

Y A G E
雅閣

Michelin-Starred Gastronomic Staycation Dinner Set Menu
米其林食尚之旅晚間套餐

泡椒小黃瓜 · 大紅燒乳豬 · 陳醋海蜇頭
Cucumber, Pickled Peppers, *Marinated* · Suckling Pig, *Roasted*
Jelly Fish, Aged Vinegar, *Marinated*

羊肚菌海螺燉瑤柱甫
Conpoy, Morels, Conch, *Double-boiled*

黃湯白玉星斑柳
Star Garoupa Fillet, Winter Melon, Chicken and Duck Jus, *Steamed*

豉汁百合炒龍蝦球
Boston Lobster, Black Bean Sauce, Lily, *Wok-fried*

6 頭鮑魚伴海參
Abalone, Sea Cucumber, *Braised* (6-Head)

濃湯枸杞浸時蔬
Wolf Berry, Seasonal Vegetables, *Braised in Chicken Jus*

桂花金絲米粉
Conpoy, Crab Meat, Egg, Rice Noodles, *Wok-fried*

香芒楊枝甘露
Mango, Pomelo, Sago Cream

文華迎美點
Petit Fours

菜單將依季節變化調整，恕不另行通知。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 TWD1,000。

Menu selections are subject to change without prior notice. For special dietary requests please ask your server. The corkage per bottle is TWD1,000 for wines and spirits.