



小年夜至初二晚宴菜單 Lunar New Year Eve and The Second Day Dinner Menu

HOT DISH

Au Gratin Oyster with Miso Sauce

信州味噌焗牡蠣

Steam Sea Grouper with Asia Fish Sauce

清蒸玉露海石斑

Duck Cassoulet

南法油封櫻桃鴨

Wok Fried Seasonal Vegetable with X.O Sauce

X.O 炒季節時蔬

Steamed Glutinous rice with Sakura Shrimp & Crab

櫻花蝦紅蟳米糕

Poached baby Chinese cabbage with Dried Scallop Sauce

金湯瑤柱娃娃菜

Sun-dried mushroom Silky Fowl Chicken Soup

冬菇人蔘烏雞湯

Cream of Truffle Squash Soup

松露栗子南瓜湯

COLD DISH

Parma Ham with Figs & Melon

無花果蜜瓜伊比利 火腿

Norway Smoked Fennel Salmon Platter

茴香挪威燻鮭魚

Poached Native Chicken leg with Ginger Dip

薑蔥油雞腿盤

Steam Abalone

清蒸五味九孔鮑

Mullet roe & Pear Canape

東港烏魚子小點

若您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。本餐廳使用台灣豬肉、澳洲牛肉、美國牛肉及紐西蘭牛肉。

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

All the pork we use in this menu is TAIWAN PORK. All the beef we use in this menu is AUSTRALIA BEEF, USDA BEEF and NEW ZEALAND BEEF.



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SEAFOOD AERA

Calamari

現流軟絲

Prawn

海大蝦

Shrimp

白蝦

Mussel

淡菜

Areola Babylon

鳳螺

Daily Catch Crab

時令螃蟹

SALAD BAR

Garden Salad Bowl

田園綜合沙拉盆

Tomato / Red Quinoa / Cucumber / Bell Pepper / Succulent / Bitter Melon

小番茄 / 紅藜麥 / 小黃瓜 / 甜椒 / 石蓮花 / 山苦瓜

Served with Sauces and Toppings

醬汁與配料

Caesar / Thousand Island / Italian Vinaigrette

凱薩 / 千島 / 義大利油醋

Walnut / Pumpkin Seed / Pine Nut / Bacon Bits / Croutons

胡桃 / 南瓜子 / 松子 / 培根碎 / 麵包丁

COLD DISH

Antipasto

義式冷肉起司盤

Cold Cuts / Cheese / Mixed Dried Fruits / Pearl Onions / Cornichons / Duo-Colored Olives / Crackers

冷肉 / 起司 / 綜合果乾 / 迷你洋蔥 / 迷你酸瓜 / 雙色橄欖 / 奇福餅乾

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PIZZA AREA

Deep Fried Platter

酥炸新年拼盤

Spring Roll / Shrimp Cake / Rice Cake

手工春捲 / 蝦餅 / 年糕

Daily Pizza

當日精選披薩

CARVING

Roasted Sucking Pig

節慶爐烤小乳豬

MAIN COURSE

Roasted Spring Chicken with Scallop & Dijon Mustard Seed Sauce

爐烤台灣小土雞・鴨肝・松露紅酒醬汁

Grilled LUMINA Lamb Chop with Dijon Mustard Seed Sauce Half/ Whole

炭烤紐西蘭高地和羊小羔羊排第戎紅酒醬汁 半副 或 整副

Grilled Cod Fish & Scallop with White Wine Sauce

炭烤圓鱈北海道干貝香檳白酒醬汁

Grilled USDA Prime Rib-eye with Dijon Mustard Seed Sauce 8/16oz

炭烤極佳級肋眼牛排第戎紅酒醬汁 或 紅酒醬汁 8 或 16 盎司

Mediterranean-Spiced Horsehead Tilefish on Papillote

地中海香料紙包爐烤爐烤甘鯛

Seafood Club Platter (Au Gratin Lobster, Scallop)

炭烤龍蝦干貝拼盤 (炭烤龍蝦 與 北海道干貝)

Grilled Japan Wagyu Strip-loin 4/ 8 oz

炭烤日本 A5 和牛紐約客紅酒醬汁 4 或 8 盎司

Grand Surf & Turf (Grilled A5 Wagyu Strip-loin 4 oz & Au Gratin Lobster, Scallop)

冷藏和牛海陸總匯 (炭烤冷藏日本A5和牛4盎司・焗烤波士頓龍蝦 與 北海道干貝)

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FRUIT & SWEETS

Tangyuan with Ginger Sweet Soup

薑汁黑糖甜湯圓

Daily Dessert

慕軒手工甜點

Seasonal Fruit Platter

精選水果

Movenpick Ice Cream

莫凡彼冰淇淋

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