

烏山拾味

TEN BY WURI

創意 | 新式中餐

午間精選套餐

二至三人擇一 / 四至五人擇二 / 六人擇三

2&3 People Choose 1 / 4&5 People Choose 2 / 6 People Choose 3

每位

每人——— NT\$420

Per Person

茶資——— NT\$80

Tea Fee Per Person



消費皆酌收10%服務費

A 10% service charge applies to all consumption

主廚撚手小品 Appetizer

川香椒麻米血

Pig Blood Cake In Sichuan Style

花生奶香螺絲捲

Deep Fried Silver Thread Roll With Condensed Milk

梅汁鮮釀番茄

Pickled Cherry Tomatoes

椒鹽香酥炸蘿蔔糕

Deep Fried Radish Cake With Garlic And Green Onion

醬香涼拌海蜇絲

Jelly Fish Salad

沙拉貴妃鮑

Abalone Flavor Squid Slice Salad



璞旅商業主菜 Main Course

鮮果糖醋咕咾肉

Sweet And Sour Pork With Mixed Fruit

薑蔥爆炒松阪豬

Stir Fried Pork Jowl With Ginger Slice And Green Onion

野菇蠔皇炒牛肉

Stir Fried Beef And Wild Mushroom With Oyster Sauce

川香宮保辣雞球煲

Kung Pao Chicken

香蒜炒客家鹹豬肉

Stir Fried Salted Pork Belly With Garlic Sprout In Hakka Style

薑味枸杞猴菇燉雞

Braise Chicken And Lion's Mane Mushroom With Sesame Oil

烏山美味主食 Staple Food

揚州叉燒炒飯

Yangzhou Fried Rice With Chinese BBQ Pork

鹹魚雞粒炒飯

Stir Fried Rice With Salted Fish And Chicken

生牛肉炒飯

Stir Fried Rice With Beef

滑蛋牛肉燴飯

Beef with Scrambled Egg on Rice

蠔皇牛肉脆麵

Fried Crispy Noodles With Soy Sauce And Beef

鼓汁豚肉脆麵

Fried Crispy Noodles With Soy Sauce And Pork

拾味季節時蔬 Seasonal Vegetables

- 依時令季節更改 -

- Change with the seasons -

清炒時蔬

Stir Fried Seasonal Vegetable

蒜蓉炒時蔬

Stir Fried Seasonal Vegetable With Garlic

腐乳醬時蔬

Stir Fried Seasonal Vegetable With Fermented Bean Curd Sauce

每日老火煲湯 Daily Soup In Cantonese Style

精緻手作甜品 Home Made Dessert