

Y A G E

雅閣

2025 跨年套餐 New Year's Eva Set Menu

魚子醬乳豬件 · 宮保百花脆皮花膠
避風塘羊鞍架 · 南乳吊燒風蟻

Caviar, Suckling Pig, Roasted · Fish Maw, Shrimp Paste, Kong Pao Style, Crispy
Lamb Rack, Garlic, Dried Chili, Wok-fried · Sliced Eel, Red Bean Curd Paste, Wok-fried
Pol Roger NV, France

蟲草花白玉耳燉象拔蚌

Geoduck, Cordyceps, White Fungus, Double-boiled

上湯焗龍蝦

Peng Hu Lobster, Braised in Superior Broth
Kunstler Reisling QbA Trocken, France

經典柱侯醬爆炒安格斯牛柳

U.S. Angus Tenderloin, Chu Hou Paste, Wok-fried
Montagny Joseph Drouhin, Chardonnay, France

鮮百合魚米燴白玉

Garoupa, Lily Bulb, Winter Melon, Braised

六頭鮑魚燒鵝燜飯

Abalone, Roasted Goose, Jasmine Rice, Braised (6-Head)
Rene Lequin-Colin, Santenay Vieilles Vignes, France

金箔燕窩栗子露

Bird's Nest, Chestnut, Double-boiled
Vietti, Moscato d'Asti, Cascinetta, Piemonte, Italy

文華迎美點

Petit Four

\$5,680

每位 Per Person

\$8,180

搭配餐酒 wine pairings

菜單所使用之大豆產品皆為非基因改造，所使用之豬油原產地為台灣，豬肉原產地為台灣、西班牙。

以上所有價格為新台幣含稅價格，外加 10% 服務費。

All dishes contain soybean are prepared exclusively using Non-GMO product. All lards origin is Taiwan. All Pork origin is Taiwan or Spain.
Prices are in Taiwan dollars, inclusive of applicable government taxes and subjected to a 10% service charge.