

悅馬騰飛

套餐 Set Menu

除夕夜

2/16 Dinner

漂亮鴻運七小碟

蘋果烏魚子/脆皮烤乳豬/果醋海蜇絲/花雕酒醉雞/蔭油九孔鮑
桂花釀珍果/豐收腰果仁

Seared mullet roe, sliced apple / Roasted suckling pig / Marinated jellyfish, fruit vinegar
Drunken chicken / Marinated baby abalone
Osmanthus marinated passion fruit / Cashew nut

闔家平安燉雞湯

響螺花膠燉竹絲雞湯

Double boiled black bone chicken broth, sea whelk, conpoy, fish maw, pork tendon

馬躍新春迎財神

松露銀絲金蒜蒸花龍蝦

Steamed lobster, vermicelli, truffle paste, garlic

鮑羅萬象喜迎春

碧綠蟹黃海味鮮、蝦球、烏參、原只鮑

Braised abalone, sea cucumber, prawn, crab meat sauce

馬到成功紫氣牛來

蒜片紫淮山尖椒小牛背

Veal saddle, purple yam, pepper, garlic

年年有餘慶團圓

鮮花椒蟲草花蒸海斑

Steamed grouper fillet, cordyceps flowers, Sichuan pepper, soy sauce

馬蹄聲聲報喜來

羊肚菌金瑤雞湯長年菜

Wok fried mustard green, morel, conpoy, chicken broth

一團和氣賀臨門

鮮干貝臘腸糯米飯

Steamed glutinous rice, scallop, dried shrimp, cured meat

圓滿新歲甜蜜蜜 - 漂亮甜點集

富貴萌駒奶皇包/燕窩酥皮蛋塔/時鮮水果碟

Steamed salted egg yolk bun / Baked egg custard tart, bird's nest

Seasonal fresh fruit platter

套餐包含 精選紅酒1杯或新鮮柳橙汁1杯

1 glass of selected red wine or fresh orange juice

每位 \$4,680 / person

如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐。

If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance.

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元。

All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle.

悅馬騰飛

素食套餐 Vegetarian Set Menu

除夕夜

2/16 Dinner

馬年行大運

松露腐皮蔬/五彩蔬菜卷/烏巢香菇素脆鱈

酸甜汁炸鮮冬菇/桂花釀珍果

Truffle bean curd roll / Assorted vegetable roll / Crispy fried mushroom

Crispy black mushroom, osmanthus honey sauce

Osmanthus marinated passion fruit

財神送賀禮

竹笙津白北菇佛跳牆

Buddha jumps over the wall, Chinese cabbage, taro, mushroom, bamboo pith

薑飛迎喜事

燕窩翠綠百福袋

Steamed vegetable dumpling, bird's nest, blessing bag

馬到又成功

羊肚菌葡汁焗烤羅漢齋

Baked assorted vegetable, morel, mild curry sauce

富貴聚元寶

富貴紅粉菲菲

Steamed vegetable stuffed tomato, sweet and sour sauce

步步又高升

花生香菇紅藜糯米飯

Steamed glutinous rice, red quinoa, peanut, mushroom

年年好運到

松茸冬筍長年菜

Braised bamboo shoot, vegetable, Matsutake mushroom

金銀財滿鉢

圓籠素三寶典

Steamed assorted vegetarian dim sum

甜蜜在心頭

新疆棗皇桂圓銀耳露/椰絲芝麻糯米糍/時鮮水果碟

Sweetened red date soup, longan, white fungus

Sweetened glutinous rice dumpling, black sesame paste, shredded coconut

Seasonal fresh fruit platter

每位 \$3,680 / person

如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐。

If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance.

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元。

All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle.

悅馬騰飛

套餐 Set Menu

蘋果炙烤烏魚子/果醋青絲翠海蜇/枸杞花雕酒醉雞
蔭油醬滷九孔鮑/冰梅桂花釀珍果/焦糖西檸松坂肉
Seared mullet roe, sliced apple / Marinated jellyfish, fruit vinegar
Drunken chicken / Marinated baby abalone, soy garlic
Osmanthus marinated passion fruit / Caramelized pork neck, sliced lemon

黑蒜花膠燉竹絲雞湯

Double boiled black bone chicken broth, fish maw, preserved garlic

松露銀絲金蒜蒸花龍蝦

Steamed lobster, vermicelli, truffle paste, garlic

碧綠蟹黃海皇參味鮑

Braised abalone, sea cucumber, prawn, crab meat sauce

獨子蒜紅酒慢火燉牛腱心

Braised beef shank, sweet chili, crispy garlic

鮮花椒蟲草花蒸海斑

Steamed grouper fillet, cordyceps flower, Szechuan pepper, soy sauce

羊肚菌濃雞湯煨長年菜

Wok fried mustard green, morel, conpoy, chicken broth

古法瑤柱臘味糯米飯

Steamed glutinous rice, conpoy, dried shrimp, cured meat

斑蘭流沙包/燕窩酥皮蛋塔/時鮮水果碟

Pandan salted egg yolk custard bun / Baked egg custard tart, bird's nest
Seasonal fresh fruit platter

每位 \$3,680 / person

如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐。

If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance.

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元。
All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle.

悅馬騰飛

素食套餐 Vegetarian Set Menu

松露腐皮蔬/五彩蔬菜卷/烏巢香菇素脆鱈
酸甜汁炸鮮冬菇/桂花釀珍果

Truffle bean curd roll / Assorted vegetable roll / Crispy fried mushroom
Crispy black mushroom, osmanthus honey sauce
Osmanthus marinated passion fruit

竹笙津白北菇佛跳牆

Buddha jumps over the wall, Chinese cabbage, taro, mushroom, bamboo pith

燕窩翠綠百福袋

Steamed vegetable dumpling, bird's nest, blessing bag

富貴紅粉菲菲

Steamed vegetable stuffed tomato, sweet and sour sauce

花生香菇紅藜糯米飯

Steamed glutinous rice, red quinoa, peanut, mushroom

羊肚菌冬筍長年菜

Braised bamboo shoot, vegetable, morel

圓籠素三寶典

Steamed assorted vegetarian dim sum

新疆棗皇桂圓銀耳露/柳絲芝麻糯米糍/時鮮水果碟

Sweetened red date soup, longan, white fungus

Sweetened glutinous rice dumpling, black sesame paste, shredded coconut
Seasonal fresh fruit platter

每位 \$2,680 / person

如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐。

If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance.

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元。
All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle.

漂亮 PEARL LIANG

悅馬騰飛

桌宴 Table Menu

除夕夜

2/16 Dinner

漂亮鴻運七小碟

蘋果烏魚子/脆皮烤乳豬/果醋海蜇絲/花雕酒醉雞/蔭油九孔鮑
桂花釀珍果/豐收腰果仁

Seared mullet roe, sliced apple / Roasted suckling pig / Marinated jellyfish, fruit vinegar
Drunken chicken / Marinated baby abalone
Osmanthus marinated passion fruit / Cashew nut

闔家平安燉雞湯

響螺花膠燉竹絲雞湯

Double boiled black bone chicken broth, sea whelk, conpoy, fish maw, pork tendon

馬躍新春迎財神

松露銀絲金蒜蒸花龍蝦

Steamed lobster, vermicelli, truffle paste, garlic

鮑羅萬象喜迎春

碧綠蟹黃海味鮮、蝦球、烏參、原只鮑

Braised abalone, sea cucumber, prawn, crab meat sauce

馬到成功紫氣牛來

蒜片紫淮山尖椒小牛背

Veal saddle, purple yam, pepper, garlic

年年有餘慶團圓

鮮花椒蟲草花蒸海斑

Steamed grouper fillet, cordyceps flowers, Sichuan pepper, soy sauce

馬蹄聲聲報喜來

羊肚菌金瑤雞湯長年菜

Wok fried mustard green, morel, conpoy, chicken broth

一團和氣賀臨門

鮮干貝臘腸糯米飯

Steamed glutinous rice, scallop, dried shrimp, cured meat

圓滿新歲甜蜜蜜 - 漂亮甜點集

富貴萌駒奶皇包/燕窩酥皮蛋塔/時鮮水果碟

Steamed salted egg yolk bun / Baked egg custard tart, bird's nest
Seasonal fresh fruit platter

桌宴包含 精選紅酒2瓶 2 bottles of selected red wine

每桌十位 \$48,800 / table (10 persons)

如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐。

If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance.

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元。

All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle.

漂亮 PEARL LIANG

悅馬騰飛

桌宴 Table Menu

蘋果炙烤烏魚子/果醋青絲翠海蠣/枸杞花雕酒醉雞
蔭油醬滷九孔鮑/冰梅桂花釀珍果/焦糖西檸松坂肉
Seared mullet roe, sliced apple / Marinated jellyfish, fruit vinegar
Drunken chicken / Marinated baby abalone, soy garlic
Osmanthus marinated passion fruit / Caramelized pork neck, sliced lemon

黑蒜花膠燉竹絲雞湯

Double boiled black bone chicken broth, fish maw, preserved garlic

松露銀絲金蒜蒸花龍蝦

Steamed lobster, vermicelli, truffle paste, garlic

碧綠蟹黃海皇參味鮑

Braised abalone, sea cucumber, prawn, crab meat sauce

獨子蒜紅酒慢火燉牛腱心

Braised beef shank, sweet chili, crispy garlic

鮮花椒蟲草花蒸海斑

Steamed grouper fillet, cordyceps flower, Szechuan pepper, soy sauce

羊肚菌濃雞湯煨長年菜

Wok fried mustard green, morel, conpoy, chicken broth

古法瑤柱臘味糯米飯

Steamed glutinous rice, conpoy, dried shrimp, cured meat

斑蘭流沙包/燕窩酥皮蛋塔/時鮮水果碟

Pandan salted egg yolk custard bun / Baked egg custard tart, bird's nest
Seasonal fresh fruit platter

每桌十位 \$36,800 / table (10 persons)

如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐。

If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance.

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元。
All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle.