

## 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.



若無特別註明，本菜單所使用之豬肉產地皆為台灣

Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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



### 滬江焦香菜飯

Steamed rice with Chinese ham, mushrooms and vegetables

金華火腿、しいたけ、野菜入り炊き込みごはん

880 440

### 火山石鍋巴三鮮

Braised seafood and crispy rice with tomato sauce

シーフード三種トマトソース煮とおこげ

1,380 690


### 木桶豆花


 Tofu pudding with peanuts and red beans


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


560 280

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

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

 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

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 NT dollars and subject to 10% service charge.

# 主廚推薦菜餚

## Chef's Signature Dishes

### シェフおすすめメニュー








<p>  <b>火焰八寶葫蘆鴨</b> (需提前三天預訂)</p> <p>Deep-fried baby duck (3 days advanced order is required)</p> <p>鴨の五目食材詰め (事前予約要)</p>	<p>2,580</p> <p>1,290</p>
<p>  <b>滬江年糕醬爆蟹</b></p> <p>Braised Changhua mud crab with soy bean sauce and rice cake</p> <p>上海風カニと中華餅の醤油煮</p>	<p>1,780</p> <p>890</p>
<p> <b>花雕蝦汁蒸膏蟹</b></p> <p>Steamed Changhua mud crab with Hua Tiao wine</p> <p>カニの花雕酒蒸し</p>	<p>1,780</p> <p>890</p>
<p>  <b>福香千層肉</b></p> <p>Braised sliced pork with preserved vegetables</p> <p>豚肉と塩漬け野菜の煮物</p>	<p>980</p> <p>490</p>
<p><b>茄汁大明蝦</b></p> <p>Braised king prawns in tomato sauce</p> <p>エビのトマトソース煮</p>	<p>1,580</p> <p>790</p>
<p> <b>南乳脆銀翼</b></p> <p>Deep-fried chicken wing with soy sauce</p> <p>手羽揚げの発酵豆腐風味</p>	<p>680</p> <p>340</p>

# 當季賞新味

## New Season, New Taste

### 季節の新メニュー

<p><b>龍鬚黃魚球</b></p> <p>Sautéed shredded fish with leeks</p> <p>魚の身の細切りとリーキの炒め物</p>	<p>1,380</p> <p>690</p>
--	-------------------------

-  上海廳所使用的豆製品為非基因改造品 All soy products are not genetically modified
-  若無特別註明, 本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork
-  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  
Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.
-  香格里拉會點數兌換 Shangri-La Circle Points Redemption  
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 10% service charge.










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

 	<b>五味鮮九孔</b> Fresh baby abalone in spicy sauce トコブシ / 辛口ソース	820	410	
	<b>安平鮮蝦捲</b> Deep-fried "An Ping" shrimp roll 安平風エビの湯葉巻き揚げ	520	260	
 	<b>塔香三杯雞</b> Braised chicken with basil leaves 鶏肉の煮物 / バジル風味	620	310	
 	<b>紅蟳蒸米糕</b> Steamed glutinous rice with mud crab 台灣風おこわ / 蒸しガニ添え	1,680	840	
	<b>紅糟肉松坂肉</b> Deep-fried marinated sliced pork 豚肉のスライス揚げ / 紅麴風味	580	290	
 	<b>塔香三杯鮮鮑魚</b> Braised fresh abalone with basil leaves アワビの煮物 / バジル風味	1,280	640	
	<b>樹子蒸波士頓活龍蝦</b> Steamed live Boston lobster in cummingcordia sauce 蒸しロブスター / 破布子入り	2,380	1,190	
	<b>霸王別姬</b> (須提前三天預訂) Braised soft-shelled turtle with chestnuts (3 days advanced order is required) スッポンと栗の煮物 (前日までの要予約)	1,380	690	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.




魚香肉絲佐口袋餅  
Shredded pork stuffed in baked pastry  
豚肉、キクラゲの炒め物 / 中華パンつき




# 四川美食


## Sichuan Specialties


### 四川料理特選

  	<b>水煮滑牛肉 (美國)</b> Blanched U.S. beef fillet in chili oil 牛肉の湯がき / 辛口風味 (テーブルサイト調理) (U S ビーフ使用)	
  	<b>麻婆嫩豆腐</b> Braised "Mapo" tofu with Sichuan pepper spicy sauce マーボー豆腐	
 	<b>重慶辣子雞</b> Chongqing stir-fried chicken with dried chili and Sichuan pepper 慶風鶏肉の唐辛子炒め	
 	<b>成都香辣鮑魚</b> Wok-fried abalone with chili sauce 成都風アワビの唐辛子炒め	
 	<b>霹靂嬌蛙</b> Deep-fried frog legs カエルの唐辛子炒め	
 	<b>宮保蟹肉松花蛋</b> Deep-fried crab meat with preserved egg カニと塩漬けたまごの炒め物	
   	<b>魚香肉絲佐口袋餅</b> Shredded pork stuffed in baked pastry 豚肉、キクラゲの炒め物 / 中華パンつき	

 若無特別註明, 本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.









# 開胃首碟


## Appetizers


### オードブル

 	<b>苔條腰果</b> Cashew with seaweed カシューナッツ & 海藻	220	110	
	<b>冰糖烤芥菜</b> Braised mustard greens カラシナの冰糖煮	220	110	
 	<b>雪菜燒豆板</b> Salty vegetables with broad beans 雪菜の豆板醬煮	220	110	
	<b>蜜味烤麩</b> Deep fried dough cooked with mushrooms and honey soy sauce 中華麩 (ふ) の甘煮	220	110	
  	<b>辣炒干絲</b> Sautéed dried beancurd 干し豆腐の唐辛子炒め	220	110	
	<b>蒜香拌雲耳</b> Black jelly mushrooms marinated with garlic 黒キクラゲのガーリック和え	220	110	
	<b>翡翠羽衣</b> Sliced mini cucumbers marinated with sesame oil キュウリのごま油和え	220	110	
  	<b>乾扁四季豆</b> Fried green beans with chili sauce 揚げインゲンの唐辛子炒め	220	110	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

剝椒皮蛋花  
Preserved egg with ginger  
ピータン / 青唐辛子、ショウガ添え






# 開胃首碟


## Appetizers


### オードブル

  洋花蘿蔔	Preserved turnips カブの漬物			
		280	140	
  梅汁西紅柿	Marinated tomatoes with plum sauce トマトのプラムソース漬け			
		220	110	
 五香燻魚	Smoked Mandarin fish 魚の燻製			
		320	160	
	冰糖苦瓜			
	Braised bitter gourd 苦瓜の冰糖煮			
		220	110	
  老醋花生仁	Peanut with vinegar 揚げピーナッツの酢和え			
		220	110	
 剝椒皮蛋花	Preserved egg with ginger ピータン / 青唐辛子、ショウガ添え			
		280	140	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

香酥胭脂鴨  
Crispy duck in crispy beancurd skin  
鴨肉のフライ




# 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	480	240	
花雕醉香雞	Drunken chicken with Hua Tiao wine 鶏肉の花雕酒漬け	580	290	
 杭州素鵝	Crispy beancurd skin filled with mushrooms 杭州風キノコの燻製湯葉巻き	480	240	
 油爆活蝦	Stir-fried shrimp with sweet tomato sauce エビのトマトソース炒め	780	390	
鹹香雙味三黃雞	Steamed chicken with spicy and pepper sauce 蒸し鶏、スパイシーソースとペッパーソース	580	290	
蔥烤鯽魚	Fried carp fish with scallion sauce フナの甘露煮 / ネギ添え	420	210	
西芹蜇頭	Crispy jellyfish head with celery クラゲとセロリの和え物	480	240	
涼拌煙燻豆包絲	Stir-fried smoked beancurd skin 白菜の和え物	380	190	
 香酥胭脂鴨	Crispy duck in crispy beancurd skin 鴨肉のフライ	980	490	
 百香蓮藕花	Sliced lotus marinated with passion fruit sauce レンコンのマリネ / パッションフルーツ風味	380	190	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork


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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.






















鮑魚鮮汁焼豆腐  
Braised abalone with tofu  
アワビと豆腐のオイスターソース煮

# 燕窩、鮑魚、海參


Bird's Nest, Abalone, Sea Cucumber


燕の巢、アワビ、ナマコ料理

  	<b>紅燒鮑魚烏參</b> Braised sea cucumber with abalone アワビとナマコの煮物			
 	<b>蝦籽蔥燒大烏參</b> Braised sea cucumber with scallions and shrimp roe ナマコ、エビの卵、ネギの煮物			
 	<b>蟹粉魚肚</b> Braised fish maw with crabmeat 魚の浮袋とカニみその煮物			
 	<b>滬江極品八寶盅</b> Double-boiled fish maw, scallops, abalone, chicken and pork tendons 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）	(每位 per person) お一人様		
 	<b>羊肚菌花膠干貝燉雞湯</b> Double-boiled chicken soup with fish maw, scallops and porcini mushrooms アミガサダケ、魚の浮袋、ホタテ入り鶏肉のスープ	(每位 per person) お一人様		
 	<b>南瓜竹筴燴花膠燕窩</b> Braised bird's nest pumpkin soup with fish maw and bamboo fungus キノガサダケ、魚の浮袋、燕の巢のスープ / カボチャ風味	(每位 per person) お一人様		
 	<b>花菇鮑魚燒刺參</b> Braised sea cucumber and abalone with mushrooms in soy sauce ナマコとアワビの醤油煮	(每位 per person) お一人様		
  	<b>虎掌燒刺參</b> Braised sea cucumber with pork tendon ナマコと豚スジ肉のオイスターソース煮	(每位 per person) お一人様		
  	<b>鮑魚鮮汁燒豆腐</b> Braised abalone with tofu アワビと豆腐のオイスターソース煮			

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.



蒜香香辣蟹

Sautéed crab with chili sauce

カニのニンニク & 唐辛子炒め




# 蝦蟹精選

## Shellfish


### エビ&カニ料理

		
<b>梅菜蒸波士頓龍蝦</b> (一隻, 約 450 公克) Steamed Boston lobster in preserved vegetables sauce (one lobster, 450g) ボストンロブスターと塩漬け野菜の蒸し物 (一尾約 450 グラム)	2,380	1,190
<b>清炒鮮蝦仁</b> Sautéed Taiwan blue shrimp with scallions エビとタマネギの炒め物	980	490
 <b>龍井河蝦仁</b> Stir-fried fresh water shrimp with Long-Jing tea leaves 川エビの炒め物 / 龍井茶風味	1,380	690
<b>花雕蒸紅蟳</b> Steamed Changhua mud crab with Hua Tiao wine カニの花雕酒蒸し	1,680	840
 <b>蒜香香辣蟹</b> Sautéed crab with chili sauce カニのニンニク & 唐辛子炒め	1,680	840
<b>紅蟳粉絲煲</b> Sautéed mud crab with vermicelli in clay pot カニと春雨の土鍋煮	1,680	840
 <b>XO 醬炒鮮雙鮮</b> Sautéed fresh scallops and octopus with X.O. chili sauce イカ二種 XO ソース炒め	980	490
 <b>松仁鮮蝦鬆</b> Wok-fried minced shrimp with pinenuts エビと松の実の炒め物	1,080	540
<b>石鍋銀絲海鮮煲</b> Braised seafood in hot pot シーフードと春雨の土鍋煮	1,180	590

 若無特別註明, 本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

蔥燒青甘下巴  
Braised fish head with scallions  
魚のカマとネギの煮物




# 鮮魚精選

## Fish


### 魚料理

  油爆韭黃胡椒鱔	Sautéed fresh Taiwan yellow eel with leeks 田ウナギとニラの炒め物			
		880	440	
芙蓉黃魚片	Sautéed yellow fish with egg white 黃魚の切り身と卵白の炒め物	1,380	690	
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	1,380	690	
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	540	
  松鼠桂花黃魚	Deep-fried yellow fish in sweet and sour sauce 揚げ黃魚の甘酢風味	1,380	690	
 蔥燒青甘下巴	Braised fish head with scallions 魚のカマとネギの煮物	1,480	740	
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	1,580	790	
乾煎馬頭魚	Pan-fried Ma Tau fish 焼きアマダイ	1,580	790	
客家梅菜蒸黃魚	Steamed yellow fish with preserved vegetables 黃魚と塩漬野菜の蒸し物	1,380	690	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

跳跳肉窩窩頭

Stir-fried shrimp, pork, green beans,  
dried beancurd with deep-fried buns

豚肉、豆干の炒め物 / ミニマントウつき





# 豬肉、牛肉

## Pork, Beef


### 豚肉 & 牛肉料理


	(每位 per person) お一人様	
  <b>東坡方肉佐雙拼菜飯荷葉夾</b> 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	260
  <b>養魚紅燒肉</b> Braised pork belly with salted fish in black soy sauce 豚肉と塩漬け魚の醤油煮	680	340
  <b>蔥燒無錫排骨</b> Braised pork ribs with green onions ポークリブの煮物／ネギ入り	880	440
   <b>蜜汁火腿</b> 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	390
  <b>杏鮑菇醬炒松坂肉</b> Braised pork with mushrooms 高級豚肉とエリンギの炒め物	980	490
  <b>紅燒獅子頭</b> Braised pork meatballs with seasonal vegetables 肉団子と野菜の醤油煮	880	440
  <b>跳跳肉窩窩頭</b> Stir-fried shrimp, pork, green beans, dried beancurd with deep-fried buns 豚肉、豆干の炒め物／ミニマントウつき	880	440
 <b>黑蒜杏菇和牛粒</b> (產地：鹿兒島縣) Sautéed Japanese Waygu beef with black garlic and mushrooms 牛肉、黒ニンニク、エリンギの炒め物	1,880	940

 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

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.



醉香蒜辣豬腳

Crispy pork knuckle with garlic and Sichuan peppers


豚足の炒め物 / ニンニク & 唐辛子風味


# 豬肉、牛肉

## Pork, Beef


### 豚肉 & 牛肉料理


 <b>X.O 醬肉筋</b> Sautéed pork with X.O. sauce 豚筋の XO ソース炒め		880	440
<b>清蒸美國牛肉</b> Steamed U.S. beef with soy sauce 牛肉の醤油蒸し		1,180	590
 <b>蘆筍腰果美國牛仔粒</b> Wok-fried U.S. beef with asparagus and cashew アスパラガスとカシューナッツの炒め物		1,280	640
 <b>南乳排骨</b> Braised pork with fermented beancurd ポークリブの発酵豆腐煮		880	440
 <b>圈子茄香煲</b> Braised pork intestine and eggplant with soy sauce 豚ホルモンとナスの醤油煮		880	440
<b>白玉台灣牛臉肉</b> Braised Taiwan beef cheek with turnips 牛頬肉と大根の煮物		980	490
  <b>醉香蒜辣豬腳</b> Crispy pork knuckle with garlic and Sichuan peppers 豚足の炒め物 / ニンニク & 唐辛子風味		1,080	540
  <b>鹹菜毛豆炒肉絲</b> Sautéed sliced pork with beans and salty vegetables 豚肉、枝豆、塩漬け野菜の炒め物		480	240

 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

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

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

  	<b>豌豆炒雞絲</b> Sautéed shredded free-range chicken with snow peas 鶏肉とエンドウ豆の炒め物		
		1,180	590
 	<b>宮保雞球</b> Deep-fried free-range chicken in chili 鶏肉の辛口揚げ	680	340
 	<b>砂鍋油豆腐雞細粉</b> Free-range chicken and fried beancurd served in clay pot 鶏肉、豆腐、春雨の土鍋煮	680	340
 	<b>松露芙蓉嫩雞片</b> 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	340
 	<b>石鍋香芋燒雞</b> Braised free-range chicken with Tachia taro in clay pot 鶏肉とタロイモの土鍋煮	780	390
	<b>絲瓜雞絲佐瑤柱酥</b> Sautéed loofah with dried scallops and shredded chicken へちまと鶏肉の炒め物 / ホタテ風味	880	440
	<b>栗子燒雞</b> Braised chicken with chestnuts 鶏肉と栗の煮物	680	340

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

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<br>Double-boiled U.S. beef soup<br>牛肉のスープ（美國產牛使用）  | (每位 per person)<br>お一人様 |  |
|  火腿扁尖津白燉雞湯<br>Double-boiled chicken soup with ham and bamboo shoots<br>ハム、タケノコ入り鶏肉のスープ  | (每位 per person)<br>お一人様 | 380 190   |
|   雞汁竹筍湯<br>Bamboo fungus in clear chicken soup<br>キノガサダケ入りチキンスープ | (每位 per person)<br>お一人様 | 320 160   |


# 湯品 Soups スープ

		
	<b>青翠黃魚羹</b> Double-boiled fish and beancurd soup 豚肉の湯葉包みと麵筋のスープ	(每位 per person) お一人様 <b>380</b> <b>190</b>
  	<b>砂鍋獅子頭</b> Braised pork meatballs in clay pot 肉団子のスープ	<b>960</b> <b>480</b>
  	<b>砂鍋醃篤鮮</b> Beancurd skin soup with salted pork in clay pot 湯葉と塩漬け豚肉のスープ	<b>980</b> <b>490</b>
 	<b>魚湯蘿蔔絲蛤蜊</b> Fresh clams and fish soup with shredded turnips フナ、大根、ハマグリのスープ	<b>780</b> <b>390</b>
	<b>羊肚菌燉獅子頭</b> Double-boiled pork meat with mushrooms 肉団子とアミガサダケのスープ	(每位 per person) お一人様 <b>420</b> <b>210</b>
 	<b>清燉土雞湯</b> Double-boiled free-range chicken soup 地鶏のスープ	(每位 per person) お一人様 <b>360</b> <b>180</b>
  	<b>響螺松茸菇燉雞湯</b> Double-boiled free-range chicken soup with conch and mushrooms 巻貝、キノコ入り鶏肉のスープ	(每位 per person) お一人様 <b>380</b> <b>190</b>

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

櫻花蝦米椒鮮茄煲  
Sautéed eggplant with minced pork and shrimp in clay pot  
桜エビとナスの土鍋煮




# 蔬菜、豆腐

## Vegetables


### 野菜 & 豆腐料理

 <b>牛肚菌炒豆苗</b> 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	340	
  <b>雪菜百頁毛豆子</b> Salted vegetables with beancurd skin and fresh soy beans 雪菜、湯葉、枝豆のスープ煮	480	240	
   <b>爛糊肉絲白菜</b> Braised Chinese cabbage with ham 白菜と豚肉の煮物	420	210	
   <b>絲瓜老燒蛋</b> Stir-fried loofah with fried eggs へちまとたまごの煮物	480	240	
 <b>櫻花蝦米椒鮮茄煲</b> Sautéed eggplant with minced pork and shrimp in clay pot 桜エビとナスの土鍋煮	480	240	
<b>蟹粉豆腐</b> Braised beancurd with crab roe カニみそと豆腐の煮物	880	440	
<b>鮮菇炒水蓮</b> Stir-fried water lotus and mushrooms 水蓮菜とキノコの炒め物	460	230	
<b>雪菜筍尖篤老豆腐</b> Braised beancurd with bamboo shoots and preserved vegetables 湯葉、タケノコ、塩漬野菜の煮物	580	290	
<b>金沙蛋豆腐</b> Sautéed egg yolk with beancurd 卵黄と豆腐の炒め物	480	240	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

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

				🍷
■	🌿	<b>雪菜百頁</b>	Salted vegetables with beancurd skin 雪菜と押し豆腐の煮物	360 180
	🌿	<b>子薑炒木耳</b>	Sautéed shredded ginger with jelly mushrooms キクラゲのショウガ炒め	280 140
■	🌿	<b>碧綠素黃雀</b>	Vegetarian beancurd roll with seasonal vegetables 干し豆腐と野菜の湯葉巻き醤油煮	460 230
	🍳	<b>鍋巴素什錦</b>	Assorted vegetables with crispy rice 中華風おこげ / ベジタブルソース	460 230
	🍳	<b>金果鮮菇炒蘆筍</b>	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	680 340
	🍳	<b>金湯蟲草繪津白</b>	Braised pumpkin with black soy beans 白菜のカボチャソース煮	420 210
	🌿	<b>羅漢什錦蔬</b>	Sautéed assorted vegetables 野菜の炒め物	460 230
	🍳	<b>豆酥香豆腐</b>	Braised beancurd with fried crispy soy beans 豆腐の煮物 / 豆の粉かけ	360 180
	🌿	<b>蘆筍百合彩椒炒腰果</b>	Sautéed asparagus with lily and cashew アスパラガス、ユリ根、カシューナッツの炒め物	480 240

🍷 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

🍷 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.
















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

  	<b>雞汁小籠包</b> (三顆) Steamed pork dumplings (3 pieces) 小籠包 (3個)	180	90	
	<b>蟹粉小籠包</b> (三顆) Steamed pork and crab roe dumplings (3 pieces) カニみそ入り小籠包 (3個)	280	140	
	<b>松露小籠包</b> (八顆) Steamed truffle pork dumplings (8 pieces) イカスミ生地を使った小籠包 (8個)	560	280	
	<b>絲瓜蝦仁小籠包</b> Steamed loofah with shrimp dumpling へチマ、エビ入り小籠包	280	140	
	<b>上海生煎包</b> (三顆) Steamed buns with pork meat (3 pieces) 上海風肉まん焼き (3個)	260	130	
	<b>蔥油餅</b> Fried spring onion pancake 中華風ネギ餅	180	90	
	<b>脆皮蘿蔔酥餅</b> (三顆) Baked shredded turnip puffs (3 pieces) 細切り大根入り中華餅 (3個)	220	110	
	<b>嫩雞煨麵</b> Stewed noodles with shredded chicken 鶏肉入り煮込み麵	380	190	
	<b>海鮮湯煨麵</b> Stewed noodles with seafood soup シーフード入り煮込み麵	480	240	
	<b>醉月雪菜黃魚麵</b> Boiled fish soup with noodles 黄魚、雪菜入りタン麵	480	240	

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.













醉月醬油炒飯  
Shanghai Pavilion fried rice  
特製醬油風味のチャーハン

# 麵點、飯食、年糕


## Dumplings, Noodles, Rice, Rice Cakes


### 麵、ごはん、中華餅

  	<b>雪菜肉絲炒年糕</b> Stir-fried rice cake with pork and preserved vegetables 雪菜、豚肉、中華餅の炒め物			
		360	180	
		<b>上海炒麵</b> Fried Shanghai noodles with shredded pork and cabbage 上海風焼きそば		
		280	140	
		<b>蝦仁蔥花蛋炒飯</b> Fried rice with shrimp and egg エビ、ネギ、たまご入りチャーハン		
		380	190	
			<b>醉月醬油炒飯</b> Shanghai Pavilion fried rice 特製醬油風味のチャーハン	
			380	190
		<b>上海特色粢飯條</b> Pan-fried sticky rice with ham ハム入り上海風おにぎり		
			320	160
		<b>牛肉捲大餅</b> (產地：澳洲) Pan-fried Australia beef roll 中華餅の牛肉巻き		
			380	190
		<b>清江玳月素蒸餃</b> (三顆) Steamed vegetable dumplings (3 pieces) チンゲンサイ入り蒸しギョーザ (3個)		
			280	140
	<b>白米飯</b> Steamed rice ごはん			
			50	25
		<b>蟹肉韭菜盒</b> (三顆) Pan-fried crab meat and leek dumplings (3 pieces) カニ、春雨入りニラまんじゅう (3個)		
			480	240

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.


金 棗 紅 豆 抹 茶 鬆 糕 花  
Steamed cake with red bean and kumquat  
キンカン、あずき入り蒸しケーキ



# 甜點 Desserts デザート


		(每位 per person) お一人様	
	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	1,480	740
	 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	280
	豆沙窩餅 Sweet red bean paste pancake 中華風パンケーキ / あずき風味	280	140
	棗泥窩餅 Sweet date paste pancake 中華風ナツメあん入り薄餅	380	190
	 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	110
	金棗紅豆抹茶鬆糕花 Steamed cake with red bean and kumquat キンカン、あずき入り蒸しケーキ	160	80
		(每位 per person) お一人様	

 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

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.




猪猪包  
Steamed red bean bun  
豚の形のあんまん


# 甜點 Desserts デザート

 紅棗蓮子燉雪耳	Double-boiled lotus seeds and red dates with fresh snow fungus 赤ナツメ、ハスの実、キクラゲ入りスイートスープ			
 芝麻核桃糊	Sesame paste with longan pulp クルミ入り胡麻スイートスープ	(每位 per person) お一人様	180	90
酒釀芝麻湯糰	Traditional black sesame dumpling soup ごま白玉入り酒糟スープ	(每位 per person) お一人様	160	80
 小壽桃 (一顆)	Steamed birthday bun (1 piece) 桃まんじゅう (1個)		60	30
 上海綠豆糕 (三顆)	Green bean cake (3 pieces) 上海風綠豆のケーキ (3個)		180	90
 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	140
 豬豬包 (一顆)	Steamed red bean bun (1 piece) 豚の形のあんまん (1個)	(每位 per person) お一人様	80	40

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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

 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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 10% service charge.

# 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.

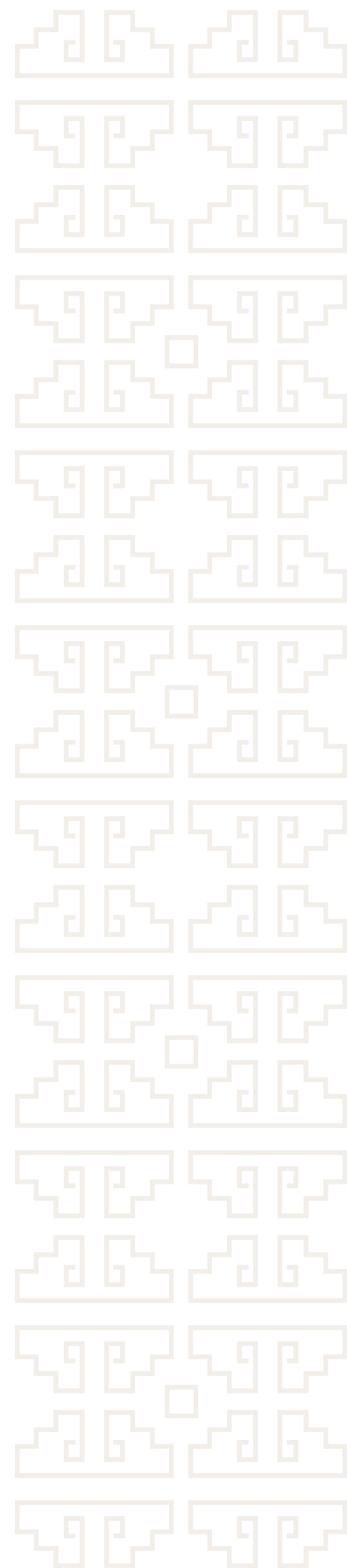
### 鐵觀音 Tiehkuan-yin 木柵 Muzai, Taiwan

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.

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





# 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