



主廚精選風味套餐

Chef's Signature Set Menu

(需提早三天前預訂)

(3 Days Advanced Booking is Required)

前菜 Appetizer

淮揚吉祥雅碟

上海燻鮰魚、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

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

筍尖紅燒肉

Braised Black Marbled Pork with Bamboo Shoot

滬江年糕醬爆大明蝦

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

湯品 Soup

松茸雞汁獅子頭

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

蔬食 Vegetable

牛肝菌燉娃娃菜

Braised Baby Cabbage with Porcini Mushroom

甜品 Dessert

南北杏雪蓮子燉燕窩佐寶島鮮果

Bird's Nest Soup with Lotus Seed Served with Seasonal Fruits

每位1,888元 / Per Person

以上價格均為新台幣並需外加一成服務費

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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

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

韭黃銀芽炒鴨絲

Stir-fried Shredded Cherry Duck with Leek and Bean Sprouts

香酥鴨骨架

Deep-fried Shredded Cherry Duck Bone



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
	烏梅西紅柿 Fresh Tomato in Plum Sauce 鹽水蕃茄 · 正合興烏梅	300
	滬式柳葉魚 Braised Capelin	300
	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
	上海燻鮰魚 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)
-  內含易致過敏食材 (如花生、堅果、蕎麥)
-  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
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- Signature Dish
- Vegetarian
- Contains Spicy Ingredient
- Contains Pork Ingredient (Taiwan Pork)
- Contains Allergen Ingredient (ex : Peanuts, Nuts or Buckwheat)




湯品

Soup

位 / Person

 松子甘露八寶盅 (素食) 180
Simmered Pine Nuts Soup with Chestnut, Candied Jujube and Bamboo Shoot



 綠筍蛤蠣燉雞湯 220
Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot
台南鮮筍

 菊花豆腐湯 260
Chicken Soup with Chrysanthemum-shaped Bean Curd

例 / Portion

 府城海鮮羹 580
Fu-chen Seafood Soup

 砂鍋醃篤鮮 980
Bean Curd Sheet Soup with Salted Pork in Clay Pot
自製上海濃湯















 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 Day 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



海鮮精選

Seafood

例 / Portion







-  香酥軟殼蟹
Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing 580
-  桂花炒蟹肉
Stir-fried Crab Meat with Scrambled Egg and Vegetables
Served with Lettuce 580
-  火焰酸湯魚
Flaming Fish Fillet Soup with Preserved Vegetables
主廚自製剁椒醬 680
-  油爆韭黃鱔糊
Wok-fried Taiwanese Eel with Leek 680
-   雪菜花雕虱目魚肚
Milkfish Belly Steamed with Preserved Vegetables and Hua Diao Wine
 台南海水養殖虱目魚肚・台南鮮筍 680
-  X.O 醬油爆龍膽石斑
 Wok-fried Sliced Giant Grouper with X.O Sauce 880
-  全蟹粉絲煲
 Braised Whole Crab with Chinese Mung Bean Noodles 980
-  鳳果海參蹄筋煲
Braised Sea Cucumber with Pork Tendon and
Phoenix's Fruit Eye 980
- 圓籠荷葉蒜蒸蝦 980
Steamed Garlic Prawns in Lotus Leaf
-  滬江年糕醬爆大明蝦 (3隻)
 Stir-fried Homemade Sticky Rice Cake and King Prawns with
Brown Sauce (3 pieces) 1,380
-  蔥油珍露蒸石斑
Steamed Grouper with Scallions 1,480



禽類

Poultry

例 / Portion

-  左宗棠雞 420
Stir-fried Chicken in Sweet and Spicy Sauce
-  堅果宮保雞 420
 Kung Bao Chicken with Nuts
-  蘆筍鮮菇滑雞片 420
Stir-fried Chicken Slices with Mushroom and Asparagus
-  香酥胭脂鴨方 780
 Crispy Duck Pie Served with Steamed Bun
殿堂級胭脂鴨・全國中餐廳唯一使用

豬牛

Pork and Beef

例 / Portion

-  紅椒干絲肉絲 480
Stir-fried Shredded Pork, Bean Curd with Chili Pepper
-  無錫排骨 580
 Wuxi Style Braised Spare Pork Ribs
-  筍尖紅燒肉 680
  Braised Black Marbled Pork with Bamboo Shoot
活菌豬・台南鮮筍
-  彩椒豆豉炒牛肉（牛肉產地 紐西蘭） 680
Stir-fried Beef with Salted Black Beans (NZ Beef)
-   水煮牛肉（牛肉產地 紐西蘭） 880
 Simmered Sliced Beef with Vegetables and Assorted
Mushroom in Spiced Chili Oil (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)



麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes

例 / Portion


韭黃肉絲炒年糕

Stir-fried Homemade Rice Cake with Leek and Shredded Pork

主廚自製年糕


380

上海炒麵

 Shanghai Style Fried Noodles with Shredded Pork, Shrimps and Cabbage

380

醉月招牌炒飯

 Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp

台南後壁芳榮米廠禾家米

380

麻油松阪麵線

 Rice Vermicelli with Ginger, Mushroom and Matsuzaka Pork, in Sesame Oil Flavored Chicken Broth


420

火腿冬菇菜飯

Shanghai Style Semi Wet Fried Rice with Chinese Ham, Mushroom and Vegetables

450

臘腸麻油土雞飯

 Steamed Chicken Glutinous Rice with Sesame Oil Topped with Sausage

680



蔬菜豆腐

Vegetable and Bean Curd




例 / Portion

 金沙脆豆腐	300
 Deep-fried Bean Curd Topped with Salted Egg Yolk Crumbs	
 樹子炒水蓮	300
 Stir-fried White Water Snowflake with Tree Seeds	
 櫻花蝦高麗菜	300
 Stir-fried Cabbage with Dried Sakura Shrimps	
 鍋巴素什錦 (素食)	320
 Assorted Vegetables with Rice Crust	
 雪菜百頁毛豆子 (素食)	320
 Salted Vegetables with Bean Curd Sheet and Green Soy Beans	
 魚香茄子煲	380
 Stir-fried Eggplant with Minced Pork in Sweet and Spicy Sauce	
上湯季節時蔬	380
Stir-fried Seasonal Vegetables with Chicken Broth	

甜點

Desserts

例 / Portion

 季節水果	180
 Seasonal Sliced Fruits	
銀耳蓮子露	180
White Fungus and Lotus Seed Sweet Soup	
 楊枝甘露 (蛋奶素)	180
 Chilled Mango Sago Cream Soup with Pomelo	
椰汁西米露	180
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 NTD 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. Tieguanyin 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 Pu'er 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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精選東方茗茶

Selected Teas

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Select a tea from below for NTD 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.

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果汁

Juice

柳橙汁
Orange Juice

杯 / Glass 壺 / Pot

190 500

西瓜汁
Watermelon Juice

190 500

冬瓜檸檬
White Gourd with Lemon

500

礦泉水

Mineral Water

瓶 / Bottle

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

140

依雲 天然礦泉水
Evian Still 750ml

200

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



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

請適量飲酒
Please be reminded to drink moderately

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香檳與氣泡酒

CHAMPAGNE AND SPARKLING WINE

瓶 / Bottle

Veuve Clicquot Ponsardin Yellow Label Brut

4,200

Domaine Ste Michelle, Brut, USA

1,680

CA' D'GAL, Moscato Asti Spumante DOCG, Italy

1,880

精選私藏葡萄酒

COLLECTION WINES

杯 / Glass 瓶 / Bottle

McManis, Chardonnay, California, USA

280

1,350

Van Volxem, VV Riesling, Mosel, Germany

1,550

Nautilus Estate, Sauvignon Blanc, Marlborough,
New Zealand

2,100

Robert Mondavi Winery, Private Selection, Buttery
Chardonnay, California, USA

2,200

McManis, Cabernet Sauvignon, California, USA

280

1,350

Vina Casablanca, Cefiro Reserva, Carmenere, Chile

300

1,450

Wild Rock, Cupids Arrow, Pinot Noir, Central Otago,
New Zealand

1,500

Domaine Joseph Drouhin, Pinot Noir, Bourgogne, France

2,000

Robert Mondavi Winery, Private Selection, Pinot Noir,
California, USA

2,100

Chateau Calon-Segur, Sanit-Estephe de Calon-Segur,
France

2,400

Ruffino, Riserva Ducale, Chianti Classico DOCG, Italy

2,500

如需更多酒單資訊,請洽服務人員

For our complete wine list, Please contact our service staff

請適量飲酒

Please be reminded to drink moderately

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