

香宮

Shang Palace



主廚廖晉輝 Head Chef LIEW CHIN FEI

廖主廚祖籍廣東，生於吉隆坡，及長便赴新加坡跟隨香港名廚精進廚藝，先學燒臘、後攻粵菜，文武皆備，他的菜品以「當代經典」樹立風格！色味襲人！抵台履新前，他在新加坡麗晶酒店米其林一星「夏宮」粵菜餐廳任職。Born and raised in Kuala Lumpur, Malaysia, Liew is the third generation immigrant from GuangDong, China. Liew was inspired to the kitchen when he was 18 and developed his comprehensive culinary skills with legendary Cantonese chefs in various restaurants in Singapore, one of the world's culinary capitals. Prior to joining Shangri-La Far Eastern, Taipei, he worked in MICHELIN starred Cantonese restaurant for years. With all this time spent in award-winning kitchens, his talents, passion and striving for excellence in every plate will set to create a memorable yet contemporary dining experience for guests in Shang Palace.



主廚精選料理



Chef's
Signature
Dishes



香宮脆皮烤鴨 NT\$ 3,688 /1845
Shang Palace Roasted Cherry Duck





香宮脆皮烤鴨 一鴨二吃

Shang Palace Roasted Cherry Duck Served in Two Courses

需一天前預訂
Requires 1 day
advanced order


3,688 /1845

第一吃
First course

片皮櫻桃鴨搭配捲餅，可任選原味餅皮、黃金蛋餅皮或手工蔥餅皮
Sliced Duck Wrapped with Pancakes (Original Pancakes, Golden Egg Pancakes or Green Scallion Whole Pancakes)

鴨腿堂食

Crispy Skin Duck Leg Served with Plum Sauce

或or

醬皇爆鴨腿煲 

Work-fried Duck Leg with Spicy Sauce

第二吃
Second course

任選以下一種做法
choices :

日本北海道瑤柱蕃茄豆腐鴨架湯  

Duck Soup with Tomato, Tofu, Japanese Hokkaido Dried Scallops

金柱生滾鴨架粥 

Boiled Duck Bone Congee with Dried Scallops

第三吃
Third course

任選以下一種做法
choices :

琥珀蹄香生菜鴨鬆 

Stir-fried Duck Meat Served with Lettuce and Rice Crust

588 /295

香宮秘製X.O.醬鮑絲火鴨燜粉絲  

Vermicelli with Duck Meat, Shredded Abalone with X.O. Sauce

788 /395

鮑魚仔瑤柱鴨粒燴飯 

Stewed Baby Abalone and Dried Scallops
with Duck Meat Over Fried Rice

888 /445

(加點鴨鬆 / 鴨絲燜粉絲 / 燴飯 - 不附鴨腿) Add on minced duck / Vermicelli with Duck meat / braised rice - without duck leg)

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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ESG永續食材 Environmental Social Government



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 香格里拉會點數兌換 / Shangri-la Points Redemption.

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廣式燒臘



Cantonese
BBQ
Specialties



香宮蜜汁叉燒皇(西班牙伊比利豬) NT\$ 1,588 /795
Shang Palace Barbecued Honey Spanish Iberico Ppork





燒味雙拼：

 1,688 /845

香宮蜜汁叉燒皇與掛爐櫻桃鴨或醬皇玫瑰油雞

BBQ Combination with Two Selections:

Shang Palace Barbecued Honey Iberico Pork with Cantonese Style Roasted Cherry Duck or Cantonese Style Soy Sauce Chicken

香宮蜜汁叉燒皇(西班牙伊比利豬) 

1,588 /795

Shang Palace Barbecued Honey Iberico Pork

黃金脆皮燒腩

1,388 /695

Crispy Roasted Pork

掛爐櫻桃鴨

1,088 /545

Cantonese Style Roasted Cherry Duck

半隻/Half

醬皇玫瑰油雞

988 /495

Cantonese Style Soy Sauce Chicken

半隻/Half

當紅炸子雞(放山雞)

988 /495

Crispy Free-Range Chicken

半隻/Half

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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前 菜



Appetizers



杏香玉帶

NT\$ 988 / 495

Deep-fried Scallops and Shrimp Paste Balls with
Almond Flakes and Chili Powder



魚子醬鮑角蜆花

Marinated Abalone and Jelly Fish with French Oscietra Caviar (5g)

1,688 /845



杏香玉帶

Deep-fried Scallops and Shrimp Paste Balls with Almond Flakes and Chili Powder

988 /495
四顆 / 4 pieces

蔥油滷鮑魚

Braised Abalone with Onion Sauce

888 /445
三顆 / 3 pieces

黑松露香檳蘆筍

Wok-fried Champignon with Black Truffle Sauce

788 /395

酥炸生蠔

Deep-fried Oysters with Salt and Pepper

688 /345
六顆 / 6 pieces

鬼馬油條

Deep-fried Crispy Cuttlefish with Green Peppercorns and Peanut

688 /345

鹽酥青花椒花枝

Deep-fried Crispy Cuttlefish with Green Peppercorns and Peanuts

688 /345

京蒜滑雞

Marinated Boneless Chicken Leg with Sour Garlic Sauce

688 /345

鳳梨黑椒煙燻鴨胸

Black Pepper Smoked Duck Breast with Pineapple and Honey Citrus Sauce

688 /345

豉椒爆秋葵

Wok-fried Okra with Black Bean and Minced Pork Meat

588 /295

酸辣蜆花雲耳

Marinated Black Fungus and Jelly Fish with Taiwan Black Vinegar Spicy Sauce

588 /295

香醋滷心皮蛋

Century Eggs with Taiwan Black Vinegar Garlic Sauce

488 /245

椒鹽菠菜豆腐

Deep-fried Homemade Spinach Tofu with Salt and Pepper

488 /245

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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活海鮮料理



Live
Seafood



X.O. 醬花膠龍膽煲
Braised Live Pearl Grouper
with Fish Maw in X.O. Sauce

NT\$ 3,888 /1945





龍虎雙味：

 香宮招牌X.O.醬花膠龍膽煲 (需等待30分鐘 Requires 30 minutes)
Braised Live Pearl Grouper with Fish Maw in X.O. Sauce

3,888 /1940
每尾 / per piece

頭腩濃湯麵 (每隻魚限定6份)
Fish Head Noodle Soup

228 /115
每位 / per person

香辣四川青花椒龍膽石斑 
(需等待30分鐘 Requires 30 minutes)

Stewed Live Pearl Grouper with Sichuan Green Peppers in Spicy Sauce

3,788 /1895
每尾 / per piece

港蒸時令魚 

Steamed Seasonal Fish with Soy Sauce Hong Kong Style

3,588/3,688 /1795/1845
每尾 / per piece

雞汁龍膽石斑球 

Poached Pearl Grouper Fillet with Water Bamboo, Black Fungus and Ginger in Chinese Rice Wine

1,688 /845

黑松露炒珍珠龍膽球 

Wok-fried Pearl Grouper with Black Truffle Sauce

1,488 /745

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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主廚推薦海鮮料理



Chef's
Recommended
Dishes



香宮招牌金箔百香果香芒海虎蝦球(澳洲)
Shang Palace Signature Crispy Australian King Prawns
with Mango Sauce and Passion Fruit

NT\$ 1,288 /645





軟殼龍蝦

(蔥油蒸、香辣爆、黑椒爆粉絲煲、上湯杏香)

Soft-Shell Lobster (300gm)

(Steamed with Scallion Oil, Deep-fried with Chili, Stir-fried with Back Pepper Or Wok-fried with Almond Flakes and Chicken Broth)

2,688 /1345
每尾 / per piece

三蒜粉絲蒸波士頓龍蝦

Steamed Live Boston Lobster with Garlic and Vermicelli

2,388 /1195
每尾 / per piece

澳洲海虎蝦

(X.O.醬爆伊麵、豉油皇爆、金蒜粉絲、鹽香蒜酥)

Australian King Prawn (110gm)

(Fried E-fu Noodle in X.O. Sauce, Fried with Supreme Soy Sauce, Steamed with Vermicelli and Garlic or Stir-fried with Salt and Pepper)

788 /395
每尾 / per piece

X.O.醬雲耳炒鮮蝦玉帶

Wok-Fried U.S. Scallops and Australian King Prawn, Black Fungus with X.O. Sauce

1,888 /945

香宮招牌金箔百香果香芒海虎蝦球(澳洲)

Shang Palace Signature Crispy Australian King Prawns with Mango Sauce and Passion Fruit

1,288 /645

金箔鮮蟹肉焗蟹蓋

Deep-fried Stuffed Crab Shell with Blue Crab Meat, Onion and Wild Mushroom

988 /495

金蒜粉絲蒸日本扇貝

Steamed Japanese Scallops with Golden Garlic and Vermicelli

888 /445
四顆 / 4 pieces

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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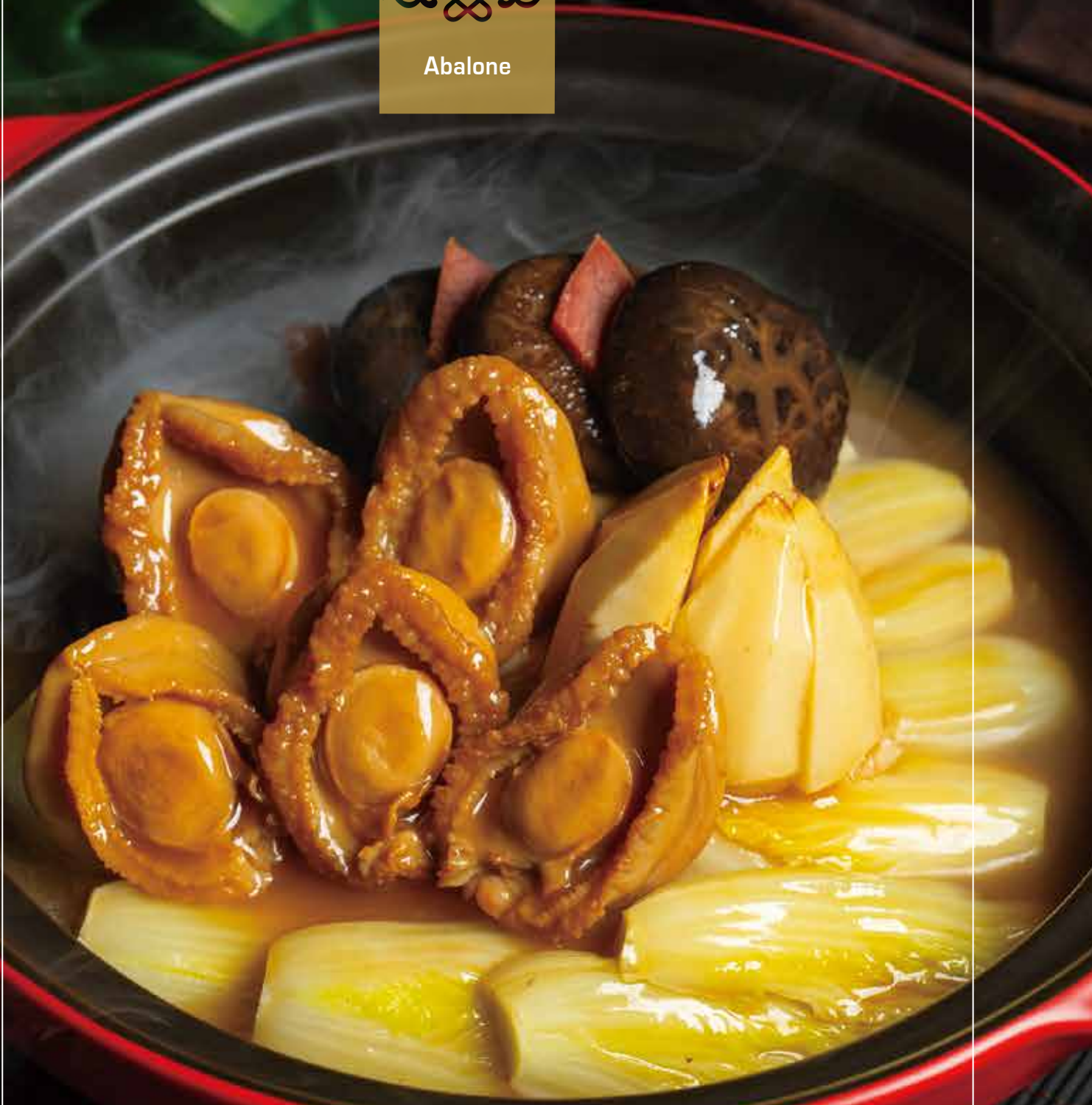
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鮑魚料理



Abalone



香宮鮑魚一品煲

Shang Palace Braised 5-head Abalone
with Mushroom, Bamboo Shoots, Yunnan Ham

NT\$ 4,888 ²⁴⁴⁵






鮑汁四頭湯鮑扣花膠

Braised Whole 4-head Australian Abalone and Fish Maw

NT\$ **3,888** /1945
每位 / per person

香宮鮑魚一品煲 (需等待30分鐘 Requires 30 minutes)  
(五頭鮑魚、花菇、香筍、金華火腿)
Shang Palace Braised 5-head Abalone with Mushroom,
Bamboo Shoots, Yunnan Ham


4,888 /2445
每位 / per person


鮑汁四頭湯鮑扣花膠 (需等待30分鐘 Requires 30 minutes)   
Braised Whole 4-head Abalone and Fish Maw

3,888 /1945
每位 / per person


鮑汁六頭湯鮑扣遼參 (需等待30分鐘 Requires 30 minutes) 
Braised Whole 6-head Abalone and Sea Cucumber

3,688 /1845
每位 / per person

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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湯
羹



Soup




酒香燉三寶 (燕窩/花膠/瑤柱) NT\$ 1,888 /945
Double-boiled Chicken Soup with Bird's Nest, Fish Maw
and Dried Scallops in Chinese Wine



極品官燕佛跳牆 

Buddha Jump Over The Wall with Bird's Nest

 2,688 /1345

每位 / per person

酒香燉三寶(燕窩/花膠/瑤柱)  

Double-boiled Chicken Soup with Bird's Nest,
Fish Maw and Dried Scallops in Chinese Wine

1,888 /945

每位 / per person

濃湯鮑魚仔瑤柱燕窩羹 

Braised Superior Soup with Baby Abalone,
Bird's Nest and Dried Scallops

1,688 /845

每位 / per person

黃金蟲草花乾螺燉花膠雞湯 

Double-boiled Chicken Soup with Cordyceps Flower,
Conch and Fish Maw

1,688 /845

每位 / per person

香宮養生例湯  

Shang Palace Soup of The Day

388 /195

每位 / per person

香菜濃湯星斑球  

Braised Superior Soup with Red Grouper Fillet

788 /395

每位 / per person

西湖牛肉羹(美國)  

Minced U.S. Beef Soup with Egg White, Tofu and Mushroom

588 /295

每位 / per person

雪花蟹肉粟米羹  

Corn Soup with Fresh Blue Crab Meat

488 /245

每位 / per person


 辣味食材 Contains spicy ingredients


 含堅果類 Contains nuts


 含海鮮 Seafood

 蛋奶素 Vegetarian

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煲仔料理



Cantonese
Clay Pot

蔥燒刺參肉末金磚煲  NT\$ 1,788 /895
Braised Minced Pork with Sea Cucumber
and Homemade Tofu



紅燒香筍燜羊腩煲  NT\$ 1,588 /795
Stewed Lamb Belly with Bamboo Shoots
and Mushrooms



蔥燒刺參肉末金磚煲  

Braised Minced Pork with Sea Cucumber and Homemade Tofu


1,788 /895

紅燒香筍燜羊腩煲 

Stewed Lamb Belly with Bamboo Shoots and Mushroom

1,588 /795

海鮮自製豆腐煲 

Braised Homemade Tofu with Seafood

1,388 /695

海皇玉帶豆腐煲 

Braised Tofu with Blue Crab Meat, Crab Roe and U.S. Scallops

1,388 /695

香檳茸爆美國乳牛煲  

Stir-fried Champignon with U.S. Flannery Beef

1,388 /695

醬皇蘿蔔牛筋腩煲(美國)

Braised U.S. Beef Brisket and Tendon with Radish in Chu-Hou Sauce

1,088 /545

魚香龍膽斑球茄子煲 

Wok-fried Eggplants with Pearl Grouper Fillet

988 /495

蒜香廣東臘味爆芥蘭煲 

Stir-fried Guangdong Sausage and Kailan with Garlic

788 /395

馬友鹹魚雞粒豆腐煲 


Wok-fried Chicken with Salty Fish and Tofu

688 /345

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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牛
羊料理



Beef &
Lamb



日本山藥黑蒜爆美國熟成牛肋眼
Pan-fried U.S. Flannery Beef Ribeye
with Chinese Yam and Black Garlic


NT\$ 1,888 /945



黑椒龍眼爆日本鹿兒島A4和牛(80gm)  
 Stir-fried Japanese A4 Wagyu Beef
 with Black Pepper and Longans


2,188 /1095
 五顆 / 5 pieces

日本山藥黑蒜爆美國熟成牛肋眼  
 Pan-fried U.S. Flannery Beef Ribeye
 with Chinese Yam and Black Garlic

1,888 /945

蒜片黑椒蘆筍美國翼板  
 Pan-fried U.S. Beef with Asparagus
 and Garlic in Black Pepper Sauce

1,788 /895

蠔皇爆美國乳牛芥蘭 
 Wok-fried U.S. Flannery Beef with Oyster Sauce

1,688 /845


中式澳洲和牛面頰肉
 Slow-cooked Australian Wagyu Beef Cheek in Chinese Beef Sauce


1,488 /745


香辣羊柳片(台灣) 
 Wok-fried Sliced Lamb Fillet (Taiwanese)
 with Asparagus and Dried Chili Sauce

988 /495

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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Pork &
Chicken



蔥燒頭抽肉小排 NT\$ 988 /495
Wok-fried Pork Ribs in Onion Soy Sauce
and Pickled Taiwanese Scallions





秘製蔥燒頭抽肉小排  

Wok-fried Pork Ribs in Onion Soy Sauce and Pickled Taiwanese Scallions


988 /495

日本山藥馬友鹹魚蒸肉餅  

Steamed Pork Patties with Japanese Yam,
Salty Fish and Water Chestnuts

888 /445

香煎鮑芹蓮藕餅  

Pan-fried Pork Patties with Parsley Abalone and Lotus Root

888 /445

果醋鳳梨咕嚕肉(西班牙伊比利) 

Sweet and Sour Iberico Pork Fillet with Fruit Vinegar

868 /435

鬼馬冰花骨  

Wok-fried Pork Ribs with Dough and Shrimp Pastes Vinegar Sauce

868 /435

椒麻辣子雞丁 

Deep-fried Chicken Fillet with Dried Chili

738 /370

香筍醬爆核桃雞柳 

Wok-fried Chicken Fillet with Bamboo Shoots and Walnuts

728 /365

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 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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田園時蔬



Seasonal
Vegetables



香宮秘製蟹黃醬玉帶扒金磚時蔬
Braised Homemade Tofu with Crab Roe,
Blue Crab Meat and U.S. Scallops

NT\$ 1,588  /795



香宮秘製蟹黃醬玉帶扒金磚時蔬    
 Braised Homemade Tofu with Crab Roe, Blue Crab Meat
 and U.S. Scallops


1,588 /795

菌皇金盅田翠八景   
 Stir-fried Champignon Mushroom Mixed Vegetables
 and Macadamia Nuts Served in A Pumpkin

1,088 /545

蒜香蘆筍
 Wok-fried Asparagus with Garlic

888 /445

金柱鮑絲扒自制豆腐時蔬   
 Braised Dried Scallops with Sliced Abalone
 and Homemade Tofu in Oyster Sauce

888 /445

金銀蛋浸時蔬  
 Poached Seasonal Vegetable with 3 Kinds of Eggs in Superior Soup

688 /345


三蒜黃金蟲草花蒸娃娃菜
 Steamed Baby Cabbage with Trio Garlic and Cordyceps Flower


688 /345


蒜蓉炒時令蔬菜
 (莧菜、娃娃菜、西蘭花、芥蘭)
 Wok-fried Seasonal Vegetables with Garlic
 (Amaranth green, Baby cabbage, Broccoli, Kailan)

638 /320

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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精美素食



Vegetarian
Selection



核桃雲耳雙翠  NT\$ 628 /315
Stir-fried Black Fungus with Celery and Sweet Beans

金湯百合燴竹筴蘆筍

Braised Asparagus with Pumpkin Sauce and Fresh Lily

 988 /385

養生小炒皇

Wok-fried Mix Vegetables

788 /345

麻油雙耳菌菇豆腐煲

Poached Sesame Oil Mushroom with Tofu and Vegetable

628 /265

核桃雲耳雙翠

Stir-fried Black Fungus with Celery and Sweet Beans

628 /245

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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素湯羹

Vegetarian
Soup



松茸素玉帶粟米羹  NT\$ 688 /345
Corn Soup with Matsutake Mushroom
Vegetarian Scallop

金湯燴燕窩(印尼)
Braised Indonesian Bird's nest with pumpkin soup


 **1,088** /545
每位 / per person

原盅天形菇竹笙燉菜膽 
Double-boiled Dry Champignon
and Bamboo Pith with Baby Cabbage

788 /395
每位 / per person

松茸素玉帶粟米羹
Corn Soup with Matsutake Mushroom Vegetarian Scallop

688 /345
每位 / per person

文思豆腐羹 
Braised Vegetarian Soup with Tofu and Vegetable

588 /295
每位 / per person

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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點心
／
飯
／
麵



Dim Sum,
Rice & Noodles



黑椒鮮蟹肉炒粉絲 NT\$ 988 /495
Fried Vermicelli with Blue Crab Meat & Black Pepper





法國魚子醬蘿蔔絲酥 	999 /500
Deep-fried Shredded Turnip Pastry with French Oscietra Caviar	三顆 / 3 pieces
筍香蟹餃皇  	400 /200
Crab Meat Dumplings with Wild Arrow Bamboo Shoots	二顆 / 2 pieces
金箔鮭魚卵龍蝦餃  	400 /200
Steamed Lobster Dumplings with Salmon Roe	二顆 / 2 pieces
五頭鮑魚撈黃金蛋炒飯   	1,688 /845
Braised 5-head Abalone with Golden Fried Rice	每位 / per person
砂鍋金柱海鮮滑粥 	988 /495
(美國玉帶、龍膽石斑、日本瑤柱)	四人份 / 4 persons
Congee with Seafood Served with Clay Pot	
黑松露野菌美國玉帶伊麵 	988 /495
Simmered E-fu Noodles with Mixed Mushrooms and U.S. Scallops in Black Truffle Sauce	
黑椒鮮蟹肉炒粉絲   	988 /495
Fried Vermicelli with Blue Crab Meat and Black Pepper	
香蒜牛鬆炒飯(美國) 	988 /495
Fried Rice with Minced U.S. Beef and Golden Garlic	
香煎乳牛兩麵黃(美國)	988 /495
Pan-fried U.S. Flannery Beef with Crispy Noodles	
香宮招牌海鮮炒飯   	888 /445
Shang Palace Signature Seafood Fried Rice	
乾炒牛河(美國)	888 /445
Stir-fried Rice Noodles with U.S. Flannery Beef	
香宮雲吞叉燒湯麵  	688 /295
Shang Palace Noodle Soup with Shrimp Dumplings and BBQ Honey Pork	每位 / per person
香宮秘製X.O.醬炒金柱蘿蔔糕   	588 /295
Fried Radish Cakes with Bean Sprouts in Shang Palace X.O. Sauce	

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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甜品



Desserts



焦糖琥珀雙皮奶

NT\$ 200 /100




Homemade Double Skin Milk with Walnut and Caramel





杏汁冰花燉官燕(印尼)(需等待30分鐘 Requires 30 minutes) ●	1,688 /845
Double-boiled Indonesian Imperial Bird's Nest with Almond Cream	每位 / per person
燕窩焗蛋塔(印尼)(需等待30分鐘 Requires 30 minutes) 香宮 地球	438 /220
Baked Egg Tart Topped with Indonesian Bird's Nest	3個 / 3 pieces
蜂蜜養生龜苓膏	288 /145
Honey Guilinggao (Herbal Jelly)	每位 / per person
生磨合桃露 ●	228 /145
Homemade Sweet Walnut Soup	每位 / per person
楊汁甘露	200 /100
Chilled Sago and Panna Cotta in Mango Sauce Topped with Pomelo	每位 / per person
蛋白杏仁露配油條 ● 香宮 地球	200 /100
Almond Milk with Egg White Served with Chinese Doughnut	每位 / per person
香芋西米露	200 /100
Sweet Taro and Sago with Coconut Milk	每位 / per person
焦糖琥珀雙皮奶(需等待30分鐘 Requires 30 minutes) ● 香宮	200 /100
Homemade Double Skin Milk with Walnut and Caramel	每位 / per person
紅棗南北杏雪耳燉木瓜 ●	200 /100
Double-boiled Red Date, Papaya and White Fungus, Almond	每位 / per person
桂花杏仁凍 ●	188 /95
Almond Milk and Osmanthus Jelly	3個 / 3 pieces
芝麻菇菇包 ●	188 /95
Steamed Buns with Sesame Paste	3個 / 3 pieces
椰汁紫米糕	188 /95
Chilled Coconut Milk Black Rice Cakes	3個 / 3 pieces
棕櫚腰果馬來糕 ●	188 /95
Steamed Palm Sugar Cake with Cashew	每位 / per person
寶島鮮果盤	228 /115
Fruit platter	每位 / per person

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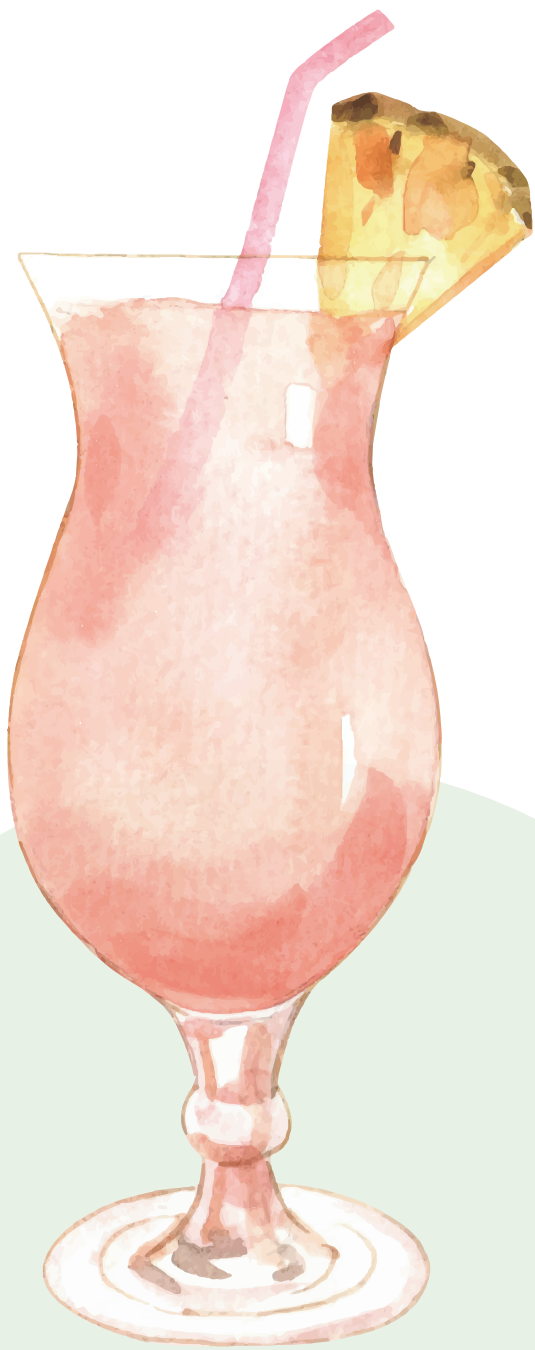
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精選飲品

Beverage Selection





風味特調 Signature Mocktail



熱帶風情

Coconut Mango Smoothie

芒果汁、椰汁、檸檬汁

Mango juice, coconut juice, lemon juice

台灣是芒果的王國，與香濃的椰漿和檸檬汁融合帶出其濃郁的果香，令人回味無窮。

Mango is one of the signature fruits in Taiwan, well mixed with coconut and lemon juice to present a fruity and creamy taste.



葡萄樹

Grape Tree

葡萄汁、檸檬汁

Grape juice, lemon juice

嚴選台灣二林的巨峰葡萄，帶您品嚐在地水果好滋味。

Selected Taiwan's famous Kyoho grape as main ingredient.

每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.

風味特調
Signature Mocktail

野莓花園

Berries Garden

檸檬汁、薄荷葉、草莓糖漿、蘇打
Lemon juice, mint leaf,
strawberry syrup, soda water

嚴選當季大湖草莓，結合飯店香草花園現採新鮮薄荷，清新風味宛如置身秘密花園。
Selected local Dahu strawberry and fresh mint from hotel's herb garden.



甜蜜蜜

Ginger Honey

生薑汁、檸檬汁、蜂蜜
Ginger juice, lemon juice, honey

落實保育，特選飯店自產的天然蜂蜜，檸檬的清香與酸度和微辣的薑汁，豐富層次就像戀愛般滋味。
The honey we use is from our farm to show our commitment toward environment conservation.
Mixed with ginger.



每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



風味特調 Signature Mocktail



三重奏

Trio

柳橙汁、蔓越莓汁、金桔汁、通寧水
Orange juice, cranberry juice,
kumquat juice, tonic water

感受柳橙、蔓越莓與金桔三種風味的酸甜在舌尖
跳躍飛舞。

Orange, cranberry and kumquat with tonic water.

每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.





精選茗茶 Tea Selection

金萱烏龍

(南投縣 Nantou, Taiwan)

Jinxuan Olong

碧螺春

(三峽 Sansia, Taiwan)

Bi-luo-chun

南非國寶茶

(塞德博格 Cedarberg, South Africa)

Rooibos Tea

東方美人(白毫烏龍)

(新竹縣 Hsinchu, Taiwan)

Oriental Beauty

正欉鐵觀音

(木柵 Muzha, Taiwan)

Tieguanyin

菊花

(銅鑼 Tongluo, Taiwan)

Chrysanthemum

茉莉香片

(三峽 Sansia, Taiwan)

Jasmine

杉林溪高山烏龍茶

(南投縣 Nantou, Taiwan)

Shanlinsi Oolong Tea

陳年普洱

(雲南 Yunnan, China)

Ripe Pu-er

每位NT\$90，另加一成服務費
NT\$90 per person and subject to 10% service charge.

自帶酒水需酌收酒水服務費，每瓶NT\$1,000。飲酒過量，有礙健康。
All prices subject to a 10% service charge. Corkage fee: NT\$1,000 / per bottle.
For health considerations, please drink moderately.



國產酒 Chinese Spirits

瓶Bottle

玉泉窖藏酒女兒紅
Cellaring Yellow Wine Nu-Er-Hong

1,580

精釀陳年紹興
Shao Hsing Wine 600 cc

980

58度金門高粱
58% Kao Liang Liquor

1,800

啤酒 Beer

瓶Bottle

朝日/海尼根/
Asahi / Heineken

250

台灣金牌
Taiwan Beer Gold Label

250

軟性飲料 Soft Drinks

罐Can

可樂/無糖可樂/雪碧
Coke/Coke Zero/Sprite

200

礦泉水 Mineral Water

瓶Bottle

天然礦泉水
Still mineral water 750 ml

280

天然氣泡礦泉水
Sparkling mineral water 750ml

280

所有價格皆需外加一成服務費

自帶酒水需酌收酒水服務費，每瓶NT\$1,000。飲酒過量，有礙健康

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