DINING PLACE
宴|客|樓

單點菜單
A la carte

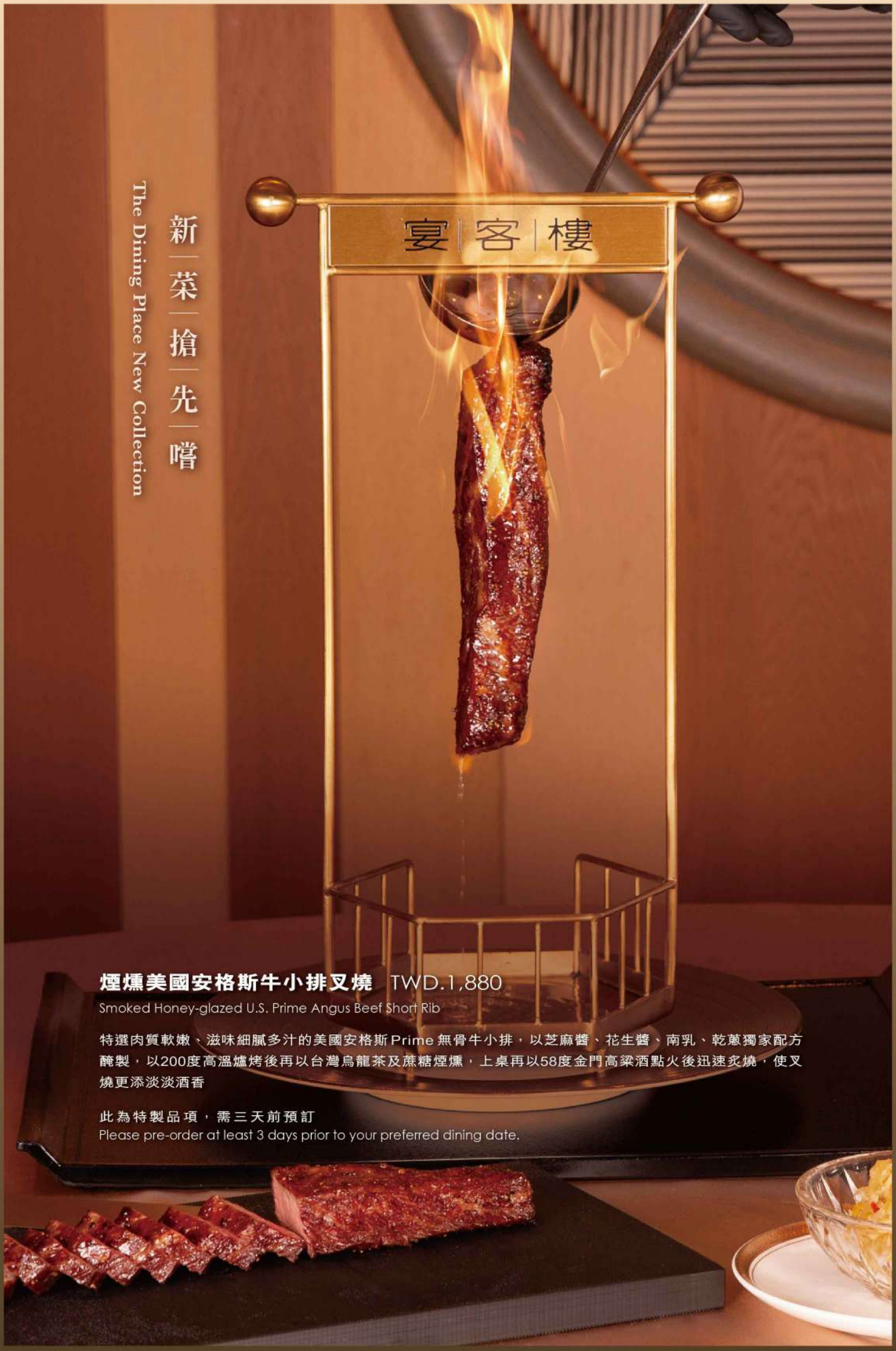
菜單價格需另加一成服務費，若自帶酒水，每瓶酌收TWD.1,000酒水服務費
All prices are subjected to 10% service charge, The corkage fee is TWD.1,000 per bottle.

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

宴｜客｜樓 The Dining Place

「宴客樓」，源自台北萬豪酒店老董喜愛在家設筵款待賓客，並將「宴請賓客」這份熱情延伸至餐廳。旨在為您營造宛如置身於自家宴客的舒適，並保留優雅私密感。結合川、粵等經典中華料理菜系與台灣料理的精湛展演，為賓客呈獻賓主盡歡的宴客體驗

"The Dining Place" is inspired by warm hospitality and extends this welcoming atmosphere to the restaurant. Experience the comfort of a private gathering within an elegant setting, where guests are treated to a delicious variety of Sichuan, Cantonese, and Taiwanese dishes.



新菜搶先嚐

The Dining Place New Collection

煙燻美國安格斯牛小排叉燒 TWD.1,880

Smoked Honey-glazed U.S. Prime Angus Beef Short Rib

特選肉質軟嫩、滋味細膩多汁的美國安格斯Prime無骨牛小排，以芝麻醬、花生醬、南乳、乾蔥獨家配方醃製，以200度高溫爐烤後再以台灣烏龍茶及蔗糖煙燻，上桌再以58度金門高粱酒點火後迅速炙燒，使叉燒更添淡淡酒香

此為特製品項，需三天前預訂

Please pre-order at least 3 days prior to your preferred dining date.

濃蝦肥蟹鼎 (4-6人份) TWD.5,200

Hot Pot of Braised Lobster and Crab in Broth (For 4 to 6 Persons)

肥美龍蝦、鮮蝦與香醇白蘭地、花雕酒及芹菜、洋蔥、番茄胡蘿蔔等鮮甜蔬菜
精熬十小時成上乘湯底搭佐當令處女蟳、龍蝦及山瓜子等
季節貝類涮煮上桌濃鮮富潤、口口豐足的美味盛宴

此為特製品項，需三天前預訂
Please pre-order at least 3 days prior to your preferred dining date.

新｜菜｜搶｜先｜嚐

The Dining Place New Collection

極品臻味

秘製龍蝦麻婆豆腐佐野菜黃金炒飯 (4-6人份) TWD.2,580

Special Lobster Mapo Tofu with Vegetable Egg Fried Rice (For 4 to 6 Persons)

選用整尾極鮮活龍蝦、滑嫩豆腐、四川縣豆瓣醬、十多種秘方辛香料、花椒油鹹香微辛，令人大口扒飯、欲罷不能！

招牌片皮鴨 (一鴨二吃) TWD.2,800

Signature Roast Duck (Whole)

香港師傅逾40年烤鴨技藝完美呈現
鴨肚填充多重私房餡料、風乾十小時後以「掛爐烤法」烤出金黃表皮、皮脆肉香
再搭配特選嗎嗎蘭威士忌調製獨特醬汁、酒香四溢
可自選搭配鴨湯粥或鴨絲米粉湯

全台冠軍烤鴨三重奏 (4-6人份) TWD.3,800

Champion Roasted Duck Trio Set Menu (For 4 to 6 Persons)

片皮烤鴨/ 片皮烤鴨捲/ 辣滷鴨翅/ 鴨粥或鴨絲米粉湯或鴨湯/
芒果冰淇淋花生捲/ 楊桃冰梅汁(壺)

Roast Duck/ Roast Duck Roll / Spicy Soy Sauce Stewed Duck Wing /
Duck Congee or Duck Rice Vermicelli Soup or Duck Soup /
Mango Ice Cream Roll with Sugar Peanut Flakes /
Special Preserved Star Fruit and Plum Drink (Pot)

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主廚精選菜色

Chef 's Special Selection

甘露紫蘇燜香魚
Braised Sweet Fish with Perilla
TWD.320

香煎嫩豬肝
Sautéed Pork Liver
TWD.420

雲峰千層耳
Chilled Pig's Ear Terrine
TWD.480

極汁中卷
Sautéed Squid with Homemade Sauce
TWD.580

三杯豬腳
Braised Pig Knuckle with Rice Wine,
Sesame Oil and Soy Sauce
TWD.580

蝦醬龍膽豆腐
Braised Giant Grouper and Tofu
with Shrimp Sauce
TWD.680

主廚精選菜色
Chef 's Special Selection

瓜仁脆吻魚
Deep-fried Whitebait Fish with Melon Seeds
TWD.420

黃金麥香蝦 (4隻)
Sautéed Salt and Pepper Fried Prawn with Corn Flakes (4 Pieces)
TWD.720

干邑龍蝦芋頭米粉湯
Cognac Braised Lobster Taro Rice Vermicelli Soup
TWD.780 份(Per Portion)

川蜀香辣蟹
Fried Crab with Mixed Spices and Red Chili in Si-Chuan Style
TWD.1,080

爆炒XO醬牛仔粒 (美國)
Sautéed Cubed U.S. Beef in X.O. Sauce
TWD.780

燒臘
堂前小味
Chinese Barbecued / Appetizers

燒味拼盤(燒鴨/蔥油雞/叉燒)
Cantonese Barbecued Platter

煙燻黑叉燒(例) Smoked Honey-glazed Pork (Per Portion)		TWD.780
燒味拼盤(燒鴨/蔥油雞/叉燒) Cantonese Barbecued Platter Roast Duck / Honey-glazed Pork / Boiled Chicken with Scallion Oil	二種選項 Choose Two Items 三種選項 Choose Three Items	TWD.620 TWD.720
蜀味花生 Spiced Peanut		TWD.280
經典金沙嫩豆腐 Classic Fried Tofu with Salty Egg Yolk Sauce		TWD.360
川味炒木耳 Stir-fried Black Fungus with Pork and Chili Sauce		TWD.380
宮保皮蛋 Fried Cured Egg with Red Chili and Peanut		TWD.380
香烤烏魚子(6片) Grilled Mullet Roe (6 Pieces)		TWD.420
台式滷味拼(豬心/豬耳朵/豬腱/豬舌/滷花生) Taiwanese Braised Pork Platter (Pig Heart / Pig Ear / Pork Shank / Pig Tongue / Marinated Peanut)		TWD.480
椒鹽排骨(例) Deep-fried Pork Spare Rib with Salt and Pepper		TWD.480
秘製帶骨叉燒 Homemade Honey-glazed Pork Spare Rib		TWD.680
川味牛三寶(紐西蘭、澳洲、美國) Stewed U.S. Beef Tendon, Tripe and Shank in Si-chuan Chili Flavor		TWD.680

游水
海鮮
Seafood

龍虎海鮮鍋 TWD. 2,800

Seafood Hot Pot with Assorted Vegetables

鮮嫩龍虎斑蘊藏「寶中寶」肥美干貝及蝦仁湯頭喝得到金華火腿、老母雞、蒸蛤蠣原汁
曠時熬出的濃鮮湯頭甘甜、熱氣蒸騰、鮮味滿載

此為特製品項，需三天前預訂
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游水
海鮮
Seafood

現流明蝦(隻) King Prawn (Each)		TWD.380
南非活鮑魚(位) Abalone (Per Person)		TWD.580
活龍蝦(整隻) Live Lobster (Whole)		TWD.2,080
沙公(整隻) Crab (Whole)		TWD.2,800
筍殼魚 Marble Goby Fish	位 (Per Person) 整隻 (Whole)	TWD.360 TWD.1,800
龍膽石斑(位) Giant Grouper (Per Person)		TWD.380
龍虎斑(整隻) Dragon Grouper (Whole)		TWD.2,200

【做法:剁椒/醬爆/清蒸/蒜蓉蒸/花雕蒸/避風塘/醋椒蒸/油浸/歌樂山】

Way of Cooking: Steamed with Chopped Red Chili Sauce / Sautéed with Brown Sauce / Steamed / Steamed with Minced Garlic / Steamed with Hua-Diau / Sautéed with Crispy Garlic and Red Chili / Steamed with Vinegar Red Chili Sauce / Fried with Soy Sauce / Fried with Sichuan Red Chili Sauce

湯品

Soup

錦繡菊花清雞湯(位)
Tofu Blossom Chicken Soup

蛤蜊蒜子排骨湯(位) Stewed Pork Spare Rib Soup with Clam and Garlic (Per Person)		TWD.240
廣東老火例湯 Daily Soup	位 (Per Person) 份 (Per Portion)	TWD.320 TWD.880
海鮮酸辣湯(位) Spicy and Sour Seafood Soup (Per Person)		TWD.380
錦繡菊花清雞湯(位) Tofu Blossom Chicken Soup (Per Person)		TWD.420
香茜松花皮蛋魚片湯 Braised Sliced Fish and Cured Egg Soup with Coriander		TWD.780
金牌鮑魚佛跳牆(位) Double-boiled Abalone Chicken Soup (Per Person)		TWD.1,000
金牌佛跳牆(份) Double-boiled Chicken Soup in Cantonese Style (Per Portion)		TWD.2,000

經典
台菜

Classic Taiwanese Cuisine

魷魚螺肉蒜過橋鮑魚 (位) TWD.580

Braised Dried Squid &Sea Snail Leek Soup with Abalone (Per Person)

將主廚精心熬製的魷魚螺肉高湯，滾燙淋上鮮嫩鮑魚片
瞬間釋放來自大海的多重鮮味，道地台菜，完美重新演繹

家常
風味
Classic Home Cooking

干貝蛤蠣絲瓜塔
Braised Loofah with Dried Scallop and Clam

肉鬆蛋黃芋球 Fried Taro Ball Stuffed with Pork Floss and Egg Yolk	4顆(4 Pieces)	TWD.280
紙包黑豬魯肉夾割包(位) Soy Sauce Stewed Pork Belly with Steamed Bun (Per Person)		TWD.320
扁魚白菜滷 Braised Chinese Cabbage with Dried Fish, Pork Skin and Fried Egg		TWD.380
古早味紅糟肉 Crispy Fried Pork in Fermented Rice Sauce		TWD.420
干貝蛤蠣絲瓜塔(位) Braised Loofah with Dried Scallop and Clam (Per Person)		TWD.480
椒鹽小卷 Sautéed Squid with Pepper and Salt		TWD.480
三杯豬腳炒麵線 Braised Pork Knuckle with Rice Wine, Sesame Oil, Soy Sauce and Vermicelli		TWD.680
烏梅醬燒骨 Stewed Pork Spare Rib with Preserved Plum Sauce		TWD.680
紅蟳米糕(需事先預約) Steamed Glutinous Rice with Crab (Order in Advance)	1隻(Each)	TWD.840
風味水煮牛(美國) Braised U.S. Beef with Chinese Cabbage and Tofu in Broth		TWD.880

家常
風味
Classic Home Cooking

川味辣雞丁 Deep-fried Diced Chicken with Spicy Sauce		TWD.480
左宗棠雞 General Tso's Chicken		TWD.480
松露菜脯蛋 Dried Radish Omelet with Black Truffle Sauce		TWD.520
京醬肉絲 Sautéed Shredded Pork with Sweet Black Bean Sauce		TWD.580
四季肥腸 Sautéed Fried Pig Intestine and French Beans		TWD.580
脆皮雞 Deep-fried Crispy Chicken	半隻(Half) 整隻(Whole)	TWD.650 TWD.1,200
蝦仁麻婆豆腐 Prawn Mapo Tofu		TWD.680
奶香燒中蝦(4隻) Braised Prawn with Cream Sauce (4 Pieces)		TWD.720
蝦仁鮮時蔬 Sautéed Seasonal Vegetable with Prawn		TWD.780
薑蔥肥牛煲(美國) Braised Sliced U.S.Beef with Ginger and Spring Onion		TWD.780

田園
時蔬
Seasonal Vegetable

羊肚菌佛跳牆
Double-boiled Morel Mushrooms Soup

羊肚菌佛跳牆 TWD.320
Double-boiled Morel Mushrooms Soup

羅漢素豆腐 TWD.480
Braised Tofu with Vegetable

季節性時蔬(蘆筍/西蘭花/芥蘭/娃娃菜/菠菜/季節時蔬)
Selected Seasonal Vegetable
Choose One from Asparagus, Broccoli, Chinese Broccoli,
Baby Cabbage, Spinach or Other Selected Seasonal Vegetable

清炒、蒜炒、薑絲炒、蠔油、上湯 TWD.320
Stir-fried/ Stir-fried with Garlic/ Stir-fried with Ginger/
Sautéed with Oyster Sauce/Braised in Broth

松露炒 TWD.380
Stir-fried with Truffle

金銀蛋 TWD.380
Sautéed with Salty Egg and Cured Egg

麵飯粥

Noodle/Rice/Congee

麻油松阪豬麵線
Braised Pork and Thin Noodles Soup with Sesame Oil

麻油松阪豬麵線 Braised Pork and Thin Noodles Soup with Sesame Oil	TWD.480
海鮮炒伊麵 Fried Yi-Fu Noodles with Seafood	TWD.480
椒麻松花皮蛋麵 Boiled Egg Noodle with Spicy Cured Egg Sauce	TWD.480
乾炒牛河(美國) Fried Flat Rice Noodle with Sliced U.S. Beef and Vegetable	TWD.480
宴客樓私房蛋炒飯 Chef's Special Fried Rice with Mixed Egg	TWD.480
蝦仁叉燒廣炒飯 Cantonese Fried Rice with Shrimp and Pork	TWD.480
蔭油蝦仁臘腸黑炒飯 Fried Rice with Prawn and Cantonese Sausage	TWD.480

港式點心
Cantonese Dim Sum

週一至週五 午間提供
Mon-Fri Lunch Time Only

港式點心
Cantonese Dim Sum

週一至週五 午間提供
Mon-Fri Lunch Time Only

鮑魚雞粒燒賣(粒)
Steamed Abalone and
Diced Chicken Shao-mai (1 Piece)
TWD.240

三色筍絲蝦餃(3粒)
Steamed Shrimp and Bamboo Shoot
Dumpling (3 Pieces)
TWD.280

魚子松露叉燒酥(3粒)
Honey-glazed Pork and Fish Roe Pastry
with Truffle Sauce (3 Pieces)
TWD.280

極上菌肚餃(3粒)
Steamed Oyster Sauce and
Ham Broth Mushroom Dumpling (3 Pieces)
TWD.320

椰絲金玉兔(3粒)
Cream Paste Rice Mochi Coated with
Coconut Shreds (3 Pieces)
TWD.220

金箔半熟鮮乳塔(3粒)
Milk Custard Tart with Gold Foil Flakes
(3 Pieces)
TWD.240

港式點心
Cantonese Dim Sum

週一至週五 午間提供
Mon-Fri Lunch Time Only

上海小籠湯包(3粒)（全天販售） Steamed Pork Dumplings in "Shanghai" Style (3 Pieces)	TWD.180
蘿蔔咸水角(3粒) Deep-fried Pork, Shrimp and Mushroom Dumpling (3 Pieces)	TWD.200
豉汁蒸鳳爪(份) Steamed Chicken Feet in Spiced Oyster Sauce (1 Portion)	TWD.200
翡翠鮮蔬餃（3粒） Vegetarian Steamed Bean Curd and Vegetable Dumpling (3 Pieces)	TWD.220
北海道干貝燒賣(4粒)（全天販售） Steamed Pork and Shrimp Shao-Mai with Scallop (4 Pieces)	TWD.220
香煎臘味蘿蔔糕(份) Pan-fried Cantonese Radish Rice Cake (1 Portion)	TWD.220
XO醬炒蘿蔔糕(份) Wok-fried Cantonese Radish Cake with X.O. Sauce (1 Portion)	TWD.280
香煎腐皮捲(份) Fried Bean Curd Roll Stuffed with Prawn and Pork (1 Portion)	TWD.280
春風得意腸(3捲) Steamed Rice Roll Stuffed with Shrimp, Mushroom and Carrot (3 Rolls)	TWD.300
NEW 羔羊小籠湯包(3粒)（全天販售） Steamed Lamb Dumplings in "Shanghai" Style (3 Pieces)	TWD.300
碧綠帶子腸粉(3捲) Steamed Rice Roll Stuffed with Scallop and Shrimp (3 Rolls)	TWD.360
鮮蝦韭菜腸粉(3捲) Steamed Rice Roll Stuffed with Shrimp and Chinese Chive (3 Rolls)	TWD.360
芝麻海獅包(3粒)（全天販售） Steamed Sesame Paste Bun (3 Pieces)	TWD.220
黑金流沙包(3顆)（全天販售） Steamed Charcoal Salted-Egg Custard Bun (3 Pieces)	TWD.240

甜品

Dessert

楊枝甘露(位)
Cantonese Mango Sago Cream Soup with Pomelo

季節水果(位) Seasonal Fruits (Per Person)	TWD.150
油條杏仁茶(位) Sweet Almond Soup Served with Deep-fried Dough Stick (Per Person)	TWD.220
芋頭西米露(位) Sweet Coconut Milk Soup with Taro and Sago (Per Person)	TWD.220
養生芝麻糊(位) Braised Sweet Black Sesame Soup (Per Person)	TWD.220
楊枝甘露(位) Cantonese Mango Sago Cream Soup with Pomelo (Per Person)	TWD.220
花生冰淇淋春捲(位) Taiwanese Ice Cream and Ground Peanut Roll (Per Person)	TWD.240

茶飲
Tea

菊花茶 Chrysanthemum Tea	TWD.250/壺(Pot)
洋甘菊 Chamomile Tea	TWD.300/壺(Pot)
香片 Jasmine Tea	TWD.300/壺(Pot)
普洱 Puerh Tea	TWD.300/壺(Pot)
阿里山珠露 Ali Mountain Oolong Tea	TWD.300/壺(Pot)
菊花普洱茶 Pu-erh & Chrysanthemum Tea	TWD.300/壺(Pot)
東方美人 Oriental Beauty Tea	TWD.300/壺(Pot)
紅玉紅茶 Taiwanese Black Tea	TWD.350/壺(Pot)
杉林溪高山烏龍茶 Shanlinxi High Mountain Oolong Tea	TWD.350/壺(Pot)

自備茶葉用餐的貴賓，需酌收沏茶服務費每位TWD.100。
Tea making service fee of TWD.100 per person will be charged for guests dining with their own tea.

酒單

Beverage List

紹興酒 Shaohsing Rice Wine

陳年紹興 Premium V.O. Shaohsing Rice Wine	TWD.900/600ml
狀元紅玉泉窖藏18年精釀陳紹 Yuchan Premium V.O. Shaohsing Rice Wine Cellar Aged 18 Years (Chuang Yuan Hong)	TWD.2,600/700ml

高粱酒 Kaoliang

金門高粱酒38% Kinmen Kaoliang Liquor 38%	TWD.1,500/750ml
金門高粱酒58% Kinmen Kaoliang Liquor 58%	TWD.1,600/750ml
金門陳年高粱酒 Aged Kinmen Kaoliang Liquor	TWD.6,500/600ml

啤酒 Beer

台灣金牌 Taiwan Gold Medal	TWD.200/瓶 (Bottle)
海尼根 Heineken	TWD.220/瓶 (Bottle)
朝日 Asahi	TWD.220/瓶 (Bottle)

若選購年份售罄，將以最相近之年份取代

If the listed vintage is not available, your order might be substituted for a nearest vintage with your consent.

飲酒過量，有害(礙)健康

Excessive drinking is harmful to the health.

飲品
Drink

果汁 Juice

柳橙汁 Orange Juice	TWD.230/杯 (Glass)
奇異果汁 Kiwi Juice	TWD.250/杯 (Glass)
蘋果汁 Apple Juice	TWD.250/杯 (Glass)

礦泉水 Still Water

依雲 Evian	TWD.200/500ml
普娜 Acqua Panna	TWD.280/1000ml

氣泡水 Sparkling Water

沛綠雅 Perrier	TWD.220/330ml
聖沛黎洛 San Pellegrino	TWD.280/1000ml

軟性飲料 Soft Drink

可口可樂 Coca Cola	TWD.180/罐 (Can)
零卡可樂 Coca Cola Zero	TWD.180/罐 (Can)
雪碧 Sprite	TWD.180/罐 (Can)

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DINING PLACE
宴|客|樓

套餐菜單
Set Menu

菜單價格需另加一成服務費，若自帶酒水，每瓶酌收TWD.1,000酒水服務費
All prices are subjected to 10% service charge, The corkage fee is TWD.1,000 per bottle.

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

宴客樓經典套餐 A

Dining Place Set Menu A

宴客前菜集

掛爐燒鴨、紫蘇燜香魚、豉油皇雞、柚香蘿蔔、椒鹽排骨

Appetizer Combination Platter

Roasted Duck, Stewed Perilla Ayu Fish, Soy Sauce Boiled Chicken, Marinated Yuzu Radish, Salt & Pepper Pork Spare Rib

海膽醬燒活龍蝦

Braised Lobster with Sea Urchin Sauce

崑崙燒排翅

Braised Shark's Fin in Brown Broth

歌樂山南非鮑

Deep-fried Abalone with Si-chuan Red Chili Sauce

乾燒醬龍膽魚

Braised Giant Grouper in Brown Sauce

火烤蔬果燒肋排

Stewed Pork Spare Rib in Vegetable and Fruit Sauce

松露炒蘆筍

Sautéed Asparagus with Truffle Sauce

干邑龍蝦芋頭米粉

Braised Rice Vermicelli Soup with Taro and Lobster Meat

鮮果襯杏仁茶油條

Seasonal Fruit and Sweet Almond Soup with Fried Dough Stick

套餐 TWD.3,880 / 位Per Person

自備茶葉用餐的貴賓，需酌收沏茶服務費每位TWD.100。

Tea making service fee of TWD.100 per person will be charged for guests dining with their own tea.

宴客樓經典套餐 B

Dining Place Set Menu B

宴客前菜集

辣滷鴨翅、醋溜魚皮、椒麻醉雞、雲峰千層耳、秘製黑叉燒

Appetizer Combination Platter
Spicy Flavored Duck Wing, Vinegar Marinated Fish Skin,
Spicy Wined Chicken, Flavored Pig Ear Jelly, Honey-glazed Pork

港式鮑魚佛跳牆

Stewed Abalone Soup in Cantonese Style

花雕葛粉蒸明蝦

Steamed Prawn and Arrowroot Noodle with Hua-diau Wine Sauce

招牌片皮鴨

Signature Roast Duck

樹果甘露蒸虎斑

Steamed Grouper with Glue Berry Soy Sauce

金銀蛋時蔬

Braised Vegetable with Cured Egg and Salty Egg

私房鴨絲米粉湯

Braised Rice Vermicelli Soup with Duck Julienne

寶島鮮果併芒果冰淇淋花生捲、蛋塔

Seasonal Fruits with Mango Ice Cream Peanut Pancake Roll and Egg Custard Tart

套餐 TWD.2,880 / 位Per Person

宴客樓經典套餐C

Dining Place Set Menu C

宴客前菜集

柚香蘿蔔、椒麻雞、椒鹽排骨、秘製黑叉燒

Appetizer Combination Platter
Marimated Yuzu Radish, Spicy Chicken,
Salt & Pepper Pork Spare Rib, Honey-glazed Pork

碧綠豉油皇明蝦

Soy Sauce Sautéed Prawn with Green Vegetable

金牌佛跳牆

Stewed Fish Maw Soup in Cantonese Style

甘露蔥香蒸虎斑

Steamed Grouper with Scallion Soy Sauce

鎮江嫩腩排

Stewed Pork Spare Rib in Vinegar Sauce

臘味糯米飯

Steamed Glutinous Rice with Cantonese Sausage

鮮果襯黑金流沙包

Seasonal Fruits and Steamed Black Cream Paste Bun

套餐 TWD.1,880 / 位Per Person

宴客樓午間套餐

Dining Place Lunch Set Menu

宴客前菜集

掛爐燒鴨、秘製黑叉燒、涼拌海蜇、黃金泡菜

Appetizer Combination Platter
Roasted Duck, Honey-glazed Pork, Marinated Jelly Fish,
Golden Pickled Chinese Cabbage

港式老火煲湯

Special Stewed Soup in Cantonese Style

日本葛粉蒸虎蝦

Steamed Prawn and Japanese Arrowroot Noodle

爐烤豬肋排

Roasted Flavored Pork Spare Rib

金銀蛋時蔬

Braised Seasonal Vegetable with Salty Egg and Cured Egg

圓籠蒸港點

Steamed Dim Sum

寶島四季果

Seasonal Fruits

午間套餐 TWD.1,580 / 位Per Person

宴客樓主廚精選套餐

Dining Place Precious Menu

萬豪饗宴品味集

椒鹽蜜芋頭、花椒紅油炒手、臘味蘿蔔糕、松露干絲、
紫蘇蝦捲、崑崙燒鵝掌、黃金烏魚子

Appetizer Combination Platter

Salt & Pepper Sweet Taro, Prawn Wonton with Chili Oil, Cantonese Sausage
Radish Cake, Marinated Bean Curd Julienne with Truffle Sauce, Fried Shrimp
Perilla Roll, Soy Sauce Stewed Goose Palm, Cured Fish Roll

彩虹黃金醉鮑魚沙拉

Wined Abalone and Broth Jelly Green Salad

菊花清雞湯

Stewed Tofu Blossom and Chicken Soup in Cantonese Style

西施彩蟹柳

Sautéed Crab Meat with Soft Egg White Sauce

香茜皮蛋浸龍膽

Steamed Giant Grouper with Cured Egg and Coriander

私房煙燻日本和牛

Smoked Japanese Wagyu

龍蝦麻婆豆腐佐野菜黃金炒飯

Lobster Ma-po Tofu with Fried Egg and Vegetable Rice

寰宇四季果

Seasonal Fruit

雪蛤雙皮奶拼蘿蔔絲餅、迷你蛋塔

Double-steamed Milk Custard with Hasma,
Shredded Radish Pastry and Mini Egg Custard Tart

套餐 TWD.4,200 / 位Per Person

此為特製品項，需三天前預訂
Please pre-order at least 3 days prior to your preferred dining date.

宴客樓季節套餐

Seasonal Set Menu

萬豪豐年聚

脆皮乳豬、秘製黑叉燒、五味鮮中卷、醇香醬味九孔、
焦糖烏魚子、松露干絲、老酒醉雞、爐烤燻鮭塔

Assorted Appetizer Combination Platter
Roasted Suckling Pig, Honey-glazed Pork, Cuttlefish with Five-flavor Sauce, Taiwan Abalone with Soy Sauce, Caramelized Cured Fish Roe, Marinated Bean Curd Julienne with Truffle Sauce, Wined Chicken, Baked Smoked Salmon Tart

松茸響螺頂勾翅

Stewed Superior Shark's Fin Soup in Cantonese Style

上湯黃油焗龍蝦

Braised Lobster in Butter Broth

鮑汁刺參南非鮑魚

Braised Abalone and Sea Cucumber in Oyster Sauce

窖藏冬菜蒸龍膽

Steamed Giant Grouper with Pickled Vegetable

北海道帝王蟹臘味飯

Steamed Cantonese Sausage Glutinous Rice with King Crab Meat

蜜梨銀耳燉燕窩

Stewed Bird's Nest Soup with Silver Fungus and Chinese Pear

金兔滿堂馨果盤

Seasonal Fruit and Dessert

套餐 TWD.6,280 / 位Per Person

此為特製品項，需三天前預訂
Please pre-order at least 3 days prior to your preferred dining date.

素食套餐

Vegetarian Set Menu

宴客素拼盤

生菜沙拉、焦糖南瓜、百合、秋葵、
蓮子、雲耳、梅漬番茄、柚香蘿蔔

Vegetarian Appetizer Combination Platter
Green Salad, Caramelized Pumpkin, Lily Bulb, Okra, Lotus Nut,
Black Fungus, Plum Sauce Marinated Tomato, Marinated Yuzu Radish

牛肝蕈番茄盅

Sautéed Porcini Mushroom in Tomato Cup

羊肚蕈佛跳牆

Stewed Morel Soup in Cantonese Style

蟲草花四季蔬

Braised Vegetable with Cordyceps Flower

黃金素玉魚

Fried Mock Taro Paste Fish with Sweet Corn Sauce

荷葉黎麥紫米飯

Steamed Purple Rice and Quinoa in Lotus Leaves

鮮果襯雪蓮紅棗燉銀耳

Seasonal Fruit and Sweet Silver Fungus Soup with Yacon & Red Date

素食套餐 TWD.1,880 / 位Per Person