

## 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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Unless otherwise noted, all the pork we use in this menu is Taiwan pork

# 赤馬迎春套餐

## The Fortune Horse Harmony 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 Fungus Marinated with Vinegar

鎮江水晶肉

Shanghai-style Jellied Pork

蔥油海蜇皮

Crispy Jellyfish

### 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 Soybean 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 Baby Chinese 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

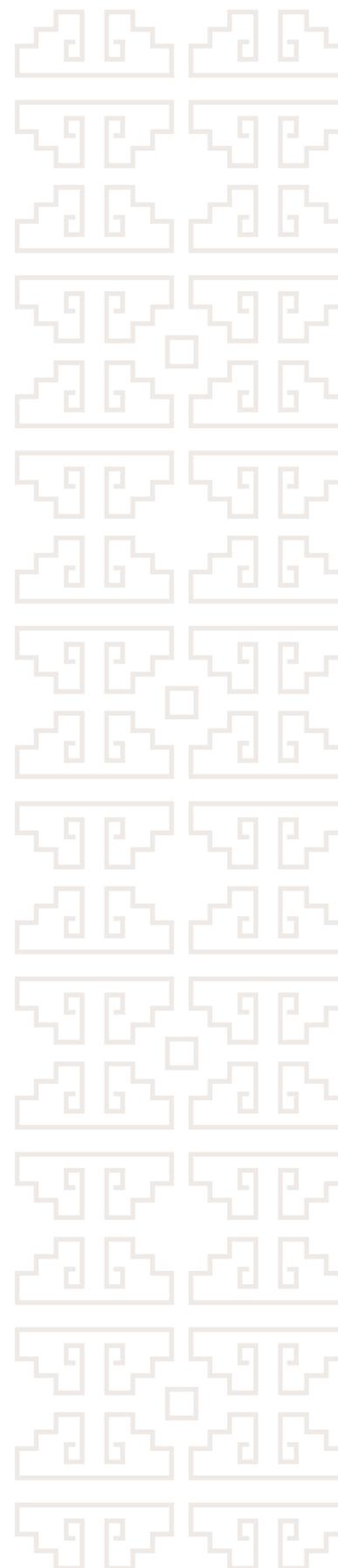
Red Bean Soup with Sesame Dumplings and Orange Zest

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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Please advise our staff if you have any food allergies or special dietary requirements in advance.



# 赤馬騰飛套餐

## The Fiery Steed Prosperity Set Menu

### 首碟 Appetizers

五香燻魚

Smoked Mandarin Fish

花雕醉雞

Drunken Chicken with "Huadiao" Wine

銀絲蜆皮

Jellied Fish Dressed with Shredded Turnip

油爆活蝦

Stir-fried Shrimp with Sweet & Sour 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

蒜香奶油波士頓龍蝦

Braised Boston Lobster in Superior Sauce

花膠蔥燒刺參

Braised Sea Cucumber with Fish Maw

糖醋松鼠石斑捲

Deep-fried Grouper in Sweet and Sour Sauce

鮑魚櫻花蝦米糕 🍷

Steamed Glutinous Rice with Abalone and Dried Scallop

板栗金元寶佐金條

Golden Chestnut Dumplings with 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\$4,888 外加一成服務費 (🍷 2,444 Points)

NT\$4,888 per person subject to 10% service charge

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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
- 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

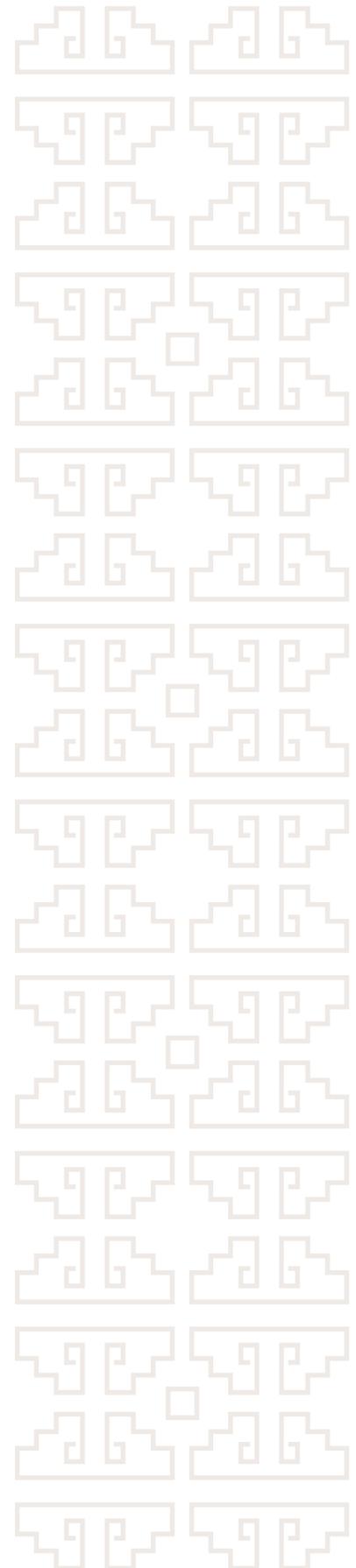
- 竹筴蘆筍燴燕窩  
Braised Superior Bird's Nest with Asparagus and Bamboo Fungus
- 翡翠醬爆猴頭菇  
Braised Mushrooms with Vegetables
- 南瓜雙色山藥燴松露  
Sautéed Chinese Yam with Pumpkin and Black Truffle
- 百合金果蘆筍  
Sautéed Asparagus with Ginkgo Nuts
- 碧綠燒素黃雀  
Vegetarian Bean Curd Roll with Seasonal Vegetables
- 上素蒸餃  
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 (☺ 944 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

### シェフおすすめメニュー

<b>五香燻魚</b> 🍷 Smoked Mandarin Fish 魚の燻製	320	 160
<b>黑蒜杏菇和牛粒</b> (產地: 日本鹿兒島縣) 🍷 Sautéed Japanese Waygu Beef with Black Garlic and Mushrooms 和牛とエリンギの黒ニンニク炒め	1,980	990
<b>蝦籽蔥燒大烏參</b> 🍷 🍷 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
<b>翡翠蟹粉燒花膠肚</b> 🍷 🍷 Braised Fish Maw with Crabmeat and Green Vegetable Puree カニと魚の浮袋の煮込み	2,580	1,290
<b>外婆紅燒肉</b> 🍷 🍷 🌿 Braised Pork Belly with Egg in Black Soy Sauce 豚バラと卵の醤油煮込み	880	440
<b>羊肚菌燉獅子頭</b> 🍷 🍷 🌿 Double-boiled Pork Meat with Mushrooms 肉団子とアミガサダケのスープ	480	240 (每位 per person) お一人様
<b>木桶豆花</b> (桌邊服務) 🍷 🍷 Tofu Pudding with Peanuts and Red Beans 桶入り豆花 (テーブル横で提供)	560	280

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

 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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 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 and Spicy Sauce

麻婆豆腐

480

240

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# 開胃首碟

## Appetizers

### 前菜

五香燻魚 	320	 160
Smoked Mandarin Fish 魚の燻製		
苔條腰果  	280	140
Cashew with Seaweed カシューナッツ & 海藻		
蒜香拌雲耳 	280	140
Black Jelly Mushrooms Marinated with Garlic 黒木耳のニンニク和え		
洋花蘿蔔  	280	140
Preserved Turnips カブの漬物		
辣炒干絲   	230	115
Sautéed Dried Bean Curd with Pork 干し豆腐の唐辛子炒め		
乾扁四季豆   	230	115
Fried Green Beans with Pork 揚げ G ンゲンの唐辛子炒め		
梅汁西紅柿 	230	115
Marinated Tomatoes with Plum Sauce トマトの梅ソース漬け		

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# 前菜

## Appetizers

### 冷製オードブル

油爆活蝦 	880	 440
Stir-fried Shrimp with Sweet Tomato Sauce 海老のトマトソース炒め		
花雕醉香雞	620	310
Drunken Chicken with “Huadiao” Wine 鶏肉の紹興酒漬け		
鎮江水晶肉 	480	240
Shanghai-style Jellied Pork 上海風豚肉のゼリー寄せ		
西芹蜆頭 	480	240
Crispy Jellyfish with Celery クラゲとセロリの和え物		
杭州素鵝  	480	240
Braised Bean Curd Skin Filled with Mushrooms 杭州風きのこの揚げ湯葉巻き		

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 上海廳所使用的豆製品為非基因改造品 All soy products are not genetically modified

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# 燕窩、鮑魚、海參

Bird's Nest, Abalones, Sea Cucumbers

ツバメの巣、アワビ、ナマコ料理

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

2,280  1,140

羊肚菌花膠干貝燉雞湯  

Double-boiled Chicken Soup with Fish Maw, Scallops and Morel Mushrooms (每位 per person)

アミガサダケ、魚の浮袋、ホタテ入りチキンスープ

1,480 740

お一人様

魚肚燒刺參  

Braised Sea Cucumber with Fish Maw

ナマコと豚スジ肉の煮込み

1,480 740

(每位 per person)

お一人様

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# 蝦蟹精選

## Shellfish

### エビ&カニ料理

花雕蒸紅蟳 Steamed Changhua Mud Crab with "Haidiao" Wine カニの紹興酒蒸し	1,880	 940
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
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炒め	1,780	890
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
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

泡椒酸菜烏鯉魚片  

Fish Fillet with Preserved Vegetables and Chili Sauce

魚の高菜煮唐辛子かけ

980

490

香辣蒜味紅糟魚片  

Wok-fried Fish with Garlic and Dried Chili

魚のニンニク唐辛子炒め

880

440

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

清蒸美國牛肉 Steamed U.S. Beef with Ginger 牛肉の醤油蒸し	1,180	 590
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
蔥燒無錫排骨   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    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   Sautéed Slice Pork Belly with Chives and Salty Vegetables 豚肉とキノラの高菜炒め	480	240

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# 禽肉

## Poultry

### 鶏肉、鴨肉、ガチョウ料理

絲瓜雞絲佐瑤柱酥  	880	 440
Sautéed Loofah with Dried Scallops and Shredded Chicken へチマと鶏肉の貝柱炒め		
松露芙蓉嫩雞片  	680	340
Sliced Free-range Chicken with Mushrooms and Egg White 鶏肉、マッシュルームのトリュフ風味卵白炒め		
南乳脆銀翼 	680	340
Deep-fried Chicken Wing with Soy Sauce 揚げ手羽先の紅腐乳風味		
宮保雞球  	680	340
Deep-fried Free-range Chicken in Chili 鶏肉の唐辛子炒め 鶏肉の辛口揚げ		

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# 湯品 Soups スープ

砂鍋醃篤鮮  	1,080	 490
Beancurd Skin Soup with Salted Pork in Clay Pot 湯葉と塩漬け豚肉の土鍋スープ		
砂鍋獅子頭  	980	490
Braised Pork Meatballs in Clay Pot 肉団子の土鍋スープ		
羊肚菌燉獅子頭  	480 (每位 per person) お一人様	240
Double-boiled Pork Meat with Morel 肉団子とアミガサダケのスープ		
清燉美國牛肉湯	380 (每位 per person) お一人様	190
Double-boiled U.S. Beef Soup 牛肉スープ (アメリカ産牛肉使用)		
響螺松茸菇燉雞湯  	380 (每位 per person) お一人様	190
Double-boiled Free-range Chicken Soup with Conch and Matsutake 巻貝、きのこ入りチキンスープ		

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# 蔬菜、豆腐

## Vegetables

### 野菜 & 豆腐料理

蟹粉豆腐 Braised Tofu with Crab Meat カニみそ豆腐	880	 440
蒜開老豆腐  Braised Beancurd with Garlic ネギと厚揚げの煮物	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 へチマと卵の炒め物	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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# 素香齋

## Vegetarian Selections

### ベジタリアン用料理

#### 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

#### 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 	580	 290
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		
鮑魚醬汁炒飯 	520	360
Shanghai Pavilion Fried Rice with Baby Abalone 上海風アワビソース炒飯		
嫩雞煨麵  	380	190
Stewed Noodles with Shredded Chicken 鶏肉入り煮込み麵		
雪菜肉絲炒年糕   	380	190
Stir-fried Rice Cake with Pork and Preserved Vegetables 雪菜、豚肉、中華餅の炒め物		
上海炒麵  	320	160
Fried Shanghai Noodles with Shredded Pork and Cabbage 上海風焼きそば		
蟹粉小籠包 (三顆)  	280	140
Steamed Pork and Crab Roe Dumplings (3 Pieces) カニみそ小籠包 (3個)		
上海生煎包 (三顆)  	260	130
Pork and Cabbage Steamed Buns (3 Pieces) 上海風焼き肉まん (3個)		
蔥油餅  	180	90
Fried Spring Onion Pancake 中華ネギパイ		
雞汁小籠包 (三顆)  	180	90
Steamed Pork Dumplings (3 Pieces) 小籠包 (3個)		

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# 甜點 Desserts デザート

<b>椰汁燉燕窩</b> 🍌 Double-boiled Bird's Nest with Coconut Milk ツバメの巣入りココナッツミルク	1,480 (每位 per person) お一人様	 740
<b>木桶豆花</b> (桌邊服務) 🍌 Tofu Pudding with Peanuts and Red Beans 桶入り豆花 (テーブル横で提供)	560	280
<b>豆沙窩餅</b> 🍌🌿 Sweet Red Bean Paste Pancake 中華風あんこパイ	280	140
<b>三色心太軟</b> 🐼🍌🌿 Black Bear Honey Glazed Red Dates with Glutinous Rice 蜂蜜風味のナツメ入り中華餅	220	110
<b>上海綠豆糕</b> (三顆) Green Bean Cake (3 Pieces) 上海風綠豆ケーキ (3個)	180	90
<b>酒釀芝麻湯糰</b> 🍌 Traditional Black Sesame Dumpling Soup 黒ゴマ餡団子入り酒粕スープ	180 (每位 per person) お一人様	90
<b>金棗紅豆抹茶鬆糕花</b> 🍌 Steamed Cake with Red Bean and Kumquat キンカンとあずき入り蒸しケーキ	180 (每位 per person) お一人様	90
<b>熊貓芝麻包</b> (一顆) 🐼🍌 Steamed Sesame Bun (1 Piece) パンダのゴマ饅頭 (1個)	80 (每位 per person) お一人様	40

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 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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# 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 木柵 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.

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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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