



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

### 崑崙燒花膠

Braised Fish Maw in Brown Broth

### 歌樂山南非鮑

Deep-fried Abalone with Sichuan 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 -



# 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, Chilled Pig's Ear Terrine, 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  
Marinated 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 Mullet Roe

## 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

### 宴客前菜集

潮式滷水鵝、私房烏魚子卷、蜂蜜芥末蝦球塔  
蜆頭雲耳拌腐竹、脆皮燒肉、紹興醉九孔、極上菌肚餃、君度橙香子排

#### Appetizer Combination Platter

Soy Sauce Stewed Goose, Dried Cured Mullet Roe Roll  
Honey Mustard Prawn Tart, Jellyfish Head with Black Fungus & Bean Curd Skin  
Roasted Pork Belly, Wined Taiwan Abalone, Steamed Morel Mushroom Dumpling  
Pork Spare Rib with Cointreau Orange Sauce

### 瑤柱羊肚蕈燉花膠

Braised Fish Maw Soup with Morel and Dried Scallop

### 金沙魚子醬焗龍蝦

Sautéed Lobster with Salty Egg Yolk and Fish Roe Sauce

### 崑崙鵝掌扣鮑魚

Braised Abalone and Goose Palm in Brown Sauce

### 嫣紅蒸澎湖海斑

Steamed Coral Grouper with Scallion Soy Fish Sauce

### 紅膏蟹櫻花蝦飯

Fried Rice with Crab Yolk and Sakura Shrimp

### 龍華富貴馨果盤

Seasonal Fruit Platter

### 雪蛤核桃露燉蛋白

Stewed Hasma Walnut Soup with Soft Egg Whit

- 套餐 TWD.6,280 / 位 Per Person -

# 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 Chinese Honey Locust & Red Date

- 素食套餐 TWD.1,880 / 位 Per Person -