

仲 夏 晚 間 點 心 饗 宴 SUMMER DIM SUM DELIGHTS

金陵燒乳豬·雲耳拌青瓜·油香烏魚子
Suckling Pig, Roasted·Cucumber, Black Fungus, Sesame Oil, Marinated·
Mullet Roe, Kaoliang Liquor, Leeks, Grilled
<Shimizu Seizaburo Shoten, ZAKU, Ho No Tomo Junmai, Mie-ken
清水清三郎商店作穗乃智純米酒三重縣>

上素金魚餃・蟹肉鮮蝦脆春卷・海膽鮮燒賣 Matsutake Mushroom, Fungus Dumpling, Steamed・Crab Meat, Shrimp Spring Roll, Crispy・ Japanese Sea Urchin, Pork and Shrimp Shu-Mai, Steamed *NV Ferrari Brut, Trento, Trentino Alto Adige, Italy*>

雅閣蝦鮫皇‧甜菜根帶子餃‧松露蛋白蟹肉餃 Fresh Shrimp Dumpling, Steamed‧Beetroot, Shrimp, Pork, Scallop Dumpling, Steamed‧Crab Meat Dumpling, Shrimp, Black Truffle, Egg White, Steamed <Weingut Fred Loimer Grüner Veltliner, Langenlois Kamptal, Austria>

> 柱 侯 牛 腩 扒 時 蔬 (美 國 牛 肉) US Beef Brisket, Seasonal Vegetables, Braised <Bodegas Castano, Solanera, Vinas Viejas, Yecla, Spain>

雅閣炒飯 (烏魚子・櫻花蝦・龍蝦・海鮮) Ya Ge Signature Fried Rice (Mullet Roe, Sakura Shrimps, Lobster, Seafood) <Wolfberries, Chrysanthemum and Dried Longan Tea 杞子菊花桂圓茶>

> 香芒楊枝甘露 Mango, Pomelo, Sago Cream

> > **2,080** 每位 per person

> > > 1,380

加價搭配餐酒和茶 Supplement for wine and tea pairings 僅限週一至週四晚間供應 Available for dinner from Mondays to Thursdays only

以上所有價格為新台幣含稅價格,外加 10% 服務費。若您有任何飲食上的特殊需求,務請事先告知我們的服務人員。 自備酒水服務費,葡萄酒、烈酒每瓶 NTD 1,000。