



台北四七 | 名人宴

## 招牌三色開胃盤

(紹興醉雞卷/蘿蔔海蜇卷/虎皮酥燒肉)

(Chilled Shaoxing wine-marinated chicken/ Pickled jelly fish rolled with radish/Roasted pork cubes)

## 蟲草花膠燉土雞

Doubled boiled chicken soup with cordyceps flowers & dried scallop and fish maw

## 雪菜麒麟龍虎斑

Steamed dragon tiger striped grouper with bean curd and pickled mustard greens

## 松露芙蓉帝王蟹

Steamed king crab with mushrooms and egg white in truffle flavor

## 大漠風沙豬肋排

Deep-fried pork rib with garlic and dried chilies

## 奶檸中卷炸響鈴

(Stir-fried squid in sour creamy sauce/Deep-fried shrimp paste bean-curd sheet roll)

## 譚府黃燜芽白菜

Braised baby cabbages in Tang' s golden soup

## 福州闊佬海皇飯

Seafood risotto in Fu-Chou style

## 精緻美點映雙輝

(黑芝麻奶酪/蜜汁叉燒酥)

(Black sesame panna cotta/Baked barbecued pork puff with honeydew)

## 寶島季節鮮水果

Seasonal fresh fruit

**\$ 15,000 + 10%服務費 加人加價**

(NTD \$15,000+10% for 10 people)

台北市信義區忠孝東路五段 68 號 47 樓 訂位專線：0287863177



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## 招牌三色開胃盤

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(Chilled Shaoxing wine-marinated chicken/ Pickled jelly fish rolled with radish/Roasted pork cubes)

## 極品金鐘佛跳牆

Double boiled assorted meats in Chinese casserole

## 蔥油銀蘿蒸龍膽

Steamed dragon spotted grouper with scallions and radish cake

## 東江當紅炸子雞

Deep-fried chicken with garlic and pepper salt powder

## 新加坡辣炒螃蟹

Woked crab with chili and onions in Singapore style

## 碧綠黑椒骰子牛

Stir-fried sirloin cubes with oyster mushroom & vegetables and macadamia nuts

## 錦繡蝦球扒時蔬

Braised shrimp paste with vegetables and dried scallop

## 石鍋臘味煲仔飯

Cantonese-style sausages rice in stone pot

## 精緻美點映雙輝

(黑芝麻奶酪/蜜汁叉燒酥)

(Black sesame panna cotta/Baked barbecued pork puff with honeydew)

## 寶島季節鮮水果

Seasonal fresh fruit

**\$ 18,000 + 10%服務費 加人加價**

(NTD \$18,000+10% for 10 people)

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## 迎賓錦繡開胃盤

(紹興醉雞卷/蘿蔔海蜇卷/藍莓山藥凍/虎皮酥燒肉)

(Chilled Shaoxing wine-marinated chicken/ Pickled jelly fish rolled with radish/  
Yam jelly in blueberry sauce/Roasted pork cubes)

## 畏公黃燜蟹肉翅

Braised shark fin & crab meat in Tang' s golden soup

## 花雕蛋白七星斑

Steamed spotted grouper with egg white in high-grade Shaoxing wine

## 金銀蒜蒸活鮑魚

Steamed abalone and radish cake with garlic

## 鵲巢鴛鴦海雙味

(宮保鮮蝦球/XO 醬脆帶子)

(Stir-fried prawns with dried chilli/Sauteed fresh scallop with xo sauce)

## 譚府粽葉飄香骨

Braised pork rib with palm leaf

## 雲丹芙蓉扒時蔬

Braised seasonal vegetables and egg white topped ikura and uni

## 烏魚子海鮮炒飯

Fried rice with seafood and vegetables topped mullet roe

## 精緻美點映雙輝

(蓮子杏仁露/金屋藏嬌)

Lotus seeds with almond milk/Deep-fried glutinous ball stuffed with sweet yolk custard

## 寶島季節鮮水果

Seasonal fresh fruit

**\$ 22,000 + 10%服務費 加人加價**

(NTD \$22,000+10% for 10 people)

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## 迎賓錦繡開胃盤

(紹興醉雞卷/蘿蔔海蜇卷/藍莓山藥凍/虎皮酥燒肉)

(Chilled Shaoxing wine-marinated chicken/ Pickled jelly fish rolled with radish/  
Yam jelly in blueberry sauce/Roasted pork cubes)

## 濃湯干貝燉鳳翼

Braised shark cartilage soup with cordyceps flowers & dried scallop and boneless chicken wings stuffed carrots  
& bamboo shoots and sliced hams

## 潮式煙燻圓鱈魚

Smoked cod fish with Chinese tea & brown sugar in Chaozhou style

## 上湯奶油焗龍蝦

Simmered lobster in chicken broth with butter and mushrooms

## 御膳八旗葫蘆鴨

Steamed cherry valley duck stuffed with shark fin/bamboo shoots/mushrooms/cabbages/abalone/dried scallop

## 招牌鎮江香醋骨

Sweet and sour pork in Zhenjiang vinegar sauce

## 翡翠豆腐扒時蔬

Braised homemade bean curd with seasonal vegetables in broth

## 鮑魚雞粒黃燜飯

Stewed fried rice with diced chicken and abalone in chicken broth

## 精緻美點映雙輝

(堅果核桃露/金箔魚子蛋塔)

(Sweeten walnut milk/Egg tart topped with caviar and edible gold leaf)

## 寶島季節鮮水果

Seasonal fresh fruit

**\$ 25,000 + 10%服務費 加人加價**

(NTD \$25,000+10% for 10 people)

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