嚴選台灣在地飼養櫻桃鴨
以十數種香料
及多道工法掛爐慢火烘烤
直至外皮酥脆油亮
鴨肉汁多鮮嫩

# 明爐香烤片皮鴨
# Roasted Peking Duck

附餅皮｜蔥段｜黃瓜段｜特製甜麵醬
with Thin Pancake, Scallion, Cucumber, Sweet Bean Sauce
續點餅皮(6張)$90/每份｜續點蔥段或黃瓜段 $30/每份

雙人套餐 半隻 $1800
Set Menu for 2 Per / Half

四人套餐 整隻 $3500
Set Menu for 4 Per / Whole

六人套餐 整隻 $5080
Set Menu for 6 Per / Whole

## 第二吃 升級三吃加價 $200

Two Courses (Choose one)

**老虎醬鴨架**
Stir-Fried Duck Frame with Spicy Flavor Sauce
香辣嘲嘴 欲罷不能

**三杯鴨架骨**
Stir-Fried Duck Frame with Three-Cup Sauce
鮮香濃郁 復刻經典

**十三香酥鴨架**
Fried Duck Frame with Thirteen Spices
酥香吮指 下酒良伴

Three Courses +$200

**高麗菜酸鴨架湯**
Duck Soup Frame with Dried Cabbage
菊島風味 酸甜解膩

**秘製胡椒鴨架湯**
Duck Soup Frame with Pepper
湯清肉香 溫潤暖胃

**生菜包鴨鬆** 續點生菜(5片)$90/每份
Stir-Fried Duck Wrapped in Lettuce
鑊氣十足 清甜爽口

**港式明爐剁鴨盤** $520/每份(4分之1隻)，限量供應
Roasted Duck

烤鴨套餐為預約制，敬請於二日前預訂。服務費10%另計。
餐點內容得依季節更換調整，並以現場實際供應為準；如對某種食材過敏、不適或特殊要求請告訴服務人員。

## 開胃涼菜 Appetizers

苦盡甘來｜醋溜雲耳｜香芒金瓜
Bitter Gourd with Pickled Plum,
Wood Ear Mushroom in Vinegar Sauce,
Pumpkin Salad in Mango Sauce

## 主廚特色菜 Signture Dish

五選二(六人套餐選二)

**澎湖花菜干牛肉**
Stir-Fried Beef with Dried Cauliflower

**梅汁焗子排**
Spare Ribs with Plum Sauce

**香蔥雞腿卷**
Corn Chicken with Scallion Sauce

**龍虎斑魚卷**
Steamed Giant Grouper Roll with Douchi

**黃金海鮮煲**
Assorted Seafood with Pumpkin in Casserole

## 四季時蔬 Vegetable Dish

五選一(六人套餐選一)

**金銀蛋絲瓜**
Stir-Fried Loofah with Salted Egg and Century Egg

**金沙綠竹筍**
Stir-Friend Bamboo Shoot with Salted Egg

**鹹蛋嫩苦瓜**
Stir-Fried Bitter Melon with Salted Egg

**櫻花蝦高麗菜**
Stir-Fried Cabbage with Sakura Shrimps

**蒜茸花椰菜**
Stir-Fried Broccoli with Garlic Sacue

## 菊島風味甜品 Dessert

任選一份/位

**風茹蓮子銀耳露** (熱/冷)
Local Fong Ru Tea with White Fungus and Lotus Seeds

**金瓜雪蓮西米露** (僅供冷飲)
Coconut Milk with Pumpkin and Sago

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