



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.



開胃首碟 APPETIZERS



五香燻魚

Five-Spice Fried Fish
魚の燻製

NT\$320 160



辣炒干絲

Sautéed Spicy Dried Bean Curd with Pork
干し豆腐の唐辛子炒め

NT\$230 115




乾扁四季豆

Fried Green Beans with Pork and Chili
揚げインゲンの唐辛子炒め



NT\$230 115



梅汁西紅柿 
Marinated Tomato with Plum Sauce
トマトの梅ソース漬け

NT\$230  115



蒼蠅頭  
Wok-Fried Minced Pork with Preserved Black Beans
and Garlic Chives
豚ひき肉とニラの豆豉炒め


NT\$230  115

苔條腰果  
Seaweed Coated Crispy Cashews
カシューナッツと海藻の炒め物


NT\$280  140

蒜香拌雲耳
Garlic Marinated Black Fungus
黒木耳のニンニク和え

NT\$280  140

 **雪菜燒豆板**
Pickled Mustard with Broad Beans
雪菜の豆板醬煮


NT\$280  140


蜜味烤麩 
Wheat Gluten with Mushroom and Honey Soy Sauce
焼き麩の蜜煮

NT\$230  115

若您有任何過敏或特殊飲食需求，請提前告知。Kindly advise us of any food allergies or dietary requirements.

 醉月樓精選推薦 Signature Dish  堅果類 Contains Nuts  辣味 Contains Spicy Ingredients

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前菜 COLD SELECTIONS



麻香豬手凍

Jellied Pork Trotters Infused with Peppercorn
豚足のこしょう風味ゼリー寄せ

NT\$680  340








棗花金魚皮蛋
Century Eggs with Red Dates
金魚ピータンのナツメ添え
NT\$380  190



烏魚子沙拉捲
Mullet Roe Egg Roll
カラスミのサラダ巻
NT\$780  390



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前菜 COLD SELECTIONS



鎮江水晶肉 🍖

Zhenjiang Crystal Pork Terrine
上海風豚肉のゼリー寄せ

NT\$480  240



好味口水雞 🌶️


Sichuan Spicy Chicken in Chili Oil
よだれ鶏

NT\$580  290



西芹蜆頭

Crispy Jellyfish Head with Celery
クラゲとセロリの和え物

NT\$520  260



杭州素鵝


Braised Bean Curd Skin Roll Filled with Mushrooms
杭州風きのこの揚げ湯葉巻き

NT\$480  240



鳳尾子魚


Deep-Fried Long-Tailed Anchovies
エツの揚げ物

NT\$680  340




洋花蘿蔔

Preserved Radish
カブの漬物





NT\$280  140


花雕醉香雞


Drunken Chicken with "Hua Tiao" Wine
鶏肉の紹興酒漬け

NT\$620  310

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珍饈海味 PREMIUM SEAFOOD DELICACIES



芙蓉金沙鮮鮑魚

Wok Tossed Abalone with Salted Egg Yolk and Egg White

アワビと塩漬け卵の炒め物

NT\$1,380  690





蝦籽蔥燒大烏參

Braised Sea Cucumber
with Scallions and Shrimp Roe
海老卵入りナマコの煮込み

NT\$2,280  1,140






鍋巴鮑魚燒刺參 (每位)

Braised Abalone and Sea Cucumber
with Crispy Rice (per person)
アワビとナマコの煮込み (おこげ付き) (1名)

NT\$1,480  740

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珍饈海味 PREMIUM SEAFOOD DELICACIES



翡翠蟹粉燒花膠肚

Braised Fish Maw with Crab Roe
and Silky Spinach Egg White Fritter
カニと魚の浮袋の煮込み


NT\$2,580  1,290



滬江極品八寶盅 (每位)

Double-Boiled Fish Maw, Scallop,
Abalone, Chicken, and Pork Tendon
(per person)

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) (1名様)

NT\$1,480  740



醬炒鮮鮑干貝

Stir-Fried Fresh Scallops and Abalone with Umami Brown Sauce
ホタテとアワビの XO 醬炒め

NT\$1,680 840



蠔汁虎掌燒鮑魚 (4 人份)

Braised Abalone and Pork Tendon in Oyster Sauce
アワビとナマコのオイスターソース煮込み (4 名様)

NT\$1,780 890

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蝦蟹精選 SHELLFISH



豌豆河蝦仁

Wok-Fried Fresh Water Shrimp
with Snow Peas

川エビとエンドウ豆の炒め物

NT\$1,880 940

蟹粉芙蓉大蝦球 (4隻)

Wok-Fried Prawns with Crab Roe
in Egg White

エビとカニ卵の卵白ソースがけ (4尾)

NT\$1,880 940



滬江年糕醬爆蟹 🍲

Wok-Fried Mud Crab with Soy Bean Sauce and Rice Cake
上海風カニと中華餅の醤油煮

NT\$1,880 🍴940



宮保蟹肉松花蛋 🍲

Kung Pao Crab Meat with Peanuts & Century Egg
カニ肉とナッツ、ピータンの辛味炒め

NT\$880 🍴440

清炒鮮蝦仁 🍲

Wok-Fried Shrimp with Scallions
エビとタマネギの炒め物

NT\$1,080 🍴540

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鮮魚精選 FISH



金蒜椒鹽黃魚


Deep-Fried Yellow Croaker with Salt, Pepper & Garlic
フウセイのガーリックソルト揚げ

NT\$1,880  940



松鼠桂花黃魚


Deep-Fried Yellow Croaker in Sweet and Sour Sauce
揚げフウセイの甘酢ソースがけ

NT\$1,880  940



蒜子豆腐燒黃魚

Braised Yellow Croaker with Bean Curd and Garlic Sauce
干し豆腐の唐辛子炒め

NT\$1,880  940



泡椒酸菜烏鯉魚片

Black Carp Fish Fillets with Pickled Chili
and Mustard Greens


魚の高菜煮唐辛子がけ

NT\$980  490



香煎白鯧

Pan-Seared Silver Pomfret
マナガツオの焼き物

NT\$1,480  740






韭黃胡椒鱧

Stir-Fried Eel with Yellow Chives and Pepper
田ウナギとキニラの炒め物

NT\$980  490

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 醉月樓精選推薦 Signature Dish  堅果類 Contains Nuts  辣味 Contains Spicy Ingredients




豬肉、牛肉 PORK, BEEF



香蒜辣豬腳

Spicy Garlic Pork Trotters

辛味豚足

NT\$1,080  540






黑蒜杏菇和牛粒

Sautéed Japanese Kagoshima Wagyu Beef Cubes with Black Garlic and King Oyster Mushrooms

鹿児島県産和牛とエリンギ、黒ニンニクのソテー (産地: 日本鹿児島県)


NT\$1,980  990





東坡方肉佐雙拼菜飯荷葉夾 (每位)


"Dongpo" Pork Belly with Vegetable Rice and Steamed Bun (per person)


トンポーロー (豚角煮) 野菜ご飯、中華パンズ添え (1名様)

NT\$520  260

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豬肉、牛肉 PORK, BEEF

福香千層肉


Braised Sliced Pork with Preserved Vegetables
薄切り煮込み豚肉と漬け野菜

NT\$1,080  540



香辣酥美國牛肉粒

Crispy Spicy Diced U.S. Beef
スパイシークリスピービーフ
(アメリカ産牛肉使用)

NT\$1,380  690



紅燒獅子頭   NT\$980  490
Braised Pork Meatballs with Seasonal Vegetables
肉団子と旬の野菜の醤油煮込み



杏菇糯米椒松坂肉   NT\$980  490
Matsusaka Pork with Shishito Peppers and King Oyster
Mushrooms
豚トロとエリンギ、ししとうの炒め物







 **外婆紅燒肉**   NT\$980  490
Shanghai Pavilion Braised Pork Belly with Quail Egg
in Caramelized Soy Sauce
豚バラと卵の醤油煮込み



蔥燒鯿魚無錫排骨   NT\$980  490
Braised Wuxi-Style Pork Spare Ribs with Salted Fish
and Scallions
無錫風スベアリブと干し魚の煮込み

清蒸美國牛肉 NT\$1,180  590
Steamed U.S. Beef with Ginger
牛肉の醤油蒸し (アメリカ産牛肉使用)

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雞肉、鴨肉 POULTRY



豌豆炒雞絲

Wok-Fried Shredded Free-Range Chicken with Snow Peas
鶏肉とエンドウ豆の炒め物

NT\$1,180 590



咕嚕嫩雞球

Sweet and Sour Chicken
鶏肉の甘酢炒め

NT\$680 340



松露芙蓉嫩雞片

Free-Range Sliced Chicken with Truffle Paste and Egg White
鶏肉、マッシュルームのトリュフ風味卵白炒め

NT\$780 390



子薑嫩鴉片

Sliced Tender Duck
with Young Ginger

鴨肉スライスの新生姜添え

NT\$780  390


南乳脆銀翼

Crispy Fried Chicken Wings
with Fermented Bean Curd
揚げ手羽先の紅腐乳風味

NT\$680  340

花菇筍尖栗子燒雞

Braised Chicken with Flower Mushroom,
Bamboo Shoots and Chestnut
鶏肉とシイタケ、タケノコ、クリの煮込み

NT\$780  390


宮保雞球

Deep-Fried Free-Range Chicken with Chili and Peanuts
鶏肉とナッツの辛味炒め

NT\$680  340

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湯品 SOUPS



砂鍋醃篤鮮

Braised Fresh Salted Pork with Bamboo Shoot Soup in Claypot
タケノコと塩漬け豚肉の土鍋スープ

NT\$1,080  490

 香格里拉會點數兌換 Shangri-La Circle Points Redemption
以上價格均為新台幣並需外加一成服務費 Prices are quoted in NT dollars and subject to 10% service charge.

清燉美國牛肉湯 (每位)

Double-Boiled U.S. Beef Soup (per person)
牛肉スープ (アメリカ産牛肉使用) (1名様)

NT\$420 ~~210~~



砂鍋獅子頭 

NT\$980 ~~490~~

Braised Pork Meatballs Soup in Claypot
肉団子の土鍋スープ

 羊肚菌燉獅子頭 (每位) 



NT\$580 ~~290~~

Braised Meatball with Morel Mushrooms Soup (per person)
肉団子とアマガサタケのスープ (1名様)

清燉土雞湯 (每位) 




NT\$420 ~~210~~


Double-Boiled Free-Range Chicken Soup (per person)
地鶏スープ (1名様)

響螺羊肚菌菇燉雞湯 (每位)   NT\$480 ~~240~~

Double-Boiled Free-Range Chicken Soup with Conch
and Morel Mushrooms (per person)
巻貝、きのこ入りチキンスープ (1名様)

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蔬菜、豆腐 VEGETABLES

麻婆嫩豆腐

Braised "Mapo" Tofu with Sichuan Pepper and Spicy Sauce

四川風麻婆豆腐

NT\$520  260





 **絲瓜老燒蛋**  NT\$520  260
Stir-Fried Luffa with Fried Eggs
ヘチマと卵の炒め物





茄子肥腸醬燒豆角  NT\$520  260
Soy-Braised Eggplant with Pork Intestines and Green Beans
ナス、豚もつ、インゲンの醤油煮込み


蒜開老豆腐   NT\$580  290
Braised Beancurd with Garlic Sprouts
厚揚げとニンニクの芽の煮物

雪菜百頁毛豆子  NT\$580  290
Salted Beancurd Skin with Preserved Vegetables
and Edamame
雪菜、湯葉、枝豆のスープ煮

爛糊肉絲白菜  NT\$580  290
Cabbage Stewed with Shredded Ham and Pork
豚肉と白菜の煮込み

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素香齋 VEGETARIAN SELECTIONS



南瓜健康養生蔬 (娃娃菜, 黃金蟲草, 青花菜)


Pumpkin with Baby Napa Cabbage, Cordyceps Flowers and Broccoli
カボチャとヘルシー野菜 (ミニ白菜、サナギタケ、ブロッコリー)

NT\$460  230



翡翠枸杞山藥


Chinese Yam with Green Vegetables and Goji Berries
ナガイモの青物野菜とクコの実添え

NT\$420  210




碧綠素黃雀

Vegetarian Bean Curd Roll
with Seasonal Vegetables
干し豆腐と旬の野菜の揚げ湯葉巻き

NT\$460  230

蘆筍百合彩椒炒腰果

NT\$580  290



Sautéed Asparagus with Lily and Cashews and Bell Pepper
アスパラガス、ユリ根、カシューナッツの炒め物


鮮菇炒水蓮

NT\$460  230

Stir-Fried Water Lotus and Mushrooms
水蓮菜ときのこの炒め物

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麵點、飯食、年糕 DUMPLINGS, NOODLES, RICE, RICE CAKES



軟兜滬江香菇菜飯

Braised Eel with Ham, Mushroom and Vegetable Rice

ウナギ、ハム、シイタケ、野菜の炊き込みご飯

NT\$1,280 640



韭黃海鮮兩面黃

Pan-Fried Noodles with Seafood and Yellow Chives

海鮮とキニラのあんかけ揚げ焼きそば

NT\$520 260



津白肉絲炒年糕


Stir-Fried Rice Cakes with Shredded Pork and Napa Cabbage

ハクサイと細切り豚肉と餅の炒め物

NT\$380 190

上海特色菜飯條

Deep-Fried Sticky Rice with Chinese Ham
ハム入り上海風おにぎり

NT\$320  160



嫩雞煨麵

Braised Noodles with Botton Mushrooms
and Chicken
鶏肉入り煮込み麵

NT\$480  240



蝦仁鮑魚醬汁炒飯


Fried Rice with Shrimp and Abalone
アワビソースのエビ炒飯

NT\$580  290




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)

NT\$220  110

蟹粉小籠包 (三顆)

Steamed Pork and Crab Roe Dumplings (3 Pieces)
カニみそ小籠包 (3個)

NT\$280  140

雞汁小籠包 (三顆)

Steamed Pork Dumplings (3 Pieces)
小籠包 (3個)

NT\$200  100


上海生煎包 (三顆)

Pork and Cabbage Steamed Buns (3 Pieces)
上海風焼き肉まん (3個)

NT\$260  130

蔥油餅

Fried Spring Onion Pancake
中華ネギパイ





NT\$180  90


白米飯

Steamed Rice
白ごはん

NT\$50  25

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 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 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients



甜點 DESSERTS




 **木桶豆花 (桌邊服務)**  NT\$560  280
Tofu Pudding with Peanuts, Red Beans and Honey
in Sweet Syrup
桶入り豆花 (テーブル横で提供)



三色心太軟  NT\$220  110
Black Bear Honey Glazed Red Dates with Glutinous Rice
蜂蜜風味餅のナツメ包み



窩餅 (豆沙或栗子)  NT\$280  140
Wo-Bing Pastry (Red Bean or Chestnut Filling)
薄焼き中華パイ (小豆餡または栗餡)



金棗上海綠豆糕 (三顆)
Kumquat Mung Bean Cakes (3 Pieces)
金柑綠豆ケーキ (3 個)

NT\$180  90





南瓜包 (二顆)
Steamed Pumpkin Bun (2 Pieces)
カボチャ饅頭 (2 個)

NT\$80  40





棗汁核桃酪 (每位) 
Walnut Cream with Red Date Sauce (per person)
くるみ汁粉 (1 名様)


NT\$180  90

紅棗蓮子燉雪耳 NT\$180  90
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

酒釀芝麻湯糰 (每位)   NT\$180  90
Traditional Black Sesame Glutinous Rice Ball Soup (per person)
黒ゴマ餡団子入り酒粕スープ (1 名様)

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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 45

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.

享用以下精緻茗茶佐餐，每人 90 元 45

Select a tea from below for NT\$ 90 per person

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.

