



台北遠東香格里拉  
SHANGRI-LA  
FAR EASTERN  
TAIPEI

# 總舖師 台味記憶

*Taiwanese Banquet Menu*



這是一段台灣味的旅程，從宜蘭海味開場，帶出土地與四季的鮮甜，隨著熱湯上桌，慢慢體會圍桌之間的人情溫度，辦桌經典的油飯與西魯肉喚起喜慶與團聚的記憶，再走進夜市熟悉的小吃與香氣，感受台式生活的熱鬧與自在，最後以簡單而熟悉的童年滋味收尾，讓整段味覺回到輕鬆與滿足，也把台灣的記憶留在心裡。

A taste of Taiwan, told through the land and sea. Start with the fresh bounty of Yilan, followed by heartwarming soups that celebrate shared moments. Revisit the joy of traditional banquets with savory glutinous rice and Si-Lu-Rou (Taiwanese-Style Stew of Braised Mixed Seafood), then dive into the lively energy of the night market. Finally, let a nostalgic childhood sweet bring you home. It's more than a meal; it's a memory of Taiwan that stays in your heart.



### 宜蘭九孔沙拉盤

烏魚子/醬香九孔/生菜沙拉/梅汁番茄/黑豆  
苜蓿芽/甜玉米/小黃瓜

#### Yilan Abalone Salad Platter

Mullet Roe/ Marinated Abalone/ Mixed Greens  
Plum Tomatoes/ Black Beans/ Alfalfa Sprouts  
Sweet Corn/ Cucumber

海味九孔一直是宴席上的珍貴海味，搭配烏魚子與清爽蔬菜，一口吃進海的鮮與台灣的四季

Abalone from Taiwan's coastal waters has long been a prized delicacy at banquets. Paired with mullet roe and fresh vegetables, each bite captures the essence of the sea and seasons of Taiwan.

# 豐。

# 暖。

### 台式胡椒豬肚雞

#### Taiwanese Pepper Pork Tripe & Chicken Soup

源自客家暖湯文化，白胡椒辛香溫潤，  
結合豬肚與雞肉慢火熬煮，一入口暖胃暖心，  
喚起圍桌共享的熟悉感

Rooted in Hakka traditions, this dish features the gentle heat of white pepper, slowly simmered with pork tripe and chicken. Each sip warms both body and soul, evoking the familiar comfort of gathering around the table.



### 櫻花蝦老薑黑麻油糯米飯 佐東泉辣椒醬

#### Glutinous Rice with Sakura Shrimp, Aged Ginger & Black Sesame Oil

延續台灣喜慶油飯文化，結合櫻花蝦與老薑麻油香氣，  
層次濃厚，佐東泉辣椒醬更添熟悉的在地風味

Continuing Taiwan's celebratory tradition of glutinous rice, this dish is enriched with the aroma of sakura shrimp, aged ginger, and sesame oil, creating deep, layered flavors. Paired with Dongquan chili sauce, it brings an added touch of familiar local character.

# 盛。

# 聚。



## 海鮮蛋酥西魯肉

Taiwanese-Style Stew Braised  
Mixed Seafood with Crispy Egg Threads

海鮮升級版的經典西魯肉辦桌菜，傳達台灣人對熱熱一盆一起分享的懷舊情感。

An enhanced seafood version of the classic banquet-style Si - Lu - Rou, this dish reflects the nostalgic Taiwanese tradition of gathering around a warm, shared dish.

# 樂。

## 夜市經典大腸包小腸/煉乳銀絲卷

Taiwanese Sausage with Sticky Rice/  
Fried Shredded Bread with Condensed Milk

台灣夜市代表小吃，糯米腸包裹香腸，搭配蒜香與微甜醬汁，加上煉乳銀絲卷，展現創意台式文化中最具記憶點的經典組合。

Experience a Taiwanese night market classic. A juicy, grilled sausage nestled in fragrant sticky rice, bold with garlic and sweet glaze.

Paired with golden, crispy buns drizzled in creamy condensed milk, it's a perfect harmony of savory and sweet, a creative tribute to

Taiwan's vibrant street culture.



## 香酥炸鳳腿拼炸湯圓

Crispy Fried Chicken Leg with Deep-fried  
Sweet Glutinous Rice Dumpling

外酥內嫩炸雞腿象徵豐盛，搭配經典紅白炸湯圓，鹹甜交織，重現台灣喜宴熱鬧與團聚的歡樂氛圍

Crispy on the outside and tender within, the fried chicken leg symbolizes abundance. Paired with classic red and white fried glutinous rice dumplings, the interplay of savory and sweet recreates the lively, joyful atmosphere of a traditional Taiwanese banquet.

# 喜。

# 甜。



## 總鋪師兒時甜點 小美冰淇淋/養樂多

**Chef's Assorted Traditional Taiwanese Desserts  
Ice Cream / Yakult**

台灣最熟悉小美冰淇淋及養樂多，冰淇淋的甜、養樂多的微酸，重現當時童年記憶。

Taiwan's beloved Xiao Mei ice cream and Yakult bring back familiar childhood memories, the sweetness of the ice cream balanced by the gentle tang of Yakult.

# 樂。

## 經典台式佐餐飲料 蘋果西打/柳橙汁/芭樂汁

**Apple Sidra/Orange Juice/Guava Juice**

蘋果西打是台灣經典國民汽水，氣泡清爽帶有淡淡蘋果香，是辦桌開席最具代表性的飲品；柳橙汁與芭樂汁則展現台灣在地果香，兩者可以混成芭柳汁，酸甜平衡，讓整場宴席多了一份熟悉又創新的台味記憶。

Apple Sidra is a classic Taiwanese soda, known for its refreshing bubbles and subtle apple aroma, and is one of the most iconic drinks served at the start of traditional banquets. Orange juice and guava juice showcase Taiwan's local fruit flavors, and when combined into "guava-orange juice," they create a well-balanced sweet and tangy taste, adding a familiar yet creative Taiwanese touch to the entire dining experience.



**每桌十位 NT\$22,800+10% per table (10 persons)**



**每桌加價購 2,000+10%元  
Additional NT\$2,000+10% per table**

## 寶島鮮果剉冰盤

**Assorted Fresh Taiwanese Fruit shaved ice**

嚴選當季台灣水果搭配剉冰呈現，為宴席畫下清新句點，展現寶島豐饒與自然甜味。

Carefully selected seasonal Taiwanese fruits are served over shaved ice, offering a refreshing finale to the banquet while showcasing the island's abundance and natural sweetness.