



### 港式三味拼

Barbecue Platter

(蜜汁叉燒/明爐燒鴨/川耳海蜇)

( Barbecue Pork with Honey Sauce / Roasted Duck / Black Fungus and Jellyfish with Chili Sauce )

### 金湯燕液海皇羹

Braised Seafood and Bird Nest's in Pumpkin Puree

### 魚子燒賣/潮州粉粿

Fish Roe Shumai / Teochew Dumpling

### 蠔皇一品燴海味

Braised Seafood with Oyster Sauce

### 樹子瓜茸蒸魚件

Steamed Fish Fillet with Beancurd

### 糖醋鳳梨咕咾肉

Wok-Fried Sweet and Sour Pork with Pineapple

### 雪菜鴨絲炒米粉

Braised Rice Noodles with Duck and Pickled Vegetables

### 合時甜湯

Sweet Soup

平日午間供應

NT\$ 1,280 +10% 服務費 /人

NT\$900 per person and subject to 10% service charge





### 樂美迎賓三小碟

Assorted Appetizer Platter

### (欖菜四季豆 / 冰梅番茄 / 酥香核桃)

(Stir-fried Green Beans with Black Olives / Cherry Tomatoes / Crunchy Sugar Coated Walnuts)

### 養生燉菌菇

Braised Mushroom and Common Yam Soup

### 茶油五行蔬

Seasonal Vegetables with Tea Oil

### 脆皮豆腐捲

Crispy Tofu Rolls

### 松露素炒飯

Vegetarian Fried Rice with Truffle

### 合時甜湯

Sweet Soup

### 時令水果

Seasonal Fruit Platter

平日午間供應

NT\$ 900+10% 服務費 /人

NT\$900 per person and subject to 10% service charge







干層峰 PICKLED RADISH	份 / Regular <mark>288</mark>
金柱撈貢菜 Preserved Vegetable with Conpny	288
紅酒小香梨 💜 MARINATED PEARS WITH RED WINE	288
陳醋海蜇頭 JELLYFISH HEAD WITH VINEGAR	328
炙椒松花豆腐 ✓ Tofu with Preserved Egg and Chili Sauce	328
松柏長青 Marinated Chinese Cabbage and shredded Dried Tofu	328
醬醃珍珠鮑 MARINATED BABY ABALONE	428
川香口水雞 🏉 🌙 Poached Chicken in Chili Oil	468



餐點内含有牛肉、甲殼類、堅果類等食材,若您對食材有過敏反應或食物不耐症,請在點餐前告知服務人員,謝謝 Please be advised that dishes prepared may use beef, crustaceans and nut ingredients. If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, thank you. 以上價格皆以新台幣為單位計價 The prices above are all listed in New Taiwan Dollars.





樂美掛爐片皮鴨 ROASTED DUCK ●

一隻二吃 Whole 2.58O

片皮 / 堂切鴨腿

Sliced Duck with Pancake / Chopped Duck Leg

(需於一天前預訂 Book one day in advance)

第三吃:酸白菜菌菇鴨湯(<mark>需加價 \$288</mark>)/錦繡鴨湯泡飯(<mark>需加價 \$288</mark>) 3rd Style: Duck Soup with Preserved Cabbage and Mushrooms (Add \$288) or

Crispy Rice in Duck Soup (Add \$288)

第四吃:黑椒馬蹄炒鴨鬆(需加價\$388)/鮑魚仔鴨粒炒飯(需加價\$688)

4th Style: Stir-Fried Duck Meat and Water Chestnuts with Black Pepper (Add \$388) or

Fried Rice with Baby Abalone and Duck Meat (Add \$688)

份 / Regular

港式燒味拼盤 BARBECUE PLATTER

雙拼 Two Choices of BBQ Platter 1,080

您可以有下列的選擇: 三拼 Three Choices of BBQ Platter 1,280

燒鴨 / 油雞 / 叉燒 / 燒肉 / 乳豬 (需加價 \$200)

Choose from:

Roasted Duck / Marinated Chicken with Soy Sauce /

Barbecue Pork with Honey Sauce / Crispy Pork Belly / Roasted Suckling Pig (Add \$200)

澳門燒腩仔 88O

CRISPY PORK BELLY

蜜汁黑豚叉燒 980

BARBECUE PORK WITH HONEY SAUCE

明爐燒鴨 720

CANTONESE STYLE ROASTED DUCK

(指定鴨腿需加價 \$200 Choose Duck Legs Add \$200)

玫瑰豉油雞 580

MARINATED CHICKEN WITH SOY SAUCE 半隻 Half 780

蒜香吊燒雞 半隻 Half 780

CRISPY CHICKEN WITH GARLIC 整隻 Whole 1,280

鴻運化皮乳豬件 1.080

ROASTED SUCKLING PIG 半隻 Half 4,280







位 / Per Person

芙蓉海皇燴官燕 🥏

1,980

STEWED BIRD'S NEST AND SEAFOOD SOUP

雞汁腿茸燴官燕

1,980

Braised Bird's Nest and Ham with Chicken Stock

雞粥燉官燕

1,980

STEWED BIRD'S NEST WITH CHICKEN CONGEE

百搭汁燉官燕

1,880

Doubled-boiled Superior Bird's Nest (可選配冰糖、紅棗、杏汁 或椰汁)

Choose from:

Rock Sugar, Red Dates, Cream of Almond, or Coconut Milk





	位 / Per Person
鮑汁婆參扣鵝掌 Braised Sea Cucumber and Goose Webs with Abalone Sauce	1,280
蠔皇扣原粒鮑魚 Braised Abalone with Oyster Sauce	1,480
蠔皇吉品鮑魚(廿四頭) Braised Whole 24 Headed Abalone	4,800
南非乾鮑魚(八頭) WHOLE 8 HEADED SOUTH AFRICAN DRIED ABALONE (需於一天前預訂 Book one day in advance)	5,680
南非乾鮑魚(五頭) WHOLE 5 HEADED SOUTH AFRICAN DRIED ABALONE (需於一天前預訂 Book one day in advance)	8,800
膠原靚廣肚 FISH MAW (紅燒 Braised / 金湯 Broth)	2,300
雞粥燉花膠 Stewed Fish Maw with Chicken Congee	3,600
雞粥水燒海中寶	時價 Seasonal Price

CHICKEN CONGEE WITH SEAFOOD

# 生猛活海鮮 Live Seafood



龍虎斑

700g / **1,48**O 1,300g / **2,28**O

隻 / Whole

TIGER GROUPER

清蒸 / 川味青花椒蒸 / 樹菓雙寶(冬瓜&破布子)蒸 / 港式古法蒸

Choose from:

Steamed with Ginger, Spring Onion and Soy Sauce /

Steamed with Sichuan Green Peppercorns /

Steamed with Winter Melon Cordia Dichotoma /

Steamed with Mushroom and Pork Shreds in Hong Kong Style

波士頓龍蝦 🥏

550g/時價 Seasonal Price 1,000g/時價 Seasonal Price

Boston Lobster

胡椒牛油 / 金銀蒜 / 避風塘 / 咖哩粉絲

Choose from:

Black Pepper and Butter /

Steamed with Ginger /

Dry Spicy and Garlic /

Curry with Vermicelli in Clay pot

600g / **1,88**O

MARBLE GOBY

清蒸 / 油浸

Choose from:

Steamed with Ginger, Spring Onion and Soy Sauce /

Deep Fried

南非活鮮鮑 🥏 488

**ABALONE** 

避風塘 / 鹽水鹵

Choose from:

Dry Spicy and Garlic /

Brine Abalone



# 海鮮料理 Seafood



鎏金香芒蝦多士	份 / Regular 688
杭州梅汁油爆蝦  WOK-FRIED SHRIMPS WITH PLUM SAUCE	638
極生汁風味脆蝦球 <b>● ●</b> DEEP-FRIED SHRIMP BALLS WITH MAYONNAISE SAUCE	688
蝦乾清蔬鮮玉帶  FRIED SCALLOPS WITH DRIED SHRIMP AND VEGETABLE	728
XO醬鮮蘆筍炒干貝 Fired Scallops and Asparagus with XO Sauce	780
漁村避風塘鮮魷 → FRIED SQUID WITH DRIED GARLIC	568
青龍椒爆炒響螺片 ✓ WOK-FRIED SLICED CONCH WITH GREEN PAPPER	628



泡椒罈香酸菜魚(龍虎斑)♪ TIGER GROUPER WITH PICKLED MUSTARD AND PICKLED CHOPPED CHILI	份 / Regular 1,288
梅菜皇蒸龍膽石斑 Steamed Giant Grouper with Pickled Mustard	980
剁椒筍骨蒸龍膽 ┛ Steamed Giant Grouper with Bamboo and Pickled Chopped Chili	980
野菌八味正圓鱈 DEEP-FRIED TOOTHFISH SERVED WITH WILD MUSHROOMS (需等候 40 分鐘 The meal will be ready in 40 minutes)	2,380
黑松露油泡珍珠龍膽(龍虎斑) POACHED TIGER GROUPER IN TRUFFLE OIL	928
紅蟳瑤柱蒸手切肉餅 STEAMED PORK PATTY WITH CRAB AND CONPOY	1,088
香露乾煎澳洲虎蝦  FRIED AUSTRALIAN SHRIMPS IN SOY SAUCE	1,688
西施海皇龍蝦泡飯   LOBSTER WITH ASSORTED SEAFOOD SOUP WITH CRISPY RICE	2,880

## 内類與家禽 MEAT AND POULTRY



罐燒紅酒和牛頰 👉 Braised Wagyu Beef Cheek in Red Wine Sauce, AU	份 / Regular I,48O
川辣蘆筍美國牛柳粒 👉 🏉 🌙 Wok-Fried Beef and Asparagus with Chili, US	788
黑椒美國熟成牛肋眼 (6 oz ) ❤️ Wok-Fried Aged Ribeye with Black Pepper Sauce, US	1,688
大漠蒙古汁羊肩扒 Fried Lamb Shoulder Rack with Cumin Sauce, AU	828
辣子雞中翼 ✓ FRIED CHICKEN WING IN SPICY STYLE	488
金針雲耳蒸滑雞 STEAMED CHICKEN WITH DAYLILY AND FUNGUS	528
巧手鎮江骨佐鳳梨莎莎 Braised Pork Ribs in Vinegar Sauce Served with Pineapple	728
蜜桃百香生炒骨 Sweet And Sour Pork with Peach and Passion Sauce	688

# 砂鍋煲仔 CLAY POT



麻油野菌豆腐煲 🚺

份 / Regular 2人份 for 2 person 588 4人份 for 4 person 1,088

488

828

樂美廟街煲仔飯

CANTONESE CLAYPOT RICE

臘味雙腸 / 鳳爪排骨 / 蠔油牛肉US ▼ / 梅菜肉餅

Choose from:

Sausages / Chicken Claw and Pork Ribs /

Beef and Oyster Sauce, US / Pork Patty and Preserved Vegetables

## SESAME OIL (VEG.)



銀蘿柱侯牛腩筋煲 👕

Braised Beef, Tendon and Radish with Chu Hou Paste, US





位 / Per Person 香江老伙例湯 🥒 220 DAILY SOUP 千絲萬縷羹 🚺 300 STEWED BLACK MOSS AND TOFU SOUP 香茜西湖牛肉羹 👕 400 WEST LAKE BEEF SOUP, US 香菜皮蛋魚片湯 420 Preserved Egg and Sliced Fish Soup 原盅北菇燉雞湯 480 STEWED CHICKEN SOUP WITH MUSHROOMS

砂鍋濃湯瑤柱雞湯 *>* STEWED CONPOY AND CHICKEN SOUP

原盅鮑魚佛跳牆 🥏

每份 / Regular 2,800

1,200

(需於二天前預訂 Book two days in advance)

BUDDHA JUMPS OVER THE WALL WITH ABALONE



餐點內含有牛肉、甲殼類、堅果類等食材,若您對食材有過敏反應或食物不耐症,請在點餐前告知服務人員,謝謝 Please be advised that dishes prepared may use beef, crustaceans and nut ingredients. If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, thank you. 以上價格皆以新台幣為單位計價 The prices above are all listed in New Taiwan Dollars.





樂美炒飯 ~ Wok-fried Rice with Barbecue Pork and Shrimps	份 / Regular 58O
星洲炒米粉  WOK-FRIED RICE VERMICELLI SINGAPORE STYLE	480
金瑤炆伊麵  WOK-FRIED E-Fu Noodles with conpoy	480
乾炒牛肉河粉 ♥ Wok-fried Flat Rice Noodle with Beef, US	480
廣式海鮮炒麵 。 WOK-FRIED CRISPY NOODLES WITH SEAFOOD	680
瑶柱西施炒飯   WOK-FRIED RICE WITH SCALLOP STRIPS AND EGG WHITE	680





<b>欖菜乾煸四季豆</b>	Regular 428
Dried Sauteed String Bean with Olive Leaf	
乾鍋花椰菜 → DRIED FRIED CAULIFLOWER	428
茶油牛肝菌炒雜菜 ►// Wok-Fried Porcini and Mixed Vegetables in Tea Oil	468
三蒜蒸蟲草娃娃菜(金銀蒜、黑蒜) Steamed Baby Cabbages and Cordyceps with Garlic, Fired Garlic, and Black Garlic	468
銀芽什錦蔬 🔰 Stir-Fried Assorted Vegetables and Bean Sprouts	488
金銀蛋海味絲瓜 Braised Sponge Gourd with Dried Seafood, Salty Egg, and Preserved Egg	488
金柱芙蓉扒蘆筍 Fried Asparagus served with Sauteed Egg White with Milk and Fried Conpoy	538



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蜜汁芋香蒸鳳爪 Steamed Chicken Claw with Taro ✓	份 / Regular
豉汁金瓜蒸排骨 Steamed Pork Ribs with Pumpkin and Black Beans	188
五香安蝦鹹水餃 Deep-Fried Minced Pork Dumplings with Dried Shrimps 🕏	188
蒸蘿蔔糕 Steamed Cantonese Style Radish Cake 🥏	188
潮州蒸粉粿 TEOCHEW DUMPLINGS	188
蛤蠣燒賣 STEAMED DUMPLINGS WITH CLAM	208
原隻鮑魚蒸燒賣 STEAMED ABALONE DUMPLINGS 🥏	328
羅漢素春捲 Deep-Fired Vegetarian Spring Roll 🥠	188
炸兩腸粉 RICE NOODLE ROLLS WITH FRIED DOUGH	188
忘憂百菇腸 Rice Noodle Rolls with Mushrooms	238
脆皮海皇腸粉 Rice Noodle Rolls with Crispy Shrimp and Pork Paste	328
黑椒鴨肉雪山包 STEAMED BUNS WITH DUCK AND BLACK PEPPER (需於一天前預訂 Book one day in advance )	228
干絲天鵝酥 DAIKON RADISH PUFF PASTRY (兩件/Two Pieces)	248
艾美鮮蝦餃 STEAMED SHRIMP DUMPLINGS 🥏	248
蜜汁叉燒酥 Honey Glazed Barbecued Pork Puff Pastries	238
鮮蝦腐皮捲 Deep-fried Shrimp Bean Curd Sheets Roll 🥏	248



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	份 / Regular
烏金流沙包 Steamed Buns with Egg Custard Paste	228
妃子笑 Deep-fried Taro Buns	248
燕窩蛋撻 EGG TART WITH BIRD'S NEST	328
椰汁西米露 COCONUT SAGO SWEET SOUP	每位 / Per Person 168
杏仁茶油條 Sweet Almond Soup with Fried Dough Fritter 💜 🥒	每位 / Per Person 208
生磨核桃露 WALNUT SOUP 💜	每位 / Per Person 328

**SELECTED TEA** 精選茶品(位)

SIJICHUN / NT\$80

四季春

TIEGUANYIN / NT\$80

鐵觀音

**OOLONG / NT\$100** 

烏龍

PUERH / NT\$80

普洱

CHRYSANTHAMUM / NT\$80 菊花茶

**SEASONAL JUICE** 

季節果汁

**ORANGE JUICE** 

柳橙汁

NT\$180 (250ml / Glass) NT\$1,000 (1.5L / Jug)

WATERMELON JUICE

西瓜汁

NT\$180 (250ml / Glass) NT\$1,000 (1.5L / Jug)

BEERS 330ml / (Bottle)

啤酒

TAIWAN GOLD LABEL / NT\$180

台灣金牌

HEINEKEN / NT\$200

海尼根

MINERAL WATER (Bottle) 礦泉水(瓶)

EVIAN 750ml / NT\$200

依雲礦泉水

ACQUA PANNA 750ml / NT\$220

普娜礦泉水

**SPARKING WATER (Bottle)** 

汽泡水(瓶)

S. PELLEGRINO 750ml / NT\$220

聖沛黎洛氣泡礦泉水

CHINESE WINE / (Bottle)

中式酒(瓶)

XHAOXING / NT\$650

陳年紹興

KINMEN KAOLING 38° / NT\$1,000

38 度金門高粱酒

KINMEN KAOLIANG 58° / NT\$1,200

58 度金門高粱酒

SOFT DRINKS / 330ml 軟性飲料(罐)

PEPSI / NT\$80 百事可樂

7.UP / NT\$80 七喜汽水

GINGER ALE / NT\$80

薑汁汽水

通寧汽水

TONIC / NT\$80

SODA / NT\$80 蘇打汽水

WINE 紅白酒

LES VINS DE VIENNE **COTES DU RHONE** LES CRANILLES

NT\$380 (Glass) / NT\$1,800 (Bottle)

LES VINS DE VIENNE **COTES DU RHONE** LES LAURELLES

NT\$420 (Glass) / NT\$2,000 (Bottle)

WHISKY / (Bottle) 威士忌(瓶)

**GLENLIVET 12Y / NT\$2,800** 

格蘭利威 12 年

KAVALAN SINGLE MALT / NT\$4,800

葛瑪蘭威士忌

BALVENIE DOUBLEWOOD 12 YEARS / NT\$4,800

百富 12 年

MORTLACH 12Y / NT\$5,000

幕赫 12 年

ROYAL SALUTE 21 YEARS / NT\$6,600

皇家禮炮 21年

### 飲酒過量有害健康,酒後不開車,安全有保障

Corkage for wine and alcoholic beverages: NT\$500 per bottle, and for spirits NT\$1,000 per bottle. 自備酒水需加收酒水服務費:紅、白酒每瓶 NT\$500,烈酒 NT\$1,000。

All prices are subjected to 10% service charge. If you have concerns regarding food allergies or intolerances, please alert your served prior to ordering, Thank you. 以上價格需另加收 10% 服務費。如果您對任何食物有過敏反應或食物不耐症請在點餐前告知服務人員,謝謝。

禁止攜帶外食。

如攜帶蛋糕,將酌收清潔費用 NT\$300。

如需自帶酒水,需加收酒水服務費,紅、白酒 NT\$500/支,烈酒 NT\$1,000/支。禁止攜帶寵物。

本菜單所使用牛肉和豬肉來自於:US - 美國、TW - 台灣、NL- 荷蘭、CA - 加拿大、AU - 澳洲。

菜單價格需另加收10%服務費。

### 如果您對任何食物有過敏反應或食物不耐症,請在點餐前告知服務人員,謝謝。

No outside food allowed. Corkage fee applies NT\$300. B.Y.O will be a corkage charge per bottle, NT\$500 for wine, NT\$1,000 for spirits. No pets or animals are allowed. The origin of the beef and pork used in this menu is from: US - United States, TW - Taiwan, NL - Netherlands, CA - Canada, AU - Australia. All prices are subjected to 10% service charge. If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, Thank you.