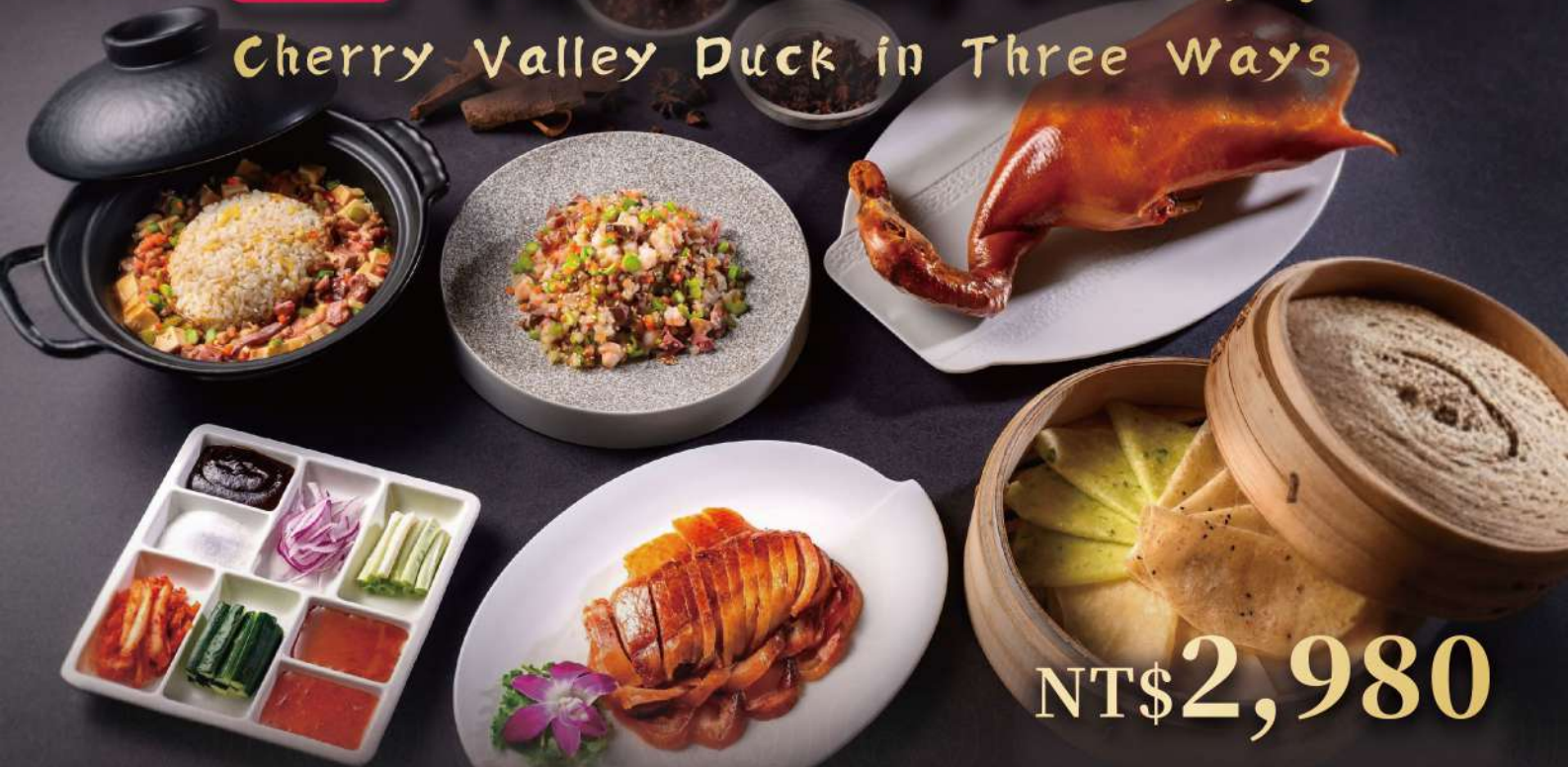




御品
呈獻

櫻桃鴨三饗

Cherry Valley Duck in Three Ways



NT\$2,980

嚴選肉質細緻、油脂分布均勻特選三公斤重的宜蘭櫻桃鴨，經主廚精準掌控火候烘烤，呈現外皮酥脆、肉質鮮嫩且油潤不膩的經典風味。

Selected 3kg Yilan Cherry Valley Duck, prized for its delicate texture and even marbling, expertly roasted to achieve crispy skin, tender meat, and a rich yet refined flavor.

【一吃】經典片皮鴨捲餅 【First Course】Classic Peking Duck Wraps

現切酥脆鴨皮，搭配三款風味餅皮(原味/青蔥/紅麴)

依喜好佐以八款精選配料：小黃瓜條、青蔥段、韓式泡菜、紅洋蔥絲、梅子醬、甜辣醬、白砂糖及主廚特製鴨醬
Served with three varieties of pancakes (Plain, Scallion, and Red Yeast Rice) and selected condiments, including cucumber, scallion, kimchi, plum sauce, and the chef's signature duck sauce.

【二吃】鮮蝦鴨鬆生菜包 【Second Course】Savory Duck and Shrimp Lettuce Wraps

鴨肉細切拌炒，融合新鮮蝦仁切丁，增添彈嫩口感與鮮甜風味，搭配爽脆生菜包裹入口，清爽不膩、層次豐富。

Finely minced duck stir-fried with fresh diced shrimp, wrapped in crisp lettuce for a refreshing combination of savory flavor and delicate texture.

【三吃】麻香鴨絲澆頭飯 【Third Course】Sichuan Spiced Shredded Duck Rice Bowl

鴨肉細絲以特製麻香醬汁慢火烹調，香氣濃郁、微麻回甘，澆淋於熱騰騰白飯之上，鹹香入味，為整體饗宴劃下圓滿句點。

Tender shredded duck slow-cooked in the chef's signature Sichuan-style spiced sauce, served over steamed rice for a rich, savory flavor with a delicate peppery finish.



脆皮先知鴨

Crispy Roast Duckling



NT\$1,380



嚴選肉質細嫩、約50天飼養之優質幼鴨，經主廚以多款辛香料與新鮮蔬菜醃製，層層入味後，於熟成室低溫風乾七日，使鴨皮緊緻、油脂分布均勻。爐烤前均勻塗抹特製脆皮醋水，入爐以高溫烘烤至金黃酥脆，成就外皮酥香、內裡鮮嫩多汁的經典風味，展現傳統燒味工藝的精髓與風味平衡。

Premium 50-day duckling, marinated with spices and vegetables, then air-dried for seven days. Roasted to golden crisp perfection with succulent, tender meat. A refined expression of traditional Cantonese roasting craftsmanship.

