

2024 湛露中餐廳 ZHÀN LÙ 商業午間套餐 Business Lunch Set Menu

適用於平日週一至週五 午餐時段 Available from Monday to Friday

商業A餐

蒸籠點心

Steamed Dim Sum Platter 魚子鮮肉燒賣/晶瑩筍尖蝦餃皇/貢菜珍菌粉粿 Siu Mai Topped with Fish Roe Shrimp Dumplings with Bamboo Shoot Steamed Crystal Dumpling with Dried Lettuce Heart and Mixed Mushrooms

酥品點心

Deep-fried Dim Sum Platter 蘿蔔絲酥餅/家鄉菜圃鹹水角 Radish Pastry Deep-fried Glutinous Rice Dumpling Stuffed with Pork and Pickled Radish

> 足料老火例湯 Chef's Daily Soup

私房欖豉醬蒸龍膽班柳 或 香蔥醬爆茭白豬小里肌 (二選一)

> Steamed Giant Grouper with Black Bean Sauce Or

Wok-fried Pork Ribs with Scallion Sauce

XO 醬海鮮炒麵

Wok-fried Noodles with Assorted Seafood inSakura Shrimp X.O. Sauce

冰鎮青檸香茅凍 Lemongrass Jelly with Pandan Sorbet

每位 NT\$ 1,080 另加一成服務費 NT\$ 1,080+10% per person

商業B餐

精選點心三品

Classic Dim Sum Platter 魚子鮮蝦豬肉燒賣/晶瑩筍尖蝦餃皇/韭黃龍膽餃 Siu Mai Topped with Fish Roe Shrimp Dumpling with Bamboo Shoot Giant Grouper and Chives Dumpling

燒味三拼

BBQ Platter 十香玫瑰油雞/脆皮燒腩/淮鹽烤米鴨 Soy Poached Chicken Crispy Pork Belly Roasted Crispy Duck with Black Pepper and Salt

> 足料老火例湯 Chef's Daily Soup

柱侯燜牛腩筋 或 黑松露爆鳳尾蝦 (二選一)

Braised Beef Tendon with Sweet Pepper, Gingko and Celery Or Wok-fried Shrimp with Truffle Sauce

蜜汁叉燒,香蔥脆米炒飯 Char Siu, Wok-fried Rice with Scallion, Vegetables, Boiled Egg and Pickled Cabbage

> 手磨龍皇杏仁茶 Home Milled Sweet Almond Soup

每位 NT\$ 1,280 另加一成服務費 NT\$ 1,280+10% per person

如您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

牛肉產地:澳洲、紐西蘭、美國;豬肉產地:台灣。

Beef Origin: Australia, New Zealand, America; Pork Origin: Taiwan.