

醉月套餐 TSUE YUEH Set Menu

(供應時間 Served 11:00-14:30 17:30-20:00)

開胃菜沙拉
appetizer salad

今日湯品
daily soup

烏魚子糙米燉飯佐海蝦及綠蘆筍

pan fried mullet roe brown rice risotto with prawn and green asparagus

帕達諾乳酪軟絲糙米燉飯佐低溫調理鮭魚及檸檬海鹽(辣)

grana padano cheese squid brown rice risotto with sous-vide salmon and lemon sea salt (spicy)

肯瓊烤松阪豬黑野米燉飯搭時蔬佐紅酒醬汁

cajun grilled matsusaka pork wild rice risotto with seasonal vegetables and red wine sauce

烤牛小排黑野米燉飯佐孢子甘藍及紅椒葛瑞爾乳酪

grill beef short rib wild rice risotto with brussel sprout and gruyere sweet red pepper

煎海鮮總匯番紅花糙米燉飯佐蘆筍及白酒奶油

pan fried assorted seafood saffron brown rice risotto with asparagus and white wine cream sauce

煎鴨胸黑野米燉飯佐甜豆及紅酒蘋果

pan fried duck breast wild rice risotto with sugar snap pea and red wine apple jelly

紅酒燉豬膝黑野米燉飯佐開心果碎及蜜蘋果

red wine-braised pork knee wild rice risotto with chopped pistachio and sweetened apple sauce

奶油野菇糙米燉飯佐胡麻蔬菜凍及紫山藥焗番茄(蛋奶素)

creamy wild mushroom brown rice risotto with vegetable terrine and gratin tomato (ovo lacto)

日出經典茶食

classic dessert for tea

熱宮原特選美式咖啡或熱宮原紅茶

hot americano coffee or hot miyahara black tea

老台灣推薦 nostalgic taiwan

麻茅湯 搭脆瓜菜脯白吻魚(季節)

ma-e served with dried raddish and grilled anchovies (seasonal)

杏仁茶 搭油條或太陽餅

almond milk served with sesame, deepfried bread sticks or sun cake

米糕糜 搭黑芝麻糖

dried longan and sticky-rice soup served with black sesame brittle

銀耳湯 搭桂圓蓮子

white jelly fungi soup served with dried longan and fresh lotus seed

檸檬愛玉 搭白鳳花餅

lemon aiyu jelly with bean cake

客家擂茶 搭牛汶水

hakka grinding tea served with ai grass cake and ginger brown sugar

茶食拼盤 entrée platter

自選三拼 entrée (choose any three)

菜頭粿、芋粿、艾草粿、鹹酥雞、全花枝丸、紫蘇蝦藕、高粱酒香腸、火柴棒

radish cake, taro cake, ai grass cake, salty crispy chicken, squid ball, deepfried lotus root, kaoliang sausage, grissini sticks with parma ham

麻茅棒、烤蘆筍、炸牛蒡、炸乳酪、桂花江米藕(季節)

deepfried ma-e bar, roasted asparagus, deepfried burdock, deepfried scamorza cake, lotus root stuffed with sticky rice(seasonal)

經典七拼 classic entrée

全花枝丸、紫蘇蝦藕、菜頭粿、麻茅棒、鹹酥雞、烤蘆筍、桂圓蓮子

squid ball, deepfried lotus root, radish cake, deepfried ma-e bar, salty crispy chicken, roasted asparagus, sweet longan and lotus seed

精選 best selection

帕達諾乳酪宮原沙拉淋義大利油醋醬或蒜味鯉魚醬或奶蛋素柚子酸奶醬

miyahara salad with grana padano cheese served with italian vinaigrette or bagna cauda sauce or (ovo-lacto) grapefruit sour milk sauce

高達乳酪墨西哥紅椒肉醬薯條

poutine (french fries with gravy and melted gouda cheese)

今日湯品

daily soup



無毒大蝦-揮發性鹽基態氮



無毒雞-荷爾蒙類藥物



無毒豬



鱸魚



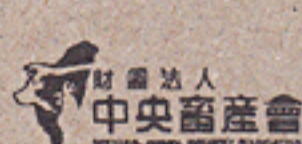
花枝漿



無毒雞-瘦肉精



櫻桃鴨



澳洲黑牛



苗栗金桔



苑裡有機鴨聞稻米

甜味

本產紅糖

鹹味

海鹽、玫瑰鹽

銀耳

南投有機新鮮白木耳

蔴油、醬油

西螺日曬發酵180天

勾芡

白河蓮藕粉