

醉月樓



# 特級茗茶

Premium Chinese Tea

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## 香片 Jasmine /位

不僅具有茶之甘潤，更富芬芳撲鼻之新鮮花香

50

## 烏龍 Oolong /位

來自阿里山清香烏龍茶，口感甘甜，茶韻帶有濃厚果香

50

## 普洱 Pu-Erh /位

香氣獨特沉香，滋味醇厚回甘，葉底褐紅

50

## 菊花 Chrysanthemum /位

香氣優雅迷人，色澤金黃，是深受國人喜愛的花草茶雋品

50

## 東方美人茶 Oriental Beauty Oolong /位

蜜香香氣濃郁、色澤紅潤，尾韻清甜口齒留香

80

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如選用第二種茶品，每位加收NT\$30

Choice the Second of Kind Tea, Extra Charge NT\$30 Per Person

以上價格須加10%服務費

自備酒水須酌收酒水服務費（紅、白酒NT\$300 /瓶、烈酒NT\$500 /瓶）

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## 開胃前菜 *Appetizers*

椒麻鴨皇翅	320
Marinated Duck Wing	
貢菜拌海蜇	320
Chilled Marinated Jelly Fish	
川味滷牛腱 (牛肉產地: 紐西蘭 Origin of Beef: N.Z.)	320
Marinated N.Z Beef Tendon with Spicy	
蜀川口水雞	360
Boiled Chicken with Home-made Sauce	
香妃醉雞捲	360
Marinated Chicken Roll with Shaoxing Wine	

## 明爐燒烤 *Barbeque*

玫瑰鼓油雞	300
Marinated Chicken	
蜜汁叉燒肉 (豬肉產地: 台灣 Origin of Pork: Taiwan)	340
Barbecued Pork with Honey Glazed	
明爐櫻桃鴨	360
Oven Roasted Duck "Cantonese Style"	
廣式雙味拼 (以上任選二種)	500
Barbecued and Marinated Meat Combination (Any Two Choice from Above)	
廣式三味拼 (以上任選三種)	600
Barbecued and Marinated Meat Combination (Any Three Choice from Above)	
焦糖松阪豚	320
(豬肉產地: 西班牙/丹麥/荷蘭 Origin of Pork: Spain/Denmark/Holland) Caramelize Barbecued Pork Cheek with Lemon	
烤鴨半隻三吃 每日限量供應/Please order in advance	1680
Roasted Duck (Half)、Wok Fried Duck、Double Boiled Duck Soup	
烤鴨一隻三吃 每日限量供應/Please order in advance	2800
Roasted Duck、Wok Fried Duck、Double Boiled Duck Soup	

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## 海鮮 *Seafood*

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避風塘炒海鯛魚	360
Deep Fried Fillet of Snapper with Sun-dried Chili and Minced Garlic	
蒜香燕麥軟殼蟹	400
Deep Fried Soft Shell Crab with Oats	
干貝醬燒魚瓦片	400
Sautéed Fillet of Snapper Fish with Seasonal Vegetable	
富貴蜜芥墨魚條	400
Wok Fried Cuttlefish with Honey Mustard Sauce	
蒜米滑蛋炒蝦球	420
Stir-Fried Shrimp with Egg and Garlic	
蜀川龍牙水煮魚	420
Oil Poached Sliced of Snapper Fish with Chili Oil	
醉月生菜炒蝦鬆	460
Stir-Fried Minced Shrimp Wrapped in Lettuce	
清蒸鮮露扁鱈魚	500
Steamed Codfish with Soy Sauce	
X.O醬蘭花炒玉帶	560
Sautéed Scallop with X.O Sauce	
蜀川乾燒海虎蝦	560
Deep Fried Tiger Prawn in Home Made Sauce	
琉璃富貴明蝦球	560
Deep Fried Prawn Balls Stirred with Mayonnaise	
避風塘炒海虎蝦	580
Deep Fried Tiger Prawn with Sun-dried Chili and Minced Garlic	
百合龍皇炒玉帶	620
Sautéed Scallop and Shrimp with Seasonal Vegetable	
鮑皇翡翠燒婆參	680
Braised Abalone and Sea Cucumber with Seasonal Vegetable	
避風塘炒南非鮑	650
Deep Fried Abalone with Sun-dried Chili and Minced Garlic	
鵝掌北菇原粒鮑	720
Braised Goose Webs and Abalone with Mushroom	

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## 肉類、家禽 *Meats*

蜀川宮保炒雞球	360
Sautéed Fillet of Chicken with Sun-dried Chili	
蘭元蠔皇陳皮雞	420
Stir-Fried Fillet of Chicken with Seasoning	
椒麻脆皮龍岡雞(半隻)	560
Deep Fried Crispy Chicken with Minced Garlic	
菠蘿蜜汁咕咾肉(豬肉產地:台灣 Origin of Pork:Taiwan)	320
Stir-Fried Pork and Pineapple with Sweet and Sour Sauce	
家鄉蔴油松阪豬	360
(豬肉產地:西班牙/丹麥/荷蘭 Origin of Pork:Spain/Denmark/Holland)	
Sesame Oil Matsusaka Pork	
春夏四季炸肥腸	360
(豬肉產地:西班牙/丹麥/荷蘭 Origin of Pork:Spain/Denmark/Holland)	
Deep Fried Pig Intestines and Green Beans with Salty Pepper	
芝香野味里肌柳(豬肉產地:台灣 Origin of Pork:Taiwan)	380
Wok Fried Pork Tenderloin with Deep Fried Burdock Wire	
紅糲一品東坡肉(豬肉產地:台灣 Origin of Pork:Taiwan)	400
Braised Pork Belly	
菜園菇菌九兩金	420
(豬肉產地:西班牙/丹麥/荷蘭 Origin of Pork:Spain/Denmark/Holland)	
Stir-Fried Matsusaka Pork with Mushroom	
露筍醬燒炒龍筋(豬肉產地:台灣 Origin of Pork:Taiwan)	520
Wok Fried Pork Tendons and Asparagus with Chilli Sauce	
卡菲菇菌牛小排(牛肉產地:美國 Origin of Beef:U.S.A)/位上	300
U.S Short Rib of Beef with Mushroom /Per	
蜀川風味水煮牛(牛肉產地:紐西蘭 Origin of Beef:N.Z.)	360
Poached Slice of N.Z Beef with Chili Oil	
蠔皇蘭元牛仔肉(牛肉產地:紐西蘭 Origin of Beef:N.Z.)	380
Stir-Fried Slice of N.Z Beef with Oyster Sauce	
香煎醬皇炒沙朗(牛肉產地:美國 Origin of Beef:U.S.A)	420
Wok Fried U.S Beef with Deep Fried Burdock Wire	

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## 煲仔 *Bowl-Stew*

紅燒北菇豆腐煲	320
Stewed Tofu with Black Mushroom	
川味漁香鮮茄煲 (豬肉產地:台灣 Origin of Pork:Taiwan)	320
Stewed Eggplant with Spicy Meat Sauce	
鹹魚雞粒豆腐煲	360
Stewed Diced Bean Curd with Salty Fish and Diced Chicken	
薑蔥龍膽豆腐煲	420
Stewed Sea Grouper with Tofu	
沙茶海蝦粉絲煲	460
Stewed Shrimp and Crystal Noodle with Satay Sauce	
紅酒鍋燒牛小排煲 (牛肉產地:美國 Origin of Beef:U.S.A)	620
Stewed U.S Short Rib of Beef with Red Wine Sauce	

## 青蔬 *Vegetables*

金沙三芝美人腿	320
Wok Fried Water Bamboo with Chopped Salty Egg Yolk	
薑汁炒廣東芥藍	320
Sautéed Chinese Kale with Ginger	
櫻花蝦炒高麗菜	320
Stir-Fried Cabbage with Sakura Shrimp	
蒜香雞油西蘭花	360
Sautéed Broccoli with Garlic in Chicken Oil	
川湘乾扁四季豆 (豬肉產地:台灣 Origin of Pork:Taiwan)	360
Sautéed Green Bean with Minced Pork	
小魚樹子炒山蘇	380
Sautéed Nest Fern with Sebastam Plum Cordia	
百合蟹鉗燴絲瓜	400
Stir-Fried Loofah with Crab Meat	
百合山藥炒露筍	400
Sautéed Asparagus with Yam	
雞油炒高山豆苗	420
Sautéed Bean Sprouts	

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## 健康蔬食 *Vegetarian Food*

竹筴蟲草一品湯 /位	180
Stew Vegetables with Bamboo and Herbs/Per	
香齋羅漢素炒飯	320
Fried Rice with Vegetable	
羅漢原籠素蒸餃	360
Steamed Vegetable Dumpling	
百合銀杏燴絲瓜	420
Stir Fried Loofah with Ginkgo	
露筍百合炒菇菌	460
Sautéed Asparagus with Mushrooms	
翠盞錦繡山藥鬆	460
Sautéed Minced Mixed Vegetable in Lettuce	

## 粉麵飯 *Vermicelli & Noodles & Rice*

台灣香苗白米飯	30
Steamed Rice	
乾炒牛仔肉河粉(牛肉產地: 紐西蘭 Origin of Beef:N.Z.)	300
Stir-Fried Thick Noodles with Sliced N.Z Beef	
廣式香炒飯(豬肉產地:台灣 Origin of Pork:Taiwan)	300
Cantonese Fried Rice	
X.O醬鼓油皇炒麵	300
Fried Noodles with Bean Sprout and X.O Sauce	
X.O醬炒蘿蔔糕(豬肉產地:台灣 Origin of Pork:Taiwan)	300
Wok Fried Turnip Cake with X.O Sauce	
澎湖金瓜炒米粉(豬肉產地:台灣 Origin of Pork:Taiwan)	300
Stewed Vermicelli with Pumpkin	
鹹魚雞粒香炒飯	320
Fried Rice with Salty Fish and Diced Chicken	
瑤柱絲瓜魚蓉粥	320
Fish Congee with Loofah and Dry Scallop	
海皇一品廣炒麵(豬肉產地:台灣 Origin of Pork:Taiwan)	420
Wok Fried Cantonese Crisp Noodle with Seafood	
櫻桃鴨皇黃金飯	420
Fried Rice-Spaghetti with Duck and Seafood	

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## 湯、羹 *Soup*

瑤柱北菇燉雞盅 /位	160
Double-Boiled Mushroom and Dry Scallop with Chicken Consomme /Per	
鮑皇菜膽燉雞盅 /位	180
Double-Boiled Mushroom and Sliced Abalone with Chicken Consomme /Per	
竹笙海皇一品湯 /位	220
Seafood Consommé with Bamboo Pith /Per	
瑤柱蟹肉玉米湯	320
Crab Meat and Sweet Corn Potage	
竹笙絲瓜雞片湯	360
Sliced Chicken and Bamboo Pith Soup	
西湖雪蛤海皇羹	380
Seafood Potage with Vegetable	
馬告山泉鱸魚湯	400
Creamy Sea Bass Soup with Pepper and Chinese Cabbage	
老甕菜香龍膽斑	420
Sea Grouper Soup with Pickled Vegetable	
餛飩菜膽砂鍋雞 (豬肉產地:台灣 Origin of Pork:Taiwan)	560
Double Boiled Chicken with Wan Ton on Clay Pot	

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## 港點 *Dim Sum (豬肉產地：台灣 Origin of Pork : Taiwan)*

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瑤柱蠔皇芋頭糕 Steamed Taro Cake	150
紅藜臘味蘿蔔糕 Wok Fried Turnip Cake Air Dried Pork Belly	150
阿婆京蔥鴨香包 Steamed Duck Bun with Spring Onion	150
麻婆櫻桃鴨香包 Steamed Duck Bun with Mapo Sauce	150
原龍柱侯蒸鳳爪 Steamed Chicken Paw with Black Bean Sauce	150
原籠蠔皇叉燒包 Steamed Barbecued Pork Bun	150
竹籠樹子蒸肉排 Steamed Pork Rib with Sebastam Plum Cordia	150
香煎韭菜花枝餅 Wok Fried Squid Paste with Shrimp Paste and Chive	160
巧手蘿蔔千絲餅 Baked Turnip Pastry	160
蜂蜜芝麻叉燒酥 Baked Barbecued Pork Pastry	160
韭黃鮮蝦炸春捲 Spring Roll Stuffed with Shrimp and Yellow Chive	160
竹籠繽紛蝦餃皇 Steamed Shrimp Dumpling	160
露筍魚蝦鮮蟹餃 Steamed Seafood Dumpling	180
原籠水晶韭菜餃 Steamed Shrimp Dumpling with Chive	180
泰式酥炸鮮蝦餅 Deep Fried Shrimp Paste Cake " Thai Style"	180
鵝肝香酥玉蹄條 Deep Fried Water Chestnut with Goose Liver Paste	180
琉璃玉帶腸粉 Steamed Rice Sheet Roll Stuffed with Scallop	240

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荷塘鮑皇蒸燒賣	260
Steamed Pork Dumpling with Abalone	
手制蝦皇腐衣捲	260
Deep Fried Bean Curd Roll with Shrimp	
琉璃鮮蝦腸粉	260
Steamed Rice Sheet Roll Stuffed with Shrimp	

## 甜品 *Dessert*

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萬丹椰汁紅豆糕	120
Sweeten Red Bean Cake	
巧手豆沙芝麻球	150
Deep Fried Sesame Ball Stuffed with Bean Paste	
焗烤奶皇美人腰	180
Baked Creamy Custard Pastry	
原籠金沙琉沙包	240
Steamed Sweet Cream Buns	
養生蜂蜜龜苓膏 /位	120
Chinese Herbal Jelly Topping with Honey Syrup /Per	
原味芒果鮮奶酪 /位	120
Milk Pudding with Mango Sauce /Per	
楊枝燕窩甘露飲 /位	260
Chilled Mango Sago Creme with Sawllow Nest /Per	

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## 非酒精性飲料 *Soft Drinks*

可口可樂 Coke Cola 300ml	130
雪碧 Sprite 300ml	130
柳橙果汁/壺 Orange Juice(Pot)	180
礦泉水 Natural Drinking Water 600ml	60
新鮮果汁/杯 Fresh Juice(Glass)	160
新鮮果汁/壺 Fresh Juice(Pot)	600

## 啤酒 *Beer*

台灣啤酒 Taiwan Beer 600ml	150
金牌台灣啤酒 Gold Medal Taiwan Beer 600ml	150
海尼根 Heineken 330ml	140
麒麟 Kirin 330ml	140

## 中式酒類 *Chinese wine*

精釀陳紹 Premium V.O. Shosing Wine 600ml	750
陳年紹興 V.O. Shosing Wine 600ml	500
金門特級高粱58° Kinmen 1st Quality Kao Liang Liquor 58° 600ml	1000

飲酒勿開車，飲酒過量有礙健康

Don't drink and drive.

Excessive consumption of alcohol is harmful to health.

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