

上海醉月樓主廚 賴忠舜

Jhung-Shan Lai, Shanghai Pavilion Chef

餐廚生涯三十餘年的賴忠舜主廚，加入台北遠東香格里拉已逾二十個年頭，對於廚藝管理以及食材控管皆相當熟捻。「一道有質感的料理，源自廚師的溫度。」是賴主廚時刻銘記在心的座右銘。賴主廚將持續為饕客們獻上各式炊金饌玉的極致滬杭滋味。

Chef Lai has over 30 years of culinary experience and has worked in Shangri-La Taipei for more than 20 years. He is an expert in managing his culinary team and food quality control. "A high-quality dish is sourced from a warm chef" is Chef Lai's philosophy. Chef Lai will continuously present a unique and unforgettable Shanghainese taste in Shanghai Pavilion.



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火焰八寶葫蘆鴨
Deep-fried baby duck
鴨の五目食材詰め

升級您的饗宴，以下餐點提供桌邊服務
Prepared Table Side For Your Added Enjoyment : テーブルサイド調理

●	P	油爆韭黃胡椒鱔	田ウナギとニラの炒め物	880	440	🍷
		Sautéed fresh Taiwan yellow eel with leeks				
●	P	滬江焦香菜飯	金華火腿、しいたけ、野菜入り炊き込みごはん	880	440	
		Steamed rice with Chinese ham, mushrooms and vegetables				
●		火山石鍋巴三鮮	シーフード三種トマトソース煮とおこげ	1,380	690	
		Braised seafood and crispy rice with tomato sauce				
●	●	木桶豆花	木桶入り豆腐プリン / ピーナッツ、あずき、スイートジンジャーシロップ	560	280	
		Tofu pudding with peanuts and red beans				

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- 🌶 內含辣味食材 Contains spicy ingredient
- 🍷 醉月樓精選推薦 Signature dish
- 🌱 我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
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主廚推薦菜餚

Chef's Signature Dishes


シェフおすすめメニュー








  		火焰八寶葫蘆鴨 (需提前三天預訂)			
		Deep-fried baby duck (3 days advanced order is required)			
		鴨の五目食材詰め (事前予約要)	2,580	1,290	
 		滬江年糕醬爆蟹			
		Braised Changhua mud crab with soy bean sauce and rice cake			
		上海風カニと中華餅の醤油煮	1,780	890	
		花雕蝦汁蒸膏蟹			
		Steamed Changhua mud crab with Hua Tiao wine			
		カニの花雕酒蒸し	1,780	890	
  		福香千層肉			
		Braised sliced pork with preserved vegetables			
		豚肉と塩漬け野菜の煮物	980	490	
		茄汁大明蝦			
		Braised king prawns in tomato sauce			
		エビのトマトソース煮	1,580	790	
		南乳脆銀翼			
		Deep-fried chicken wing with soy sauce			
		手羽揚げの発酵豆腐風味	680	340	

當季賞新味

New Season, New Taste

季節の新メニュー

 		龍鬚黃魚球			
		Sautéed shredded fish with leeks			
		魚の身の細切りとリーキの炒め物	1,380	690	

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紅 蟳 蒸 米 糕
Steamed glutinous rice with mud crab
台灣風おこわ / 蒸しガニ添え




精選寶島美饌


Taiwanese Signature Dishes


台灣特選メニュー

 	<div>五味鮮九孔</div> <div>Fresh baby abalone in spicy sauce</div> <div>トコブシ / 辛口ソース</div>	820	 410
	<div>安平鮮蝦捲</div> <div>Deep-fried “An Ping” shrimp roll</div> <div>安平風エビの湯葉巻き揚げ</div>	520	260
 	<div>塔香三杯雞</div> <div>Braised chicken with basil leaves</div> <div>鶏肉の煮物 / バジル風味</div>	620	310
 	<div>紅蟳蒸米糕</div> <div>Steamed glutinous rice with mud crab</div> <div>台灣風おこわ / 蒸しガニ添え</div>	1,680	840
	<div>紅糟肉松坂肉</div> <div>Deep-fried marinated sliced pork</div> <div>豚肉のスライス揚げ / 紅麴風味</div>	580	290
 	<div>塔香三杯鮮鮑魚</div> <div>Braised fresh abalone with basil leaves</div> <div>アワビの煮物 / バジル風味</div>	1,280	640
	<div>樹子蒸波士頓活龍蝦</div> <div>Steamed live Boston lobster in cummingcordia sauce</div> <div>蒸しロブスター / 破布子入り</div>	2,380	1,190
	<div>霸王別姬 (須提前三天預訂)</div> <div>Braised soft-shelled turtle with chestnuts (3 days advanced order is required)</div> <div>スッポンと栗の煮物 (前日までの要予約)</div>	1,380	690

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魚香肉絲佐口袋餅
Shredded pork stuffed in baked pastry
豚肉、キクラゲの炒め物 / 中華パンつき




四川美食


Sichuan Specialties


四川料理特選

  	<div>水煮滑牛肉（美國）</div> <div>Blanched U.S. beef fillet in chili oil</div> <div>牛肉の湯がき / 辛口風味（テーブルサイト調理）（U S ビーフ使用）</div>		
	<div>1,380</div> <div>690</div>		
  	<div>麻婆嫩豆腐</div> <div>Braised “Mapo” tofu with Sichuan pepper spicy sauce</div> <div>マーボー豆腐</div>		
	<div>480</div> <div>240</div>		
 	<div>重慶辣子雞</div> <div>Chongqing stir-fried chicken with dried chili and Sichuan pepper</div> <div>慶風鶏肉の唐辛子炒め</div>		
	<div>680</div> <div>340</div>		
 	<div>成都香辣鮑魚</div> <div>Wok-fried abalone with chili sauce</div> <div>成都風アワビの唐辛子炒め</div>		
	<div>1,280</div> <div>640</div>		
 	<div>霹靂嬌蛙</div> <div>Deep-fried frog legs</div> <div>カエルの唐辛子炒め</div>		
	<div>1,080</div> <div>540</div>		
 	<div>宮保蟹肉松花蛋</div> <div>Deep-fried crab meat with preserved egg</div> <div>カニと塩漬けたまごの炒め物</div>		
	<div>880</div> <div>440</div>		
   	<div>魚香肉絲佐口袋餅</div> <div>Shredded pork stuffed in baked pastry</div> <div>豚肉、キクラゲの炒め物 / 中華パンつき</div>		
	<div>680</div> <div>340</div>		

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開胃首碟
Appetizers
オードブル

 	苔 條 腰 果 Cashew with seaweed カシューナッツ & 海藻	220	110	
 	冰 糖 烤 芥 菜 Braised mustard greens カラシナの氷砂糖煮	220	110	
 	雪 菜 燒 豆 板 Salty vegetables with broad beans 雪菜の豆板醬煮	220	110	
 	蜜 味 烤 麩 Deep fried dough cooked with mushrooms and honey soy sauce 中華麩（ふ）の甘煮	220	110	
  	辣 炒 干 絲 Sautéed dried beancurd 干し豆腐の唐辛子炒め	220	110	
	蒜 香 拌 雲 耳 Black jelly mushrooms marinated with garlic 黒キクラゲのガーリック和え	220	110	
 	翡 翠 羽 衣 Sliced mini cucumbers marinated with sesame oil キュウリのごま油和え	220	110	
  	乾 扁 四 季 豆 Fried green beans with chili sauce 揚げインゲンの唐辛子炒め	220	110	

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剁椒皮蛋花
Preserved egg with ginger
ピータン / 青唐辛子、ショウガ添え





開胃首碟
Appetizers
オードブル

						
		洋花蘿蔔	Preserved turnips カブの漬物	280	140	
		梅汁西紅柿	Marinated tomatoes with plum sauce トマトのプラムソース漬け	220	110	
		五香燻魚	Smoked Mandarin fish 魚の燻製	320	160	
		冰糖苦瓜	Braised bitter gourd 苦瓜の冰糖煮	220	110	
		老醋花生仁	Peanut with vinegar 揚げピーナッツの酢和え	220	110	
		剝椒皮蛋花	Preserved egg with ginger ピータン / 青唐辛子、ショウガ添え	280	140	

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香酥胭脂鴨
Crispy duck in crispy beancurd skin
鴨肉のフライ







前 菜


Cold Selections


前 菜

						
	鎮江水晶肉	Shanghai style jellied pork 上海風豚肉のゼリー詰め	480	240		
	花雕醉香雞	Drunken chicken with Hua Tiao wine 鶏肉の花雕酒漬け	580	290		
	杭州素鵝	Crispy beancurd skin filled with mushrooms 杭州風キノコの燻製湯葉巻き	480	240		
	油爆活蝦	Stir-fried shrimp with sweet tomato sauce エビのトマトソース炒め	780	390		
	鹹香雙味三黃雞	Steamed chicken with spicy and pepper sauce 蒸し鶏、スパイシーソースとペッパーソース	580	290		
	蔥烤鯽魚	Fried carp fish with scallion sauce フナの甘露煮 / ネギ添え	420	210		
	西芹蜇頭	Crispy jellyfish head with celery クラゲとセロリの和え物	480	240		
	涼拌煙燻豆包絲	Stir-fried smoked beancurd skin 白菜の和え物	380	190		
	香酥胭脂鴨	Crispy duck in crispy beancurd skin 鴨肉のフライ	980	490		
	百香蓮藕花	Sliced lotus marinated with passion fruit sauce レンコンのマリネ / パッションフルーツ風味	380	190		

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鮑魚鮮汁焼豆腐
Braised abalone with tofu
アワビと豆腐のオイスターソース煮




燕窩、鮑魚、海參

Bird's Nest, Abalone, Sea Cucumber

燕の巢、アワビ、ナマコ料理

  	紅燒鮑魚烏參 Braised sea cucumber with abalone アワビとナマコの煮物			
		2,680	1,340	
 	蝦籽蔥燒大烏參 Braised sea cucumber with scallions and shrimp roe ナマコ、エビの卵、ネギの煮物	2,180	1,090	
 	蟹粉魚肚 Braised fish maw with crabmeat 魚の浮袋とカニみその煮物	2,480	1,240	
 	滬江極品八寶盅 Double-boiled fish maw, scallops, abalone, chicken and pork tendons 上海風五目スープ（魚の浮袋、ホタテ、アワビ、鶏肉、豚スジ入り）	(每位 per person) お一人様	1,480	740
 	羊肚菌花膠干貝燉雞湯 Double-boiled chicken soup with fish maw, scallops and porcini mushrooms アミガサダケ、魚の浮袋、ホタテ入り鶏肉のスープ	(每位 per person) お一人様	1,480	740
 	南瓜竹笙燴花膠燕窩 Braised bird's nest pumpkin soup with fish maw and bamboo fungus キヌガサダケ、魚の浮袋、燕の巢のスープ / カボチャ風味	(每位 per person) お一人様	1,480	740
 	花菇鮑魚燒刺參 Braised sea cucumber and abalone with mushrooms in soy sauce ナマコとアワビの醤油煮	(每位 per person) お一人様	1,480	740
  	虎掌燒刺參 Braised sea cucumber with pork tendon ナマコと豚スジ肉のオイスターソース煮	(每位 per person) お一人様	1,280	640
  	鮑魚鮮汁燒豆腐 Braised abalone with tofu アワビと豆腐のオイスターソース煮		1,480	740

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蒜香香辣蟹
Sautéed crab with chili sauce
カニのニンニク & 唐辛子炒め

蝦蟹精選

Shellfish

エビ&カニ料理

	梅菜蒸波士頓龍蝦 (一隻, 約 450 公克) Steamed Boston lobster in preserved vegetables sauce (one lobster, 450g) ボストンロブスターと塩漬け野菜の蒸し物 (一尾約 450 グラム)	2,380	1,190
	清炒鮮蝦仁 Sautéed Taiwan blue shrimp with scallions エビとタマネギの炒め物	980	490
	龍井河蝦仁 Stir-fried fresh water shrimp with Long-Jing tea leaves 川エビの炒め物 / 龍井茶風味	1,380	690
	花雕蒸紅蟳 Steamed Changhua mud crab with Hua Tiao wine カニの花雕酒蒸し	1,680	840
	蒜香香辣蟹 Sautéed crab with chili sauce カニのニンニク & 唐辛子炒め	1,680	840
	紅蟳粉絲煲 Sautéed mud crab with vermicelli in clay pot カニと春雨の土鍋煮	1,680	840
	XO 醬炒鮮雙鮮 Sautéed fresh scallops and octopus with X.O. chili sauce イカ二種 XO ソース炒め	980	490
	松仁鮮蝦鬆 Wok-fried minced shrimp with pinenuts エビと松の実の炒め物	1,080	540
	石鍋銀絲海鮮煲 Braised seafood in hot pot シーフードと春雨の土鍋煮	1,180	590

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蔥 焼 青 甘 下 巴
Braised fish head with scallions
魚のカマとネギの煮物




鮮魚精選
Fish
魚料理

	芙蓉黃魚片 Sautéed yellow fish with egg white 黄魚の切り身と卵白の炒め物	1,380	690
	蒜子豆腐燒黃魚 Braised yellow fish with beancurd and garlic gravy 黄魚と豆腐のガーリック蒸し	1,380	690
	紅燒嫩下巴 (4個) Braised Mandarin fish head in soy sauce 魚の頭の醤油煮 (4個)	1,080	540
	松鼠桂花黃魚 Deep-fried yellow fish in sweet and sour sauce 揚げ黄魚の甘酢風味	1,380	690
	蔥燒青甘下巴 Braised fish head with scallions 魚のカマとネギの煮物	1,480	740
	蒜子豆腐燒馬頭魚 Braised Mandarin fish with beancurd and garlic gravy アマダイと豆腐の煮物 / ガーリック風味	1,580	790
	乾煎馬頭魚 Pan-fried Ma Tau fish 焼きアマダイ	1,580	790
	客家梅菜蒸黃魚 Steamed yellow fish with preserved vegetables 黄魚と塩漬け野菜の蒸し物	1,380	690

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跳跳肉窩窩頭


Stir-fried shrimp, pork, green beans,
dried beancurd with deep-fried buns


豚肉、豆干の炒め物 / ミニマントウつき







豬肉、牛肉
Pork, Beef
豚肉 & 牛肉料理


  	東坡方肉佐雙拼菜飯荷葉夾 Steamed pork with Chinese wine and steamed rice, steamed bread トンポーロー（豚肉の角煮）／野菜入り蒸しご飯、蒸しパン付き	(每位 per person) お一人様	520	260
  	養魚紅燒肉 Braised pork belly with salted fish in black soy sauce 豚肉と塩漬け魚の醤油煮		680	340
  	蔥燒無錫排骨 Braised pork ribs with green onions ポークリブの煮物／ネギ入り		880	440
  	蜜汁火腿 Steamed Chinese ham in Black Bear Honey, served with Chinese buns 金華ハムのサンドイッチ／蜂蜜＆モクセイ風味		780	390
 	杏鮑菇醬炒松坂肉 Braised pork with mushrooms 高級豚肉とエリンギの炒め物		980	490
  	紅燒獅子頭 Braised pork meatballs with seasonal vegetables 肉団子と野菜の醤油煮		880	440
 	跳跳肉窩窩頭 Stir-fried shrimp, pork, green beans, dried beancurd with deep-fried buns 豚肉、豆干の炒め物／ミニマントウつき		880	440
	黑蒜杏菇和牛粒 （產地：鹿兒島縣） Sautéed Japanese Waygu beef with black garlic and mushrooms 牛肉、黒ニンニク、エリンギの炒め物		1,880	940

 蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」
Prepared with “Black Bear Honey” produced by Shangri-La Taipei's Bee Hives

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醉香蒜辣豬腳

Crispy pork knuckle with garlic and Sichuan peppers

豚足の炒め物 / ニンニク & 唐辛子風味


豬肉、牛肉
Pork, Beef
豚肉 & 牛肉料理

P		X.O 醬肉筋	Sautéed pork with X.O. sauce 豚筋の XO ソース炒め	880	440
		清蒸美國牛肉	Steamed U.S. beef with soy sauce 牛肉の醤油蒸し	1,180	590
P		蘆筍腰果美國牛仔粒	Wok-fried U.S. beef with asparagus and cashew アスパラガスとカシューナッツの炒め物	1,280	640
P		南乳排骨	Braised pork with fermented beancurd ポークリブの発酵豆腐煮	880	440
P		圈子茄香煲	Braised pork intestine and eggplant with soy sauce 豚ホルモンとナスの醤油煮	880	440
		白玉台灣牛臉肉	Braised Taiwan beef cheek with turnips 牛頬肉と大根の煮物	980	490
P		醉香蒜辣豬腳	Crispy pork knuckle with garlic and Sichuan peppers 豚足の炒め物 / ニンニク & 唐辛子風味	1,080	540
P		鹹菜毛豆炒肉絲	Sautéed sliced pork with beans and salty vegetables 豚肉、枝豆、塩漬け野菜の炒め物	480	240

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絲瓜雞絲佐瑤柱酥

Sautéed loofah with dried scallops and shredded chicken

ヘチマと鶏肉の炒め物／ホタテ風味







禽 肉


Poultry


鶏肉、鴨肉、ガチョウ料理

  	豌豆炒雞絲 Sautéed shredded free-range chicken with snow peas 鶏肉とエンドウ豆の炒め物			
		1,180	590	
 	宮保雞球 Deep-fried free-range chicken in chili 鶏肉の辛口揚げ			
		680	340	
 	砂鍋油豆腐雞細粉 Free-range chicken and fried beancurd served in clay pot 鶏肉、豆腐、春雨の土鍋煮			
		680	340	
 	松露芙蓉嫩雞片 Sliced free-range chicken with mushrooms and egg white 鶏肉、マッシュルーム、卵白の炒め物 / トリュフ風味			
		680	340	
 	石鍋香芋燒雞 Braised free-range chicken with Tachia taro in clay pot 鶏肉とタロイモの土鍋煮			
		780	390	
	絲瓜雞絲佐瑤柱酥 Sautéed loofah with dried scallops and shredded chicken へチマと鶏肉の炒め物 / ホタテ風味			
		880	440	
	栗子燒雞 Braised chicken with chestnuts 鶏肉と栗の煮物			
		680	340	

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砂鍋醃篤鮮

Beancurd skin soup with salted pork in clay pot
湯葉と塩漬け豚肉のスープ



湯品 Soups スープ

🌿 清燉美國牛肉湯
Double-boiled U.S. beef soup
牛肉のスープ（美國產牛使用）

(每位 per person)
お一人様

380



190

🍖 火腿扁尖津白燉雞湯
Double-boiled chicken soup with ham and bamboo shoots
ハム、タケノコ入り鶏肉のスープ

(每位 per person)
お一人様

380

190

🌿 🍖 雞汁竹筍湯
Bamboo fungus in clear chicken soup
キノガサダケ入りチキンスープ

(每位 per person)
お一人様

320


160

湯品
Soups
スープ

		(每位 per person) お一人様	
	 青翠黄魚羹 Double-boiled fish and beancurd soup 豚肉の湯葉包みと麵筋のスープ	380	190
	 砂鍋獅子頭 Braised pork meatballs in clay pot 肉団子のスープ	960	480
	 砂鍋醃篤鮮 Beancurd skin soup with salted pork in clay pot 湯葉と塩漬け豚肉のスープ	980	490
	 魚湯蘿蔔絲蛤蜊 Fresh clams and fish soup with shredded turnips フナ、大根、ハマグリのスープ	780	390
	 羊肚菌燉獅子頭 Double-boiled pork meat with mushrooms 肉団子とアミガサダケのスープ	420	210
	 清燉土雞湯 Double-boiled free-range chicken soup 地鶏のスープ	360	180
	 響螺松茸菇燉雞湯 Double-boiled free-range chicken soup with conch and mushrooms 巻貝、キノコ入り鶏肉のスープ	380	190

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櫻花蝦米椒鮮茄煲
Sautéed eggplant with minced pork and shrimp in clay pot
桜エビとナスの土鍋煮







蔬菜、豆腐


Vegetables


野菜 & 豆腐料理

	牛 肚 菌 炒 豆 苗 Stir-fried bean sprouts with porcini mushrooms アミガサダケとエンドウ豆の苗の炒め物	680	340
	 雪 菜 百 頁 毛 豆 子 Salted vegetables with beancurd skin and fresh soy beans 雪菜、湯葉、枝豆のスープ煮	480	240
	  爛 糊 肉 絲 白 菜 Braised Chinese cabbage with ham 白菜と豚肉の煮物	420	210
	  絲 瓜 老 燒 蛋 Stir-fried loofah with fried eggs へチマとたまごの煮物	480	240
	櫻 花 蝦 米 椒 鮮 茄 煲 Sautéed eggplant with minced pork and shrimp in clay pot 桜エビとナスの土鍋煮	480	240
	蟹 粉 豆 腐 Braised beancurd with crab roe カニみそと豆腐の煮物	880	440
	鮮 菇 炒 水 蓮 Stir-fried water lotus and mushrooms 水蓮菜とキノコの炒め物	460	230
	雪 菜 筍 尖 篤 老 豆 腐 Braised beancurd with bamboo shoots and preserved vegetables 湯葉、タケノコ、塩漬け野菜の煮物	580	290
	金 沙 蛋 豆 腐 Sautéed egg yolk with beancurd 卵黄と豆腐の炒め物	480	240

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碧 綠 素 黃 雀

Vegetarian beancurd roll with seasonal vegetables

干し豆腐と野菜の湯葉巻き醤油煮



素 香 齋

Vegetarian Selections

ベジタリアン用料理



🌶️ 肉

 內含辣味食材 Contains spicy ingredient



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上海生煎包（三顆）
Pork and cabbage steamed buns (3 pieces)
上海風肉まん焼き（3個）




麵點、飯食、年糕


Dumplings, Noodles, Rice, Rice Cakes


麵、ごはん、中華餅

  	雞汁小籠包 (三顆) Steamed pork dumplings (3 pieces) 小籠包 (3 個)	180	90
 	蟹粉小籠包 (三顆) Steamed pork and crab roe dumplings (3 pieces) カニみそ入り小籠包 (3 個)	280	140
 	松露小籠包 (八顆) Steamed truffle pork dumplings (8 pieces) イカスミ生地を使った小籠包 (8 個)	560	280
 	絲瓜蝦仁小籠包 Steamed loofah with shrimp dumpling ヘチマ、エビ入り小籠包	280	140
 	上海生煎包 (三顆) Steamed buns with pork meat (3 pieces) 上海風肉まん焼き (3 個)	260	130
 	蔥油餅 Fried spring onion pancake 中華風ネギ餅	180	90
  	脆皮蘿蔔酥餅 (三顆) Baked shredded turnip puffs (3 pieces) 細切り大根入り中華餅 (3 個)	220	110
 	嫩雞煨麵 Stewed noodles with shredded chicken 鶏肉入り煮込み麵	380	190
 	海鮮湯煨麵 Stewed noodles with seafood soup シーフード入り煮込み麵	480	240
 	醉月雪菜黃魚麵 Boiled fish soup with noodles 黄魚、雪菜入りタン麵	480	240

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醉月醬油炒飯
Shanghai Pavilion fried rice
特製醬油風味のチャーハン




麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes

麵、ごはん、中華餅

  	雪菜肉絲炒年糕 Stir-fried rice cake with pork and preserved vegetables 雪菜、豚肉、中華餅の炒め物	360	180	
 	上海炒麵 Fried Shanghai noodles with shredded pork and cabbage 上海風焼きそば	280	140	
 	蝦仁蔥花蛋炒飯 Fried rice with shrimp and egg エビ、ネギ、たまご入りチャーハン	380	190	
  	醉月醬油炒飯 Shanghai Pavilion fried rice 特製醬油風味のチャーハン	380	190	
 	上海特色粢飯條 Pan-fried sticky rice with ham ハム入り上海風おにぎり	320	160	
	牛肉捲大餅 (產地：澳洲) Pan-fried Australia beef roll 中華餅の牛肉巻き	380	190	
	清江玢月素蒸餃 (三顆) Steamed vegetable dumplings (3 pieces) チンゲンサイ入り蒸しギョーザ (3 個)	280	140	
	白米飯 Steamed rice ごはん	50	25	
	蟹肉韭菜盒 (三顆) Pan-fried crab meat and leek dumplings (3 pieces) カニ、春雨入りニラまんじゅう (3 個)	480	240	

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金 棗 紅 豆 抹 茶 鬆 糕 花
Steamed cake with red bean and kumquat
キンカン、あずき入り蒸しケーキ



甜點 Desserts デザート

			🍷	
			(每位 per person) お一人様	
🥥	椰汁燉燕窩 Double-boiled bird's nest with coconut milk 燕の巢入りココナッツミルク		1,480	740
🍲	🐼 木桶豆花 (桌邊服務) Tofu pudding with peanuts and red beans in sweet ginger syrup 木桶入り豆腐プリン / ピーナッツ、あずき、スイートジンジャーシロップ (テーブルサイド調理)		560	280
🌿	🥥 豆沙窩餅 Sweet red bean paste pancake 中華風パンケーキ / あずき風味		280	140
🌿	🥥 棗泥窩餅 Sweet date paste pancake 中華風ナツメあん入り薄餅		380	190
🐼	🐼 黑熊蜂蜜心太軟 Black Bear Honey glazed red dates with rice cake 赤ナツメ餅詰めの蒸し点心 / 蜂蜜風味		220	110
🍷	🍷 金棗紅豆抹茶鬆糕花 Steamed cake with red bean and kumquat キンカン、あずき入り蒸しケーキ	(每位 per person) お一人様	160	80

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猪猪包
Steamed red bean bun
豚の形のあんまん

甜點 Desserts デザート

●紅棗蓮子燉雪耳

Double-boiled lotus seeds and red dates with fresh snow fungus

赤ナツメ、ハスの実、キクラゲ入りスイートスープ

180 90

●芝麻核桃糊

Sesame paste with longan pulp

クルミ入り胡麻スイートスープ

(每位 per person)
お一人様

160 80

酒釀芝麻湯糰

Traditional black sesame dumpling soup

ごま白玉入り酒糟スープ

(每位 per person)
お一人様

160 80

●小壽桃 (一顆)

Steamed birthday bun (1 piece)

桃まんじゅう (1個)

60 30

●上海綠豆糕 (三顆)

Green bean cake (3 pieces)

上海風綠豆のケーキ (3個)

180 90

●蜜汁蓮子糯米藕

Sugar glazed lotus roots with osmanthus

もち米詰めレンコンの砂糖煮 / モクセイ風味

280 140

■豬豬包 (一顆)

Steamed red bean bun (1 piece)

豚の形のあんまん (1個)

(每位 per person)
お一人様

80 40

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●内含辣味食材 Contains spicy ingredient

■醉月樓精選推薦 Signature dish

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精選東方茗茶

Selected Teas

享用以下精緻茗茶佐餐，每人 90 元
Select a tea from below for NT\$ 90 per person

東方美人 Oriental Beauty 南投 Nantou, Taiwan

因其茶芽白毫顯著，又名為白毫烏龍茶。茶葉白毫肥大，葉身呈白、綠、黃、紅、褐五色相間，五彩炫麗，綻開濃濃的果香與氤氳蜜香。一百多年前曾讓英國女皇大感驚艷，稱之為東方美人。

This tea offers an array of colors in its tea leaves that is beautifully mixed: white, green, yellow, red and brown. 100 years ago, the English Queen liked this particular tea and gave it its current name. The overall taste of this tea is fruity with a slight honey flavor.

龍井 Lungehing 南投 Nantou, Taiwan

主產於杭州西湖山區，既是地名又是泉名也是茶名，古代的貢品茶，素有色翠、香郁、味醇、型美四絕之稱，特徵帶有高雅的香氣及濃郁的甘甜味，在清明前後的採收的品質最佳。

Lungehing's tea leaves are light green and beautifully shaped. Historically, this tea was only offered to emperors giving it a rich status to this day.

茉莉香片 Jasmine Tea 三峽 Sansia, Taiwan

茶葉吸附有茉莉花的香味，是一種非常受歡迎的花茶，尤其受到女性的歡迎。茉莉花高雅與淡淡的甘甜香味，加上圓潤細緻的口感令人難忘。

This tea consists of a refreshing jasmine fragrance. It is very popular, especially among females. This elegant tea has a light sweet taste that makes it unforgettable.

決明子 Je-min-tze Tea 南投 Nantou, Taiwan

在豆科的夷花中，有大約紅豆一半大小的種子，炒過成茶來飲用就是決明子茶。

This unique tea comes from a type of beans that is half the size of a red bean. The beans are stir-fried before hot water is poured in to give it its full aroma.

普洱茶 Puer Tea 雲南 Yunnan, China

普洱茶的原料主為滇青茶，經發酵特殊工藝精緻而成，色澤呈烏潤或褐紅色，滋味醇厚回甘，雖有一股霉味但卻更能帶出柔和溫潤的滋味，非常適合搭配菜餚。

Yunnan Ripe Puer Tea selects only the healthiest looking leaves and is produced with special fermentation techniques. With a brownish red color, this tea gives a rich aftertaste that is smooth and tender.

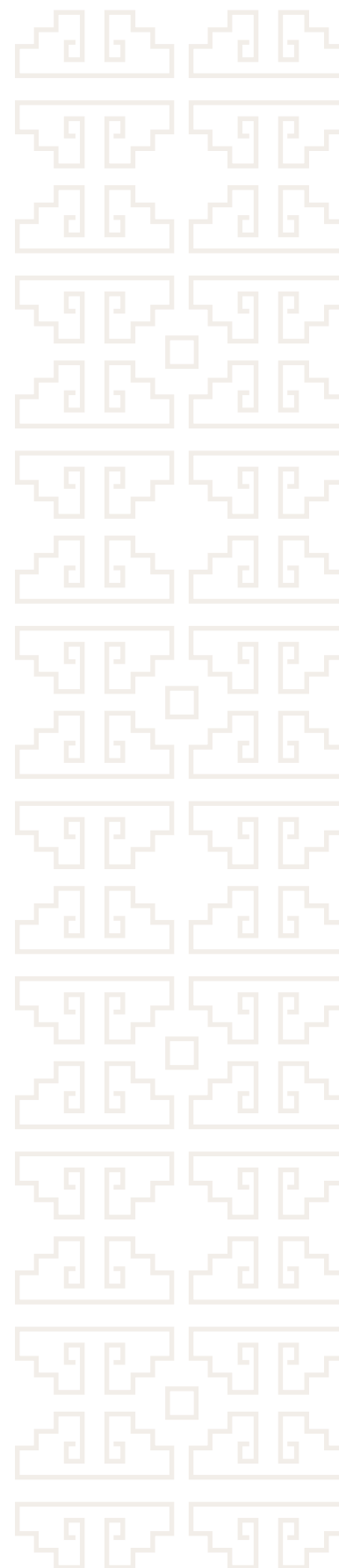
鐵觀音 Tiehkuan-yin 本柵 Muzai, Taiwan

珍貴的茶樹品種與獨特的製茶工藝，產生無可取代的觀音韻，質重如鐵，葉底肥厚柔軟，艷亮均勻，葉緣紅點，青心紅鑲邊。湯醇厚甘鮮，入口回甘帶蜜味；香氣馥郁持久。

The multi-layered taste of this tea offers a delicate aroma and is made differently from other teas. Tiehkuan-yin tea leaves are beautifully colored; its exotic roots are thick with red dots on its stems. This tea gives a strong yet light honey taste that is irreplaceable and is pleasantly long-lasting in the mouth.

以上價格均為新台幣並需外加一成服務費

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薄荷葉 Mint Tea 南投 Nantou, Taiwan

充滿透明感的芳香藥草，以清爽甘味為特色，口感在清涼中還帶有一股圓潤的甘甜與柔和的香味，和其他芳香藥草或牛奶也很搭配。

Made from a combination of mint leaves and herbs, this tea is fresh and minty with a light sweet taste. Its taste can also be altered to your own preference by adding milk or other herbs.

凍頂烏龍茶 Oolong Tea 南投 Nantou, Taiwan

凍頂烏龍茶生長在海拔約 700~1200 的山坡地，地型與土質特殊，搭配台灣獨家的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工培火的韻味與香氣，飲後令人回味無窮。

Planted on the slopes of Dongding Mountain in Nantou, central Taiwan, the Oolong tea is produced only with leaves that consist of two or three leave-blades. It displays a golden orange color and offers a long-lasting sweet and fruity taste.

菊花茶 Chrysanthemum Tea 南投 Nantao, Taiwan

菊花科植物菊花的頭狀花，帶有微微香甜口感的柔和，很容易讓人接受。

This tea is made especially from the Chrysanthemum flower, hence its given name. It has a light sweet taste and is widely accepted, hence often a strongly recommended tea.

碧螺春 Bi-luo-chun 三峽 Sansia, Taiwan

來自台灣最適合綠茶生長的台北縣三峽，摘取春天鮮嫩茶芽製作，將小小嫩芽細心捲成螺旋狀，清澈碧綠的茶湯，散發綠茶特有的新鮮蔬香，茶湯口感輕盈細緻，帶有活潑清爽的甘甜滋味。

Bi-luo-chun tea is renowned for its fruity taste and floral aroma. Its tea leaves are usually picked in spring. It is a type of green tea with a unique crisp vegetable taste and a hint of sweetness.

綠茶 Green Tea 南投 Nantou, Taiwan

綠茶的特徵為在製造之前沒有經過發酵，已採收的狀態直接加熱，不經過發酵的程序，所以綠茶會有淡淡的稻草味，極品的綠茶則帶有高雅清爽的綠豆香。

Green tea is one of the most traditional teas. The leaves do not go through any fermentation process which prevents the original flavor to be lost.

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