

新春套餐

Chinese New Year Set Menu

首碟 Appetizers

五香燻魚

Smoked Mandarin Fish

苔條腰果

Cashew Nuts with Seaweed

蒜香拌雲耳

Black Jelly Mushrooms Marinated with Vinegar

鎮江水晶肉

Shanghai Style Jellied Pork

蔥油海蜇皮

Crispy Jelly Fish

主菜 Main courses

海皇燴燕窩

Braised Bird's Nest Soup with Seafood

醬爆波士頓活龍蝦

Live Boston Lobster with Soy Bean Sauce

花菇鮑魚一品參

Braised Abalone with Mushrooms and Sea Cucumber

醬汁白玉蒸鮮魚

Steamed Fish With Bean Curd

金湯蟲草娃娃菜

Braised Chines Cabbage with Pumpkin Sauce

雞汁小籠包

Steamed Dumplings with Pork

甜品 Desserts

寶島鮮果盤

Seasonal Fruits

陳皮紅豆芝麻湯圓

Red Bean Soup with Sesame Dumplings and Orange Zest

每位 NT\$3,088 外加一成服務費 (👉 1,544 Points)

NT\$3,088 per person subject to 10% service charge

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Smoked Mandarin Fish

花雕醉雞

Drunken Chicken with “Hua Tiao” Wine

銀絲蜆皮

Jellied Fish Dressed with Shredded Turnip

油爆活蝦

Stir-Fried Shrimp with Sweet Sauce

老滷汁小鮑魚

Braised Abalone with Soy Sauce

主菜 Main Courses

滬江佛跳牆盅 🍷

Double-Boiled Fish Maw, Scallops, Abalone, Chicken Wing Tendons

蒜味蒸波士頓龍蝦

Steamed Boston Lobster with Garlic

花膠蔥燒刺參

Braised Sea Cucumber with Fish Maw

松子佶醬鮮魚捲

Deep-Fried Mandarin Fish in Sweet and Sour Sauce

鮑魚櫻花蝦米糕 🍷

Steamed Glutinous Rice with Abalone and Dried Scallop

金棗豆沙綠豆糕佐金條

Red Bean Cake with Kumquat and Spring Roll

甜品 Desserts

寶島鮮果盤

Seasonal Fruits

椰汁燉燕窩

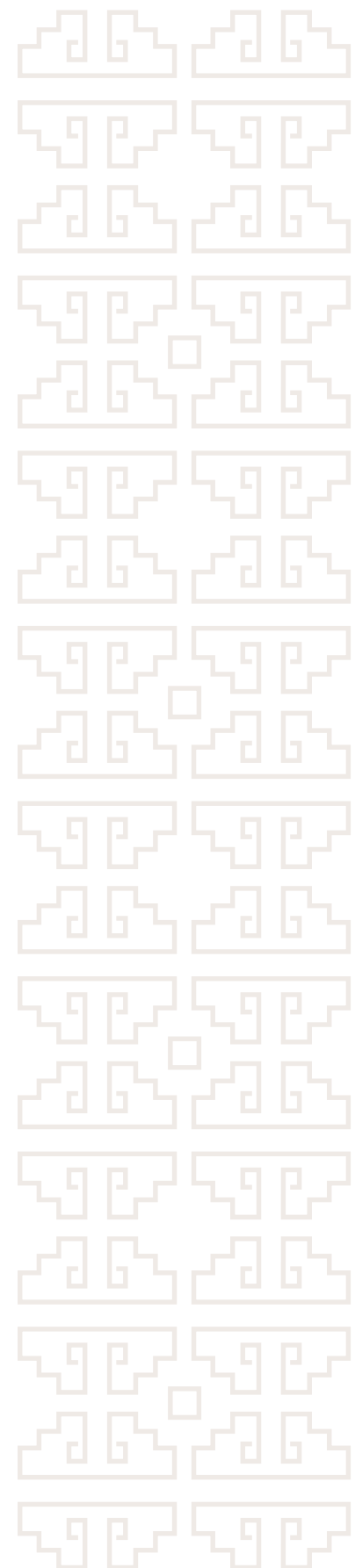
Double-Boiled Bird's Nest With Coconut Milk

每位 NT\$4,788 外加一成服務費 (🍷 2,394 Points)

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素食套餐

Vegetarian Set Menu

首碟 Appetizers

四喜烤麩

Wheat Gluten with Mushrooms

苔條核桃

Walnut with Seaweed Beancurd

涼拌雙菇

Stir-Fried Mushrooms with Sesame Oil

梅汁西紅柿

Marinated Tomatoes with Plum Sauce

滬江醬素鵝

Braised Bean Curd Skin Filled with Mushrooms

主菜 Main Courses

竹筴蘆筍燴燕窩

Braised Superior Bird's Nest with Asparagus and Bamboo Fungus

翡翠醬爆猴頭菇

Braised Mushrooms with Vegetables

南瓜雙色山藥燴松露

Sautéed Chinese Yam with Pumpkin and Black Truffle

百合金果蘆筍

Sautéed Asparagus with Kingo Nuts

碧綠燒素黃雀

Vegetarian Bean Curd Roll with Seasonal Vegetables

上素蒸餃

Steamed Vegetable Dumplings

甜品 Desserts

寶島鮮果盤

Seasonal Fruits

紅棗蓮子燉雪耳

Double-Boiled Lotus Seeds and Red Dates with Fresh Snow Fungus

每位 NT\$1,888 外加一成服務費 (🍷 945 Points)
NT\$1,888 per person subject to 10% service charge

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主廚推薦菜餚

Chef's Signature Dishes

シェフおすすめの逸品

五香燻魚 	
Smoked Mandarin Fish	
魚の燻製	320 160
鎮江水晶肉 	
Shanghai Style Jellied Pork	
上海風豚肉のゼリー寄せ	480 240
蝦籽蔥燒大烏參  	
Braised Sea Cucumber with Scallions and Shrimp Roe	
ナマコと海老の卵、ネギの煮込み	2,180 1,090
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
外婆紅燒肉  	
Braised Pork Belly with Egg in Black Soy Sauce	
豚バラと卵の醤油煮込み	880 440
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
羊肚菌燉獅子頭  	(每位 per person) お一人様
Double-Boiled Pork Meat with Mushroom	
肉団子とアミガサダケのスープ	480 240

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 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 堅果類 Contains nuts  內含辣味食材 Contains spicy ingredient  醉月樓精選推薦 Signature dish

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四川美食

Sichuan Specialties Blanched

四川特選料理

水 煮 滑 牛 肉 (美國)	■ 🌶️ 🥜	🍷
Blanched U.s. Beef Fillet in Chili Oil		
牛肉の辛口煮 (アメリカ産)	1,580	790
成 都 香 辣 鮑 魚	🌶️ 🥜	
Wok-Fried Abalone with Dried Chili and Sichuan Pepper		
成都風アワビの唐辛子炒め	1,280	640
麻 婆 嫩 豆 腐	🌶️ 🥜 🍷	
Braised “Mapo” Tofu with Sichuan Pepper Spicy Sauce		
マーボー豆腐	480	240

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開胃首碟

Appetizers

前菜

五香燻魚	🥜	🍵
Smoked Mandarin Fish		
魚の燻製	320	160
苔條腰果	🥜	
Cashew with Seaweed		
カシューナッツ & 海藻	280	140
蒜香拌雲耳	🥜	
Black Jelly Mushrooms Marinated with Garlic		
黒木耳のニンニク和え	280	140
蜜味烤麩	🥜	
Deep Fried Dough Cook with Mushroom and Honey Soy Sauce		
焼き麩の蜜煮	230	115
辣炒干絲	🌶️🥜🍷	
Sautéed Dried Bean Curd with Pork		
干し豆腐の唐辛子炒め	230	115
乾扁四季豆	🌶️🥜🍷	
Fried Green Beans with Pork		
揚げインゲンの唐辛子炒め	230	115
梅汁西紅柿		
Marinated Tomatoes with Plum Sauce		
トマトの梅ソース漬け	230	115
冰糖苦瓜		
Braised Bitter Gourd		
ゴーヤの冰糖糖煮	230	115

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前菜

Cold Selections

冷製オードブル

油爆活蝦 	
Stir-Fried Shrimp with Sweet Tomato Sauce	
海老のトマトソース炒め	880 440
花雕醉香雞	
Drunken Chicken with “Hua Tiao” Wine	
鶏肉の紹興酒漬け / フナの唐揚げネギソースがけ	620 310
翡翠椒麻雞  	
Spicy Chicken with Green Onion	
鶏肉のネギ唐辛子がけ	580 290
鎮江水晶肉 	
Shanghai Style Jellied Pork	
上海風豚肉のゼリー寄せ	480 240
杭州素鵝 	
Braised Bean Curd Skin Filled with Mushrooms	
杭州風きのこの揚げ湯葉巻き	480 240

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Bird's Nest, Abalone, Sea Cucumber
ツバメの巣、アワビ、ナマコ料理

2,780 1,390

アワビとナマコの醤油煮込み

2.580 1.290

力二と魚の浮袋の煮込み

2.280 1.140

ナマコと海老の卵、ネギの煮込み

お一人様

アワビと豆腐の煮込み

1.580 790

お一人様

ト海風五目スープ（魚の浮袋、ホタテ、アワビ、鶏肉、豚スジ入り）

アミガサダケ、魚の浮袋、ホタテ入りチキンスープ

L.480 940

お一人様

魚の浮袋、キヌガサダケ、ツバメの巣入りカボチャスープ。

L.480 940

お一人様

ナマコと豚スジ肉の煮込み

L.480 940

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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芥	2,380	1,190
豌豆河蝦仁		
Stir-Fried Fresh Water Shrimps with Snow Peas		
川エビとエンドウ豆の龍井茶炒め	1,880	940
花雕蒸紅蟳		
Steamed Changhua Mud Crab with “ Hai Tiao” Wine		
カニの紹興酒蒸し	1,880	940
醬炒鮮鮑干貝		
Sautéed Fresh Scallops and Abalone with Soy Sauce		
ホタテとアワビの Xo 醬チリソース炒め	1,680	840
蒜味奶油國王大蝦 (4 隻)		
Braised King Prawns with Cream Sauce and Garlic		
エビのチリソース炒め	1,580	790
清炒鮮蝦仁		
Sautéed Taiwan Blue Shrimp with Scallions		
エビとタマネギの炒め物	980	490

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鮮魚精選

Fish

魚料理

蒜子豆腐燒馬頭魚  	
Braised Mandarin Fish with Bean Curd and Garlic Gravy	
アマダイと豆腐のニンニク煮	1,680 840
干鍋青甘下巴	
Braised Fish Head with Scallions and Chili Sauce	
魚のカマとネギチリソース煮	1,480 740
蒜子豆腐燒黃魚 	
Braised Yellow Fish with Bean Curd and Garlic Gravy	
黃魚と豆腐のニンニク蒸し	1,380 690
紅燒嫩下巴 	
Braised Mandarin Fish Head in Soy Sauce	
魚のカマの醤油煮込み（4 個）	1,080 540
泡椒酸菜烏鯉魚片  	
Fish Fille with Preserved Vegetables and Chili Sauce	
魚の高菜煮唐辛子がけ	980 490
韭黃胡椒鱔 	
Sautéed Fresh Taiwan Yellow Eel with Leeks	
田ウナギとキノラの炒め物	880 440

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豬肉、牛肉

Pork, Beef

豚肉 & 牛肉料理

黑蒜杏菇和牛粒 (產地：鹿兒島縣) 坚果		🍵
Sautéed Japanese Waygu Beef with Black Garlic and Mushrooms		
和牛とエリンギの黒ニンニク炒め (產地：鹿兒島県)	1,980	990
蔥爆四方美國牛 坚果		
Sautéed U.S. Beef Cubes with Green Onion		
アメリカ産牛肉とネギの炒め物	1,380	690
黑麻油蛋松坂肉 坚果 辣		
Sautéed Pork with Chicken Testivles		
豚トロと卵の黒胡麻油炒め	1,080	540
外婆紅燒肉 坚果 辣		
Braised Pork Belly with Egg in Black Soy Sauce		
豚バラと卵の醤油煮込み	880	440
蔥燒無錫排骨 辣		
Braised Pork Ribs with Green Onions		
ポークリブとネギの甘辛煮	880	440
紅燒獅子頭 坚果 辣		
Braised Pork Meatballs with Seasonal Vegetables		
肉団子と野菜の醤油煮込み	880	440
韭黃酸菜炒肚絲 坚果 辣		
Sautéed Slice Pork Belly with Chives and Salty Vegetables		
豚肉とキニラの高菜炒め	480	240

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禽 肉

Poultry

鷄肉、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	
絲瓜雞絲佐瑤柱酥	🥗		
Sautéed Luffa with Dried Scallop and Shredded Chicken			
ヘチマと鶏肉の貝柱炒め	880	440	
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	
宮保雞球	🌶️🥗		
Deep-Fried Free-Range Chicken in Chili			
鶏肉の唐辛子炒め	680	340	

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湯品
Soups
スープ

砂鍋醃篤鮮  	
Bean Curd Skin Soup with Salted Pork in Clay Pot	
湯葉と塩漬け豚肉の土鍋スープ	1,080 540
砂鍋獅子頭  	
Braised Pork Meat Balls in Clay Pot	
肉団子の土鍋スープ	980 490
清燉美國牛肉湯	(每位 per person)
Double-Boiled U.S. Beef Soup	お一人様
牛肉スープ（アメリカ産牛肉使用）	380 190
雞汁竹筍湯  	(每位 per person)
Bamboo Fungus in Clear Chicken Soup	お一人様
キヌガサダケ入りチキンスープ	380 190
清燉土雞湯  	(每位 per person)
Double-Boiled Free-Range Chicken Soup	お一人様
地鶏スープ	380 190
響螺松茸菇燉雞湯  	(每位 per person)
Double-Boiled Free-Range Chicken Soup with Conch and Musoomrs	お一人様
巻貝、きのこ入りチキンスープ	380 190
青翠黃魚羹 	(每位 per person)
Double-Boiled Fish and Beancurd Soup	お一人様
黃魚と湯葉のトロミスープ	420 210

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蔬菜、豆腐

Vegetables

野菜 & 豆腐料理

雪菜百頁毛豆子

Salted Beancurd Skin With Preserved Vegetables and Green Soy Beans

雪菜、湯葉、枝豆のスープ煮



580

290

爛糊肉絲白菜



Braised Chinese Cabbage with Ham

豚肉と白菜の煮込み

580

290

絲瓜老燒蛋



Stir-Fried Luffa with Fried Eggs

ヘチマと卵の炒め物

520

260

鮮菇炒水蓮

Stir-Fried Water Lotus and Mushrooms

水蓮菜ときのこの炒め物

460

230

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醉月樓精選推薦 Signature dish



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素 香 齋

Vegetarian Selections

ベジタリアン料理

金果鮮菇炒蘆筍

Sautéed Asparagus with Mushrooms and Ginkgo Nuts

アスパラガス、きのこ、銀杏の炒め物

780

390

鍋巴素什錦

Assorted Vegetables with Crispy Rice

野菜あんかけ中華おこげ

460

230

金湯蟲草燴津白

Braised Pumpkin with Black Soya Beans

カボチャと黒豆の煮込み

420

210

子薑炒木耳

Sautéed Shredded Ginger with Jelly Mushrooms

木耳のショウガ炒め

280

140

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麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes

麵、ご飯、中華餅料理

滬江香菇菜飯 	
Steamed Rice with Chinese Ham, Mushrooms and Vegetable	
金華火腿、しいたけ、野菜入り炊き込みごはん	180 90
鮑魚醬汁炒飯 	
Shanghai Pavilion Fried Rice with Baby Abalone	
上海風アワビソース炒飯	180 90
蔥開煨麵  	
Noodle Soup with Dried Shrimps and Scallions	
干しエビとネギ入り煮込み麵	180 90
嫩雞煨麵 	
Stewed Noodles with Shredded Chicken	
鶏肉入り煮込み麵	380 190
鮑魚小籠包 (三顆)  	
Steamed Abalone Dumpling(3 Pieces)	
アワビ小籠包(3個)	280 140
上海特色菜飯條  	
Pan Fried Sticky Rice with Chinese Ham	
火腿入り上海風おにぎり	560 280
上海炒麵 	
Fried Shanghai Noodles with Shredded Pork and Cabbage	
上海風焼きそば	180 90

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麵點、飯食、年糕
Dumplings, Noodles, Rice, Rice Cakes
麵、ご飯、中華餅料理

清江 瓊月素蒸餃			
Steamed Vegetable Dumpling			
野菜蒸し餃子	320	160	
蟹粉小籠包 (三顆)	 		
Steamed Pork and Crab Roe Dumplings (3 Pieces)			
カニみそ小籠包 (3 個)	280	140	
脆皮蘿蔔酥餅 (三顆)	 		
Baked Shredded Turnip Puffs (3 Pieces)			
細切り大根入り中華パイ (3 個)	220	110	
蔥油餅 			
Fried Spring Onion Pancake			
中華ネギパイ	180	90	
雞汁小籠包 (三顆)	 		
Steamed Pork Dumplings (3 Pieces)			
小籠包 (3 個)	180	90	
白米飯			
Steamed Rice			
ごはん	50	25	

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甜點

Desserts

デザート

椰汁燉燕窩	(每位 per person)	🍵
Double-Boiled Bird's Nest with Coconut Milk	お一人様	
ツバメの巣入りココナッツミルク	1,480	740
三色心太軟		
Black Bear Honey Glazed Red Dates with Glutinous Rice		
蜂蜜風味のナツメ入り中華餅	220	110
紅棗蓮子燉雪耳		
Double-Boiled Lotus Seeds and Red Dates with Fresh Snow Fungus		
ナツメ、ハスの実、白木耳のスープ	180	90
上海綠豆糕 (三顆)		
Green Bean Cake(3 Pieces)		
上海風綠豆ケーキ (3 個)	180	90
酒釀芝麻湯糰	(每位 per person)	
Traditional Black Sesame Dumpling Soup	お一人様	
黒ゴマ餡団子入り酒粕スープ	180	90
熊貓芝麻包	(每位 per person)	
Steamed Sesame Bun	お一人様	
パンダのゴマ饅頭	80	40

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