



DINING PLACE
宴 | 客 | 樓

THE DINING PLACE
SELECTED
GOURMET FEAST

主廚
精選



MARRIOTT
TAIPEI
台北萬豪酒店

Operated By Taipei Marriott Hotel Under License From Marriott International, Inc. Or One Of Its Affiliates
萬豪國際集團或其子公司授予台北萬豪酒店特許酒店經營權

主廚精選菜色
Chef's Special Selection

甘露紫蘇焗香魚 TWD. 380
Braised Sweet Fish with Perilla

🍷 香煎嫩豬肝 TWD. 420
Sautéed Pork Liver

🍷 椒鹽排骨 TWD. 480
Deep-fried Pork Spare Rib with Salt and Pepper

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

🍷 三杯豬腳 Twd. 620
Braised Pork Knuckle with Rice Wine, Sesame Oil and Soy Sauce

🍷 燒味拼盤 (燒鴨/蔥油雞/叉燒)
Cantonese Barbecued Platter
(Roast Duck/ Boiled Chicken with Scallion Oil/ Honey-glazed Pork)
二種選項(Choose Two Items) TWD. 620
三種選項(Choose Three Items) TWD. 720

極汁中卷 TWD. 680
Sautéed Squid with Homemade Sauce

🌶️ 川味牛三寶 (紐西蘭、澳洲、美國) TWD. 680
Stewed U.S. Beef Tendon, Tripe and Shank in Sichuan Chili Flavor

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

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

蒜香鹽酒噲中蝦 TWD. 780
Sautéed Prawn with Salt and Rice Wine in Garlic Flavor

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

潮式滷水拼盤 TWD. 880
Soy Sauce Stewed Goose Items

✳️ 🍷 化皮乳豬件 (8件) TWD. 1,380
Roasted Suckling Pig (8 Pieces)

✳️ 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

✳️ 招牌片皮鴨 (一鴨二吃) TWD. 3,200
Signature Roast Duck (Whole)

✳️ 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)

湯品
Soup

🍷 蛤蜊蒜子排骨湯 (位) TWD. 290
Stewed Pork Spare Rib Soup with Clam and Garlic (Per Person)

🍷 廣東老火例湯 (位) TWD. 320
Daily Soup (Per Person)

🍷 廣東老火例湯 (份) TWD. 880
Daily Soup (Per Portion)

🍷 金牌鮑魚佛跳牆(位) Twd. 1,000
Double-boiled Abalone Chicken Soup (Per Person)

游水海鮮
Seafood

現流明蝦 (隻) TWD. 380
King Prawn (Each)

龍膽石斑 (位) TWD. 380
Giant Grouper (Per Person)

南非活鮑魚 (位) TWD. 580
Abalone (Per Person)

筍殼魚 (整隻) TWD. 1,800
Marble Goby Fish (Whole)

龍虎斑 (整隻) TWD. 2,200
Dragon Grouper (Whole)

活龍蝦 (隻) TWD. 2,580
Live Lobster (Whole)

家常風味
Classic Home Cooking

🍷 肉鬆蛋黃芋球(4顆) TWD. 320
Fried Taro Ball Stuffed with Pork Floss and Egg Yolk (4 Pieces)

🍷 扁魚白菜滷 TWD. 420
Braised Chinese Cabbage with Dried Fish, Pork Skin and Fried Egg

🍷 古早味紅糟肉 TWD. 520
Crispy Fried Pork in Fermented Rice Sauce

左宗榮雞 TWD. 620
General Tso's Chicken

椒鹽小卷 TWD. 680
Sautéed Squid with Pepper and Salt

🌶️ 🍷 蝦仁麻婆西施非籠蛋 TWD. 720
Soft Scrambled Cage-free Egg with Spicy Prawn Ma-Po Tofu Sauce

蝦仁鮮時蔬 TWD. 780
Sautéed Seasonal Vegetable with Prawn

薑蔥肥牛煲 (美國) TWD. 780
Braised Sliced U.S. Beef with Ginger and Spring Onion

✳️ 脆皮雞
Deep-fried Crispy Chicken
半隻 (Half) TWD. 800
整隻 (Whole) TWD. 1,480

田園時蔬
Seasonal Vegetable

季節性時蔬 (蘆筍/西蘭花/芥蘭/娃娃菜/菠菜/季節時蔬) (擇一)
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
Noodle / Rice

🍷 蝦仁叉燒廣炒飯 TWD. 480
Cantonese Fried Rice with Shrimp and Pork

海鮮炒伊麵 TWD. 560
Fried Yi-Fu Noodles with Seafood

港式點心
Cantonese Dim Sum

🌿 翡翠鮮蔬餃 (3粒) TWD. 220
Vegetarian Steamed Bean Curd and Vegetable Dumpling (3 Pieces)

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

豉汁蒸鳳爪 (份) TWD. 260
Steamed Chicken Feet in Spiced Oyster Sauce (Per Portion)

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

🍷 三色筍絲蝦餃 (3粒) TWD. 320
Steamed Shrimp and Bamboo Shoot Dumpling (3 Pieces)

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

🍷 北海道干貝燒賣 (3粒) TWD. 360
Steamed Pork and Shrimp Shao-Mai with Scallop (3 Pieces)

甜品集
Dessert

楊枝甘露 (位) TWD. 220
Cantonese Mango Sago Cream Soup with Pomelo (Per Person)

油條杏仁茶 (位) TWD. 220
Sweet Almond Soup Served with Deep-fried Dough Stick (Per Person)

養生芝麻糊 (位) TWD. 220
Braised Sweet Black Sesame Soup (Per Person)

芝麻海獅包 (3粒) TWD. 280
Steamed Sesame Paste Bun (3 Pieces)

椰汁紅棗糕 (3塊) TWD. 280
Red Date Coconut Milk Cake (3 Pieces)

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

黑金流沙包 (3顆) TWD. 280
Steamed Charcoal Salted-Egg Yolk Custard Bun (3 Pieces)

所有價格均需另加一成服務費
All the prices are subject to 10% service charge.

✳️ 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.

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.