



天香樓

Happy Mother's Day

溫馨五月天菜單



5/01-05/11/12 | 四日限定

Available on 4 Special Days

天香杭饌桌宴

| 前菜 |

五味鮑魚 · 花雕醉雞 · 紅燒烤麩

Fresh Abalone in Spicy Sauce · Drunken Chicken · Baked Bean Curd

| 佐餐酒 |

天香精釀紹興酒

Tien Hsiang Lo Shaoxing Wine

| 杭饌 |

茶蔬子母雙龍蝦

Stir Fried River Shrimps with "Long Ching" Tea and Lobster Salad

翡翠蹄筋米刺參

Slowly Braised Tendons and Sea Cucumber in Brown Sauce

白酒蛤蜊鮮時筍

Braised Bamboo Shoot with Clams in White Wine

精釀火腿海星斑

Stewed Spotted Grouper and Ham with "Shao Xing" Wine

| 湯 |

火胸獅頭燉花膠

Chicken Stock with Stewed Lion Head Meatball and Fish Maw

| 主菜 |

花雕罐香東坡肉

Slow Braised Pork "Don-Po" Style with Steamed Rice

| 甜點 |

精緻時令鮮水果

Seasonal Fresh Fruit Plate

上海相思豆鬆糕

Steamed Red Bean Rice Cake

桔香酒釀小湯圓

Sweet Fermented Rice Soup with Sesame Rice Ball and Osmanthus

每桌五人NT\$ **14,800** +10%

5 Persons Per Table At NT\$14,800 + 10% Service Charge

5/01-05/11/12 | 四日限定

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天香杭饌桌宴

| 前菜 |

五味鮑魚·花雕醉雞·浙式燻魚·梅汁番茄·紅燒烤魷
Fresh Abalone in Spicy Sauce · Drunken Chicken
Smoked Grass Carp Maw "Hangzhou" Style
Fresh Tomatoes in Homemade Plum Sauce · Baked Bean Curd

| 佐餐酒 |

天香精釀紹興酒
Tien Hsiang Lo Shaoxing Wine

| 杭饌 |

茶蒸子母雙龍蝦
Stir Fried River Shrimps with "Long Ching" Tea and Lobster Salad

香滷燻雞酥鰻背
Crispy Marinated Chicken and Deep Fried Water Eels served
With Black Vinegar Sauce

翡翠蹄筋米刺參
Slowly Braised Tendons and Sea Cucumber in Brown Sauce

白酒蛤蜊鮮時筍
Braised Bamboo Shoot with Clams in White Wine

精釀火腿海星斑
Stewed Spotted Grouper and Ham with "Shao Xing" Wine

| 湯 |

火腩獅頭燉花膠
Chicken Stock with Stewed Lion Head Meatball and Fish Maw

| 主菜 |

花雕罐香東坡肉
Slow Braised Pork "Don-Po" Style with Steamed Rice

| 甜點 |

精緻時令鮮水果
Seasonal Fresh Fruit Plate
上海相思豆鬆糕
Steamed Red Bean Rice Cake

桔香酒釀小湯圓
Sweet Fermented Rice Soup with Sesame Rice Ball and Osmanthus

每桌十人NT\$ 28,000 +10%

10 Persons Per Table At NT\$28,000 + 10% Service Charge