



台北四七 | 名人宴

心曠神怡

招牌三色開胃盤

(玉簪醉香雞/嫁紗海蜆捲/虎皮酥燒肉)

(Chilled Shaoxing wine - marinated chicken/ Marinated jelly fish rolled with radish/
Roasted crispy pork cubes)

上湯魚翅佛跳牆

Buddha's delight of superior soup with Shark fin

星洲娘惹蒸龍膽

Steamed Dragon tiger-striped grouper in Nyonya style

譚府粽葉飄香骨

Tang's braised pork rib with palm leaf

南瓜奶油焗菜膽

Baked cabbages and shrimp with cheese topping in the pumpkin pot

芋艿紅棗珍珠露

Taro and jujube tapioca dessert

滿載馥果

Seasonal fruit and osmanthus jelly

\$ 1,380 + 10%服務費



台北四七 | 名人宴

晨曦套餐(素)

優格田園山藥凍

Yam jelly、seasonal greens and yogurt salad

南瓜腐皮獅子頭

Steamed mashed pumpkin and bean curd

蘑菇碧綠素蒸餃

Steamed vegetarian dumpling with mushroom and vegetable

醬爆猴菇飄香飯

Sauteed fried rice with hericium

金菇松露炒時蔬

Sauteed seasonal greens tuffles and mushroom

蓮子百合杏仁露

Lotus lily with almond milk

滿載馥果

Seasonal fruit and osmanthus jelly

\$ 1,380 + 10%服務費



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繁星點綴

繽紛喜樂賜味盤

(藍莓山藥凍/玉簪醉香雞/虎皮酥燒肉/嫁紗海蜇捲)

(Yam jelly in blueberry sauce/ Chilled Shaoxing wine - marinated chicken/
Roasted crispy pork cubes/ Marinated jelly fish rolled with radish)

譚府金湯海皇翅

Braised shark fin in Tang's Golden soup

松露芙蓉蒸龍膽

Steamed Dragon tiger-striped grouper and egg white topped with truffles

紅酒醬燜牛肋骨

Braised beef rib in red wine sauce

南瓜奶油焗菜膽

Baked cabbages and shrimp with cheese topping in the pumpkin pot

百合蓮子杏仁露

Lotus lily with almond milk

滿載馥果

Seasonal fruit and osmanthus jelly

\$ 2,380 + 10%服務費



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譚府畏公

四海昇平

(XO 醬煎帶子/蘿蔔海蜇捲/順風千層耳/紹興醉香雞)

(Pan-fried scallop with XO sauce/ Marinated jelly fish rolled with radish/
frozen pig' s ear and minced-beans jelly/ Chilled Shaoxing-macerated chicken)

畏公魚翅

Master Wei's shark fin soup

金蟾玉鮑

Luxury abalone with mashed shrimp

烏龍贈珠

Braised sea cucumber

畏公排骨

Master Wei's pork rib with red yeast sauce

錦繡魚排

Quartet flavor cod fillet platter

八寶雙泥

Mashed taro and sweet potato

滿載馥果

Formosa seasonal fruit and osmanthus jelly

\$ 4,800 + 10%服務費



台北四七 | 名人宴

譚府祖庵

五福臨門

(XO 醬煎帶子/鵝肝小籠湯包/蘿蔔海蜇捲/順風千層耳/紹興醉香雞)

(Pan-fried scallop with XO sauce/ Foie gras with pork meat bun/ Marinated jelly fish rolled with radish/
Frozen pig' s ear and minced-beans jelly/ Chilled Shaoxing-macerated chicken)

祖庵排翅

Zu an style shark fin soup

物華天寶

Braised deluxe abalone

祥龍獻瑞

Steamed australian lobster with supreme soup

富貴有餘

Steamed cod fillet with hua-diao flavor

祖庵芽心

Braised cabbage with Tang's golden soup

玉液瓊漿

Almond cream with bird nest

滿載馥果

Formosa seasonal fruit and osmanthus jelly

\$ 6,800 + 10%服務費