

上海醉月樓主廚 賴忠舜

Jhung-Shan Lai, Shanghai Pavilion Chef

餐廚生涯三十餘年的賴忠舜主廚，加入台北遠東香格里拉已逾二十個年頭，對於廚藝管理以及食材控管皆相當熟捻。「一道有質感的料理，源自廚師的溫度。」是賴主廚時刻銘記在心的座右銘。賴主廚將持續為饕客們獻上各式炊金饌玉的極致滬杭滋味。

Chef Lai has over 30 years of culinary experience and has worked in Shangri-La Taipei for more than 20 years. He is an expert in managing his culinary team and food quality control. "A high-quality dish is sourced from a warm chef" is Chef Lai's philosophy. Chef Lai will continuously present a unique and unforgettable Shanghainese taste in Shanghai Pavilion.



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火焰八寶葫蘆鴨
Deep-fried baby duck
鴨の五目食材詰め

升級您的饗宴，以下餐點提供桌邊服務

Prepared Table Side For Your Added Enjoyment : テーブルサイド調理

- **油爆韭黃胡椒鱈**
Sautéed fresh Taiwan yellow eel with leeks
田ウナギとニラの炒め物 720
- **滬江焦香菜飯**
Steamed rice with Chinese ham, mushrooms and vegetables
金華ハム、しいたけ、野菜入り炊き込みごはん 980
- **火山石鍋巴蝦**
Braised shrimp and crispy rice with tomato sauce
エビと中華おこげのトマトソース煮 1,280
- **波士頓活龍蝦湯泡飯**
Live Boston lobster rice soup
シーフード入りスープかけごはん 2,280
- **木桶豆花**
Tofu pudding with peanuts and red beans in sweet ginger syrup
木桶入り豆腐プリン / ピーナッツ、あずき、スイートジンジャーシロップ 560

● 上海廳所使用的豆製品為非基因改造品 All soy products are not genetically modified
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● 堅果類 Contains nuts

● 內含辣味食材 Contains spicy ingredient

● 醉月樓精選推薦 Signature dish

● 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
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主廚推薦菜餚

Chef's Signature Dishes

シェフおすすめメニュー







-   火焰八寶葫蘆鴨 (需提前預訂)
Deep-fried baby duck
鴨的五目食材詰め (事前予約要) 2,580
-  滬江年糕醬爆蟹
Braised Changhua mud crab with soy bean sauce and rice cake
上海風カニと中華餅の醤油煮 1,680
-   花雕蝦汁蒸膏蟹
Steamed Changhua mud crab with Hua Tiao wine
カニの花雕酒蒸し 1,580
-    福香千層肉
Braised sliced pork with preserved vegetables
豚肉と塩漬け野菜の煮物 880
-  乾燒大明蝦
Braised king prawns in chili sauce
エビのチリソース炒め 1,580
-  南乳脆銀翼
Deep-fried chicken wing with soy sauce
手羽揚げの発酵豆腐風味 580

當季賞新味

New Season, New Taste

季節の新メニュー

- 龍鬚魚絲
Sautéed shredded fish with leeks
魚の身の細切りとリーキの炒め物 1,280

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紅蟳蒸米糕
Steamed glutinous rice with mud crab
台灣風おこわ / 蒸しガニ添え

精選寶島美饌


Taiwanese Signature Dishes


台灣特選メニュー

 	五味鮮九孔 Fresh baby abalone in spicy sauce トコブシ / 辛口ソース	720
	安平鮮蝦捲 Deep-fried "An Ping" shrimp roll 安平風エビの湯葉巻き揚げ	480
  	塔香三杯雞 Braised chicken with basil leaves 鶏肉の煮物 / バジル風味	580
 	紅蟳蒸米糕 Steamed glutinous rice with mud crab 台灣風おこわ / 蒸しガニ添え	1,680
	古早味紅糟肉 Deep-fried marinated sliced pork 豚肉のスライス揚げ / 紅麴風味	580
  	塔香三杯鮮鮑魚 Braised fresh abalone with basil leaves アワビの煮物 / バジル風味	1,180
	樹子蒸波士頓活龍蝦 Steamed live Boston lobster in cummingcordia sauce 蒸しロブスター / 破布子入り	2,080
	栗子燒元菜 (須提前預訂) Braised soft-shelled turtle with chestnuts (advanced reservation is required) スッポンと栗の煮物 (前日までの要予約)	1,480

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成都香辣鮑魚
Wok-fried abalone with chili sauce
成都風アワビの唐辛子炒め




四川美食

Sichuan Specialties


四川料理特選


-    **水煮滑牛肉 (美國)**
Blanched U.S. beef fillet in chili oil
牛肉の湯がき / 辛口風味 (テーブルサイド調理) (U S ビーフ使用) 1,280
-    **麻婆嫩豆腐**
Braised "Mapo" tofu with Sichuan pepper spicy sauce
マーボー豆腐 480
-   **酸菜海斑魚片**
Fish fillet with preserved vegetables
魚の切り身と酸菜的煮物 (テーブルサイド調理) 2,080
-   **重慶辣子雞**
Chongqing stir-fried chicken with dried chili and Sichuan pepper
慶風鶏肉の唐辛子炒め 520
-   **成都香辣鮑魚**
Wok-fried abalone with chili sauce
成都風アワビの唐辛子炒め 1,180
-   **霹靂嬌蛙**
Deep-fried frog legs
カエルの唐辛子炒め 980
-   **宮保蟹肉松花蛋**
Deep-fried crab meat with preserved egg
カニと塩漬けたまごの炒め物 880

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開胃首碟


Appetizers


オードブル

-   **苔條核桃**
Walnut with seaweed
クルミ / のり風味 180
-  **冰糖烤芥菜**
Braised mustard greens
カラシナの冰糖煮 180
-   **雪菜燒豆板**
Salty vegetables with broad beans
雪菜の豆板醬煮 180
-   **蜜味烤麩**
Deep fried dough cooked with mushrooms and honey soy sauce
中華麩 (ふ) の甘煮 180
-    **辣炒干絲**
Sautéed dried beancurd
干し豆腐の唐辛子炒め 180
-  **蒜香拌雲耳**
Black jelly mushrooms marinated with garlic
黒キクラゲのガーリック和え 180
-   **翡翠羽衣**
Sliced mini cucumbers marinated with sesame oil
キュウリのごま油和え 180
-    **乾扁四季豆**
Fried green beans with chili sauce
揚げインゲンの唐辛子炒め 180

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酸薑皮蛋
Preserved egg with ginger
ピータン/ショウガ付き




開胃首碟


Appetizers


オードブル

  洋花蘿蔔	Preserved turnips カブの漬物	220
 梅汁西紅柿	Marinated tomatoes with plum sauce トマトのプラムソース漬け	180
 五香燻魚	Smoked Mandarin fish 魚の燻製	280
冰糖苦瓜	Braised bitter gourd 苦瓜の冰糖糖煮	180
花雕醉毛豆莢	Bean with Hua Tiao wine 枝豆の花雕酒漬け	220
酸薑皮蛋	Preserved egg with ginger ピータン／ショウガ付き	280

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黒松露涼拌鮮腐竹
Marinated beancurd skin with black truffle
湯葉の和え物／黒トリュフ風味

前菜

Cold Selections


前菜

-  **鎮江水晶肉**
Shanghai style jellied pork
上海風豚肉のゼリー詰め 420
- 花雕醉香雞**
Drunken chicken with Hua Tiao wine
鶏肉の花雕酒漬け 520
-  **杭州素鵝**
Crispy beancurd skin filled with mushrooms
杭州風キノコの燻製湯葉巻き 460
-  **油爆活蝦**
Stir-fried shrimp with sweet tomato sauce
エビのトマトソース炒め 680
- 杭州醬鴨**
Deep-fried duck with soy sauce in Hangzhou style
杭州風鴨の揚げ物 / 醤油風味 520
- 蔥烤鯽魚**
Fried carp fish with scallion sauce
フナの甘露煮 / ネギ添え 380
- 涼拌椒麻雞**
Stir-fried chicken with spicy oil
鶏肉の辛口和え 520
- 西芹蜆頭**
Crispy jellyfish with celery
クラゲとセロリの和え物 480
- 黑松露涼拌鮮腐竹**
Marinated beancurd skin with black truffle
湯葉の和え物 / 黒トリュフ風味 380

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紅燒鮑魚烏參
Braised sea cucumber with abalone
アワビとナマコの煮物



燕窩、鮑魚、海參

Bird's Nest, Abalone, Sea Cucumber


燕の巢、アワビ、ナマコ料理


-    **紅燒鮑魚烏參**
Braised sea cucumber with abalone
アワビとナマコの煮物 2,480
-   **蝦籽蔥燒大烏參**
Braised sea cucumber with scallions and shrimp roe
ナマコ、エビの卵、ネギの煮物 1,980
-   **蟹粉魚肚**
Braised fish maw with crabmeat
魚の浮袋とカニみその煮物 2,480
-   **滬江極品八寶盅** (每位 per person)
Double-boiled fish maw, scallops, abalone, chicken and pork tendons お一人様
上海風五目スープ (魚の浮袋、ホタテ、アワビ、鶏肉、豚スジ入り) 1,480
-   **蟹粉燴燕窩** (每位 per person)
Braised bird's nest soup with crab meat お一人様
カニ、カニみそ入り燕の巢のスープ 1,480
-   **南瓜竹筴燴花膠燕窩** (每位 per person)
Braised bird's nest pumpkin soup with fish maw and bamboo fungus お一人様
キノガサダケ、魚の浮袋、燕の巢のスープ / カボチャ風味 1,480
-   **花菇鮑魚燒刺參** (每位 per person)
Braised sea cucumber and abalone with mushrooms in soy sauce お一人様
ナマコとアワビの醤油煮 1,480
-   **虎掌燒刺參** (每位 per person)
Braised sea cucumber with pork tendon お一人様
ナマコと豚スジ肉のオイスターソース煮 1,280

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酥炸生蠔
Deep-fried oysters with pepper
中華風カキフライ




蝦蟹精選

Shellfish


エビ&カニ料理

蒜蓉蒸波士頓活龍蝦 (一隻, 約 450 公克) Steamed live Boston lobster in minced garlic sauce (one lobster, 450g) ロブスターのガーリック蒸し (一尾約 450 グラム)	2,080
清炒鮮蝦仁 Sautéed Taiwan blue shrimp with scallions エビとタマネギの炒め物	880
龍井河蝦仁 Stir-fried fresh water shrimp with Long-Jing tea leaves 川エビの炒め物 / 龍井茶風味	1,280
花雕蒸紅蟳 Steamed Changhua mud crab with Hai Tiao wine カニの花雕酒蒸し	1,680
 上海香辣蟹 Sautéed crab with chili sauce カニの唐辛子炒め	1,680
紅蟳粉絲煲 Sautéed Changhua mud crab with vermicelli in clay pot カニと春雨の土鍋煮	1,680
XO醬炒鮮干貝 Sautéed fresh scallops with X.O. chili sauce 貝柱のXOソース炒め	980
塔香三杯焗生蠔 Braised oysters with basil leaves カキの煮物 / バジル風味	1,280
酥炸生蠔 Deep-fried oysters with pepper 中華風カキフライ	1,280
鮑魚牛肚菌菇燒雞 Braised abalone with chicken and mushroom アワビ、ポルチーニ、鶏肉の煮物	1,880

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松鼠桂花黃魚

Deep-fried yellow fish in sweet and sour sauce


揚げ黄魚の甘酢風味




鮮魚精選

Fish


魚料理

- 芙蓉黃魚片**
Sautéed yellow fish with egg white
黃魚の切り身と卵白の炒め物 1,280
-  **蒜子豆腐燒黃魚**
Braised yellow fish with beancurd and garlic gravy
黃魚と豆腐のガーリック蒸し 1,280
- 紅燒嫩下巴 (4個)**
Braised Mandarin fish head in soy sauce
魚の頭の醤油煮 (4個) 1,080
- 松鼠桂花黃魚**
Deep-fried yellow fish in sweet and sour sauce
揚げ黄魚の甘酢風味 1,280
-  **家鄉蟲草蒸馬頭魚**
Fillet of Ma Tau fish with garlic and beancurd
アマダイと豆腐のガーリック蒸し 1,480
- 蒜子豆腐燒馬頭魚**
Braised Mandarin fish with beancurd and garlic gravy
アマダイと豆腐の煮物 / ガーリック風味 1,480
- 乾煎馬頭魚**
Pan-fried Ma Tau fish
焼きアマダイ 1,480
- 酥炸小鯧魚 (3隻)**
Deep-fried pomfret with pepper
マナガツオの素揚げ (3尾) 1,280

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蔥 燒 無 錫 排 骨
Braised pork ribs with green onion
ポークリブの煮物 / ネギ入り





豬肉、牛肉

Pork, Beef

豚肉 & 牛肉料理


-     **東坡方肉佐雙拼菜飯荷葉夾**
Steamed pork with Chinese wine and steamed rice, steamed bread
トンポーロー（豚肉の角煮）／野菜入り蒸しご飯、蒸しパン付き 520
-    **墨魚紅燒肉**
Braised pork belly with squid in black soy sauce
イカと豚肉の醤油煮 680
-    **蔥燒無錫排骨**
Braised pork ribs with green onion
ポークリブの煮物／ネギ入り 880
-     **蜜汁火腿**
Steamed Chinese ham in Black Bear Honey, served with Chinese buns
金華ハムのサンドイッチ／蜂蜜&モクセイ風味 780
-   **養魚百結燒排骨**
Braised pork ribs and salted fish
骨付き豚肉と塩漬け魚の煮物 980
-     **紅燒獅子頭**
Braised pork meatballs with seasonal vegetables
肉団子と野菜の醤油煮 880
-    **南乳排骨**
Braised pork with fermented beancurd
ポークリブの発酵豆腐煮 880

 蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」
Prepared with "Black Bear Honey" produced by Shangri-La Taipei's Bee Hives

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秋葵牛仔粒
Braised oxtail with Black Bear Honey
牛肉とオクラの炒め物





豬肉、牛肉

Pork, Beef

豚肉 & 牛肉料理


-  **日本 A4 和牛柳炒干絲** (產地: 鹿兒島縣)
Sautéed A4 Japanese Wagyu beef with dried beancurd skin
牛肉と干し豆腐の炒め物 1,680
-  **醬煎豬板筋**
Steamed pork with salty vegetables
豚肉と塩漬け野菜の辛口炒め 880
- 清蒸美國牛肉**
Steamed US beef with soy sauce
牛肉の醤油蒸し 1,380
- 秋葵美國牛仔粒**
Braised US oxtail with Black Bear Honey
牛肉とオクラの炒め物 1,280
-   **八寶辣醬窩窩頭**
Stir-fried shrimp, pork, green beans, dried beancurd with deep-fried buns
トウモロコシまんじゅう (エビ、豚肉、豆、干し豆腐の炒め物添え) 880
-  **草頭圈子**
Braised pork intestine with soy sauce
豚ホルモンの醤油煮 880
- 白玉台灣牛臉肉**
Braised Taiwan beef cheek with turnip
牛頬肉と大根の煮物 980

 蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」
Prepared with "Black Bear Honey" produced by Shangri-La Taipei's Bee Hives

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 內含辣味食材 Contains spicy ingredient

 醉月樓精選推薦 Signature dish

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絲瓜雞絲佐瑤柱酥

Sautéed loofah with dried scallops and shredded chicken

へチマと鶏肉の炒め物／ホタテ風味




禽肉

Poultry


雞肉、鴨肉、ガチョウ料理

-   **豌豆炒雞絲**
Sautéed shredded free-range chicken with snow peas
鶏肉とエンドウ豆の炒め物 1,080
-   **宮保雞球**
Deep-fried free-range chicken in chili
鶏肉の辛口揚げ 580
-   **砂鍋油豆腐雞細粉**
Free-range chicken and fried beancurd served in clay pot
鶏肉、豆腐、春雨の土鍋煮 680
-   **松露芙蓉嫩雞片**
Sliced free-range chicken with mushrooms and egg white
鶏肉、マッシュルーム、卵白の炒め物 / トリュフ風味 680
-    **鹹菜毛豆炒肉絲**
Sautéed sliced pork with beans and salty vegetables
豚肉、枝豆、塩漬野菜の炒め物 480
-   **石鍋香芋燒雞**
Braised free-range chicken with Tachia taro in clay pot
鶏肉とタロイモの土鍋煮 780
-   **絲瓜雞絲佐瑤柱酥**
Sautéed loofah with dried scallops and shredded chicken
へチマと鶏肉の炒め物 / ホタテ風味 880

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砂鍋醃篤鮮

Beancurd skin soup with salted pork in clay pot
湯葉と塩漬け豚肉のスープ



湯品 Soups スープ

- 🌿 清燉美國牛肉湯
Double-boiled U.S. beef soup
牛肉のスープ（美國產牛使用）

(每位 per person)
お一人様
380
- 🍖 火腿扁尖津白燉雞湯
Double-boiled chicken soup with ham and bamboo shoots
ハム、タケノコ入り鶏肉のスープ


(每位 per person)
お一人様
380
- 🌿 🍗 雞汁竹筍湯
Bamboo fungus in clear chicken soup
キノガサダケ入りチキンスープ

(每位 per person)
お一人様
320
- 🍖 兩斤一湯
Double-boiled beancurd skin soup
豚肉の湯葉包みと麵筋のスープ


(每位 per person)
お一人様
320


湯品 Soups スープ

-    **砂鍋獅子頭**
Braised pork meatballs in clay pot
肉団子のスープ 960
-    **砂鍋醃篤鮮**
Beancurd skin soup with salted pork in clay pot
湯葉と塩漬け豚肉のスープ 980
-   **魚湯蘿蔔絲蛤蜊**
Fresh clams and fish soup with shredded turnips
フナ、大根、ハマグリのスープ 780
-  **羊肚菌燉獅子頭** (每位 per person)
Double-boiled pork meat with mushrooms お一人様
肉団子とアミガサダケのスープ 420
-   **清燉土雞湯** (每位 per person)
Double-boiled free-range chicken soup お一人様
地鶏のスープ 380
-    **火腿扁尖津白燉雞湯** (每位 per person)
Double-boiled chicken soup with ham and bamboo shoots お一人様
ハム、タケノコ入り鶏肉のスープ 380
-  **茶樹菇燉雞湯**
Double-boiled free-range chicken soup
ヤナギマツタケ入り鶏肉のスープ 380

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金銀蛋鴻喜菇
Sautéed with salted egg yolk mushrooms
しめじと塩漬けたまごの炒め物




蔬菜、豆腐

Vegetables


野菜 & 豆腐料理


-  **牛肚菌炒豆苗**
Stir-fried bean sprouts with porcini mushrooms
アミガサダケとエンドウ豆の苗の炒め物 680
-   **雪菜百頁毛豆子**
Salted vegetables with beancurd skin and fresh soy beans
雪菜、湯葉、枝豆のスープ煮 480
-    **爛糊肉絲白菜**
Braised Chinese cabbage with ham
白菜と豚肉の煮物 420
-   **絲瓜老燒蛋**
Stir-fried loofah with fried eggs
へちまとたまごの煮物 480
-  **魚香茄子**
Sautéed eggplant with pork meat
ナスと豚ひき肉の辛口煮込み 480
- 蟹粉豆腐**
Braised beancurd with crab roe
カニみそと豆腐の煮物 880
- 香辣醬炒白花椰**
Stir-fried broccoli in shrimp paste
カリフラワーのエビソース炒め 460
- 菌菇老豆腐**
Braised beancurd skin with mushrooms
キノコと高野豆腐の煮物 580
- 金銀蛋鴻喜菇**
Sautéed with salted egg yolk mushrooms
しめじと塩漬けたまごの炒め物 480

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碧綠素黃雀

Vegetarian beancurd roll with seasonal vegetables

干し豆腐と野菜の湯葉巻き醤油煮



素香齋

Vegetarian Selections

ベジタリアン用料理

■ 🌱 🥜	雪菜百頁 Salted vegetables with beancurd skin 雪菜と押し豆腐の煮物	360
🌱 🥜	子薑炒木耳 Sautéed shredded ginger with jelly mushrooms キクラゲのショウガ炒め	280
■ 🌱 🥜	碧綠素黃雀 Vegetarian beancurd roll with seasonal vegetables 干し豆腐と野菜の湯葉巻き醤油煮	460
🥜	鍋巴素什錦 Assorted vegetables with crispy rice 中華風おこげ / ベジタブルソース	460
■ 🥜	金果鮮菇炒蘆筍 Sautéed asparagus with mushrooms and ginkgo nuts アスパラガス、マッシュルーム、ギンナンの炒め物	680
🥜	金湯蟲草繪津白 Braised pumpkin with black soy beans 白菜のカボチャソース煮	420
🌱 🥜	羅漢什錦蔬 Sautéed assorted vegetables 野菜の炒め物	460
🥜	豆酥香豆腐 Braised beancurd with fried crispy soy beans 豆腐の煮物 / 豆の粉かけ	360
🌱 🥜	西芹金果百合炒松子 Sautéed lily with ginkgo nuts, celery and pine nuts ギンナン、ユリ根、松の実の炒め物	480

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上海生煎包 (三顆)
Pork and cabbage steamed buns (3 pieces)
上海風肉まん焼き (3個)

麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes


麵、ごはん、中華餅


  	雞汁小籠包 (三顆) Steamed pork dumplings (3 pieces) 小籠包 (3 個)	180
 	蟹粉小籠包 (三顆) Steamed pork and crab roe dumplings (3 pieces) カニみそ入り小籠包 (3 個)	280
  	松露小籠包 (八顆) Steamed truffle pork dumplings (8 pieces) イカスミ生地を使った小籠包 (8 個)	560
 	絲瓜蝦仁小籠包 Steamed loofah with shrimp dumpling へチマ、エビ入り小籠包	280
 	上海生煎包 (三顆) Steamed buns with pork meat (3 pieces) 上海風肉まん焼き (3 個)	260
 	蔥油餅 Fried spring onion pancake 中華風ネギ餅	180
  	脆皮蘿蔔酥餅 (三顆) Baked shredded turnip puffs (3 pieces) 細切り大根入り中華餅 (3 個)	180
 	嫩雞煨麵 Stewed noodles with shredded chicken 鶏肉入り煮込み麵	380
	野菌蛋黃肉包 (三顆) Steamed buns with pork meat and egg (3 pieces) 上海風キノコと卵黄入り肉まん (3 個)	380
 	海鮮湯煨麵 Stewed noodles with seafood soup シーフード入り煮込み麵	480
 	醉月雪菜黃魚麵 Boiled fish soup with noodles 黄魚、雪菜入りタン麵	480

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蟹粉鮮蝦松花煎餃
Pan-fried dumplings with shrimp
カニみそ、豚肉入り焼きギョーザ

麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes


麵、ごはん、中華餅

  	雪菜肉絲炒年糕 Stir-fried rice cake with pork and preserved vegetables 雪菜、豚肉、中華餅の炒め物	360
 	上海炒麵 Fried Shanghai noodles with shredded pork and cabbage 上海風焼きそば	280
 	蝦仁蔥花蛋炒飯 Fried rice with shrimp and egg エビ、ネギ、たまご入りチャーハン	(每位 per person) お一人様 380
  	醉月醬油炒飯 Shanghai Pavilion fried rice 特製醬油風味のチャーハン	420
 	上海特色粢飯條 Pan-fried sticky rice with ham ハム入り上海風おにぎり	320
	牛肉捲大餅 Pan-fried beef roll 中華餅の牛肉巻き	380
	清江瓊月素蒸餃 Steamed vegetable dumplings チンゲンサイ入り蒸しギョーザ	280
	野菌煎餃 (六顆) Pan-fried dumplings (6 pieces) きのこ、豚肉入り焼きギョーザ (6個)	420
	蟹粉鮮蝦松花煎餃 Pan-fried dumplings with shrimp カニみそ、豚肉入り焼きギョーザ	680
	白米飯 Steamed rice ごはん	50

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黑熊蜂蜜心太軟


Black Bear Honey glazed red dates with rice cake


赤ナツメ餅詰めの蒸し点心 / 蜂蜜風味



甜點 Desserts デザート


	椰汁燉燕窩 Double-boiled bird's nest with coconut milk 燕の巢入りココナッツミルク	(每位 per person) お一人様 1,480
	 木桶豆花 (桌邊服務) Tofu pudding with peanuts and red beans in sweet ginger syrup 木桶入り豆腐プリン / ピーナッツ、あずき、スイートジンジャーシロップ (テーブルサイド調理)	560
	豆沙窩餅 Sweet red bean paste pancake 中華風パンケーキ / あずき風味	280
	棗泥窩餅 Sweet date paste pancake 中華風ナツメあん入り薄餅	380
	 黑熊蜂蜜心太軟 Black Bear Honey glazed red dates with rice cake 赤ナツメ餅詰めの蒸し点心 / 蜂蜜風味	220
	蜜汁蓮子糯米藕 Sugar glazed lotus roots with osmanthus もち米詰めレンコンの砂糖煮 / モクセイ風味	280


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上海 綠豆糕
Green bean cake
上海風綠豆のケーキ





甜點 Desserts デザート


- 杏仁豆腐
Sweet almond flavored tofu
杏仁豆腐 160
- 酒釀芝麻湯糰
Traditional black sesame dumpling soup
ごま白玉入り酒糟スープ 160
- 小壽桃 (一顆)
Steamed birthday bun (1 piece)
桃まんじゅう (1個) 60
- 上海綠豆糕 (三顆)
Green bean cake (3 pieces)
上海風綠豆のケーキ (3個) 180
- 抹茶雙色雪花糕
Steamed cake
抹茶&ミルク風味のココナッツケーキ 180

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精選東方茗茶

Selected Teas

享用以下精緻茗茶佐餐，每人 90 元
Select a tea from below for NT\$ 90 per person

東方美人 Oriental Beauty 南投 Nantou, Taiwan

因其茶芽白毫顯著，又名為白毫烏龍茶。茶葉白毫肥大，葉身呈白、綠、黃、紅、褐五色相間，五彩炫麗，綻開濃濃的果香與氤氳蜜香。一百多年前曾讓英國女皇大感驚艷，稱之為東方美人。

This tea offers an array of colors in its tea leaves that is beautifully mixed: white, green, yellow, red and brown. 100 years ago, the English Queen liked this particular tea and gave it its current name. The overall taste of this tea is fruity with a slight honey flavor.

龍井 Lungehing 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，在清明前後的採收的品質最佳。

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.

茉莉香片 Jasmine Tea 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.

決明子 Je-min-tze Tea 南投 Nantou, Taiwan

在豆科的夷花中，有大約紅豆一半大小的種子，炒過成茶來飲用就是決明子茶。

This unique tea comes from a type of beans that is half the size of a red bean. The beans are stir-fried before hot water is poured in to give it its full aroma.

普洱茶 Puer Tea 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，雖有一股霉味但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.

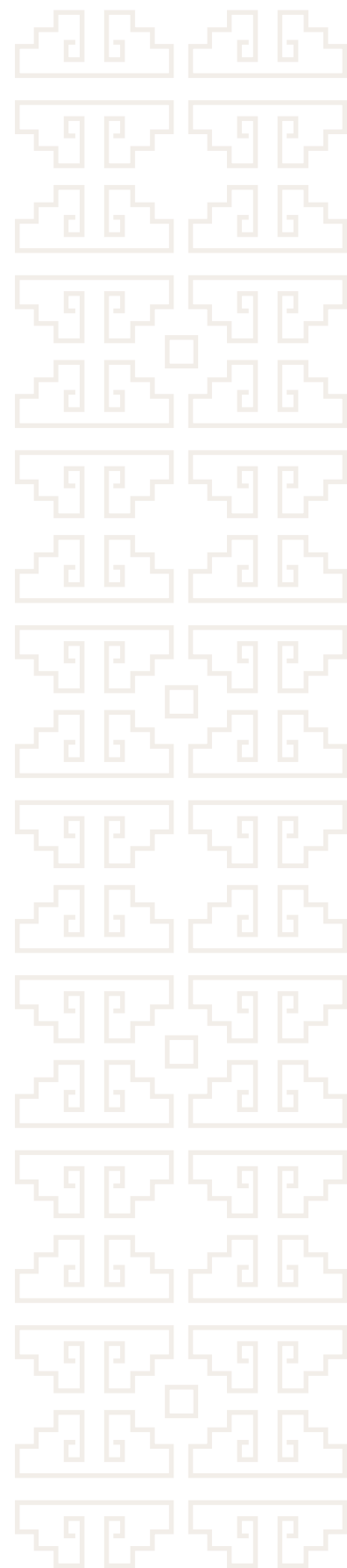
鐵觀音 Tiehkuan-yin 木柵 Muzai, Taiwan

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，艷亮均勻，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 mouth.

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精選東方茗茶

Selected Teas

享用以下精緻茗茶佐餐，每人 90 元
Select a tea from below for NT\$ 90 per person

薄荷葉 Mint Tea 南投 Nantou, Taiwan

充滿透明感的芳香藥草，以清爽甘味為特色，口感在清涼中還帶有一股圓潤的甘甜與柔和的香味，和其他芳香藥草或牛奶也很搭配。

Made from a combination of mint leaves and herbs, this tea is fresh and minty with a light sweet taste. Its taste can also be altered to your own preference by adding milk or other herbs.

凍頂烏龍茶 Oolong Tea 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，搭配台灣獨家的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工培火的韻味與香氣，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.

菊花茶 Chrysanthemum Tea 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.

碧螺春 Bi-luo-chun 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.

綠茶 Green Tea 南投 Nantou, Taiwan

綠茶的特徵為在製造之前沒有經過發酵，已採收的狀態直接加熱，不經過發酵的程序，所以綠茶會有淡淡的稻草味，極品的綠茶則帶有高雅清爽的綠豆香。

Green tea is one of the most traditional teas. The leaves do not go through any fermentation process which prevents the original flavor to be lost.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NT dollars and subject to a 10% service charge