神湯入席

Seasonal Soups Collection

晶英軒

SILKS HOUSE



圖片僅供參考，實際內容需以現場提供為準

Photos are for reference only. Actual dishes served may vary.

為提供最佳品質，本飯店保留部分季節食材調整權利

The hotel reserves the right to adjust seasonal ingredients for the best quality.

秋蟹鮮味

Autumn Crab Feast

晶英軒

SILKS HOUSE

神湯 SOUPS

薑汁芋艿老鴨湯/鍋
Double-Boiled Duck Soup with Ginger and Taro
NT$ 880

黑蒜花膠烏骨雞湯/鍋
Double-Boiled Silkie Chicken Soup with Fish Maw and Black Garlic
NT$ 620

黨蔘黃耆燉子排/鍋
Double-Boiled Pork Ribs Soup with Codonopsis Root and Astragalus Root
NT$ 620

港點 DIM SUM

蟹肉空氣春捲/3條
Fried Crab Meat Spring Rolls (3 pieces)
NT$ 360

薑汁撞奶 (1人份)
Ginger Milk Curd (For 1 person)
NT$ 180



以上價格需外加一成服務費。自備酒水將酌收洗杯費，每只杯子NT$100
Price are subject to a 10% service charge. The corkage fee will be NT$100 for each glass used.

紅蟳 MUD CRAB

每隻350g/約2-4人
350g per crab/For 2-4 people

雪菜年糕燒膏蟹/例
Braised Mud Crab with Pickled Mustard Greens and Rice Cakes
NT$ 1,380

潮汕老菜脯蒸膏蟹/例
Teochew-Style Steamed Mud Crab with Aged Preserved Radish
NT$ 1,380

芙蓉雞汁蒸膏蟹/例
Steamed Mud Crab with Egg White and Chicken Sauce
NT$ 1,380

閩南香煎蟹/例
Pan-Fried Mud Crab with Shaoxing Rice Wine
NT$ 1,380

松葉蟹 SNOW CRAB

需預訂/每隻1kg/約10人份
Pre-order required/1 kg per crab/For 10 people

潮式凍松葉蟹/例
Teochew-Style Steamed Snow Crab
NT$ 6,380

肉餅蒸松葉蟹/例
Steamed Snow Crab with Minced Pork Patty
NT$ 6,380

雙殼處女蟳/隻
Virgin Mud Crab/per crab
時　價 Market Price
(依當日實際兩數計價)(per tael)

太極鴛鴦蟹黃撈飯/例 (約4-6人)
Crab and Egg Fried Rice with Crab Roe and Crab Meat Sauces
(For 4-6 people)
NT$ 2,280



大閘蟹 CHINESE MITTEN CRAB

大閘蟹/隻
Chinese Mitten Crab
時　價 Market Price
(依當日實際兩數計價)(per tael)

大閘蟹粉撈麵
Noodles with Chinese Mitten Crab Roe
NT$ 480

大沙公 GIANT MUD CRAB

每隻350g/約2-4人
350g per crab/For 2-4 people

乾燒金椒大沙公/例
Dry-Braised Giant Mud Crab with Bell Pepper
NT$ 1,380

古法黑椒大沙公/例
Braised Black Pepper Giant Mud Crab
NT$ 1,380

廟街避風塘沙公/例
Wok-Fried Giant Mud Crab with Garlic and Chili
NT$ 1,380