Lunch Set Menu

Choice of Cantonese Daily Soup or Dim Sum Sampler

Portion & Seasonal Vegetables

港式
Cantonese

鲍鱼海鲜粥
Abalone and Seafood Congee

臘味滑雞原盅蒸飯
Steamed Rice with Chicken and Cantonese Sausage

黯然消魂飯
Steamed Rice with Broiled Pork and Egg on Top

川味
Sichuanese

龍蝦麻婆豆腐飯
Mapo Tofu with Minced Lobster Served with Steamed Rice

青蔥藤椒嫩土雞
Stewed Chicken with Spring Onion, Chilli and Steamed Rice

台式
Taiwanese

三杯豬腳飯
Three-cup Pork Knuckle Served with Minced Pork Rice

炙燒牛肉芝麻冷麵
Cold Noodle with Broiled Beef and Sesame Sauce

季節水果
Seasonal Fruits

每位套餐NT$580+10%
 Prix Fixe for 1 guest or more NT$580+10%

周末及節假日恕不供應，不適用任何折扣及優惠
Not available for weekend and public holidays. Not applicable for any discount or promotion.

菜單價格需另加一成服務費，若自帶酒水，每瓶酌收NT$1,000酒水服務費。
All prices are subjected to 10% service charge. The corkage fee is NT$1,000 per bottle.
如您對任何食物有過敏反應或食物不耐症請在點餐時告知服務人員，謝謝。
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. Thank you.
商業午餐 港式點心 雙人
Dim Sum Lunch Set Menu for 2 Persons

精緻港點任選3種
Cantonese Dim Sum (choose 3)

清炒時蔬
Sauteed Seasonal Vegetables

主食三選一
Rice or Noodle (choose 1)
海鮮叉燒炒飯
Seafood and Honey glazed Pork Fried Rice
海鮮炒伊麵
Fried Seafood Noodles
貓仔粥
Seafood Congee

每日例湯
Daily Soup

季節鮮果盤
Seasonal Fruits Platter

雙人套餐NT$1,680+10%
 Prix Fixe for 2 guests or more NT$1,680+10%

平日午餐限定
Available Mon to Fri, from 12:00 to 14:00
商業午餐 港式點心 三人
Dim Sum Lunch Set Menu for 3 Persons

精緻港點任選5種
Cantonese Dim Sum (choose 5)

燒味拼盤
Cantonese Cold Cuts Platter

主食三選一
Rice or Noodle (choose 1)

海鮮叉燒炒飯
Seafood and Honey glazed Pork Fried Rice

海鮮炒伊麵
Fried Seafood Noodles

貓仔粥
Seafood Congee

清炒時蔬
Sautéed Seasonal Vegetables

每日例湯
Daily Soup

季節鮮果盤
Seasonal Fruits Platter

三人套餐NT$2,680+10%
Prix Fixe for 3 guests or more NT$2,680+10%

平日午餐限定
Available Mon to Fri, from 12:00 to 14:00

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<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>上海小籠湯包 (Steamed Pork Dumplings in “Shanghai” Style)</td>
<td>NT$180 /3粒(3 Pieces)</td>
<td></td>
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<tr>
<td>蘿蔔咸水角 (Deep-fried Pork, Shrimp and Mushroom Dumpling)</td>
<td>NT$200 /3粒(3 Pieces)</td>
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<tr>
<td>XO酱炒蘿蔔糕 (Wok-fried Cantonese Redish Cake with X.O. Sauce)</td>
<td>NT$280 / 1份(1 Portion)</td>
<td></td>
</tr>
<tr>
<td>金牌叉燒酥 (Baked BBQ Pork Pastry)</td>
<td>NT$200 /3粒(3 Pieces)</td>
<td></td>
</tr>
<tr>
<td>香煎腐皮捲 (Fried Bean Curd Roll Stuffed with Prawn and Pork)</td>
<td>NT$280 /2捲(2 Rolls)</td>
<td></td>
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<tr>
<td>酥汁蒸鳳爪 (Steamed Chicken Feets in Spiced Oyster Sauce)</td>
<td>NT$200 /1條(1 Portion)</td>
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<tr>
<td>杏汁芝麻球 (Deep-fried Sesame Ball Stuffed with Almond Custard)</td>
<td>NT$200 /3粒(3 Pieces)</td>
<td></td>
</tr>
<tr>
<td>松露素餃 (Steamed Truffle Vegetarian Dumpling)</td>
<td>NT$200 /3粒(3 Pieces)</td>
<td></td>
</tr>
<tr>
<td>油條杏仁茶 (Sweet Almond Soup Served with Deep-fried Dough Stick)</td>
<td>NT$220 / 位(Per Person)</td>
<td></td>
</tr>
<tr>
<td>北海道干貝燒賣 (Steamed Pork and Shrimp Shao-Mai with Scallop)</td>
<td>NT$220 /4粒(4 Pieces)</td>
<td></td>
</tr>
<tr>
<td>香煎臘味蘿蔔糕 (Pan-fried Cantonese Radish Cake)</td>
<td>NT$220 /3片(3 Pieces)</td>
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</tbody>
</table>
Dining Place Classic Set Menu

Gold Dish Platter

Braised Prawn with Mustard Seed Sauce

Braised Seafood Soup with Crab Yolk

Steamed Grouper

Stewed Pork Spare Rib with Preserved Plum Sauce

Hakka Fried Rice Noodles

Seasonal Fruits

Prix Fixe for 1 guest or more NT$1,680+10%

All prices are subjected to 10% service charge. The corkage fee is NT$1,000 per bottle.

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宴客棧經典套餐
Dining Place Classic Set Menu

宴客前菜集
Cold Dish Platter

蒜香白玉南非活鮑
Steamed Abalone with Tofu in Garlic Flavor

松茸野草燉雞湯
Stewed Chicken Soup with Matsutake Mushroom

新鮮魚貨
Chef’s Fresh Fish Dish

私房脆竹雞
Fried Crispy Quail

金瓜海鮮米粉
Fried Seafood Rice Vermicelli with Pumpkin

寶島鮮果美點盤
Seasonal Fruits and Desserts

每位套餐NT$2,000+10%
Prix Fixe for 1 guest or more NT$2,000+10%

菜单价格需另加一成服务费。若自带酒水，每瓶酌收NT$1,000酒水服务费。
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宴客樓經典套餐
Dining Place Classic Set Menu

冷盤前菜集
Cold Dish Platter

歡樂山明蝦
Fried Prawn with Sichuan Red Chili Sauce

崑崙海波翅
Stewed Ocean Sunfish’s Fin Soup

樹子蒸青斑
Steamed Grouper with Preserved Glue Berry Sauce

原籠蒸時蔬
Steamed Mixed Vegetables

菊花清雞湯
Stewed Tofu Blossom in Chicken Soup

黯然銷魂飯
Steamed Rice with Honey-glazed Pork

鮮果西美點
Seasonal Fruits and Desserts

每位套餐NT$2,500+10%
Prix Fixe for 1 guest or more NT$2,500+10%

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宴客樓經典套餐
Dining Place Classic Set Menu

宴客前菜集
Cold Dish Platter

海膽醬燒龍蝦
Braised Lobster with Urchin Sauce

慢燉黑蒜花膠鮑魚
Stewed Abalone and Fish Maw Soup with Black Garlic

乾燒醬蒸龍膽石斑
Steamed Giant Grouper with Brown Sauce

火烤蔬果醬燒肋排
Roasted Pork Spare Rib with Vegetable and Fruit Sauce

櫻花蝦扁魚有機蔬
Sauteed Organic Vegetable with Sakura Shrimp and Dried Fish

千邑龍蝦芋頭米粉
Cognac Braised Lobster Taro Rice Vermicelli Soup

鮮果薑杏仁茶油條
Seasonal Fruits and Sweet Almond Soup with Fried Dough Stick

每位套餐NT$3,000+10%
Prix Fixe for 1 guest or more NT$3,000+10%

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冷盘拼盘
Cold Dish Platter

歌樂山脆鮮鮑
Fried Abalone with Sichuan Red Chili Sauce

崑崙大排翅
Stewed Supreme Shark’s Fin Soup

私房和牛脣
Chef’s Beef Cheek Dish

醋椒 Çalış魚
Braised Marble Goby Fish with Vinegar Red Chili Sauce

松露炒蘆筍
Sautéed Asparagus with Truffle Sauce

海皇湯餛條
Braised Rice Noodles Soup with Seafood

鮮果燕窩塔
Seasonal Fruits and Bird’s Nest Tart

每位套餐NT$3,500+10%
Prix Fixe for 1 guest or more NT$3,500+10%
宴客樓台菜套餐
Dining Place Classic Taiwanese Cuisine Set Menu

萬豪台式品味集  
Appetizer Platter

魷魚螺肉蒜頭橋頭鮑魚  
Braised Dried Squid & Sea Snail Leek Soup with Abalone

紙包黑豬滷肉夾割包  
Soy Sauce Stewed Pork with Steamed Bun

澎湖海菜蒸鮮魚  
Steamed Fish with Fresh Seaweed Sauce

干貝蛤蜊絲瓜塔  
Braised Loofah Julienne with Dried Scallop and Clam

古早味芋頭米粉湯  
Taiwanese Taro Rice Vermicelli Soup

水果、綠豆糕、黑糖糕  
Seasonal Fruits, Mung Bean Cake, Brown Sugar Cake

每位套餐NT$2,500+10%
Prix Fixe for 1 guest or more NT$2,500+10%

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烤鴨套餐
Roasted Duck Set Menu

萬豪前菜集
Appetizer Platter

錦繡菊花清雞湯
Chrysanthemum Chicken Soup

山藥蒸活蝦
Steamed Prawn with Chinese Yam

冠軍老廣片皮鴨
Award-Winning Cantonese-style Roast Duck

鹹冬瓜蒸石斑
Steamed Grouper with Salted Melon Sauce

原籠蒸時蔬
Steamed Mixed Vegetables

私房鴨粥
Duck Congee

寶島鮮果盤
Seasonal Fresh Fruit Platter

芒果冰冰淇淋花生撻
Mange Ice Cream with Peanut Stuffing

每位套餐NT$2,500+10%
Prix Fixe for 1 guest or more NT$2,500+10%

菜單價格需另加一成服務費，若自帶酒水，每瓶酒水NT$1,000酒水服務費。
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素食套餐
Vegetarian Set Menu

蓮花素拼盤
Appetizer Platter

翡翠素明蝦
Sauteed Mock Prawn with Green Vegetable

羊肚菌佛跳牆
Stewed Morel Mushroom Soup in Cantonese Style

原籠蒸時蔬
Steamed Assorted Vegetables

黃金素玉魚
Fried Taro Fish with Sweet Corn Sauce

荷葉紫米飯
Steamed Purple Glutinous Rice in Lotus Leave

水果美甜點
Seasonal Fruits and Dessert

每位套餐NT$2,000+10%
Prix Fixe for 1 guest or more NT$2,000+10%

菜單價格需另加一成服務費。若自帶酒水，每瓶酌收NT$1,000酒水服務費。
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素食套餐
Vegetarian Set Menu

荷花素拼盤
Appetizer Platter

牛肝菌鮮菇盅
Sauteed Porcini Mushroom in Tomato Cup

羊肚菌佛跳牆
Stewed Morel Mushroom Soup in Cantonese Style

千層絲時蔬
Steamed Layered Green Vegetables

黃金素玉魚
Fried Taro Fish with Sweet Corn Sauce

乾炒素伊麵
Braised Noodle with Assorted Vegetable

水果美甜點
Seasonal Fruits and Dessert

每位套餐NT$2,000+10%
Prix Fixe for 1 guest or more NT$2,000+10%

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