

寒舍食譜米其林推薦餐廳美食內用菜單
Le Meridien Taipei PLUS 7000 Package – My Humble House Set Menu

燒味拼盤
油雞/叉燒/海蜇

"Assorted Barbecue Platter"

Soya Chicken, Barbecued Pork, Jellyfish Salad

雞粥燉竹笙

Double-boiled Bamboo Pith with Chicken Congee

芝士焗龍蝦伊麵

Gratin Lobster with Cheese and E-fu Noodle

鮮露白灼牛

Boiled Sliced Beef with Scallion and Soya Sauce

酸菜水煮高山鱸

Boiled Sea Bass with Preserved Pickled Mustard

原湯野菌娃娃菜

Braised Baby Cabbage Hearts and Mushrooms with Supreme Broth

寶島四季鮮水果

Seasonal Fruit

楊枝甘露蜜

Sweetened Sago Soup with Mango

每位 3,500 新台幣元，外加 10%服務費

NT\$ 3,500per person subject to a 10% service charge

本菜單所使用豬肉來自於台灣，牛肉來自於美國

The origin of the pork used in this menu is from Taiwan and beef is from United States

我們歡迎賓客詢問對餐點使用食材的任何問題。若您有特殊飲食習慣、對某些食物過敏或不適應症，請事先告知服務人員，讓服務人員能針對您的需求提供您更加完美的用餐經驗

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

西式極上盛宴五星外帶餐點菜單

Le Meridien Taipei PLUS 7000 Package – Western Cuisine/Take-out Menu

南非活鮑與帝王蟹佐地中海式白酒油醋沙拉

Abalone and King Crab Salad with Vinaigrette

香辣墨西哥風味焗活龍蝦佐辣蕃茄肉醬細扁麵 TW

Grilled Lobster with Cheese and Chipotle

Spicy Tomato and Pork Linguine

慢煮美國帶骨牛小排及松露洋芋 US

Sous-Vide U.S. Beef Short Ribs with Truffle Potato

義式生火腿麝香葡萄 FR

Parma-ham with Muscat Platter

蒙布朗甜點盒

Mont Blanc

本菜單所使用牛肉和豬肉來自於: -US-美國 -TW-台灣 -FR-法國

The origin of the beef and pork used in this menu is from: US- United States -TW-Taiwan -FR- France

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中式極上盛宴五星外帶餐點菜單

Le Meridien Taipei PLUS 7000 Package – Chinese Cuisine/Take-out Menu

燒臘三拼

油雞、叉燒 TW、燒鴨

"Assorted Barbecue Platter"

Soya Chicken, Barbecued Pork, Roasted Duck

南乳西施牛 US

Braised Beef Short Rib with Fermented Bean Curd Paste

欖菜波士頓龍蝦佐美人腿

Wok-fried Lobster with Macadamia Nuts, Water Bamboo Shoot and Pickled Olive

梅菜肉絲蒸石佬魚 TW

Steamed Azurio Tuskfish with Preserved Mustard Greens, Shredded Pork and Soy

蔭油臘味蛋炒飯 TW, ES

Fried Rice with Chinese Sausage and Eggs in Aged Thick Soya Sauce

蛤蜊鮮筍燉子排盅 TW

Braised Bamboo Shoots Soup with Pork Ribs and Clam

本菜單所使用牛肉和豬肉來自於: -US-美國 -TW-台灣 -ES-西班牙

The origin of the beef and pork used in this menu is from: US- United States -TW-Taiwan -ES- Spain

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