

單點菜單

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.





台北萬豪酒店落實友善採購與動物福利責任 全面使用通過動物福利標章EAST Certified驗證的 「非籠飼動福蛋」與「動福全脂鮮乳」

We are committed to sourcing 100% cage-free eggs and whole milk approved by EAST Certified, as we believe in providing high-quality, animal-friendly, sustainable products.

「非籠飼動福蛋」

指母雞在符合其自然天性的無籠環境中生活

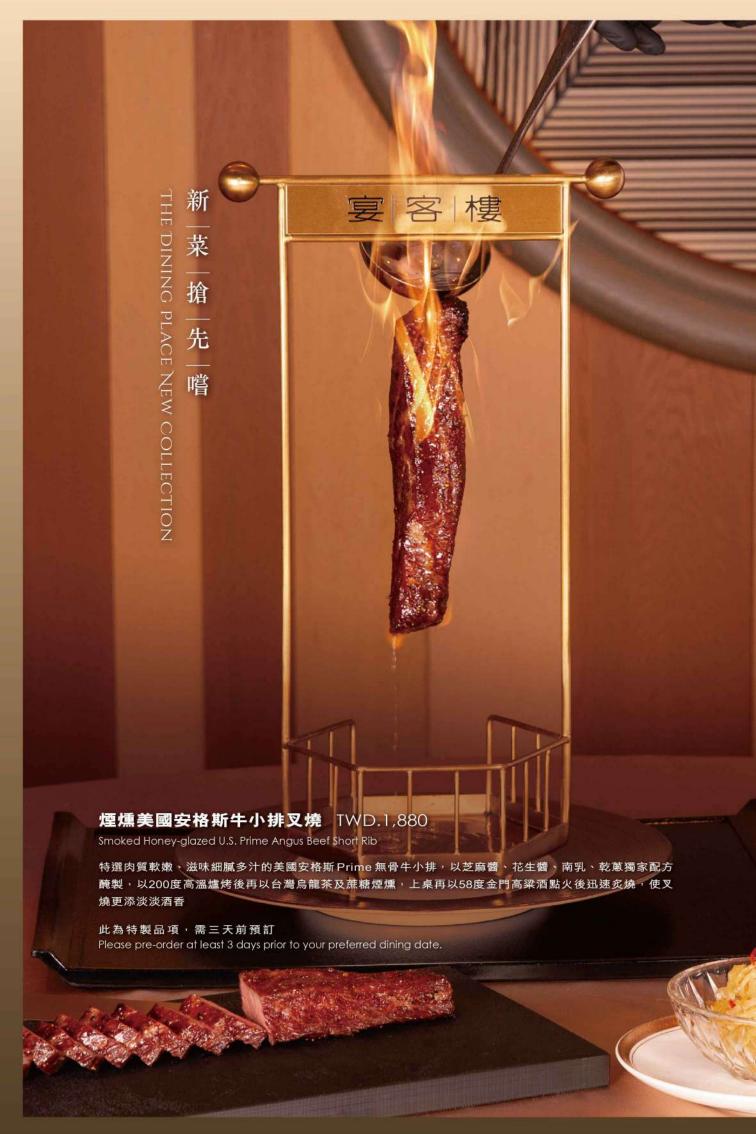
可自由展翅、洗砂浴、就巢、棲息,產出健康優質蛋

Cage-free eggs are produced by hens in open-barn environments allowing chickens to move freely and engage in natural behaviors such as nesting and perching.

「動福全脂鮮乳」

指乳源供應牧場通過11項動物福利指標包括:畜舍環境空間、飲食、 熱緊迫紓解、躺臥環境舒適度、疾病預防與治療、飼養員素質、牧場防疫等 Farms are required to meet comprehensive animal welfare criteria spanning 11 domains to obtain certification and are subject to annual audits by EAST.





新 | 菜 | 搶 | 先 | 嚐

上湯黃油龍蝦煨伊麵 TWD.2,880

Braised Lobster Egg Noodle Soup in Broth

嚴選澳洲水姑娘龍蝦,爆香後加入以老母雞、中式火腿、豬後腿肉精燉八小時的港式高湯、奶油 及起司熬煮成濃郁醬汁,與伊麵一同入鍋煨煮,吸飽上湯精華更顯味美,與彈牙龍蝦相得益彰

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.



▼ 椒麻松花皮蛋麵 TWD.480

Boiled Egg Noodle with Spicy Cured Egg Sauce

又稱「回魂乾麵」,融合花椒的麻辣與松花皮蛋的濃郁鹹香,令人胃口大開。以新鮮蔬菜熬煮湯底,加入大紅袍花椒、青花椒與數十種香料特製的辣油,配以手工麵線和松花皮蛋拌炒,最後以蒜苗、辣椒和香菜點綴,香氣撲鼻



♦ 極品臻味

秘製龍蝦麻婆豆腐佐野菜黃金炒飯 (4-6人份) TWD.2,880

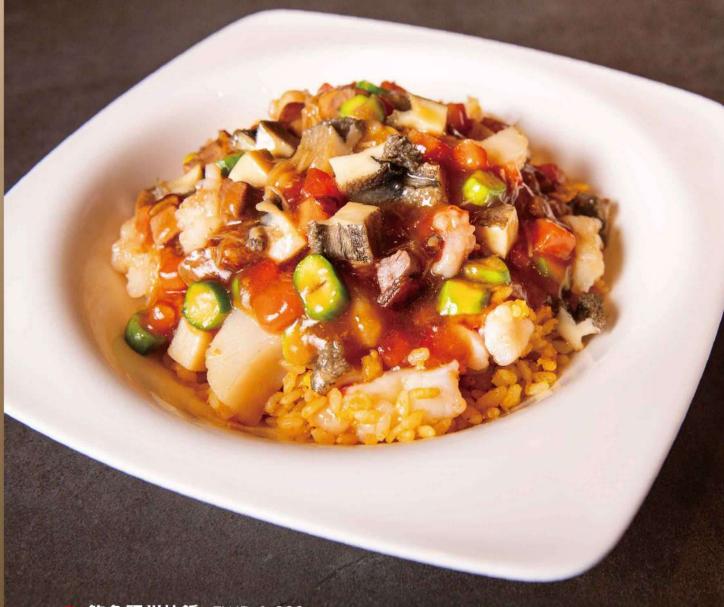
Special Lobster Mapo Tofu with Vegetable Egg Fried Rice (For 4 to 6 Persons)

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!

此為特製品項,需三天前預訂

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鮑魚福州炒飯 TWD.1,200

Egg Fried Rice Topped with Abalone and Seafood Oyster Tomato Sauce

經典福建炒飯豪華升級,使用南非鮑魚代替傳統香菇,一吃上癮!選用非籠飼雞蛋以3:7的蛋白與蛋黃比例 和越光米飯炒製「黃金炒飯」。醬汁以老母雞、金華火腿、豬後腿肉精燉8小時的港式上湯為基底,加入整 顆切丁南非鮑魚、明蝦、干貝、櫻桃鴨、瑤柱及時蔬,鮮美誘人

此為特製品項,需兩天前預訂

Please pre-order at least 2 days prior to your preferred dining date.





全台冠軍烤鴨三重奏 (4-6人份) TWD.3,980

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)

此為特製品項,需三天前預訂

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潮州滷水鵝(整隻/半隻) TWD.3,580 / TWD.1,880

Soy Sauce Stewed Goose (Whole / Half)

經典潮州菜餚,嚴選宜蘭4至5公斤的白羅曼鵝,肥瘦均勻且脂甘肉嫩,滷水以黃金比例加入八角、陳皮、香葉、草菓等十多種中藥材以及港式上湯,小火浸煮90分鐘,鮮嫩鵝肉吸收滷汁精華蘸上老滷汁提味增鮮

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燒臘 堂前小味

CHINESE BARBECUED / APPETIZERS



潮式滷水拼盤

Soy Sauce Stewed Goose Items

滷水鵝片豆腐

Soy Sauce Stewed Sliced Goose and Tofu

TWD.880

TWD.880



♠ 直火炙燒蒜香五花腩 Seared Pork in Garlic Flavor TWD.680



★ 化皮乳豬件/8片 Roasted Suckling Pig/8 Pieces TWD.1,380

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燒 臘

堂前小味

CHINESE BARBECUED / APPETIZERS



-	燒味拼盤(燒鴨/蔥油雞/叉燒) Cantonese Barbecued Platter Roast Duck / Boiled Chicken with Scallion Oil / Honey-glazed Pork		Choose Two Items Choose Three Items	TWD.620 TWD.720
-	煙燻黑叉燒(例) Smoked Honey-glazed Pork (Per Portion)			TWD.780
Ý	蜀味花生 Spiced Peanut			TWD.320
~ (川味炒木耳 Stir-fried Black Fungus with Pork and Chili Sauce			TWD.420
é	宮保皮蛋 Fried Cured Egg with Red Chili and Peanut			TWD.420
~	椒鹽排骨(例) Deep-fried Pork Spare Rib with Salt and Pepper			TWD.480
	香烤烏魚子(6片) Grilled Mullet Roe (6 Pieces)			TWD.520
~	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 / Marin	nated Pean	ut)	TWD.580
é	川味牛三寶(紐西蘭、澳洲、美國) Stewed U.S. Beef Tendon, Tripe and Shank in Sichuar	n Chili Flavo	or	TWD.680
~	秘製帶骨叉燒 Homemade Honey-glazed Pork Spare Rib			TWD.780

主廚精選菜色 CHEF'S SPECIAL SELECTION



甘露紫蘇燜香魚 Braised Sweet Fish with Perilla TWD.380



◆香煎嫩豬肝
Sautéed Pork Liver
TWD.420



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



➡ 三杯豬腳
Braised Pig Knuckle with Rice Wine, Sesame Oil and Soy Sauce
TWD.620



極汁中卷 Sautéed Squid with Homemade Sauce TWD.680



蝦醬龍膽豆腐 Braised Giant Grouper and Tofu with Shrimp Sauce TWD.760

主廚精選菜色 CHEF'S SPECIAL SELECTION



瓜仁脆吻魚 Deep-fried Whitebait Fish with Melon Seeds TWD.480



黃金麥香蝦 (4隻) Sautéed Salt and Pepper Fried Prawn with Corn Flakes (4 Pieces) TWD.780



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 Chill in Sichuan Style
TWD.1,680



青龍尖椒爆炒美國牛 Sautéed U.S. Beef with Green Chilli TWD.880

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

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游水 海鮮 SEAFOOD

Dragon Grouper (Whole)



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.2,580
沙公(整隻) Crab (Whole)		TWD.3,800
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)		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



-	蛤蜊蒜子排骨湯(位) Stewed Pork Spare Rib Soup with Clam and Garlic (Per Person)		TWD.290
	廣東老火例湯 Daily Soup	(Per Person) (Per Portion)	TWD.320 TWD.880
Ó	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.680

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



★ 紅蟳米糕 1隻 TWD.1,680

Steamed Glutinous Rice with Crab

嚴選時令肥美紅蟳,搭配冠軍港式臘味飯 —— 肝腸、臘腸、海蝦米、花菇,拌入糯米與金華火腿 老母雞上湯,濃郁鮮香

家常風味

CLASSIC HOME COOKING



● 避風塘蝦球皇炒麵 TWD.720

Fried Egg Noodle Topped with Sautéed Prawn with Crispy Garlic and Red Chili

道地港式風味,金黃香酥炸草蝦,拌入雲林蒜頭、豆豉、宮保辣椒特製的避風塘蒜酥,搭配廣東炒麵與鮮嫩 銀芽,難以抗拒



♦ 無仁麻婆西施非籠蛋 TWD.720

Soft Scrambled Cage-free Egg with Spicy Prawn Ma-po Tofu Sauce

選用新鮮蝦仁、滑嫩豆腐、四川豆瓣醬、花椒油等十餘種秘方辛香料,搭配香嫩滑蛋,香辣過癮

家常

風味

CLASSIC HOME COOKING



~	肉鬆蛋黃芋球 Fried Taro Ball Stuffed with Pork Floss and Egg Yolk	4顆(4 Pieces)	TWD.320
*	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.420
	干貝蛤蠣絲瓜塔(位) Braised Loofah with Dried Scallop and Clam (Per Person)		TWD.480
-	古早味紅糟肉 Crispy Fried Pork in Fermented Rice Sauce		TWD.520
	椒鹽小卷 Sautéed Squid with Pepper and Salt		TWD.680
-	三杯豬腳炒麵線 Braised Pork Knuckle with Rice Wine, Sesame Oil, Soy Sauce and Vel	rmicelli	TWD.680
~	烏梅醬燒骨 Stewed Pork Spare Rib with Preserved Plum Sauce		TWD.680
é	風味水煮牛(美國) Braised U.S. Beef with Chinese Cabbage and Tofu in Broth		TWD.880
~	紅蟳米糕 Steamed Glutinous Rice with Crab	1隻(Each)	TWD.1,680

家常

風味

CLASSIC HOME COOKING

Ý	川味辣雞丁 Deep-fried Diced Chicken with Spicy Sauce		TWD.620
	左宗棠雞 General Tso's Chicken		TWD.620
	松露菜脯蛋 Dried Radish Omelet with Black Truffle Sauce		TWD.620
	脆皮雞 Deep-fried Crispy Chicken	半隻(Half) 整隻(Whole)	TWD.680 TWD.1,200
	金莎鹹蛋黃墨魚 Fried Cuttlefish Fritter with Salty Egg Yolk Sauce		TWD.680
	馬友鹹魚雞粒豆腐煲 Braised Diced Chicken and Tofu with Salty Fish Sauce in Pot		TWD.680
	鮮蝦球滑蛋 Braised Prawn and Cage-free Eggs with Spring Onion		TWD.720
Ý	避風塘蝦球皇炒麵 Fried Egg Noodle Topped with Sautéed Prawn with Crispy Garlic and Red Chili		TWD.720
é 🦛	蝦仁麻婆西施非籠蛋 Soft Scrambled Cage-free Egg with Spicy Prawn Ma-po Tofu Sauce		TWD.720
	奶香燒中蝦(4隻) Braised Prawn with Cream Sauce (4 Pieces)		TWD.780
	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
	蒜香鹽酒嗆中蝦 Sautéed Prawn with Salt and Rice Wine in Garlic Flavor		TWD.780
	葡式咖哩海蝦煲 Portuguese Braised Curry Prawn in Pot		TWD.780
	XO醬日本葛粉鮮蝦煲 Braised Prawn and Arrow Root Noodle with XO Sauce in Pot		TWD.780
	翠芹蒜苗炒軟時 Sautéed Cuttlefish with Chinese Celery and Leek		TWD.880

田園

時蔬

SEASONAL VEGETABLE



▼ 羊肚菌佛跳牆 TWD.320

Double-boiled Morel Mushrooms Soup

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.380

Stir-fried/ Stir-fried with Garlic/ Stir-fried with Ginger/ Sautéed with Oyster Sauce/Braised in Broth

松 露 炒 TWD.420

Stir-fried with Truffle

金銀蛋 TWD.420

Sautéed with Salty Egg and Cured Egg

麵飯粥

NOODLE/RICE/CONGEE



Ý	椒麻松花皮蛋麵 Boiled Egg Noodle with Spicy Cured Egg Sauce	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
*	麻油煎雙蛋松阪豬麵線(2人份) Sesame Oil Braised Thin Noodle Soup with Pork and Pan-fried Egg (2 Persons)	TWD.560
*	海鮮炒伊麵 Fried Yi-Fu Noodles with Seafood	TWD.560
	鮮魚片粥 Sliced Fish Congee with Ginger	TWD.580
	南非鮑魚海鮮粥 Congee with Abalone and Seafood	TWD.780
_	鮑魚福州炒飯 Egg Fried Rice Topped with Abalone and Seafood Oyster Tomato Sauce	TWD.1,200
	上湯黃油龍蝦煨伊麵 Braised Lobster Egg Noodle Soup in Broth	TWD.2,880
~	極品臻味-秘製龍蝦麻婆豆腐佐野菜黃金炒飯 Special Lobster Mapo Tofu with Vegetable Egg Fried Rice	TWD.2,880



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.320



♠ 魚子松露叉燒酥(3粒) Honey-glazed Pork and Fish Roe Pastry with Truffle Sauce (3 Pieces) TWD.320



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.280



金箔半熟鮮乳塔(3粒) Milk Custard Tart with Gold Foil Flakes (3 Pieces) TWD.280

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
■ 翡翠鮮蔬餃(3粒) Vegetarian Steamed Bean Curd and Vegetable Dumpling (3 Pieces)	TWD.220
♣ 香煎臘味蘿蔔糕(份) Pan-fried Cantonese Radish Rice Cake (1 Portion)	TWD.240
秦 蔔 咸 水 角 (3粒) Deep-fried Pork, Shrimp and Mushroom Dumpling (3 Pieces)	TWD.260
♣ 紫蘇梅汁排骨(份) Steamed Pork Spare Rib with Preserved Perilla Plum Sauce (1 Portion)	TWD.260
豉汁蒸鳳爪(份) Steamed Chicken Feet in Spiced Oyster Sauce (1 Portion)	TWD.260
► XO醬炒蘿蔔糕(份) Wok-fried Cantonese Radish Cake with X.O. Sauce (1 Portion)	TWD.320
♣ 香煎腐皮捲(份) Fried Bean Curd Roll Stuffed with Prawn and Pork (1 Portion)	TWD.320
♣ 春風得意腸(3捲) Steamed Rice Roll Stuffed with Shrimp, Mushroom and Carrot (3 Rolls)	TWD.320
♣ 北海道干貝燒賣(4粒) (全天販售) Steamed Pork and Shrimp Shao-Mai with Scallop (4 Pieces)	TWD.360
♣ 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

甜品

DESSERT



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
芝麻海獅包(3粒) (全天販售) Steamed Sesame Paste Bun (3 Pieces)	TWD.280
黑金流沙包(3顆) (全天販售) Steamed Charcoal Salted-Egg Custard Bun (3 Pieces)	TWD.280

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)

酒單 BEVERAGE LIST

紹興酒 Shaohsing Rice Wine

陳年紹興 TWD.900/600ml

Premium V.O. Shaohsing Rice Wine

狀元紅玉泉窖藏18年精釀陳紹 TWD.2,600/700ml

Yuchan Premium V.O. Shaohsing Rice Wine Cellar Aged 18 Years (Chuang Yuan Hong)

高粱酒 Kaoliang

金門高粱酒38% TWD.1,500/750ml

Kinmen Kaoliang Liquor 38%

金門高粱酒58% TWD.1,600/750ml

Kinmen Kaoliang Liquor 58%

啤酒 Beer

台灣金牌 TWD.200/瓶(Bottle)

Taiwan Gold Medal

海尼根 TWD.220/瓶(Bottle)

Heineken

朝日 TWD.220/瓶(Bottle)

Asahi

飲品

DRINK

果汁 Juice

蘋果汁 TWD.250/杯(Glass)

Apple Juice

奇異果汁 TWD.260/杯(Glass)

Kiwi Juice

柳橙汁 TWD.280/杯(Glass)

Orange Juice

礦泉水 Still Water

依雲 TWD.200/500ml

Evian

普娜 TWD.280/1000ml

Acqua Panna

氣泡水 Sparkling Water

沛綠雅 TWD.220/330ml

Perrier

聖 沛 黎 洛 TWD.280/1000ml

San Pellegrino

軟性飮料 Soft Drink

可口可樂 TWD.180/罐(Can)

Coca Cola

零卡可樂 TWD.180/罐(Can)

Coca Cola Zero

雪碧 TWD.180/罐(Can)

Sprite