

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

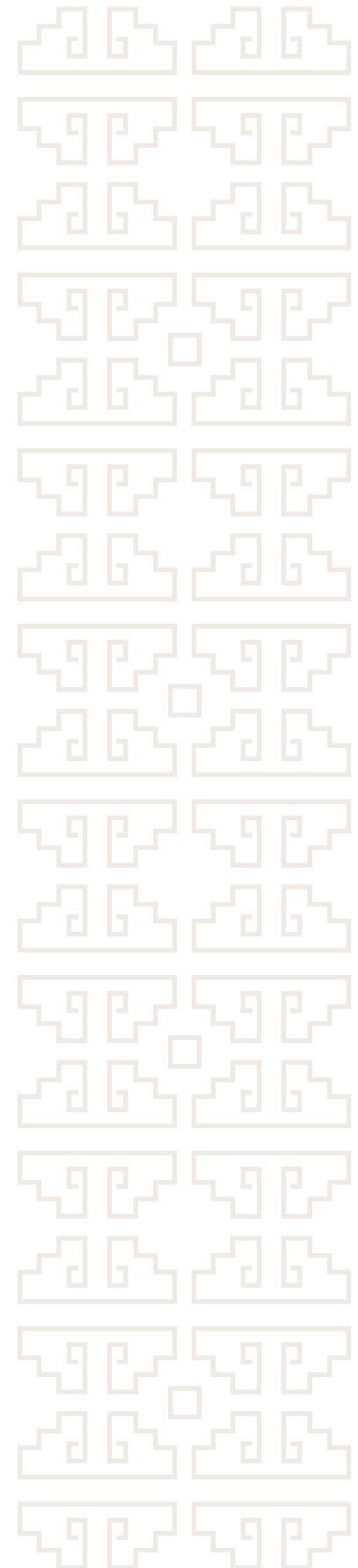
Double-Boiled Bird's Nest With Coconut Milk

每位 NT\$4,788 外加一成服務費 (☺️ 2,394 Points)

NT\$4,788 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 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 ● 🍷			
Double-Boiled Pork Meat with Mushroom			
肉団子とアミガサダケのスープ	480	240	

(每位 per person)
お一人様

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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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燕窩、鮑魚、海參

Bird's Nest, Abalone, Sea Cucumber

ツバメの巣、アワビ、ナマコ料理

紅燒鮑魚烏參 ● 🍲

Braised Sea Cucumber with Abalone

アワビとナマコの醤油煮込み

2,780

1,390



翡翠蟹粉燒花膠肚 ● 🍲

Braised Fish Maw with Crabmeat And Green Vegetable Puree

カニと魚の浮袋の煮込み

2,580

1,290

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

鮑魚鮮汁燒豆腐 ● 🍲

Braised Abalone with Tofu

アワビと豆腐の煮込み

1,580

790

(每位 per person)

お一人様

滬江極品八寶盅 ● 🍲

Double-Boiled Fish Maw, Scallop, 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)

アミガサダケ、魚の浮袋、ホタテ入りチキンスープ

1,480

940

(每位 per person)

お一人様

南瓜竹筴燴花膠燕窩 ● 🍲

Braised Pumpkin Soup with Bird's Nest and Fishmaw and Bamboo Mushrooms

魚の浮袋、キノガサダケ、ツバメの巣入りカボチャスープ

1,480

940

(每位 per person)

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

940

(每位 per person)

お一人様

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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) ●		🍷
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：鹿兒島縣)	1,980	990
蔥爆四方美國牛 ●		
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 ● 🍷		
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 ● 🍷		
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 豚肉とキニラの高菜炒め	480	240

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禽肉

Poultry

雞肉、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

へちまと鶏肉の貝柱炒め

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 牛肉スープ (アメリカ産牛肉使用)	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	380	190
清燉土雞湯  		
Double-Boiled Free-Range Chicken Soup 地鶏スープ	380	190
響螺松茸菇燉雞湯  		
Double-Boiled Free-Range Chicken Soup with Conch and Musoomrs 巻貝、きのこ入りチキンスープ	380	190
青翠黃魚羹 		
Double-Boiled Fish and Beancurd Soup 黃魚と湯葉のとろみスープ	420	210


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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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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

へちまと卵の炒め物

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	580	290
鮑魚醬汁炒飯 🍲		
Shanghai Pavilion Fried Rice with Baby Abalone 上海風アワビソース炒飯	520	260
蔥開煨麵 🍲 🍲		
Noodle Soup with Dried Shrimps and Scallions 干しエビとネギ入り煮込み麵	420	210
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)	320	160
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	320	160
上海炒麵 🍲		
Fried Shanghai Noodles with Shredded Pork and Cabbage 上海風焼きそば	320	160

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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) ● P 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) ● P Baked Shredded Turnip Puffs (3 Pieces) 細切り大根入り中華パイ (3 個)		220	110
蔥油餅 P Fried Spring Onion Pancake 中華ネギパイ		180	90
雞汁小籠包 (三顆) ● P 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 Double-Boiled Bird's Nest with Coconut Milk ツバメの巣入りココナッツミルク	(每位 per person) お一人様	
	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) お一人様	
Traditional Black Sesame Dumpling Soup 黒ゴマ餡団子入り酒粕スープ	180	90
熊貓芝麻包 	(每位 per person) お一人様	
Steamed Sesame Bun パンダのゴマ饅頭	80	40


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