



主廚推薦

Master Chef Recommendation

	例 / Portion
 堅果宮保雞	520
 Kung Bao Chicken with Nuts	
 香酥軟殼蟹	620
Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing	
桂花炒蟹肉	620
Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce	
五彩百合炒蘆筍	680
Stir-fried Asparagus with Fresh Lily	
 油爆韭黃鱔糊	700
Wok-fried Taiwanese Eel with Leek	
 筍尖紅燒肉	720
 Braised Black Marbled Pork with Bamboo Shoot	
 雪菜花雕虱目魚肚	780
Steamed Milk Fish with Preserved Vegetables and Hua Diao Wine	
香酥胭脂鴨方	800
Crispy Duck Pie Served with Steamed Bun	
 堅果極汁骰子牛 (牛肉產地 澳洲)	980
Stir-fried Diced Beef with Assorted Nuts (AUS Beef)	
 紅蟳麻油土雞飯	1,080
Steamed Chicken Glutinous Rice with Sesame Oil Topped with Mud Crab	
 玉井香芒百香玉帶蝦球	1,080
 Shrimp Ball and Scallop with Mango	
 麻香松阪海大蝦(3隻)	1,480
Sautéed Prawns and Pork Neck with Sesame Oil	



招牌菜

Signature Dish



素食

Vegetarian



內含辣味食材

Contains Spicy Ingredient



內含豬肉食材 (豬肉產地 台灣)

Contains Pork Ingredient (Taiwan Pork)



內含易致過敏食材 (如花生、堅果、蕎麥) Contains Allergen Ingredient (ex : Peanuts, Nuts or Buckwheat)



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材

Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



醉月樓烤鴨

Shanghai Pavilion Roasted Duck

(需提早三天前預訂)

(3 Days Advanced Booking is Required)

烤鴨二吃

Served in Two Ways

例 / Portion

 **第一吃 - 片皮鴨配原味捲餅** 2,280
First serving - Sliced Duck Wrapped in Pancake

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬

Served with Pancake, Spring Onion, Pineapple, Cucumber Sticks and Sweet Bean Sauce

第二吃

Second serving

脆筍鴨架湯

Roasted Cherry Duck Soup with Crispy Bamboo

第三吃 - 任選以下一種做法，僅需加價

350


Third serving - Choice of one dish from below ;
additional charge

香酥鴨骨架

Deep-fried Shredded Cherry Duck Bone

雪菜鴨絲米粉 (乾)

Shredded Cherry Duck with Rice Vermicelli and Preserved Vegetables

 招牌菜

Signature Dish

 素食

Vegetarian

 內含辣味食材

Contains Spicy Ingredient

 內含豬肉食材 (豬肉產地 台灣)

Contains Pork Ingredient (Taiwan Pork)

 內含易致過敏食材 (如花生、堅果、蕎麥) Contains Allergen Ingredient (ex : Peanuts, Nuts or Buckwheat)

 我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材

Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



SHANGHAI PAVILION

時令活魚

Live Fish

例 / Portion

活海石斑
Grouper

1,680

筍殼魚
Marble Goby

1,920

作法四選一：

清蒸、甘樹子、豆醬、鮮魚湯

Cooking Options:

Steamed, Steamed with Tree Seeds, Steamed with Bean Sauce, Fish Soup

例 / Portion

波士頓龍蝦
Boston Lobster

2,280

作法四選一：

清蒸、蒜茸、上湯焗、薑蔥焗

Cooking Options:

Steamed, Steamed with Minced Garlic, Superior Broth,
Braised with Scallion and Ginger



冷盤

Appetizer

例 / Portion

-  蔥烤鯽魚
Fried Carp Fish with Scallion Sauce 280
- 蜜味烤麩
Gluten Puff with Sweet Soy Sauce 280
-  烏梅西紅柿
Fresh Tomato in Plum Sauce 320
  鹽水蕃茄 · 正合興烏梅
-  滬式柳葉魚
Braised Capelin 320
- 芹香海蜇頭
Crispy Jellyfish Head with Celery 320
-  弄堂水晶肉
Shanghai Pavilion Pork Terrine 380
-  花雕醉香雞
Drunken Chicken with Hua Diao Wine 400

湯品

Soup

位 / Person

-   松子甘露八寶盅 (素食)
Simmered Pine Nuts Soup with Chestnut, Candied Jujube and Bamboo Shoot 220
-  綠筍蛤蠣燉雞湯
Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot 260
- 菊花豆腐湯
Chicken Soup with Chrysanthemum-shaped Bean Curd 260
-  松茸雞汁獅子頭
Double-boiled Pork "Lion Head" Meatball Soup 280

例 / Portion








-  砂鍋醃篤鮮
Bean Curd Sheet Soup with Salted Pork in Clay Pot 1,080
- 火腫霸王雞 (需一天前預訂)
Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop 1,980



海鮮精選

Seafood





例 / Portion

-  桂花炒蟹肉 620
Stir-fried Crab Meat with Scrambled Egg and Vegetables
Served with Lettuce
-  香酥軟殼蟹 620
Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing
-  油爆韭黃鱔糊 700
Wok-fried Taiwanese Eel with Leek
-  川味酸湯魚 750
Fish Fillet Soup with Preserved Vegetables
in Chili Pepper Sauce
主廚自製剝椒醬
-  雪菜花雕虱目魚肚 780
Steamed Milk Fish with Preserved Vegetables and Hua Diao Wine
-  鳳果海參蹄筋煲 980
Braised Sea Cucumber with Pork Tendon and
Phoenix's Fruit Eye
- 全蟹粉絲煲 980
Braised Crab and Green Bean Noodles
- 圓籠荷葉蒜蒸蝦 980
Steamed Garlic Prawns in Lotus Leaf
-  麻香松阪海大蝦 (3隻) 1,480
Sautéed Prawns and Pork Neck with Sesame Oil

禽類

Poultry

例 / Portion

-  蘆筍鮮菇滑雞片 480
Stir-fried Chicken Slices with Mushroom and Asparagus
-  左宗棠雞 480
Stir-fried Chicken in Sweet and Spicy Sauce
-  堅果宮保雞 520
 Kung Bao Chicken with Nuts
- 香酥胭脂鴨方 800
Crispy Duck Pie Served with Steamed Bun



豬牛

Pork and Beef

例 / Portion

-  無錫排骨 620
 Wuxi Style Braised Spare Pork Ribs

-  筍尖紅燒肉 720
 Braised Black Marbled Pork with Bamboo Shoot
活菌豬 · 台南鮮筍

- 蠔油炒牛肉 (牛肉產地 紐西蘭) 720
Stir-fried Beef with Oyster Sauce (NZ Beef)

-  堅果極汁骰子牛 (牛肉產地 澳洲) 980
Stir-fried Diced Beef with Assorted Nuts (AUS Beef)

麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes

例 / Portion

-  韭黃肉絲炒年糕 420
Stir-fried Homemade Rice Cake with Leek and Shredded Pork
主廚自製年糕

-  醉月招牌炒飯 420
 Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp
台南後壁芳榮米廠禾家米

-  上海炒麵 420
Shanghai Style Fried Noodle with Shredded Pork, Shrimps and Cabbage

-  麻油松阪麵線 520
 Rice Vermicelli with Ginger, Mushroom and Matsuzaka Pork, in Sesame Oil Flavored Chicken Broth

-  紅蟳麻油土雞飯 1,080
Steamed Chicken Glutinous Rice with Sesame Oil Topped with Mud Crab



蔬菜豆腐

Vegetable and Bean Curd


例 / Portion

-  金沙脆豆腐 350
Deep-fried Bean Curd Topped with Salted Egg Yolk Crumbs
-  樹子炒水蓮 350
Stir-fried White Water Snowflake with Tree Seeds
-  櫻花蝦高麗菜 350
Stir-fried Cabbage with Dried Sakura Shrimps
- 季節時蔬 380
Stir-fried Seasonal Vegetables
-  雪菜百頁毛豆子 (素食) 380
Salted Vegetables with Bean Curd Sheet and Green Soy Beans
- 金銀上湯燴時蔬 480
Braised Vegetables with Century Egg
- 五彩百合炒蘆筍 680
Stir-fried Asparagus with Fresh Lily

甜點

Desserts

例 / Portion

-  季節水果 180
Seasonal Sliced Fruits
- 銀耳蓮子露 220
White Fungus and Lotus Seed Sweet Soup
-  楊枝甘露 (蛋奶素) 220
Chilled Mango Sago Cream Soup with Pomelo
- 椰汁西米露 220
Chilled Coconut Sago Cream Soup



精選東方茗茶

Selected Teas

享用以下精選茗茶佐餐，每位80元

Select a tea from below for NT\$80 per person

凍頂烏龍Oolong

南投Nantou, Taiwan

凍頂烏龍茶生長在海拔約700~1200的山坡地，地型與土質特殊，搭配台灣獨有的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工焙火的韻味與香氣，飲後令人回味無窮。

Planted on the slopes of Dongding Mountain in Nantou, central Taiwan, the Oolong tea is produced only with leaves that consist of two or three leave-blades. It displays a golden orange color and offers a long-lasting sweet and fruity taste.

鐵觀音Tieguanyin

木柵Muzai, Taiwan

珍貴的茶樹品種與獨特的製茶工藝，產生無可取代的觀音韻，質重如鐵，葉底肥厚柔軟，豔亮均勻，葉緣紅點，青心紅鑲邊。湯醇厚甘鮮，入口回甘帶蜜味；香氣馥郁持久。

The multi-layered taste of this tea offers a delicate aroma and is made differently from other teas. Tiehkuan-yin tea leaves are beautifully colored; its exotic roots are thick with red dots on its stems. This tea gives a strong yet light honey taste that is irreplaceable and is pleasantly long-lasting in the month.

普洱Pu'er

雲南Yunnan, China

普洱茶的原料主為滇青茶，經發酵特殊工藝精緻而成，色澤呈烏潤或褐紅色，滋味醇厚回甘，雖有一股霉味卻更能帶出柔和溫潤的滋味，非常適合搭配菜餚。

Yunnan Ripe Puer Tea selects only the healthiest looking leaves and is produced with special fermentation techniques. With a brownish red color, this tea gives a rich aftertaste that is smooth and tender.

菊花Chrysanthemum

南投Nantou, Taiwan

菊花科植物菊花的頭狀花，帶有微微香甜口感的柔和，很容易讓人接受。

This tea is made especially from the Chrysanthemum flower, hence its given name. It has a light sweet taste and is widely accepted, hence often a strongly recommended tea.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



精選東方茗茶

Selected Teas

享用以下精選茗茶佐餐，每位80元

Select a tea from below for NT\$80 per person

茉莉香片 Jasmine Green

三峽 Sansia, Taiwan

茶葉吸附有茉莉花的香味，是一種非常受歡迎的花茶，尤其受到女性的歡迎。茉莉花高雅與淡淡的甘甜香味，加上圓潤細緻的口感令人難忘。

This tea consists of a refreshing jasmine fragrance. It is very popular, especially among females. This elegant tea has a light sweet taste that makes it unforgettable.

龍井 Longjing

南投 Nantou, Taiwan

主產於杭州西湖山區，既是地名又是泉名也是茶名，古代的貢品茶，素有色翠、香郁、味醇、型美四絕之稱，特徵帶有高雅的香氣及濃郁的甘甜味，在清明前後採收品質最佳。

Lungehing's tea leaves are light green and beautifully shaped. Historically, this tea was only offered to emperors giving it a rich status to this day.

碧螺春 Biluochun

三峽 Sansia, Taiwan

來自台灣最適合綠茶生長的台北縣三峽，摘取春天鮮嫩茶芽製作，將小小嫩芽細心捲成螺旋狀，清澈碧綠的茶湯，散發綠茶特有的新鮮蔬香，茶湯口感輕盈細緻，帶有活潑清爽的甘甜滋味。

Bi-luo-chun tea is renowned for its fruity taste and floral aroma. Its tea leaves are usually picked in spring. It is a type of green tea with a unique crisp vegetable taste and a hint of sweetness.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



果汁

Juice

壺 / Pot

柳橙汁
Orange Juice

500

西瓜汁
Watermelon Juice

500

冬瓜檸檬
White Gourd with Lemon

500

礦泉水

Mineral Water

瓶 / Bottle

依雲 天然礦泉水
Evian Still 750ml

220

聖沛黎洛 氣泡礦泉水
San Pellegrino Sparkling 500ml

160

軟性飲料

Soft Drink

罐 / Can

可口可樂
Coke

160

無熱量零卡可樂
Coke Zero

160

雪碧
Sprite

160

以上價格均為新台幣並需外加一成服務費
Prices are quoted in NTD and subject to a 10% service charge.



啤酒

Beer

瓶 / Bottle

台灣金牌 (330 ML) Taiwan Beer Gold Medal	200
百威 (330 ML) Budweiser	200
朝日 (330 ML) Asahi	200
海尼根 (330 ML) Heineken	200

中式醕酒

Chinese Wines

瓶 / Bottle

精釀陳年紹興 Premium V.O Shaohsing Wine	1,200
金門高粱58度 Kinmen Kaoliang 58	1,500

威士忌

Whisky

瓶 / Bottle

噶瑪蘭珍藏 KAVALAN Distiller Select	2,000
格蘭利威首席三桶12年 The Glenlivet 12 yrs Rum and Bourbon Cask Selection	2,500
百富12年 The Balvenie Doublewood 12 yrs	3,500
麥卡倫雙桶12年 The Macallan Double Cask 12 yrs	3,500
大摩15年 The Dalmore 15 yrs	6,000
約翰走路黑牌12年 Johnnie Walker Black Label 12 yrs	2,000
百齡譚17年 Ballantine's 17 yrs	3,000
皇家禮炮21年 Chivas Regal Royal Salute 21 yrs	6,800
約翰走路藍牌 Johnnie Walker Blue Label	8,000

以上價格均為新台幣並需外加一成服務費
Prices are quoted in NTD and subject to a 10% service charge.

禁止酒駕
Driving After Drinking is Prohibited



未滿十八歲禁止飲酒
Please do not drink if you are a minor



香檳與氣泡酒

CHAMPAGNE AND SPARKLING WINE

瓶 / Bottle

Veuve Clicquot Ponsardin, Brut Yellow Label	4,680
Domaine Ste Michelle, Brut, USA	2,480
CA' D'GAL, Moscato Asti Spumante DOCG, Italy	1,980

精選私藏葡萄酒

COLLECTION WINES

杯 / Glass 瓶 / Bottle

McManis, Chardonnay, California, USA	350	1,580
Van Volxem, Riesling VV, Mosel, Germany		1,880
Te Pa, Pā Road, Sauvignon Blanc, Marlborough, New Zealand		1,780
Robert Mondavi Winery, Private Selection, Buttery Chardonnay, California, USA		2,300
McManis, Cabernet Sauvignon, California, USA	350	1,580
John Dapetrosino, Pinot Grigio, Sicilia IGT, Italy	350	1,580
Cantina Tollo, Aldiano Montepulciano D'Abruzzo DOP, Italy		2,000
Domaine Piron, Morgon La Chanaise, Beaujolais, France		2,200
Chateau Calon-Segur, Sanit-Estephe de Calon-Segur, France		2,800
Ruffino, Riserva Ducale, Chianti Classico DOCG, Italy		2,600
Bodegas y Vinedos Merayo, Aquiana, Mencia, Bierzo, Spain		2,500
Domaine Joseph Drouhin, Pinot Noir, Bourgogne, France		2,800

如需更多酒單資訊,請洽服務人員

For our complete wine list, Please contact our service staff

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



未滿十八歲禁止飲酒

Please do not drink if you are a minor