



2 - 10 PAX SET MENU

2 PAX SET MENU NT\$1,638

APPETIZER (Choose TWO)

Duo Combination Platter - Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber with Minced Garlic / Braised Gluten Cube in Shanghai Style/ Mixed Jellyfish with Seasonal Vegetable in Scallion Oil (+\$30) / Poached Chicken in Szechuan Style (+\$80)

HOT DISH (Choose TWO)

Deep-fried Garlic Pork Rib / Stir-fried Gong Bao Chicken with Cashew Nut / Ma Po Tofu / Stir-fried Beef with Kai Lan (+\$58) / Szechuan Sauerkraut Fish (+\$148)

MAIN (Choose ONE)

White Rice / Fried Rice in Yang Zhou Style (+\$200) / Wok-fried Rice Cake with Salted Meat and Preserved Vegetable (+\$180)

BEVERAGE (Choose TWO)

Coke / Coke Zero Sugar / 7 Up / Calpis / Roselle Sour Plum Juice / Water Chestnut Drink / Jin Xuan Oolong Tea / Chrysanthemum Pu-erh Tea / Golden Buckwheat Tea / Iced Lemon Tea (+\$10/glass) / Coke with Salted Lemon (+\$10/glass) / 7 Up with Salted Lemon (+\$10/glass) / Seasonal Fruit Juice (+\$30/glass)



SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors) • Combination of Radish Pastry and Pan-fried Shanghai Pork Bun

SEASONAL VEGETABLE (Choose ONE)

Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake with Sliced Garlic / Poached Seasonal Vegetable with Garlic in Superior Broth

DESSERT (Choose TWO)

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice / Red Bean Glutinous Rice Roll topped with Soy Bean Powder / Chilled Snow Fungus with Crystal Rice Ball (+\$10/serving)

4 PAX SET MENU NT\$3,288

APPETIZER (Choose THREE)

Trio Combination Platter - Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber with Minced Garlic / Braised Gluten Cube in Shanghai Style/ Mixed Jellyfish with Seasonal Vegetable in Scallion Oil (+\$60) / Poached Chicken in Szechuan Style (+\$160)

HOT DISH (Choose TWO)

Stir-fried Beef with Kai Lan / Deep-fried Garlic Pork Rib / Stir-fried Shredded Pork in Sweet Bean Sauce served with Chinese Crêpe / Steamed Sea Bass with Supreme Soy Sauce in Traditional Style / Poached Beef in Szechuan Chili Oil (+\$68) / Szechuan Sauerkraut Fish (+\$128)

MAIN (Choose ONE)

White Rice / Fried Rice in Yang Zhou Style (+\$200) / Wok-fried Rice Cake with Salted Meat and Preserved Vegetable (+\$180)

BEVERAGE (Choose FOUR)

Coke / Coke Zero Sugar / 7 Up / Calpis / Roselle Sour Plum Juice / Water Chestnut Drink / Jin Xuan Oolong Tea / Chrysanthemum Pu-erh Tea / Golden Buckwheat Tea / Iced Lemon Tea (+\$10/glass) / Coke with Salted Lemon (+\$10/glass) / 7 Up with Salted Lemon (+\$10/glass) / Seasonal Fruit Juice (+\$30/glass)



SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors) • Combination of Radish Pastry and Pan-fried Shanghai Pork Bun

SOUP

Hot and Sour Soup with Seafood

SEASONAL VEGETABLE (Choose ONE)

Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake with Sliced Garlic / Poached Seasonal Vegetable with Garlic in Superior Broth

DESSERT (Choose FOUR)

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice / Red Bean Glutinous Rice Roll topped with Soy Bean Powder / Chilled Snow Fungus with Crystal Rice Ball (+\$10/serving)

6 PAX SET MENU NT\$4,988

APPETIZER (Choose THREE)

Trio Combination Platter - Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber with Minced Garlic / Braised Gluten Cube in Shanghai Style/ Mixed Jellyfish with Seasonal Vegetable in Scallion Oil (+\$60) / Poached Chicken in Szechuan Style (+\$160)

HOT DISH (Choose FOUR)

Stir-fried Gong Bao Chicken with Cashew Nut / Stir-fried Sweet and Sour Sliced Fish / Stir-fried Shredded Pork in Sweet Bean Sauce served with Chinese Crêpe / Ma Po Tofu / Scrambled Egg White with Fish and Conpoy / Stir-fried Sliced Fish with Ginger and Spring Onion / Stir-fried Shredded Meat with Onion and Scallion (Choice of Beef or Pork) / Stir-fried Beef Fillet with Black Pepper (+\$168) / Stir-fried Shrimp with Edamame (+\$218)

MAIN (Choose ONE)

White Rice / Fried Rice in Yang Zhou Style (+\$200) / Wok-fried Rice Cake with Salted Meat and Preserved Vegetable (+\$180)

BEVERAGE (Choose SIX)

Coke / Coke Zero Sugar / 7 Up / Calpis / Roselle Sour Plum Juice / Water Chestnut Drink / Jin Xuan Oolong Tea / Chrysanthemum Pu-erh Tea / Golden Buckwheat Tea / Iced Lemon Tea (+\$10/glass) / Coke with Salted Lemon (+\$10/glass) / 7 Up with Salted Lemon (+\$10/glass) / Seasonal Fruit Juice (+\$30/glass)

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors) • Combination of Radish Pastry and Pan-fried Shanghai Pork Bun

SOUP

Hot and Sour Soup with Seafood

SEASONAL VEGETABLE (Choose ONE)

Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake with Sliced Garlic / Poached Seasonal Vegetable with Garlic in Superior Broth

DESSERT (Choose SIX)

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice / Red Bean Glutinous Rice Roll topped with Soy Bean Powder / Chilled Snow Fungus with Crystal Rice Ball (+\$10/serving)



8 PAX SET MENU NT\$8,888

APPETIZER

Combination platter of Steamed Red Date stuffed with Glutinous Rice, Century Egg with Vinaigrette and Chili Oil, Mixed Jellyfish with Seasonal Vegetable in Scallion Oil and Drunken Chicken

HOT DISH

Stir-fried Beef with Kai Lan • Deep-fried Garlic Pork Rib with Broccoli • Steamed Sea Bass with Supreme Soy Sauce in Traditional Style • Braised Tofu with Seafood in Claypot

MAIN

White Rice

BEVERAGE (Choose TWO)

Roselle Sour Plum Juice / Iced Lemon Tea / Water Chestnut Drink

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors) • Combination Platter of Radish Pastry and Pan-fried Shanghai Pork Bun

SOUP

Double-boiled Pork Rib Soup with Sweet Corn

SEASONAL VEGETABLE

Poached Seasonal Vegetable with Garlic in Superior Broth

DESSERT

Pan-fried Pancake with Red Bean Paste • Chilled Snow Fungus with Crystal Rice Ball



10 PAX SET MENU NT\$12,888

APPETIZER

Combination platter of Crispy Eel in Sweet and Sour Sauce,
Century Egg with Vinaigrette and Chili Oil,
Mixed Jellyfish with Seasonal Vegetable in
Scallion Oil and Drunken Chicken

SIGNATURE HANDMADE DIM SUM

Specialty Dynasty Xiao Long Bao (8 flavors)
Combination Platter of Radish Pastry and
Pan-fried Shanghai Pork Bun

HOT DISH

Braised Pork Belly in Shanghai Style served with Lotus
Leaf Bun • Steamed Sea Bass with Supreme Soy Sauce in
Traditional Style • Stir-fried Beef Fillet with Black Pepper
• Braised Tofu with Seafood in Claypot

SOUP

Double-boiled Kampong Chicken Soup
with Bamboo Fungus and Black Fungus

SEASONAL VEGETABLE

Stir-fried Luffa Gourd with Conpoy

MAIN

White Rice (Unlimited serving)

DESSERT

Pan-fried Pancake with Red Bean Paste
Chilled Snow Fungus with Crystal Rice Ball

BEVERAGE (Choose TWO)

Roselle Sour Plum Juice / Iced Lemon Tea /
Water Chestnut Drink

