

# victoria

## 迎賓碟

Appetizer Platter

塔香烏魚子 / 紅露醉鮮鮑 / 麻辣燻汾蹄 / 彩艷冰番茄

## 蒜茸蒸活龍蝦

steamed lobster with chopped garlic

## 梅肉伊比利豬

Plum meat Iberian pig

## 野泡山椒斑球

Grouper Sliced Ball with Pepper

## 羊肚菌菊花盅

Morchella Soup with Tofu

## 腐竹瑤柱時蔬

Bean curd scallops and vegetables

## 蛋酒香海鮮麵

Old Wine Egg Flavored Seafood Noodles

## 焦糖西米布甸

Baked Sago Custard Pudding Recipe

套餐NT\$2,000+10%/位

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## 迎賓碟

Appetizer Platter

魚子醬干貝 / 焦糖松阪肉 / 百花煎蝦餅 / 泡薑椒皮蛋

## 薑蔥龍蝦撈麵

Baked Lobster with Ginger Scallion Sauce

## 舒肥無骨牛排

Sous Vide Boneless beef

## 花雕芙蓉虎斑

steamed egg and grouper with Huadiao Wine

## 牛肝菌燉鮑魚

Stewed abalone with porcini mushrooms

## 野生蛤蜊鮮蔬

Wild clams and vegetables

## 松露蟹肉蒸餃

Steamed Dumplings with Truffle Crabmeat

## 陳皮絲紅豆沙

Tangerine Peel and Red Bean Paste

套餐NT\$2,500+10%/位

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## 雙喜五品碟

Appetizer Platter

焦糖松阪肉 / 紅露醉雞腿  
塔香烏魚子 / 麻辣燻汾蹄 / 彩艷鮮番茄

## 港式明爐片皮鴨

Hong Kong Style Roast Duck

## 金銀蒜香大鮮蝦

Steamed Shrimp With Minced Garlic

## 蝦籽花菇扣鮑魚

Braised Abalone and Mushroom with shrimp roe

## 秘製極汁醬鴛鴦排

Roasted Beef and Fried Pork  
with Chef Special Sauce

## 野泡山椒浸斑件

Grouper Sliced With Pepper

## 芋香鴨架米粉湯

Duck Bone Soup with Taro and Rice Vermicelli

## 瑤柱濃湯浸時蔬

Seasonal vegetables soaked in thick soup

## 酥烤蜜汁叉燒酥

Honey BBQ Pork puff Pastry

## 寶島季節水果

Seasonal Fruit

桌菜NT\$20,000+10%/10位

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## 雙囍迎賓碟

Appetizer Platter

蒜苗烏魚子 / 焦糖松阪肉  
紅露醉鵝肉 / XO醬海蜇花 / 泡薑椒皮蛋

## 綠蔬松子鮮帶子

Fresh scallops with green vegetables and pine nuts

## 薑蔥活龍蝦撈麵

Baked Lobster with Ginger Scallion Sauce

## 菜膽軟排燉鮑魚

Stewed Abalone with Vegetables

## 碧綠虎掌扣烏參

Braised Sea Cucumber with Vegetables

## 舒肥紅酒牛小排

Sous Vide Beef Short Ribs with Red Wine Sauce

## 花雕芙蓉虎斑球

Steamed Egg and Grouper Fish  
with Huadiao Wine

## 腐竹瑤柱煨鮮蔬

Yuba scallops simmer seasonal vegetables

## 拆蟹肉魚子燒賣

Crab Steamed FISH Roe Siomai

## 紅棗杞子燉桃膠

Red date and Snow Fungus Peach Gum Sweet Soup

桌菜NT\$25,000+10%/10位