

台北西華飯店 X 東京/大阪帝國飯店 越洋客座獨家紀念套餐

2016年七月,西華飯店有幸與 日本最頂尖之「御三家」帝國飯店攜手合作, 由怡園中餐廳主廚高鋼輝率隊赴東京帝國飯店及大阪帝國飯店 獻上揉合台粵料理之THE SHERWOOD FAIR。 同年九月,帝國飯店總料理長田中健一郎率隊抵台客座, 透過廚藝交流深深羈絆兩國情誼。

怡園在此為您獻上當年客座日本時最受歡迎之怡園及一品套餐, 伴您遙想帝國風華。

THE SHERWOOD TAIPEI X IMPERIAL HOTEL TOKYO / OSAKA

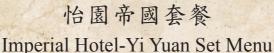
Special Menu in Memorial to the Exclusive, Grand Collaboration across the SeaJuly 2016, The Sherwood has the honor to collaborate with one of the top three hotels of Japan-Imperial Hotel through sending Yi Yuan Chinese Restaurant Chef Ko Kangfei and his team to present THE SHERWOOD FAIR in Imperial Hotel Tokyo and Imperial Hotel Osaka, impressing the gourmets with a graceful combination of Cantonese and Taiwanese classic cuisine. Two months later, Imperial Grand Chef Kenichiro Tanaka leads his team to present spectacular dishes to Sherwood gourmets as a remarkable return gift. Here we present the most popular set menus during our performance in Japan- Yi Yuan and Yi Ping menu, for you to indulge your palate alongside with wonderful history.

100 A.













前菜

(椒鹽排骨、老梅番茄、炙燒台灣烏魚子)

Appetizer

(Spare Rib with Salt and Pepper, Plum Tomato, and Torched Taiwan Mullet Roe)

西華佛跳牆

Double-boiled Chicken Soup with Sea Cucumber, Bamboo Pith and Dried Scallops

西施彩蟹柳

Sautéed Crab Meat with Egg White

茶香脆皮雞

Deep Fried Crispy Chicken with Chinese Tea

西華牛肉麵(美國牛)

Stewed Beef Noodle Soup

酒釀桂花蓮子寒天凍

Lotus Jelly with Fermented Rice Wine



每位NT \$2,500另加一成服務費 NT \$2,500 per person plus 10% service charge



主廚推薦套餐(Set A) Chef Special Set Menu



品味前菜集

(椒鹽排骨、醋溜魚皮、椒麻脆黃瓜、燒鴨)

Combination of Selected Appetizers
(Spare Rib with Salt and Pepper, Pickled Fish Skin,
Pickled Cucumber with Chili and Garlic, Roasted Duck)

花膠蟲草燉雞湯

Double- boiled Chicken Soup with Fish Maw and Cordyceps

黑松露炒蝦球

Steamed King Prawn Balls in Truffle Flavor

宮廷蒜香骨

Deep-Fried Pork Rib served with Garlic

樹子蒸石斑

Steamed Live Grouper in Taiwanese Style

原籠三色點心籠

Sherwood Dim Sum Platter

水果美甜點

Seasonal Fresh Fruits and Desserts



每位NT\$ 2,200另加一成服務費 NT\$ 2,200 per person plus 10% service charge



怡園精緻套餐(Set B) Yi Yuan Set Menu

STO COL

歡樂聚西華

(鮭魚卷沙拉、烏魚子玉帶、川味鮮鮑、金絲盞)

Assorted Appetizers Combination
(Salmon Roll with Green Salad, Mullet Roe with Scallop,
Fresh Sliced Abalone in Mint Flavor, Deep-fried Scallop and

Prawn Wrapped with Rice Noodles)

鮑魚佛跳牆

Double-boiled Chicken Soup with Abalone and Dried Scallops

松露焗龍蝦

Braised Lobster in Truffle Flavor

蜜椒犢牛脊(紐西蘭牛)

Pan-fried N.Z. Veal Chop with Honey Pepper Sauce

白玉筍殼魚

Steamed Marbled Goby with Tofu and Greens

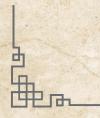
花膠雞米線

Double-boiled Chicken Soup with Fish Maw served with Rice Noodles

西華美甜點

Seasonal Fresh Fruits with Selected Desserts

每位NT\$ 2,500另加一成服務費 NT\$ 2,500 per person plus 10% service charge





布希套餐(Set C)

Bush Set Menu



香橙烤鴨片

Sliced Roasted Duck Breast with Orange Sauce

紅燒大鮑翅

Double-boiled Superior Shark's Fin Soup

蠔皇鮮鮑仔

Braised Whole Abalone with Oyster Sauce

魚子蒸龍蝦

Baked Half Lobster with Caviar

香菠麒麟雞

Crispy Chicken with Sliced Fresh Pineapples

玉樹麒麟魚

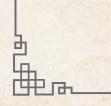
Steamed Fish Filet with Ham and Mushroom

臘味糯米飯

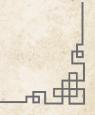
Steamed Glutinous Rice with Chinese Sausages

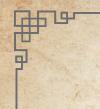
香草煎窩餅

Seasonal Fresh Fruits with Selected Desserts



每位NT\$ 3,000另加一成服務費 NT\$3,000 per person plus 10% service charge





柴契爾套餐(Set D)

Thatcher Set Menu



乳豬拼脆皮雞

Appetizer Combination of Suckling Pig and Crispy Chicken

泰式五羊翅

Thai Style Braised Superior Shark's Fin Soup in Clay Pot

千層鮮鮑片

Braised Sliced Abalone Layered with Seaweed and Squid Pasta in Oyster Sauce

竹笙龍蝦札

Stewed Half Lobster Wrapped with Bamboo Piths

鳳梨咕咾肉

Sweet and Sour Pork with Fresh Pineapples

玉樹麒麟魚

Steamed Fish Filet with Ham and Mushrooms

水果冰淇淋

Fresh Fruits and Ice Cream

西華美點

Sherwood Desserts



每位NT\$ 3,000另加一成服務費 NT\$3,000 per person plus 10% service charge





素食套餐(Set E)

Vegetarian Set Menu



泰皇素菜集

(燒杏菇、素鮑魚、素燒鵝、鮮茄蒟蒻、蘆筍沙拉)

Assorted Vegetarian Appetizer

(Baked Oyster Mushroom, Braised Vegetarian Abalone, Braised Vegetarian Goose, Roasted Eggplant with Konjac, Asparagus Salad)

羊肚蕈極品湯

Double-boiled Morel Mushroom Soup

綠蔬素千層

Braised Layers of Vegetable with Mushrooms

香炒牛肝蕈

Stir-fried Porcini Mushrooms with Vegetables

蓮子紫米飯

Steamed Black Glutinous Rice with Lotus

時果素美點

Seasonal Fresh Fruits with Selected Desserts

