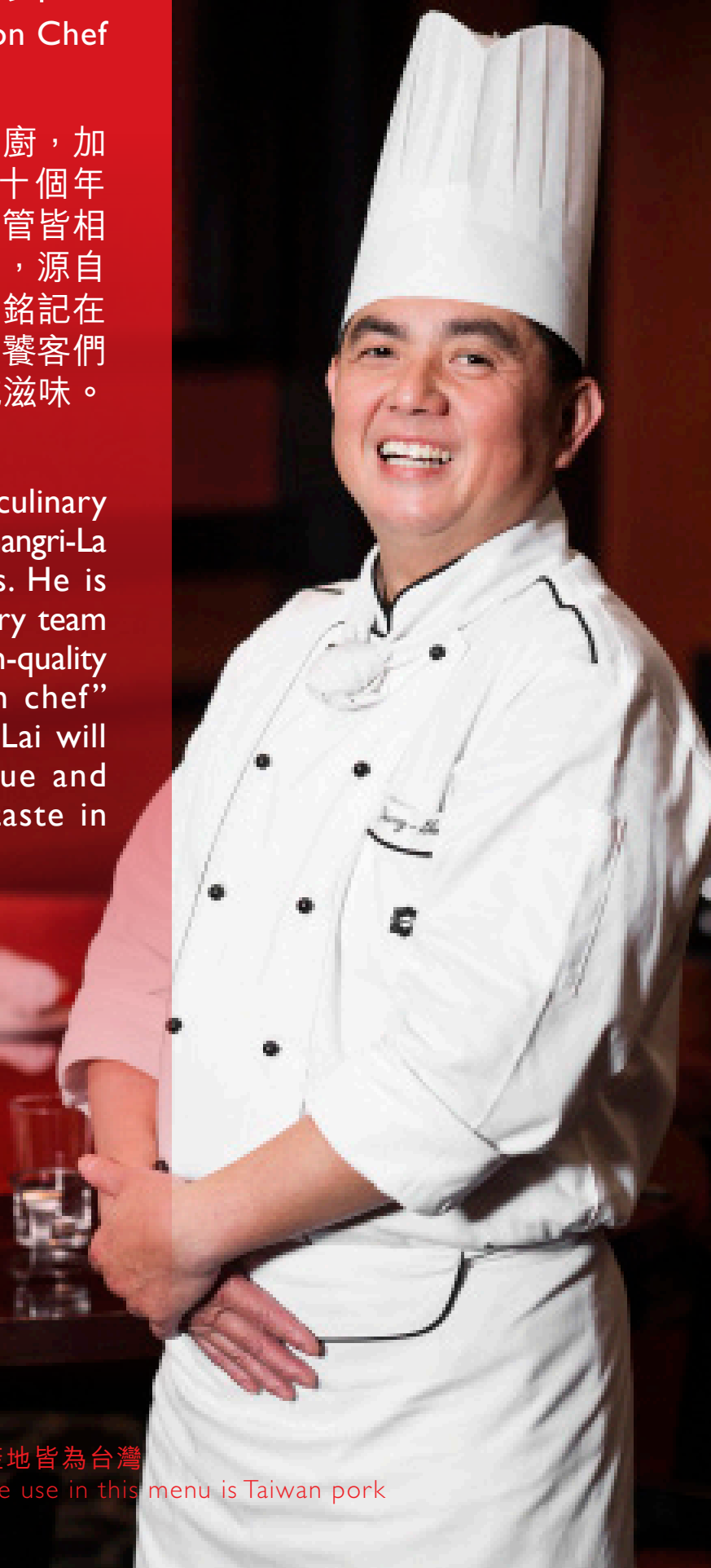


上海醉月樓主廚 賴忠舜

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.



若無特別註明，本菜單所使用之豬肉產地皆為台灣

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

醉月樓龍年吉祥新春套餐

Chinese New Year Set Menu

首碟 Appetizers

五香燻魚

Smoked mandarin fish

● 苔條腰果

Cashew with seaweed

🍷 鎮江水晶肉

Shanghai style jellied pork

蔥油海蜇皮

Crispy jelly fish

涼拌煙燻豆包絲

Stir-fried smoked beancurd skin

主菜 Main courses

雞絲花膠燴燕窩

Braised bird's nest soup with bamboo fungus ,minced chicken and fish maw

醬爆波士頓活龍蝦

Live Boston lobster with soy bean sauce

花菇鮑魚燒汁

Braised abalone with mushrooms in soy sauce

醬汁白玉蒸鮮魚

Steamed fish with bean curd

金湯蟲草山藥

Braised Chinese yam with pumpkin sauce

🍷 雞汁小籠包

Steamed dumplings with pork

甜品 Desserts

寶島鮮果盤

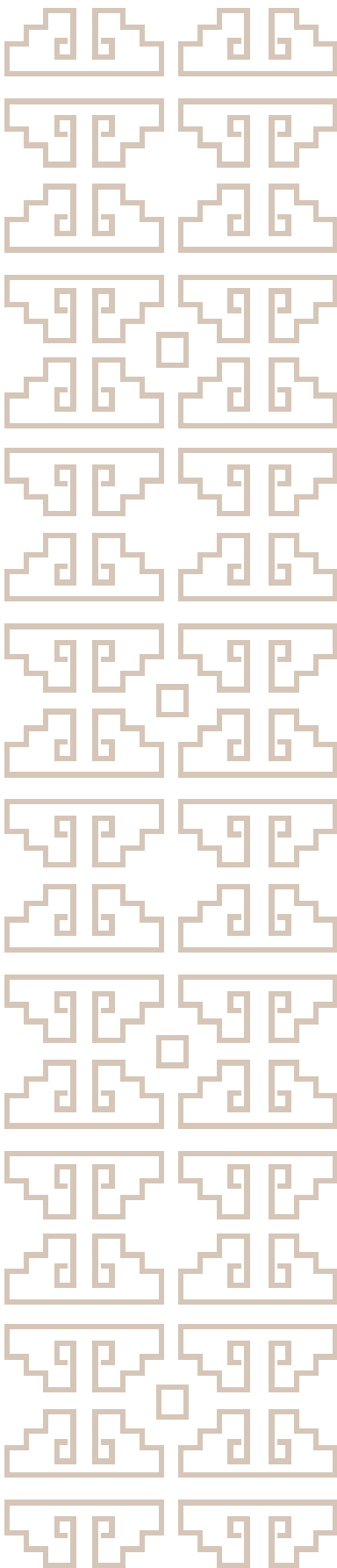
Seasonal fruits

陳皮紅豆芝麻湯圓

Red bean soup with sesame dumplings and orange zest

每位 NT\$2,980 外加一成服務費 (🍷 1,490 Points)

NT\$2,980 per person subject to 10% service charge



醉月樓祥龍瑞氣新春套餐

Chinese New Year Set Menu

首碟 Appetizers

五香燻魚

Smoked Mandarin fish

花雕醉雞

Drunken chicken with “Hua Tiao” wine

銀絲蜆皮

Jellyfish 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

樹子蒸波士頓龍蝦

Steamed lobster in cumming cordia sauce

花膠蔥燒大烏參

Braised sea cucumber with fish maw

松子糖醋黃魚

Deep-fried Mandarin fish in sweet and sour sauce

鮑魚瑤柱酥蝦米糕

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

紅棗蓮子燉燕窩

Double-boiled bird's nest with red dates and lotus seeds

每位 NT\$4,688 外加一成服務費 (2,344 Points)

NT\$4,688 per person subject to 10% service charge

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 tomato with plum sauce

滬江醬素鵝
Braised bean curd skin filled with mushrooms

主菜 Main courses

南瓜竹筍百菇燴燕窩
Braised superior bird's nest with pumpkin and bamboo fungus

豆苗燒猴頭菇
Braised mushrooms with bean sprouts

玉豆雙色山藥燴松露
Sautéed Chinese yam with sonw peas 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

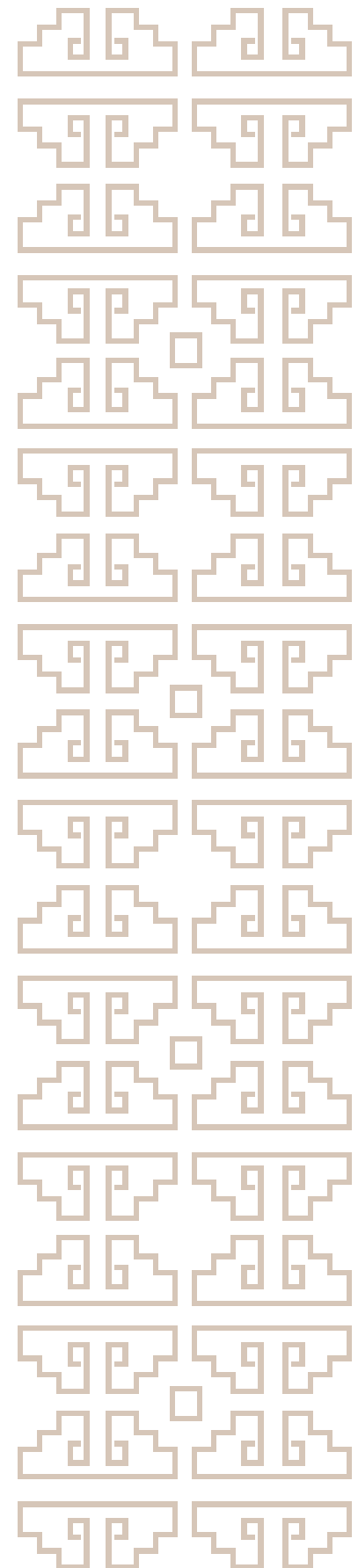
上素蒸餃
Steamed vegetable dumplings

甜品 Desserts

寶島鮮果盤
Seasonal fruits

紅棗枸杞燉雪耳
Double-boiled wolfberry 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



主廚推薦菜餚


Chef's Signature Dishes




シェフおすすめメニュー


 花雕蒸膏蟹		
Steamed Changhua mud crab with Hua Tiao wine		
カニの花雕酒蒸し	1,780	890
茄汁大明蝦		
Braised king prawns in tomtato sauce		
エビのチリソース炒め	1,580	790
 南乳脆銀翼		
Deep-fried chicken wings with soy sauce		
手羽揚げの発酵豆腐風味	580	290


主升級您的饗宴，以下餐點提供桌邊服務
Prepared Table Side For Your Added Enjoyment
テーブルサイド調理

油爆韭黃胡椒鱔		
Sautéed fresh Taiwan yellow eel with leeks		
田ウナギとニラの炒め物	880	440

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.


精選寶島美饌




Taiwanese Signature Dishes


台灣特選メニュー


 安平鮮蝦捲			
Deep-fried “An Ping” shrimp roll			
安平風エビの湯葉巻き揚げ	520	260	
  塔香三杯雞			
Braised chicken with basil leaves			
鶏肉の煮物 / バジル風味	620	310	
 紅蟳蒸米糕			
Steamed glutinous rice with mud crab			
台灣風おこわ / 蒸しガニ添え	1,680	840	
  塔香三杯鮮鮑魚			
Braised fresh abalone with basil leaves			
アワビの煮物 / バジル風味	1,280	640	
 樹子蒸波士頓龍蝦			
Steamed lobster in cummingcordia sauce			
蒸しロブスター / 破布子入り	2,180	1,090	

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

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.




四川美食


Sichuan Specialties


四川料理特選

  	水 煮 滑 牛 肉 （美國） Blanched U.S. beef fillet in chili oil 牛肉の湯がき / 辛口風味（テーブルサイト調理）（U S ビーフ使用）	
		1,380 690
  	麻 婆 嫩 豆 腐 Braised “Mapo” tofu with Sichuan pepper spicy sauce マーボー豆腐	
		480 240
 	重 慶 辣 子 雞 Chongqing stir-fried chicken with dried chili and Sichuan pepper 慶風鶏肉の唐辛子炒め	
		680 340
 	成 都 香 辣 鮑 魚 Wok-fried abalone with chili sauce 成都風アワビの唐辛子炒め	
		1,280 640

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.

開胃首碟

Appetizers

オードブル

 	雪 菜 燒 豆 板	
	Salty vegetables with broad beans	
	雪菜の豆板醬煮	220 110
 	蜜 味 烤 麩	
	Deep fried dough cooked with mushrooms and honey soy sauce	
	中華麩（ふ）の甘煮	220 110
  	辣 炒 干 絲	
	Sautéed dried beancurd	
	干し豆腐の唐辛子炒め	220 110
	蒜 香 拌 雲 耳	
	Black jelly mushrooms marinated with garlic	
	黒キクラゲのガーリック和え	220 110
  	乾 扁 四 季 豆	
	Fried green beans with chili sauce	
	揚げインゲンの唐辛子炒め	220 110
	洋 花 蘿 蔔	
	Preserved turnips	
	カブの漬物	280 140
	梅 汁 西 紅 柿	
	Marinated tomato with plum sauce	
	トマトのプラムソース漬け	220 110
	五 香 燻 魚	
	Smoked Mandarin fish	
	魚の燻製	320 160

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.




前 菜


Cold Selections


前 菜

 鎮 江 水 晶 肉		
Shanghai style jellied pork		
上海風豚肉のゼリー詰め	480	240
花 雕 醉 香 雞		
Drunken chicken with "Hua Tiao" wine		
鶏肉の花雕酒漬け	580	290
 油 爆 活 蝦		
Stir-fried shrimp with sweet tomato sauce		
エビのトマトソース炒め	780	390
西 芹 蜇 頭		
Crispy jellyfish with celery		
クラゲとセロリの和え物	480	240
涼 拌 煙 燻 豆 包 絲		
Smoked bean curd		
白菜の和え物	380	190

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.

燕窩、鮑魚、海參

Bird's Nest, Abalone, Sea Cucumber

燕の巣、アワビ、ナマコ料理

 	紅 燒 鮑 魚 烏 參	
	Braised sea cucumber with abalone	
	ナマコと豚スジの醤油煮 (需重翻日文)	2,680 1,340
 	蝦 籽 蔥 燒 大 烏 參	
	Braised sea cucumber with scallions and shrimp roe	
	ナマコ、エビの卵、ネギの煮物	2,180 1,090
 	羊 肚 菌 花 膠 干 貝 燉 雞 湯	(每位 per person)
	Double-boiled chicken soup with fish maw, scallops and porcini mushrooms	お一人様
	カニ、カニみそ入り燕の巣のスープ (需重翻日文)	1,480 740
 	南 瓜 竹 笙 燴 花 膠 燕 窩	(每位 per person)
	Braised bird's nest soup with fish maw and bamboo mushrooms	お一人様
	キノガサダケ、魚の浮袋、燕の巣のスープ / カボチャ風味	1,480 740

 若無特別註明, 本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.

蝦蟹精選

Shellfish

エビ&カニ料理

清炒鮮蝦仁

Sautéed Taiwan blue shrimp with scallions

エビとタマネギの炒め物

980

490



龍井河蝦仁

Stir-fried fresh water shrimp with "Long-Jing" tea leaves

川エビの炒め物 / 龍井茶風味

1,380

690

蒜香香辣蟹

Sautéed crab with chili sauce

カニの唐辛子炒め


1,680

840

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

 堅果類 Contains nuts

 內含辣味食材 Contains spicy ingredient

 醉月樓精選推薦 Signature dish

 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.

 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.




鮮魚精選


Fish


魚料理

 蒜子豆腐燒黃魚			
Braised yellow fish with beancurd and garlic gravy			
黃魚と豆腐のガーリック蒸し	1,380	690	
松鼠桂花黃魚			
Deep-fried yellow fish in sweet and sour sauce			
揚げ黄魚の甘酢風味	1,380	690	
蒜子豆腐燒馬頭魚			
Braised Mandarin fish with beancurd and garlic gravy			
アマダイと豆腐の煮物 / ガーリック風味	1,580	790	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.




豬肉、牛肉


Pork, Beef


豚肉 & 牛肉料理

  	養魚紅燒肉		
	Braised pork belly with squid in black soy sauce イカと豚肉の醤油煮（需重翻日文）	680	340
  	蔥燒無錫排骨		
	Braised pork ribs with green onions ポークリブの煮物／ネギ入り	880	440
   	紅燒獅子頭		
	Braised pork meatballs with seasonal vegetables 肉団子と野菜の醤油煮	880	440
	黑蒜杏菇和牛粒（產地：鹿兒島縣） Sautéed waygu beef with black garlic and mushrooms 豚ホルモンとナスの煮物（需翻日文）	1,880	940
	清蒸美國牛肉 Steamed U.S. beef with soy sauce 牛肉の醤油蒸し	1,180	590
	露筍腰果美國牛仔粒 Wok-fried U.S. beef with asparagus and cashew 牛肉とキノコの黒コショウ炒め	1,180	590
	圈子茄香煲 Braised pork intestine and eggplant with soy sauce 豚ホルモンとナスの煮物（需翻日文）	880	440
 	醉香蒜辣豬腳		
	Crispy pork knuckle with garlic and Sichuan peppers 豚足の炒め物 / ニンニク & 唐辛子風味	1,080	540

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.


 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.




禽 肉

Poultry

鶏肉、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
 	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
	絲瓜雞絲佐瑤柱酥		
	Sautéed luffa with dried scallops and shredded chicken		
	ヘチマと鶏肉の炒め物／ホタテ風味	880	440

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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



 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.


 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.

湯品 Soups スープ

 	火腿扁尖津白燉雞湯 Double-boiled chicken soup with ham and bamboo shoots ハム、タケノコ入り鶏肉のスープ	(每位 per person) お一人様	
		380	190
 	雞汁竹筴湯 Bamboo fungus in clear chicken soup キノガサダケ入りチキンスープ	(每位 per person) お一人様	
		320	160
	青翠黃魚羹 Double-boiled fish and beancurd soup 豚肉の湯葉包みと麵筋のスープ	(每位 per person) お一人様	
		380	190
  	砂鍋醃篤鮮 Bean curd skin soup with salted pork in clay pot 湯葉と塩漬け豚肉のスープ		
		980	490
	羊肚菌燉獅子頭 Double-boiled pork meat with mushrooms 肉団子とアミガサダケのスープ	(每位 per person) お一人様	
		420	210
	清燉土雞湯 Double-boiled free-range chicken soup 地鶏のスープ	(每位 per person) お一人様	
		360	180
 	響螺松茸菇燉雞湯 Double-boiled free-range chicken soup with conch and musoomrs 巻貝、キノコ入り鶏肉のスープ	(每位 per person) お一人様	
		380	190

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.

蔬菜、豆腐

Vegetables

野菜 & 豆腐料理

	牛 肚 菌 炒 豆 苗		
	Stir-fried bean sprouts with porcini mushrooms		
	アミガサダケとエンドウ豆の苗の炒め物	680	340
	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	480	240
 	爛 糊 肉 絲 白 菜		
	Braised Chinese cabbage with ham		
	白菜と豚肉の煮物	420	210
 	絲 瓜 老 燒 蛋		
	Stir-fried loofah with fried eggs		
	ヘチマとたまごの煮物	480	240
	鮮 菇 炒 水 蓮		
	Stir-fried water lotus and mushrooms		
	カリフラワーのエビソース炒め	460	230

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.




素 香 齋

Vegetarian Selections

ベジタリアン用料理

  	雪 菜 百 頁		
	Salted vegetables with beancurd skin		
	雪菜と押し豆腐の煮物	360	180
	子 薑 炒 木 耳		
	Sautéed shredded ginger with jelly mushrooms		
	キクラゲのショウガ炒め	280	140
 	金 果 鮮 菇 炒 蘆 筍		
	Sautéed asparagus with mushrooms and ginkgo nuts		
	アスパラガス、マッシュルーム、ギンナンの炒め物	680	340
	金 湯 蟲 草 燴 津 白		
	Braised pumpkin with black soya beans		
	白菜のカボチャソース煮	420	210
	蘆 筍 百 合 彩 椒 炒 腰 果		
	Sautéed asparagus with lily and cashew		
	アスパラガス、ユリ根、カシューナッツの炒め物	480	240

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.




麵點、飯食、年糕


Dumplings, Noodles, Rice, Rice Cakes


麵、ごはん、中華餅

  	雞 汁 小 籠 包 (三 顆) Steamed pork dumplings (3 pieces) 小籠包 (3 個)		
		180	90
 	蟹 粉 小 籠 包 (三 顆) Steamed pork and crab roe dumplings (3 pieces) カニみそ入り小籠包 (3 個)	280	140
 	松 露 小 籠 包 (八 顆) Steamed Truffle pork dumplings (8 pieces) イカスミ生地を使った小籠包 (8 個) (需翻日文)	560	280
	蔥 油 餅 Fried spring onion pancake 中華風ネギ餅	180	90
 	嫩 雞 煨 麵 Stewed noodles with shredded chicken 鶏肉入り煮込み麺	380	190

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.




麵點、飯食、年糕


Dumplings, Noodles, Rice, Rice Cakes


麵、ごはん、中華餅

 醉月雪菜黃魚麵	
Boiled fish noodles soup with preserved vegetables	
黃魚、雪菜入りタン麵	480 240
  蝦仁蔥花蛋炒飯	
Fried rice with shrimp and egg	
エビ、ネギ、たまご入りチャーハン	380 190
   醉月醬油炒飯	
Shanghai Pavilion fried rice	
特製醬油風味のチャーハン	380 190
清江瓊月素蒸餃	
Steamed vegetable dumpling	
チンゲンサイ入り蒸しギョーザ (3個)	280 140
 白米飯	
Steamed rice	
ごはん	50 25

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.




 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.

甜點 Desserts デザート

	(每位 per person) お一人様	
 椰 汁 燉 燕 窩 Double-boiled bird's nest with coconut milk 燕の巣入りココナッツミルク	1,480	 740
 豆 沙 窩 餅 Sweet red bean paste pancake 中華風パンケーキ / あずき風味	280	140
 棗 泥 窩 餅 Sweet date paste pancake 中華風ナツメあん入り薄餅	380	190
 黑 熊 蜂 蜜 心 太 軟 Black Bear Honey glazed red dates with rice cake 赤ナツメ餅詰めの蒸し点心 / 蜂蜜風味	220	110
 紅 棗 蓮 子 燉 雪 耳 Double-boiled lotus seeds and red dates with fresh snow fungus 赤ナツメ、ハスの実、キクラゲ入リスィートスープ	180	90
 上 海 綠 豆 糕 (三 顆) Green bean cake 上海風緑豆のケーキ (3 個)	180	90

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 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.

 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.