



樂美 *Le mei*

珍珠套餐
PEARL SET

養生三色塔
Assorted Cold Appetizer

醬皇百合帶子蝦
Stir-fried Shrimps and Scallops with Seafood Sauce

芙蓉海鮮燕窩羹
Stewed Bird's Nest and Seafood Soup

蠔皇北菇扣魚唇
Braised Fish Lips and Mushrooms with Oyster Sauce

紅酒磨菇豬肩排
Pork with Red Wine Sauce

樂美精緻雙寶點
Chinese Style Dessert

滋潤合時甜蜜露
Sweet Soup

寶島時令鮮水果
Seasonal Fruit Platter

NT\$1,880 +10% 服務費 /人

NT\$1,880 per person and subject to 10% service charge

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：USA - 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: USA - 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.

翡翠套餐
JADEITE SET

港式三味盤

Barbecue Platter

(蜜汁黑豚叉燒 / 明爐燒鴨 / 川耳海蜆)

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

原盅羊肚菌雞燉翅

Stewed Chicken Soup with Morels

XO 翡翠鴛鴦炒蝦球

Stir-fried Shrimps and Scallops with XO Sauce

鮑汁金錢扣鵝掌

Braised Goose Webs with Abalone Sauce

剝椒蒸龍膽魚球

Steamed Giant Grouper with Chili

樂美精緻雙寶點

Chinese Style Dessert

生磨杏仁茶附油條

Almond Tea with Fritters

寶島時令鮮水果

Seasonal Fruit Platter

NT\$ 2,380 +10% 服務費 /人

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琥珀套餐
AMBER SET



乳豬三味拼

Roast Suckling Pig Platter

挺皇海鮮花膠湯

Stewed Fish Maw and Seafood Soup

薑蔥龍蝦球佐野菇

Mixed Mushrooms and Lobster with Shallots and Ginger

波特酒陳皮和牛頰

Stewed Wagyu Beef Cheek with Port Wine

古法雙腸蒸斑件

Steamed Leopard Grouper with Sausage

松露鴨鬆絲苗皇

Fried Rice with Duck and Truffle

紅蓮清燉雪蛤露

Stewed Hasma with Lotus Seeds

寶島時令鮮水果

Seasonal Fruit Platter



NT\$ 2,880 +10% 服務費 /人

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瑪瑙套餐
AGATE SET



樂美迎賓開味盤

Assorted Cold Appetizer Platter

(XO醬蘿蔔糕 / 化皮乳豬 / 金沙魚皮 / 百花烏魚子)

(Turnip Cake with XO Sauce / Roast Suckling Pig /
Fried Fish Skin with Salted Egg Yolk / Mullet Roe)

雞粥水燒水沙赤

Chicken Congee with Seafood

清蒸開邊活龍蝦(半隻)

Steamed Lobster (Half)

淮香百花魚球

Deep-fried Fish Ball with Shrimp Paste

鮮蔬爐烤牛小犢

Roast Beef with Fresh Vegetables

蠔皇花膠扣鮮鮑

Braised Fish Maw and Abalone with Oyster Sauce

樂美非同凡響

Fried Risotto Rice with Beef and Vegetables

生磨核桃露

Walnut Soup


寶島時令鮮水果

Seasonal Fruit Platter



NT\$ 3,880 +10% 服務費 /人

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珊瑚套餐
CORAL SET

樂美迎賓開味集

Assorted Cold Appetizer Platter

(潮蓮鵝片 / 陳醋醬蘿蔔 / 冰糖番茄 / 化皮乳豬 / 蒜苗肝臘腸)

(Roast Goose / Marinated Radish in Vinegar /
Cherry Tomatoes / Roast Suckling Pig / Sausage with Green Onions)

黏嘴花膠燉烏雞

Stewed Black Chicken Soup with Fish Maw

XO醬生炒龍蝦球

Stir-fried Lobster with XO Sauce

鮮露蒸龍虎斑

Steamed Tiger Grouper with Soy Sauce

刺參南非吉品鮑魚(27頭)

Braised Whole South African Abalone with Sea Cucumber (27 heads)

野菌菇燒汁和牛

Mixed Mushrooms with Wagyu Beef and Vegetables

瑤柱高山豆苗

Stir-fried Pea Shoots with Dried Scallops

燕窩杏仁茶

Almond Tea with Bird's Nest

寶島時令鮮水果

Seasonal Fruit Platter

NT\$ 4,880 +10% 服務費 /人

NT\$4,880 Per person and subject to 10% service charge

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