



XI GARDEN
Chinese Cuisine

雙喜

午間套餐

Lunch Set

迎賓碟

Appetizer Platter

川耳海蜇頭 · 薑蔥嫩雞腿

焦糖松版肉 · 桂花蘿蔔糕

米香乾燒海大蝦

Stir-Fried Prawn with Fermented Rice

鮮奶蟹肉南瓜羹

Pumpkin Soup with Crab Meat

陳皮香醋嫩子排

Fried Spare Ribs in Chinese Black Vinegar Sauce and Tangerine Peel

XO鴨絲炆伊麵

Stir-Fried Duck Meat with Noodles and XO Sauce

芋香奶酪

Taro Cheese Pudding

寶島季節水果

Seasonal Fruit

NT\$ 1,680+10%/位

本餐廳使用台灣豬肉、台灣鴨肉、台灣雞肉

All the pork we use in this menu is TAIWAN PORK.

All the duck we use in this menu is TAIWAN DUCK.

All the chicken we use in this menu is TAIWAN CHICKEN.

Victoria



XI GARDEN
Chinese Cuisine

雙喜

晚間套餐

Dinner Set

迎賓碟

Appetizer Platter

醋薑椒皮蛋 · 百花煎蝦餅 · 紅露醉鮑魚 · 清檸松阪豬

金沙麥片焗大蝦

Stir-Fried Prawn in Salted Egg Yolk with Oat

上湯瑤柱菊花盅

Double-Boiled Chicken Soup with Scallop And Tofu

蟹粉琵琶煎豆腐

Pan-Fried Tofu with Crab Meat And Crab roe

荔枝醋栗咕咾肉

Sweet And Sour Pork with Lychee Sauce

陳皮豉汁蒸斑件

Steamed Grouper Sliced with Mandarin Peel and Black Bean Sauce

海苔烏魚子炒飯

Fried Rice with Mullet Roe and Dried Seaweed

黑金流沙包

Cream Custard Buns

季節水果

Seasonal Fruit

NT\$1,980+10%/位

本餐廳使用台灣豬肉、台灣雞肉

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香煎鮮干貝 · 秘製黑叉燒
紅露醉雞腿 · 蟹肉魚卵塔

上湯芝士焗龍蝦

Steamed Lobster with Cheese Sauce

羊肚菌鮑魚燉雞

Stewed Chicken Soup with Abalone And Morels

牛肝菌蛤蜊勝瓜

Simmer Loofah With Clams and Dried Porcini Mushroom

香蔥松子和牛飯

Fried Rice with Wagyu And Pine Nuts

陳皮紅豆沙

Sweet Red Bean Soup with Tangerine Peel

寶島季節水果

Seasonal Fruit

NT\$2,380+10%/位

本餐廳使用台灣豬肉、台灣雞肉、澳洲牛肉

All the pork we use in this menu is TAIWAN PORK.

All the chicken we use in this menu is TAIWAN CHICKEN.

All the beef we use in this menu is AUSTRALIA BEEF.

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晚間套餐

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迎賓碟

Appetizer Platter

松露蟹肉餃 · 芝心百花丸 ·
蜜汁黑叉燒 · 魚子醬干貝

奶油蟹粉焗龍蝦

Baked Lobster with Butter and Crab Meat

鮑汁玉參燴鮑魚

Braise Sea Cucumbers and Abalone

四季三蔥和牛粒

Fried Wagyu with Onions

鮮麻藤椒龍膽斑

Steamed Gentian Grouper with Vine Pepper

蟲草蝦乾炒蘆筍

Fried Asparagus with Cordyceps and Dried Shrimp

雙喜招牌臘味飯

Steamed Sticky Rice with Chinese Sausages

生磨杏汁併奶皇流沙球

Almond Milk and Salted Egg Yolk Ball

寶島季節水果

Seasonal Fruit

NT\$2,680+10%/位

本餐廳使用台灣豬肉、澳洲牛肉

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XI GARDEN
Chinese Cuisine

雙喜

午間桌菜

Lunch

雙喜四品碟

Appetizer Platter

五味鮮中卷 · XO海蜇花 · 焦糖松版肉 · 醋薑椒皮蛋

松露蒜蒸蝴蝶蝦

Steamed Shrimp with Garlic And Truffle

雙喜鴻運脆皮雞

Deep-Fried Crispy Chicken

花雕鳳脂蒸斑件

Steamed King Grouper with Huadiao Wine

迷迭香烤嫩子排

Deep-Fried Pork Ribs with Rosemary

藥膳野菌燉大鴨

Stewed Duck Soup with Chinese Herbal and Mushroom

荷葉珍珠糯米雞

Steamed Glutinous Rice with Chinese Preserved Sausage

寶島季節水果盤

Fresh Fruit

NT\$ 16,800+10%/10位

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XI GARDEN
Chinese Cuisine

雙喜

晚間桌菜

Dinner

迎賓四品碟

Appetizer Platter

焦糖松版肉 · 紅露醉雞腿

鳳凰魚子捲 · 金沙炒魚皮

港式片皮鴨/斬鴨腿

Xi Garden Roasted Duck/ Chop Duck Legs

酒釀乾燒海大蝦

Stir-Fried Prawn with Fermented Rice

蝦籽花菇扣鮑魚

Braised Abalone with Mushroom and Shrimp Roe

X.O.鴨甫炒帆立貝

Stir-Fried Duck Meat with Scallops

野泡山椒浸斑件

Steamed Grouper Sliced with Pepper

芋香鴨架米粉湯

Duck Bone Soup With Taro and Rice Vermicelli

吻魚鴨油浸時蔬

Stir-Fried Vegetables with Whitebait

酥烤蜜汁叉燒酥

Honey BBQ Pork Puff Pastry

寶島季節水果盤

Fresh Fruit

NT\$19,800+10%/10位

本餐廳使用台灣豬肉、台灣鴨肉、台灣雞肉

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午間桌菜

Lunch

迎賓四品碟

Appetizer Platter

梅酒凍番茄 · 豉油叉燒皇

果香烏魚子 · 百花煎蝦餅

薑蔥活龍蝦撈麵

Baked Lobster with Ginger Scallion Sauce

蠔皇烏參扣鮑魚

Braised Sea Cucumber and Abalone With Vegetables

秘製極汁鴛鴦排

Stir-Fried Ribs And Beef with Special Chinese Black Vinegar Sauce

蒜子糯米椒斑件

Steamed Grouper with Garlic and Sweet Chili

金華砂鍋燉土雞

Stewed Chicken Soup with Jinhua Ham and Vegetables

松露干貝蒸燒賣

Steamed Sim-Mai with Scallops and Truffle

焦糖西米布甸併季節水果

Baked Tapioca Custard and Fresh Fruit

NT\$23,800+10%/10位

本餐廳使用台灣豬肉、台灣雞肉、澳洲牛肉

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Chinese Cuisine

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晚間桌菜

Dinner

迎賓四品碟

Appetizer Platter

伊比利叉燒 · 魚子醬干貝

蟲草拌牛肚 · 紅露醉鮑魚

松露芝士活龍蝦

Baked Lobster with Truffle Cheese Sauce

花膠干貝濃雞湯

Double-Boiled Chicken Soup with Scallop And Fish Maws

綠蔬鵝掌燴玉參

Braised Sea Cucumber with Goosefoot And Vegetables

紅酒舒肥和牛頰

Braised Beef Cheek with Red Wine Sauce

陳皮豉汁蒸紅條

Steamed Red Grouper with Black Bean Sauce

蟹粉浸季節時蔬

Stir-Fried Vegetable With Crab Roe

圓籠金箔鮮蝦餃

Steamed Shrimp Dumplings

生磨燕窩杏仁茶

Almond Milk with Bird Nest

寶島季節水果盤

Fresh Fruit

NT\$26,800+10%/10位

本餐廳使用台灣豬肉、台灣雞肉、澳洲牛肉

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All the beef we use in this menu is AUSTRALIA BEEF.

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