺參

Braised Abalone with Sea Cucumber and Mushroom

彩椒山藥炒百合

Sautéed Chinese Yam with Lily and Bell Pepper

蟹粉鮮蝦小籠包 🍷

Steamed Pork Dumpling with Shrimp and Crab Roe

### 甜品 Desserts

寶島鮮果盤

Seasonal Fruit Platter

紅棗枸杞燉銀耳

Double-Boiled Wolfberry and Red Dates with Fresh Snow Fungus

每位 NT\$3,680 per person 🍷 1,840

以上價格需外加一成服務費 Above price is subject to 10% service charge

🍷 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

如果您對某些食物過敏或有特殊要求，請提前告知我們的服務員。

Please advise our staff if you have any food allergies or special dietary requirements in advance.