



香宮

Shang Palace

主廚 廖晉輝



SHANGHAI PAVILION

主廚 許忠賢



主廚 邱龍俊

滬粵雅饌 · 三廚匯藝

*Haute Feast Featuring Shanghai & Canton
Tri-Chef Showcase*

★ 台北首演 The Premiere 16 Oct. (Thu.) - 18 Oct. (Sat.)

套餐 *Chefs' Tasting Set Menu*: 每位NT\$2,880 per person (1440)

菜色亦可單點 *À la carte options available*

本活動可享指定銀行信用卡最低9折起優惠，實際折扣以各發卡銀行提供之優惠為準。
Enjoy exclusive credit card offers - up to 10% off with selected banks. Discounts vary by bank.



台南「醉月樓」許忠賢主廚
Chef Ken Hsu of Shanghai Pavilion, Tainan

前菜 Appetizer

楠西。梅汁醉膏蟹

Crab Marinated in Plum Juice and Hao Diao Wine

單點NT\$1,280 per dish /640

湯品 Soup

黑蒜。瑤柱。霸王盅

Double-boiled Chicken Soup with Scallop and Black Garlic

單點NT\$680 per dish /340



新北「望月樓」邱龍俊主廚
Chef Ken Chiu of Moon Pavilion, New Taipei City

主菜 Main Course

巴蜀。蟹肉。脆皮翅

Spicy Crispy-fried Chicken Wing Stuffed with Crabmeat and Glutinous Rice

單點每隻NT\$580 each /290

蠔皇。斑球。香檳茸

Stir-fried Tiger Grouper Fillet with Shampignon Mushroom in Oyster Sauce

單點NT\$880 per dish /440



台北「香宮」廖晉輝主廚
Chef Chin-Fei Liew of Shang Palace, Taipei

主菜 Main Course

黃金。X.O.醬。軟龍尾

Sautéed Soft-shell Lobster Tail in Salted Egg Mixed with Homemade Spicy X.O. Sauce

單點NT\$880 per dish /440

甜點 Dessert

香栗。焦糖。燉鮮奶

Chestnut Caramel Pudding

單點每份NT\$180 each /90

新北「Asia49」調酒團隊
Bartending Team of Asia 49, New Taipei City

特調無酒精飲品 Crafted Mocktail

桂花。薑汁。包種茶

Pouchong Tea with Osmanthus and Ginger