



廖晉輝 x 陳建太郎 雙廚聯演

A Four Hands Culinary Journey by Chef Liew & Chef Kentaro

期間限定 11/15~16

四川飯店名菜棒棒雞 
播椒皮蛋豆腐佐魚子醬 
果醋紅蜆花 

Chilled Steamed Chicken with spicy Sesame Sauce
Tofu with Shishito Chilli and Century Egg Topped with Caviar
Marinated Red Jelly Fish with Fruit Vinegar

白釀腐乳海鮮酸辣湯佐秘制蟹黃醬 
Seafood Hot & Sour Soup Infused with Fermented White Bean Curd
with Home-made Crab Meat Sauce

宮保醬淋軟殼龍蝦襯西施玉蛋白 
Soft-shell Lobster on A Silken Egg White Bed,
Finished with Signature Kung Pao Sauce

黑松露青椒日本鹿兒島A5和牛排
Stir-fried Green Peppers and Slow-cooked Japanese Kagoshima
A5 Wagyu Beef with Black Truffle

陳麻婆豆腐綴花膠星斑捲 
Fish Maw Rolled in Red Grouper,
Complemented by Chen's Mapo Tofu
(Stir-fried Tofu in Hot Szechwan Pepper-flavoured Meat Sauce and 3-year Aged Bean
Paste from Pi Du District in Cheng Du, China)

鮮果杏仁豆腐伴琥珀流心球 
Chilled Almond Pudding with Fresh Fruits,
Paired with Molten Walnut Puff

每位NT\$3,580 需外加一成服務費  1790
NT\$3,580 per person and 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.

 含海鮮 Seafood

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 香格里拉會點數兌換 / Shangri-la Points Redemption.

本活動可享指定銀行信用卡最低9折起優惠。 Maximum 10% discount applies to credit card benefit