

新聞附件 1-

台北寒舍艾美酒店【瑞彩盛年】

2020 年除夕及春節「探索廚房」推薦菜單與「寒舍食譜」桌席菜單

1 樓 探索 廚房	<u>01/24</u> <u>除夕夜</u> 成人每位 3,280 元+10% 兒童每位 1,640 元+10%	沙拉杯 Salad Cup 鮮蝦雞尾酒 Shrimp Cocktail 路易士蟹肉沙拉 Crab Louie Style Salad 西式拌沙拉區 Salad Station 煙燻鮭魚 Smoked Salmon with Condiments 香酥鳳尾魚 Deep-fried Long Tail Fish 麻辣拌肚絲 Shredded Pork Tripe in Chili Sauce  鮮筍炙燒烏魚子 Broiled Air-dried Mullet Roe with Bamboo Shoots 紹興醉元蹄 Marinated Pork Trotter with Shaoxing Wine 麻辣小龍蝦 Spicy Crawfish  西式熱菜 Western Hot Item 明太子焗龍蝦 Gratin Lobster with Cod Roe 牛肝菌濃湯 Porcini Cream Soup 切肉檯 Carving Station 澳洲和牛 Australian Wagyu Beef 海鹽、芥末醬、辣根醬 Sea Salt, Mustard, Horseradish 比薩區 Pizza Station 干貝海鮮披薩 Scallop and Seafood Pizza 瑪格麗特披薩 Margherita Pizza 日式烤肉披薩 Japanese BBQ Pork Pizza 香蕉巧克力披薩 Banana with Chocolate Pizza 炭烤區 Grilled Station 孜然羊排 Cumin Grilled Lamb Chops 金門大蛤蜊 Grilled Giant Clams 安格斯無骨牛小排 Grilled Angus Short Ribs 蒜香大明蝦 Grilled Prawns with Garlic 香茅烤生蠔 Grilled Oysters with Lemongrass 奶油大扇貝 Grilled Fan Scallops with Butter 炭烤區 切肉檯 Grilled Station-Carving 脆皮乳豬 Suckling Pig 乳豬醬、冰梅醬、荷葉夾 Sweet Soy Bean Sauce, Plum Sauce, Steamed Bun 海鮮吧 Seafood Station 藥燉九孔鮑魚 Cooked Abalone with Chinese Herb 現流蟹 Crab
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	法國岩螺 Sea Whelk 蘭花蚌 Arctic Surf Clam 血蛤 Blood Clam 白蝦 Shrimp 燒臘區 BBQ Station 玫瑰油雞 Soy-Poached Chicken 黃金燒鴨 Roasted Duck 粵式臘腸/肝腸 Cantonese Style Sausage and Cantonese Style Liver Sausage 青蔥醬 Spring Onion Sauce 中式熱菜 Chinese Hot Item 麒麟龍虎斑 Steamed Grouper with Ham and Tofu 蟹黃炒年糕 Stir-fried Rice Cake with Pork, Chinese Cabbage and Crab Roe 辣炒波士頓龍蝦鉗 Stir-fried Boston Lobster Claw  瑤柱蟹肉長年菜 Braised Mustard Greens with Dried Scallop and Crab Meat 全家福(銀杏·干貝·烏參·蹄筋) Braised Ginkgo Nut, Scallop, Sea Cucumber, Pork Tendon 富貴筍干扒元蹄 Braised Pork Shank with Bamboo Shoot 麵區 Noodle Station 雞粥水九孔鮑帝王蟹花膠湯 Chicken Rice Congee with King Crab, Abalone and Fish Maw 藥膳蟲草燉烏骨雞 Double-boiled Silky Chicken Soup with Cordyceps Flower and Chinese Herb 御品佛跳牆 Braised Pork Spare Rib, Taro, Mushrooms and Chestnuts 台灣清燉黃牛肉湯 Braised Taiwan Yellow Beef Soup 擔仔肉燥麵或米粉 Danzai Noodles or Rice Noodle 日式鐵板區 Teppanyaki Station 美國安格斯黑牛配鴨肝 Black Angus Beef Ribeye and Duck Liver 野菜天婦羅 Tempura Vegetables 炸蝦天婦羅 Tempura Shrimp 酥炸軟殼蟹 Fried Soft Shell Crab 炸廣島牡蠣 Fried Oysters 當季現撈漁獲 In Season Fish 鮭魚 Salmon 旗魚 Sword Fish 海鱸 Cobia 軟絲 Squid 紅甘魚 Amberjack 天使紅蝦 Argentine Red Shrimp 海鮮丼飯 Seafood Donburi
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		海膽手卷 Sea Urchin Hand Roll 甜點區 Dessert Station 酥炸鳳梨金元寶 Fried Pineapple Dumpling 酥炸紅豆甜年糕 Fried Red Bean Rice Cake 開心果草莓派 Strawberry Pistachio Pie 香料紅酒燴洋梨 Spiced Red Wine Poached Pear 蛋酒醬 Eggnog Sauce 彩色迷你甜甜圈 Mini Donut 榛果巧克力蛋糕 Hazelnut Chocolate Cake 焦糖蜂巢蛋糕 Caramel Honey Cake 莓果奶酪 Panna Cotta, Berry Compote 法式焦糖烤布蕾佐杏仁餅 Crème Brûlée, Almond Tullie 草莓起士蛋糕 Strawberry Cheese Cake 純苦巧克力蛋糕 Dark Chocolate Cake 提拉米蘇泡芙 Tiramisu Puff 糖霜檸檬塔 Lemon Meringue Tart 草莓芭芭蛋糕 Strawberry Baba, Manjari 64% Cream 甘栗水羊羹 Japanese Chestnut Red Bean Jelly 香草須布斯特 Vanilla Chiboust Cake 起士奶油核桃塔 Walnut Tart with Mascarpone Cream 開心果草莓奶油蛋糕 Pistachio Strawberry Butter Cream Cake 草莓紅豆大福 Strawberry Red Bean Rice Dumpling Sweet Soup 楊枝甘露 Mango Pomelo Sago 紅豆甜湯圓 Sweet Red Bean Soup, Traditional Tang Yuan Soft Serve Ice Cream 手作抹茶霜淇淋 Green Tea Soft Serve Ice Cream Live Station 法式煎薄餅 Crêpe
1 樓 探索 廚房	<u>01/25-01/26</u> <u>初一至初二</u> 午晚餐 成人每位 2,280+10% 兒童每位 1,140 元+10%	沙拉杯 Salad Cup 鮮蝦雞尾酒 Shrimp Cocktail 路易士蟹肉沙拉 Crab Louie Style Salad 煙燻鮭魚 Smoked Salmon with Condiments 西式拌沙拉區 Salad Station 蔓越莓花椰菜沙拉佐優格醬 Cranberry and Cauliflower Salad with Yogurt Dressing 野菇朝鮮薊沙拉 Mushroom and Artichoke Salad 美國蘆筍佐核桃醬汁 Giant Asparagus with Walnut Dressing 香酥鳳尾魚 Deep-fried Long Tail Fish 紹興醉元蹄 Marinated Pork Trotter with Shaoxing Wine 麻辣拌肚絲 Shredded Pork Tripe in Chili Sauce  西式熱菜 Western Hot Item

	牛肝菌濃湯 Porcini Cream Soup 切肉檯 Carving Station 澳洲和牛 Australian Wagyu Beef 海鹽、芥末醬、辣根醬 Sea Salt, Mustard, Horseradish 明太子焗大蝦 Gratin Prawn with Cod Roe 燒臘區 BBQ Station 黃金燒鴨 Roasted Duck 黑椒烤松阪豬 Roasted Pork Neck with Black Pepper 玫瑰油雞 Soy-Poached Chicken 乳豬醬、冰梅醬、青蔥醬 Sweet Soy Bean Sauce, Plum Sauce, Steamed Bun, Spring Onion Sauce 比薩區 Pizza Station 海鮮披薩 Seafood Pizza 瑪格麗特披薩 Margherita Pizza 日式烤肉披薩 Japanese BBQ Pork Pizza 香蕉巧克力披薩 Banana with Chocolate Pizza 炭烤區 Grilled Station 海鮮咖哩 Seafood Curry 牛肉咖哩 Beef Curry 薑黃飯 Turmeric Rice 烤餅 Naan Bread 孜然羊排 Cumin Grilled Lamb Chops 醬烤戰斧豬 Grilled Pork Chop 美國無骨牛小排 Grilled Short Rib 奶油大扇貝 Grilled Fan Scallop with Butter 干貝串 Grilled Scallop 一夜干 Grilled Salted Seasonal Fish 海鮮吧 Seafood Station 法國岩螺 Sea Whelk 現流蟹 Crab 蘭花棒 Arctic Surf Clam 智利淡菜 Mussle 白蝦 Shrimp 中式熱菜 Chinese Hot Item 麒麟蒸鮮魚 Steamed Grouper with Ham and Tofu 團圓炒年糕 Stir-fried Rice Cake with Pork and Chinese Cabbage 湖南臘肉炒鮮蔬 Stir-fried Seasonal Vegetables with Hunan Style Smoked Pork 瑤柱蟹肉長年菜 Braised Mustard Greens with Dried Scallop and Crab Meat
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	全家福(銀杏.干貝.烏參.蹄筋) Braised Ginkgo Nut, Scallop, Sea Cucumber, Pork Tendon 富貴筍干扒元蹄 Braised Pork Shank with Baboo Shoot 麵區 Noodle Station 藥膳排骨湯 Pork Spare Rib and Chinese Harbal Soup 清燉牛肉湯 Braised Beef Soup 鮑魚人參香菇雞湯 Mushroom, Ginseng and Abalone Chicken Soup 茶碗蒸 *蟹肉棒.蝦仁.銀杏 Japanese Style Steamed Egg *Crab Stick, Shrimp, Ginkgo Nut 擔仔肉燥麵或米粉 Danzai Noodles or Rice Noodle 日式鐵板區 Teppanyaki Station 美國安格斯黑牛 Black Angus Beef Ribeye 野菜天婦羅 Tempura Vegetables 炸蝦天婦羅 Tempura Shrimp 廣島牡蠣 Tempura Oyster 炸軟殼蟹 Fried Soft-Shell Crabs 當季現撈漁獲 In Season Fish 現流櫻花蝦 Sergestid Shrimp 鮭魚 Salmon 鮪魚 Tuna 旗魚 Sword Fish 軟絲 Squid 鮮撈活魚 Daily Fish 散壽司 Chirashi Sushi 綜合壽司 Assorted Sushi 炙燒握壽司 Aburi Nigiri 鮭魚卵鮮蝦蘆筍手卷 Salmon Roe, Shrimp and Asparagus Hand Roll 甜點區 炸年糕 Fried Sweet Rice Cake Dessert Station 葡式蛋塔 Brown Sugar Mochi Egg Tart 巴西起司球 Pão de Queijo 香草莓果聖荷諾 Vanilla Berry Saint Honoré 熔岩巧克力 Chocolate Fondant 香草醬 Vanilla Sauce 鮮奶油 Whipped Cream 起士馬德蕾 Cheese Madeleine 莓果奶酪 Panna Cotta, Berry Compote 法式焦糖烤布蕾 Crème Brûlée 草莓起士蛋糕 Strawberry Cheese Cake 純苦巧克力蛋糕 Dark Chocolate Cake 經典提拉米蘇 Classic Tiramisu 草莓檸檬巧克力杯 Strawberry Lemon Chocolate Cup
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		草莓泡芙 Strawberry Puff 咖啡栗子蛋糕捲 Chestnut Coffee Cake Roll 草莓芭芭蛋糕 Strawberry Baba Cake 起士奶油核桃塔 Walnut Tart with Mascarpone Cream 開心果草莓蛋糕 Pistachio Sponge, Strawberry Butter Cream 雪莓娘 Custard Rice Dumpling, Strawberry
詳情或預定請洽02 6622 8018		

2 樓 寒舍 食譜	<u>01/24</u> <u>除夕夜</u> 10 人/每桌 52,800+10% 5 人/每桌 28,800+10%	寒舍艾美開味集 蟹粉黃金豆腐煲、寒舍碌鵝、化皮乳豬件、鎮江醋骨 欖菜四季豆、避風塘飛卷、XO 醬蘿蔔糕、烏魚子鮮筍 老饕海味松茸佛跳牆 炸釀蟹鉗伴海膽焗蟹盒 明爐雙醬寶貝先知鴨 石澳梅菜蔥燒龍蝦鮮露 日本吉品乾鮑燴關東刺參 砵酒乾煎百花釀龍虎斑 香露八珍福袋雞盅 大湖草莓砂糖橘 官燕烘烤香滑布甸
	<u>01/23-01/29</u> <u>小年夜至初五</u> <u>午晚餐</u> (除夕晚餐不適用) 10 人/每桌 32,800+10% 5 人/每桌 16,400+10%	寒舍艾美開味集 燒肉磚、酥脆春花卷、蒜香中卷、滷水千層耳 胡麻松葉蟹鉗帆立貝沙拉 羊肚菌松茸燉響螺花膠 三蔥生抽爆炒美人蝦 翡翠蠔汁鮑魚扣黃玉參 避風塘雞翼伴山楂陳醋骨 冬菜油鹽水浸龍虎斑 碧綠彩椒山藥河塘蔬 北海道干貝燒賣/山藥麻吉燒 寶島四季鮮水果 沉香陳皮紅豆沙露(熱)
詳情或預定請洽02 6622 8018		