



星級匠心·味啟醉月

A Michelin-Starred Sichuan Feast Awaits

3/29-30 午間廚藝教室 Lunch Cooking Class Menu

〈示範菜色〉

蒜泥雲白肉 🌶️ 🍷

Steamed Sliced Pork with Spicy Garlic Sauce

乾燒蝦仁 🌶️

Stir-fried Shrimps with Chilli Sauce

四川飯店名菜棒棒雞 🍌 / 烏魚子椒麻米線

Chilled Steamed Chicken with Spicy Sesame Sauce

Mullet Roe with Spicy Peppercorn Rice Noodles

黑松露紅燒海參 🍷

Stewed Sea Cucumber with Black Truffle Mayonnaise

酸辣腐皮魚 🌶️ 🍷

Fish in Sour and Spicy Sauce with Fresh Yuba

和牛陳麻婆豆腐 🌶️ 🍌 🍷

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 with Wagyu Beef

四川時果冰粉 🍌

Chilled Szechwan Jelly with Seasonal Fruits

每位\$3,980元外加一成服務費 🍷 1,990

NT\$3,980 per person subject to 10% service charge

此套餐不適用於任何折扣優惠

This set menu is not eligible for any discount program

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.

🍌 堅果類 Contains nuts 🌶️ 內含辣味食材 Contains spicy ingredient

🍷 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



啤酒頭釀造
TAIWAN HEAD BREWERS