



Le mei



**港味八件組**  
HONG KONG SET



**樂美燒臘雙味拼**

(蜜汁叉燒&玫瑰油雞)

Barbecue Platter

( Barbecue Pork with Honey Sauce / Marinated Chicken with Soy Sauce )

**艾美鮮蝦餃**

Steamed Shrimp Dumpling

**魚子燒賣**

Steamed Fish Roe Shumai

**五香安蝦鹹水餃**

Deep-fried Minced Pork Dumplings with Shrimps

**韭菜捲**

Deep-fried Chives Leek Roll

**香煎蘿蔔糕**

Pan-fried Radish Cake

**樂美臘味煲仔飯 / 乾燒伊麵 (二擇一)**

Cantonese Claypot Rice with Sausages / Braised E-Fu Noodles ( Choose one )

平日午間供應



**NT\$ 1,280** +10% 服務費

NT\$1,280 and subject to 10% service charge



平日午間套餐 A  
Weekday lunch set

樂美燒臘雙味拼

Barbecue Platter

(四選二：蜜汁叉燒 / 五香牛腩 / 明爐燒鴨 / 玫瑰油雞)

(Choose two: Barbecue Pork with Honey Sauce / Spiced Beef Shank /  
Roast Duck / Marinated Chicken with Soy Sauce)

今日港式煲湯

Hong Kong Style Soup

原籠雙寶點

Dim Sum

(潮州粉果 / 韭菜餃)

(Teochew Dumpling / Chives Dumpling)

乾燒伊麵

Stir-fried E-Fu Noodles

鴨肉雪山包

Pineapple Buns with Duck and Black Pepper

合時甜湯

Sweet Soup

平日午間供應

NT\$ 800 +10% 服務費 /人

NT\$800 per person and subject to 10% service charge

平日午間套餐 B  
Weekday lunch set

樂美燒臘雙味拼

Barbecue Platter

(四選二：蜜汁叉燒 / 五香牛腩 / 明爐燒鴨 / 玫瑰油雞)

(Choose two: Barbecue Pork with Honey Sauce / Spiced Beef Shank /  
Roast Duck / Marinated Chicken with Soy Sauce)

金湯鮮竹捲

Crispy Tofu Rolls with Lobster Broth

原籠雙寶點

Dim Sum

(鮑魚燒賣 / 子母蝦餃)

(Steamed Abalone Shumai / Steamed Shrimp Dumpling)

田園時令蔬

Stir-fried Seasonal Vegetables

廣州炒飯

Cantonese Fried Rice

妃子笑

Deep-Fried Taro Buns

合時甜湯

Sweet Soup

平日午間供應

NT\$ 900 +10% 服務費 /人

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

## SELECTED TEA

### 精選茶品 (位)

SIJICHUN / NT\$80

四季春

PUERH / NT\$80

普洱

TIEGUANYIN / NT\$80

鐵觀音

CHRYSANTHAMUM / NT\$80

菊花茶

OOLONG / NT\$100

烏龍

## BEERS 330ml / (Bottle)

### 啤酒

TAIWAN GOLD LABEL / NT\$180

台灣金牌

CORONA / NT\$200

可樂娜

HEINEKEN / NT\$200

海尼根

KIRIN ICHIBAN / NT\$200

KIRIN 一番榨啤酒

## MINERAL WATER (Bottle)

### 礦泉水 (瓶)

EVIAN 750ml / NT\$200

依雲礦泉水

## SPARKING WATER (Bottle)

### 汽泡水 (瓶)

S. PELLEGRINO 750ml / NT\$220

聖沛黎洛氣泡礦泉水

ACQUA PANNA 750ml / NT\$220

普娜礦泉水

## CHINESE WINE 600ml / (Bottle)

### 中式酒

XHAOXING / NT\$650

陳年紹興

KINMEN KAOLIANG 58° / NT\$1,200

58 度金門高粱酒

## SOFT DRINKS 330ml / NT\$160

### 軟性飲料 (罐)

PEPSI

百事可樂

TONIC

通寧汽水

7.UP

七喜汽水

SODA

蘇打汽水

GINGER ALE

薑汁汽水

## SEASONAL JUICE (1L / Jug)

### 季節果汁 (壺)

ORANGE / NT\$400

柳橙汁

GUAVA & LEMON JUICE / NT\$400

芭樂檸檬

PINEAPPLE & GUAVA JUICE / NT\$400

旺來芭樂

**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。



前菜

STARTERS

	份 / Regular
古法醬香羅  PICKLED RADISH	280
川耳拌海蜇 BLACK FUNGUS AND JELLYFISH WITH CHILI SAUCE	280
麻辣金錢肚   BEEF TRIPE WITH CHILI SAUCE	380
百花鑲杏菇  DEEP-FRIED KING OYSTER MUSHROOMS WITH SALT AND PEPPER	380
椒香鎮鴨舌 DUCK TONGUES WITH CHILI PEPPER	480
川香口水雞   POACHED CHICKEN IN CHILI OIL	480
紅油香滷牛   SPICED BEEF SHANK	360



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明爐燒臘

BARBECUE

## 樂美掛爐片皮鴨 ROAST DUCK

(需於兩天前預訂 Book two days in advance)

一隻 Whole 2,980

多一吃法加價 Add of one Styles 300

每隻最多可四吃

您可以有下列的選擇:

香蘋鴨鬆、七彩海蜇炒鴨柳、鴨骨粥、酸菜菌菇鴨湯、片皮鴨握壽司

A whole maximum of four style

Choose from:

Peking Duck Lettuce Wrap / Stir-fried Duck with Jellyfish /

Duck Congee / Steamed Duck Soup with Salted Vegetables / Roast Duck Nigiri

份 / Regular

## 港式燒味拼盤 BARBECUE PLATTER

雙拼 Two Choices of BBQ Platter 1,280

您可以有下列的選擇:

三拼 Three Choices of BBQ Platter 1,480

燒鴨 / 油雞 / 叉燒 / 燒肉 / 乳豬(需加價200)

Choose from: Roast

Duck / Marinated Chicken with Soy Sauce /

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

## 潮式滷水鵝拼

980

BRAISED GOOSE PLATTER

## 澳門燒腩仔

880

CRISPY PORK BELLY

## 蜜汁黑豚叉燒

1280

BARBECUE PORK WITH HONEY SAUCE

## 灌湯靚燒鴨

680

CANTONESE STYLE ROAST DUCK

指定鴨腿加價200元 Choose Duck Legs Add NT\$200

## 玫瑰豉油雞

580

MARINATED CHICKEN WITH SOY SAUCE

半隻 Half 980

## 鴻運化皮乳件

1,080

ROAST SUCKLING PIG

半隻 Half 4,280

(需於兩天前預訂 Book two days in advance)



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官燕  
BIRD'S NEST



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

雞粥燴官燕

1,980

STEWED BIRD'S NEST WITH CHICKEN CONGEE

百搭汁燴官燕 (可選配冰糖、紅棗、杏汁  或椰汁)

1,880

DOUBLED-BOILED SUPERIOR BIRD'S NEST  
WITH YOUR CHOICE OF: ROCK SUGAR, RED DATES,  
CREAM OF ALMOND OR COCONUT MILK



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鮑魚海味

ABALONES, DRIED SEAFOOD

位 / Per Person

鮑汁鴨肝鵝掌 880  
BRAISED GOOSE WEB AND DUCK LIVER WITH ABALONE SAUCE

鮑汁婆參扣鵝掌 1,280  
BRAISED SEA CUCUMBER AND GOOSE WEBS WITH ABALONE SAUCE

蠔皇扣原粒鮑魚 1,480  
BRAISED ABALONE WITH OYSTER SAUCE

蠔皇吉品鮑魚(廿四頭) 4,800  
BRAISED WHOLE 24 HEADED ABALONE

南非乾鮑魚(八頭) 5,680  
WHOLE 8 HEADED SOUTH AFRICAN DRIED ABALONE

南非乾鮑魚(五頭) 8,800  
WHOLE 5 HEADED SOUTH AFRICAN DRIED ABALONE

膠原靚廣肚 2,300  
FISH MAW  
(紅燒 Braised / 金湯 Broth)

雞粥燉花膠 3,600  
STEWED FISH MAW WITH CHICKEN CONGEE

雞粥水燒海中寶 時價 Seasonal Price  
CHICKEN CONGEE WITH SEAFOOD



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生猛活海鮮

LIVE SEAFOOD

七星斑 100g / 時價 Seasonal Price  
SUPERIOR GAROUPA

龍虎斑 100g / 180  
TIGER GROUPER

筍殼魚 100g / 360  
MARBLE GOBY

波士頓龍蝦  100g / 480  
BOSTON LOBSTER

七彩龍蝦  100g / 650  
ROCK LOBSTER

大明蝦  每隻 Whole / 480  
KING PRAWNS

活鮑魚  每隻 Whole / 680  
ABALONE

象拔蚌  100g / 時價 Seasonal Price  
GEODUCK CLAM  
(需於三天前預訂 Book three days in advance)

帝王蟹  100g / 時價 Seasonal Price  
KING CRAB  
(需於三天前預訂 Book three days in advance)

## 作法 CHOICE OF METHOD OF COCKING

清蒸 Steamed with Ginger, Spring Onion and Soya Sauce 蒜蓉蒸 Steamed with Minced Garlic

油浸 Poached

薑茸 Steamed with Ginger

炒球 Stir-fried

雞油花雕 Steamed with Hua Diao Wine

避風塘 Deep-fried with Garlic   

剁椒 Diced Hot Red Peppers 

川椒 Chili Sauce 



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海鮮料理

SEAFOOD

	份 / Regular
XO醬百花油條 (五件 / Five Pieces) 	520
STIR-FRIED FRITTERS AND SHRIMP PUREE WITH XO SAUCE	
豉汁公主帶豆腐	680
BRAISED SCALLOPS AND TOFU WITH BLACK BEAN SAUCE	
松露醬滑蛋蝦仁 	680
SCRAMBLED EGGS WITH SHRIMPS AND TRUFFLE SAUCE	
松子香蘋明蝦鬆  	980
STIR-FRIED MINCED SHRIMPS WRAPPED IN LETTUCE	
XO醬煎釀百花帶 (六粒 / Six Pieces) 	980
PAN-FRIED SCALLOPS AND SHRIMP PUREE WITH XO SAUCE	
翡翠炒斑球	1,080
STIR-FRIED GIANT GROUPER BALL WITH VEGETABLES	
松露大良燴干貝 	1,280
STIR-FRIED FRESH SCALLOPS WITH TRUFFLE	
蝦干海鮮小炒皇 	1,280
STIR-FRIED SEAFOOD AND DRIED SHRIMPS	
西施龍蝦泡飯 	3,880
CRISPY RICE WITH LOBSTER SOUP	



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# 肉類與家禽

MEAT AND POULTRY

	份 / Regular
重慶辣子雞  DICED CHICKEN WITH SPICY CHILI	580
糖醋咕啫肉 WOK-FRIED SWEET AND SOUR PORK	680
野菇炒松阪 STIR-FRIED MATSUSAKA PORK WITH MUSHROOMS	880
欖菜四季和牛鬆  STIR-FRIED WAGYU BEEF WRAPPED IN LETTUCE	980
波特陳皮和牛頰  ROAST WAGYU BEEF CHEEK WITH PORT WINE	1,680



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砂鍋煲仔

CLAY POT

	份 / Regular
樂美臘味煲仔飯 CANTONESE FRIED RICE WITH SAUSAGES	2人份 for 2 person 680 4人份 for 4 person 1,280
咕咕滑雞煲 BRAISED CHICKEN, PORK LIVER AND MUSHROOMS	680
茶油杏菇松阪煲 BRAISED PORK AND KING OYSTER MUSHROOMS	680
鮑汁海鮮豆腐煲  BRAISED ASSORTED SEAFOOD AND TOFU WITH ABALONE SAUCE	880
沙茶金菇和牛煲  BRAISED BEEF AND ENOKI MUSHROOMS WITH SHACHA SAUCE	980
麵醬茄子龍膽煲 BRAISED TIGER GROUPEL AND EGGPLANT WITH SWEET BEAN SAUCE	980
蝦籽粉絲蝦球煲  BRAISED SHRIMPS AND RICE NOODLES	1,280
順德手打魚腐煲 STEWED VEGETABLES AND FISH SOUP	1,280



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湯羹  
SOUP

位 / Per Person

干絲萬縷羹 

STEWED BLACK MOSS AND TOFU SOUP

300

香茜西湖牛肉羹 

WEST LAKE BEEF SOUP

400

香菜皮蛋魚片湯

PRESERVED EGG AND SLICED FISH SOUP

420

原盅北菇燉雞湯

STEWED CHICKEN SOUP WITH MUSHROOMS

480

香江老伙例湯 

HONG KONG STYLE SOUP

每份 / Regular 600

原盅鮑魚佛跳牆 

BUDDHA JUMPS OVER THE WALL WITH ABALONE

1,200

砂鍋濃湯瑤柱雞湯 

STEWED CONPOY AND CHICKEN SOUP

(需於三天前預訂 Book three days in advance)

每份 / Regular 2,800



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粥 / 麵 / 飯

RICE CONGEES / NOODLES / RICE

	份 / Regular
樂美炒飯 	480
WOK-FRIED RICE WITH BARBECUE PORK AND SHRIMPS	
星洲炒米粉 	480
WOK-FRIED RICE VERMICELLI SINGAPORE STYLE	
金瑤炆伊麵 	480
WOK-FRIED E-FU NOODLES WITH SCALLOPS	
乾炒牛肉河粉 	480
WOK-FRIED FLAT RICE NOODLE WITH BEEF	
魚腐香滑魚片粥	520
FISH CURD AND FISH FILLET CONGEE	
廣式海鮮炒麵 	680
WOK-FRIED CRISPY NOODLES WITH SEAFOOD	
瑤柱西施炒飯 	680
WOK-FRIED RICE WITH SCALLOP STRIPS AND EGG WHITE	
鮑魚北菇滑雞粥 	680
ABALONE, CHICKEN AND MUSHROOMS CONGEE	



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# 四季蔬食

SEASONAL VEGETABLE, TOFU

份 / Regular

季節時蔬 

480

SEASONAL VEGETABLES

清炒 Stir-fried / 蒜炒 Sauteed with Garlic / 白灼 Poached / 蠔油 Poached with Oyster Sauce

川椒淮香竹筍  

400

DEEP-FRIED BAMBOO SHOOTS WITH CHILI SAUCE

高湯雲耳浸豆腐 

520

BRAISED TOFU AND BLACK FUNGUS WITH SUPERIOR BROTH

如來番茄盅 

每位 / Regular 180

TOMATO VEGETABLE SOUP

宮保猴頭菇  

480

STIR-FRIED MUSHROOMS IN CHILI SAUCE

銀芽什錦蔬 

480

STIR-FRIED ASSORTED VEGETABLES WITH BEAN SPROUTS

銀杏山藥百合蔬 

600

STIR-FRIED COMMON YAMS, VEGETABLES AND GINKGO

上湯焗時蔬

680

BRAISED VEGETABLES WITH SUPERIOR BROTH



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點心

DIM SUM

	份 / Regular
蜜汁芋香蒸鳳爪 STEAMED CHICKEN CLAW WITH TARO 🍷	200
豉汁金瓜蒸排骨 STEAMED PORK RIBS WITH PUMPKIN AND BLACK BEANS	200
五香安蝦鹹水餃 DEEP-FRIED MINCED PORK DUMPLINGS WITH SHRIMPS 🍷	200
香煎蘿蔔糕 PAN-FRIED RADISH CAKE 🍷	220
珠蔥火腿焗燒餅 SESAME CAKE WITH HAM AND GREEN ONIONS	200
干絲蘿蔔酥 DAIKON RADISH PUFF PASTRY (二件 / Two Pieces)	240
蜜汁叉燒酥 HONEY GLAZED BARBECUED PORK PUFF PASTRIES	280
艾美鮮蝦餃 STEAMED SHRIMP DUMPLINGS 🍷	260
脆皮松露蟹肉捲 CRISPY RICE ROLLS WITH CRAB MEAT AND TRUFFLE 🍷	320
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)	240
金湯鮮竹捲 STEAMED CRISPY TOFU ROLLS WITH LOBSTER BROTH 🍷	340
原隻鮑魚蒸燒賣 STEAMED ABALONE DUMPLINGS 🍷	320
梅菜叉燒腸粉 STEAMED RICE ROLLS WITH BBQ PORK	340
脆皮海皇腸粉 CRISPY RICE ROLLS WITH SEAFOOD 🍷	380



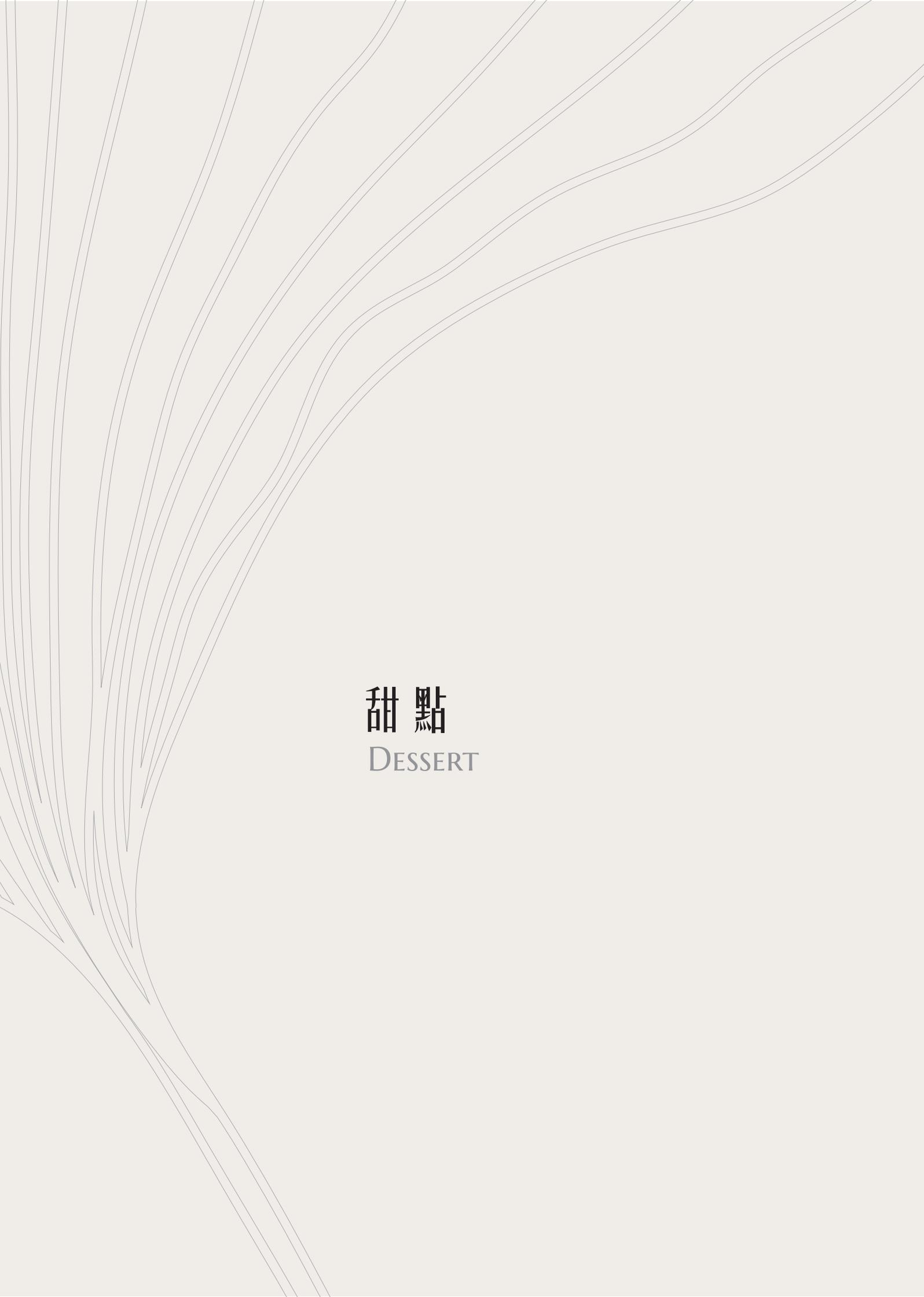
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甜點  
DESSERT

# Le mei

烏金流沙包 STEAMED BUNS WITH EGG CUSTARD PASTE 份 / Regular 240

妃子笑 DEEP-FRIED TARO BUNS 份 / Regular 220

椰汁西米露 COCONUT MILK SAGO SOUP 每位/Regular 160

杏仁茶油條 SWEET ALMOND SOUP WITH FRIED DOUGH FRITTER   每位/Regular 200

生磨核桃露 WALNUT SOUP   每位/Regular 380

楊枝甘露 SWEET SOUP WITH MANGO, SAGO, CREAM AND POMELO 每位/Regular 260  
(季節限定 Season Limited)



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 nuts ingredients.

If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, thank you.

 餐點可調整為素食 The Meal Can Adjust to Vegetarian.

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.**