









主廚推薦

Chef's Recommendation

冷盤

Appetizer



例 / Portion

-  烏梅西紅柿 280
 Fresh Tomato in Plum Sauce
鹽水蕃茄 · 正合興烏梅
-  滬式柳葉魚 300
 Braised Capelin
-  金藕裹珍寶 360
 Sliced Lotus Root with Longan Stuffing
白河蓮藕 · 東山煙燻龍眼乾

湯品

Soup

例 / Portion


-  火腫霸王雞 (需一天前預訂) 1,880
 Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop
(1 Days Advanced Booking is Required)
台南霸王雞 · 台南萬有全火腫 · 台南鮮筍 · 自製上海濃湯

主菜

Main Course

例 / Portion


-  筍尖紅燒肉 588
 Braised Black Marbled Pork with Bamboo Shoot
活菌豬 · 台南鮮筍
-  雪菜花雕虱目魚肚 680
 Milkfish Belly Steamed with Preserved Vegetables and Hua Diao Wine
台南海水養殖虱目魚肚 · 台南鮮筍
-  金牌千層肉 788
 Braised Sliced Pork with Preserved Vegetables
活菌豬 · 苗栗梅乾菜
-  香酥胭脂鴨方 788
 Crispy Duck Pie Served with Steamed Bun
殿堂級胭脂鴨 · 全國中餐廳唯一使用

 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)

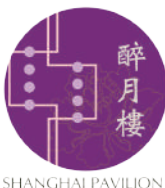
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SHANGHAI PAVILION

主廚推薦

Chef's Recommendation

主食

Rice Course

例 / Portion


-  上海粢飯條 200
 Deep-fried Award-winning Rice with Chinese Ham and Dried Scallops
台南後壁16號全國冠軍米
-  烏魚子上海菜飯 580
 Shaved Mullet Roe on Shanghai Style Semi Wet Fried Rice with Chinese Ham, Mushroom and Vegetables
台南後壁芳榮米廠禾家米
-  滬江年糕醬爆大明蝦 (3隻) 1,380
 Stir-fried Homemade Sticky Rice Cake and King Prawns with Brown Sauce (3 pieces)
主廚自製年糕

甜點

Dessert

例 / Portion


-  府城木桶豆花 380
 Traditional Tofu Pudding

 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)

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主廚精選風味套餐

Chef's Signature Set Menu

前菜 Appetizer

淮揚吉祥雅碟

上海燻鰱魚、蜜味油爆蝦、花雕醉香雞、芹香海蜇頭
Shanghai Style Smoked Fish, Wok-fried Shrimp with Syrup,
Drunken Chicken with Hua Diao Wine,
Crispy Jellyfish Head with Celery

湯品 Soup

松茸雞汁獅子頭

Double-boiled Pork "Lion Head" Meat Ball in Chicken Broth
with Matsutake

海鮮 Seafood

雪菜花雕虱目魚肚

Milkfish Belly Steamed with Preserved Vegetables and Hua Diao Wine

主菜 Main Course

金牌千層肉

Braised Sliced Pork with Preserved Vegetables

滬江年糕醬爆大明蝦

Stir-fried Homemade Sticky Rice Cake and King Prawns with Brown Sauce

蔬食 Vegetable

牛肝菌燉娃娃菜

Braised Baby Cabbage with Porcini Mushroom

甜品 Dessert

南北杏桃膠燉燕窩佐寶島鮮果

Almond and Peach Gum in Bird's Nest Soup
Served with Seasonal Fruits

每位1,888元

NTD1,888 Per Person

佐餐酒:另加368元(1杯)/888元(3杯)

Wine Pairing : NTD368 (1 glass) / NTD888 (3 glasses)

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精選東方茗茶

Selected Teas

享用以下精選茗茶佐餐，每位60元
Select a tea from below for NTD60 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. Tiehkuanyin 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.

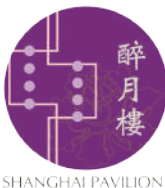
菊花Chrysanthemum

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.

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SHANGHAI PAVILION

精選東方茗茶

Selected Teas

享用以下精選茗茶佐餐，每位60元

Select a tea from below for NTD60 per person

茉莉香片Jasmine Green

三峽Sansia, Tawain

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, Tawain

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Biluo-chun

三峽Sansia, Tawain

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.

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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

第一吃 - 片皮鴨配原味捲餅

1,980

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

西瓜綿鴨架湯

Roasted Cherry Duck Soup with Pickled Baby Watermelon

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

黑松露櫻桃鴨鬆

Stir-fried Minced Cherry Duck with Black Truffle and Jicama on Lettuce

韭黃銀芽炒鴨絲

Stir-fried Shredded Cherry Duck with Leek and Bean Sprouts

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)



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SHANGHAI PAVILION

冷盤


Appetizer

例 / Portion

 蔥烤鯽魚 Fried Carp Fish with Scallion Sauce	250
蜜味烤麩 Gluten Puff with Sweet Soy Sauce	250
芹香海蜇頭 Crispy Jellyfish Head with Celery	300
 弄堂水晶肉  Shanghai Pavilion Pork Terrine	360
 花雕醉香雞 Drunken Chicken with Hua Diao Wine	380
蜜味油爆蝦 Wok-fried Shrimp with Syrup	380
上海燻鮓魚 Shanghai Style Smoked Fish	480


 招牌菜

 素食

 內含辣味食材

 內含豬肉食材 (豬肉產地 台灣) Contains Pork Ingredient (Taiwan Pork)

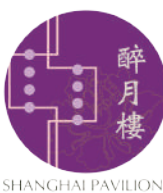
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湯品


Soup

位 / Person

-  菊花豆腐湯 180
 Chicken Soup with Chrysanthemum-shaped Bean Curd
-  綠筍蛤蠣燉雞湯 220
Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot
台南鮮筍
-  清燉獅子頭 240
 Double-boiled Pork "Lion Head" Meatball Soup
-  蟹粉芙蓉羹 280
Bean Curd Soup with Shrimp and Crab Roe
-  滬江極品八寶盅 1,280
 Double-boiled Fish Maw, Scallop, Abalone, Chicken and Pork Tendon Soup

例 / Portion


- 砂鍋醃篤鮮 880
Bean Curd Sheet Soup with Salted Pork in Clay Pot
自製上海濃湯

 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)

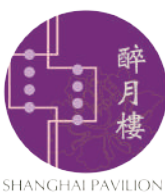
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海鮮精選


Shrimp and Crab

例 / Portion

-  金沙魚皮 480
Wok-fried Fish Skin with Salted Egg Yolk Crumbs
-  香酥軟殼蟹 580
 Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing
-  油爆韭黃鱈糊 680
Wok-fried Taiwanese Eel with Leek
-  果律明蝦球 (4顆) 820
Wok-fried Prawns with Diced Fruits (4 pieces)
-  X.O 醬油爆龍膽石斑 880
 Wok-fried Sliced Giant Grouper with X.O Sauce
-  鳳果海參蹄筋煲 880
Braised Sea Cucumber with Pork Tendon and Phoenix's Fruit Eye
- 糖醋菊花魚 1,080
Deep-fried Seabass with Sweet and Sour Sauce
-  蒜子豆腐燒黃魚 1,080
Braised Yellow Croaker with Bean Curd and Garlic


 招牌菜

 素食

 內含辣味食材

 內含豬肉食材 (豬肉產地 台灣)

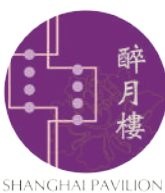
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海鮮精選

Shrimp and Crab

例 / Portion

-  全蟹粉絲煲 980
Braised Whole Crab with Chinese Mung Bean Noodles
-  蔥燒大烏參 (需三天前預訂) 1,280
Braised Sea Cucumber with Scallion
(3 Days Advanced Booking is Required)

時令活魚

Live Fish

每100克 / Per 100G

活海石斑 220
Grouper


筍殼魚 320
Marble Goby

作法四選一：清蒸、甘樹子、豆醬、鮮魚湯
Cooking Method:
Steamed, Steamed with Tree Seeds,
Steamed with Bean Sauce, Fish Soup


例 / Portion

波士頓龍蝦 (需三天前預訂) 1,920
Boston Lobster
(3 Days Advanced Booking is Required)

作法四選一：清蒸、蒜茸、上湯焗、薑蔥焗
Cooking Method:
Steamed, Steamed with Minced Garlic, Superior Broth,
Braised with Scallion and Ginger


 招牌菜

 素食

 內含辣味食材

 內含豬肉食材 (豬肉產地 台灣)

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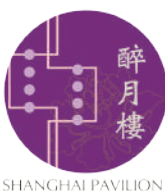
Signature Dish

Vegetarian

Contains Spicy Ingredient

Contains Pork Ingredient (Taiwan Pork)

Contains Allergen Ingredient (ex: Peanuts, Nuts or Buckwheat)



禽類

Poultry

例 / Portion


-  左宗棠雞 400
Stir-fried Chicken in Sweet and Spicy Sauce
-  蘆筍鮮菇滑雞片 400
Stir-fried Chicken Slices with Mushroom and Asparagus
-  蔥爆鴨片 580
Wok-fried Sliced Duck with Scallion
-  火焰富貴雞 (需二天前預訂) 1,880
  Prosperity Chicken (2 Days Advanced Booking is Required)

豬牛羊

Pork, Beef and Lamb

例 / Portion


-  紅椒干絲肉絲 400
Stir-fried Shredded Pork, Bean Curd with Chili Pepper
-  無錫排骨 580
 Wuxi Style Braised Spare Pork Ribs
- 彩椒豆豉炒牛肉 (牛肉產地 紐西蘭) 680
Stir-fried Beef with Salted Black Beans (NZ Beef)
-  堅果極汁骰子牛 (牛肉產地 澳洲) 880
 Stir-fried Diced Beef with Assorted Nuts (AUS Beef)
-  油淋羊小排 (羊肉產地 紐西蘭) 880
Twice Cooked Lamb Ribs (NZ Lamb)

 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)

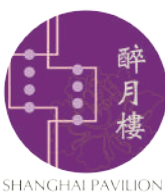
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精選寶島美饌

Taiwanese Signature Dishes

例 / Portion


-  麻油松阪麵線 380
  Rice Vermicelli with Ginger, Mushroom and Matsuzaka Pork, in Sesame Oil Flavored Chicken Broth
-  桂花炒蟹肉 580
Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce
-  紅蟳麻油土雞飯 980
Steamed Chicken Glutinous Rice with Sesame Oil Topped with Mud Crab

四川美食

Sichuan Specialties

例 / Portion


-  魚香茄子煲 380
  Stir-fried Eggplant with Minced Pork in Sweet and Spicy Sauce
-  麻婆嫩豆腐 380
  Braised Bean curd with Sichuan Pepper Corn and Minced Pork in Spicy Sauce
-  水煮牛肉 (牛肉產地 紐西蘭) 680
Simmered Sliced Beef with Vegetables and Assorted Mushroom in Spiced Chili Oil (NZ Beef)
-  火焰酸湯魚 680
Flaming Fish Fillet Soup with Preserved Vegetables
主廚自製剝椒醬

 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)

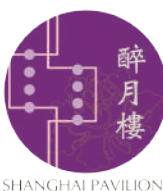
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麵點、飯食、年糕


Dumplings, Noodles, Rice, Rice Cakes

例 / Portion

-  **上海炒麵** 360
 Shanghai Style Fried Noodles with Shredded Pork, Shrimps and Cabbage
-  **韭黃肉絲炒年糕** 360
Stir-fried Homemade Rice Cake with Leek and Shredded Pork
主廚自製年糕
-  **醉月招牌炒飯** 380
 Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp
台南後壁芳榮米廠禾家米
-  **海鮮湯煨麵** 420
 Seafood Noodle Soup
自製上海濃湯
- 炸銀絲捲 (3粒)** 160
Deep-fried Bun Served with Condensed Milk (3 pieces)
- 香煎蘿蔔糕** 180
Pan-fried Radish Cake
- X.O醬蔥油餅** 180
Pan-fried Scallion Pancakes with X.O Sauce
- 韭黃鮮蝦捲 (3個)** 180
Deep-fried Bean Curd Roll stuffed with Shrimp and Leek (3 pieces)
- 白菜肉絲春捲 (3個)** 180
Spring Roll with Shredded Pork and Chinese Cabbage (3 pieces)
-  **蘿蔔絲酥餅 (4粒)** 260
Radish Pastry (4 pieces)
-  **雞汁小籠包 (10粒)** 300
 Steamed Minced Pork and Chicken Broth Dumplings (10 pieces)
-  **蟹粉小籠包 (10粒)** 400
Steamed Minced Pork and Crab Roe Dumplings (10 pieces)


 招牌菜

 素食

 內含辣味食材

 內含豬肉食材 (豬肉產地 台灣)

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

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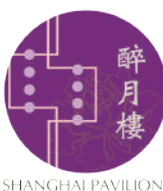
Signature Dish

Vegetarian

Contains Spicy Ingredient

Contains Pork Ingredient (Taiwan Pork)

Contains Allergen Ingredient (ex: Peanuts, Nuts or Buckwheat)



蔬菜豆腐

Vegetable and Bean Curd





例 / Portion

-  樹子炒水蓮 280
Stir-fried White Water Snowflake with Tree Seeds
-  金沙脆豆腐 300
 Deep-fried Bean Curd Topped with Salted Egg Yolk Crumbs
-  櫻花蝦高麗菜 300
Stir-fried Cabbage with Dried Sakura Shrimps
- 季節時蔬 380
Stir-fried Seasonal Vegetables
- 作法三選一：清炒、蒜茸炒、上湯
Cooking method: Stir-fried, Stir-fried with Garlic, Superior Broth
-  蟹膏桃膠燴蘆筍 680
Braised Asparagus with Crab Roe and Peach Gum

素香齋


Vegetarian

位 / Person

-  文思豆腐羹 160
 Braised Bean Curd Soup
-  松子甘露八寶盅 180
 Simmered Pine Nuts Soup with Chestnut, Candied Jujube and Bamboo Shoot

例 / Portion


-  雪菜百頁毛豆子 320
 Salted Vegetables with Bean Curd Sheet and Green Soy Beans
-  鍋巴素什錦 320
 Assorted Vegetables with Rice Crust
-  紅寶上樹 320
 Stir-fried Chinese Mung Bean Noodles with Vegetables and Chili Sauce

 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)

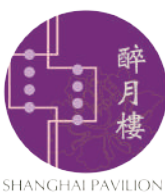
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甜點


Desserts

位 / Person

-  季節水果
Seasonal Sliced Fruits 80
-  楊枝甘露 (蛋奶素)
Chilled Mango Sago Cream Soup with Pomelo 150
-  桂釀雨花石
 Glutinous Rice Ball filled with Crushed Peanut
in Osmanthus Flavored Soup 180
-  蕎麥提拉米蘇
 Buckwheat Tiramisu 290
-  冰糖雪梨燉桃膠
Sweet Peach Gum Soup with Chinese Pear 360

例 / Portion


-  金黃流沙包
 Salted Egg Custard Bun 150
-  棗泥鍋餅
 Deep-fried Chinese Date Paste Pancake 200

 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)

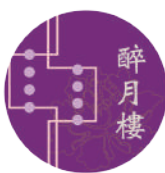
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SHANGHAI PAVILION

果汁

Juice

杯 / Glass

壺 / Pot

柳橙汁

Orange Juice

190

500

西瓜汁

Watermelon Juice

190

500

檸檬汁

Lemon Juice

190

500

冬瓜檸檬

White Gourd with Lemon

500

礦泉水

Mineral Water

瓶 / Bottle

依雲

Evian 750ml

220

法拉蕊

Ferrarelle 750ml

220

軟性飲料

Soft Drink

罐 / Can

可口可樂

Coke

130

無熱量零卡可樂

Coke Zero

130

雪碧

Sprite

130

咖啡

Coffee

杯 / Glass

美式咖啡

Americano

220

拿鐵

Coffee Latte

250

卡布奇諾

Cappuccino

250

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