



LAKESHORE  
HOTEL  
煙波大飯店

醉月樓桌菜菜單  
*Chinese Restaurant Table Menu*

醉月鴻運五福拼

*Marinated Meat Combination*

海鮮和風蔬果盤

*Seafood Salad with Home-Made Dressing*

錦繡海鮮四寶羹

*Seafood Potage with four Treasure*

七彩雙筍炒鴨條

*Stir Fried Shredded Duck with Seasonal Vegetable*

檸香泰式海上鮮

*Steamed Live Fish with Thai Sauce*

椒麻脆皮龍岡雞

*Deep Fried Crispy Chicken*

四季田園花果蔬

*Sautéed Seasonal Vegetable*

飄香咕咾糯米飯

*Steamed Glutinous Rice with Sweet and Sour Pork*

椰香芋頭西米露

*Traditional Sago Cream with Taro Coconut Milk Sweeten Soup*

寶島時令鮮果盤

*Seasonal Fresh Fruit*

每桌 10 位 / Per Table for 10 Person NT\$8,000 (開放區使用)

(豬肉產地:台灣 Origin of Pork: Taiwan)

以上價格須加 10%服務費

*All prices are subject to 10% service charge.*

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

*An additional charge is needed for self brought wine NT\$300 / bottle & liquor NT\$500 / bottle.*

醉月樓桌菜菜單  
*Chinese Restaurant Table Menu*

一品燒味大拼盤

*Marinated Meat Combination*

醬皇翡翠炒雙鮮

*Wok Fried Sliced of Seafood Whelk and Chicken with Chili Sauce*

乾隆御品佛跳牆

*Buddha Jumped Over the Wall*

金鑽蒜泥蒸海蝦

*Steamed Shrimp with Crystal Noodle and Garlic Paste*

鮮露清蒸海鱸魚

*Steamed Sea Bass with Julienne Ginger and Green Onion*

蜂蜜芥末豬肋排

*Baked Spare Rib of Pork with Honey Mustard Sauce*

碧綠蔥燒燜海參

*Braised Sea Cucumber with Seasonal Vegetable*

廣式臘味糯米飯

*Steamed Glutinous Rice with Air Dried Meat*

桂圓紅棗燉銀耳

*Double Boiled Silver Fungus with Red Date and Longan*

精緻季節鮮果盤

*Seasonal Fresh Fruit*

每桌10位/Per Table for 10 Person NT\$10,800 (開放區使用)

(豬肉產地:台灣 Origin of Pork: Taiwan)

以上價格須加 10%服務費

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醉月樓桌菜菜單  
*Chinese Restaurant Table Menu*

醉月美饌迎賓皿

(烏梅聖女小番茄/百香果木瓜/七味丁香魚/燕麥軟殼蟹)

*Joy Palace Appetizers*

烏魚子燒味大拼盤

*Mullet Roe Combination*

宮廷醬響鳳玉片/和風野菇

*Wok Fried Sliced Chicken with Chili Sauce/*

*Sautéed Mushrooms and Pork Ball*

蠔皇百花釀海參

*Braised Sea Cucumber Stuffed with Shrimp Paste*

黃金蟲草燉烏雞

*Double Boiled Black Bone Chicken with Chinese Herb*

京蔥秘露海石斑

*Steamed Grouper with Julienne Ginger and Green Onion*

醬燒黑椒牛小排(U.S)

*Wok Fried S U.S Short Rib of Beef with Seasoning*

避風塘炒海大蝦

*Sautéed Shrimp with Spicy Garlic Mince*

蟹黃鮑菇扒時蔬

*Sautéed Vegetable with Crab Roe and Abalone Mushroom*

起陽櫻花蝦米飯

*Steamed Glutinous Rice with Sun Dried Shrimp*

滋補養生潤甜湯

*Traditional Sweeten Soup*

寶島合時鮮果盤

*Seasonal Fresh Fruit*

每桌 10 位/ *Per Table for 10 Person NT\$12,800*

(豬肉產地: 台灣 *Origin of Pork: Taiwan*)

以上價格須加 10% 服務費

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

*An additional charge is needed for self brought wine NT\$300 / bottle & liquor NT\$500 / bottle.*



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醉月樓宴席桌菜菜單  
*Chinese Restaurant Table Menu*

醉月迎賓滿漢皿

(東港烏魚子、芝香口水雞、琥珀蜜核桃、醋溜拌魚皮、藍莓醬山藥、宮保辣皮蛋)  
*Mullet Roe and Smoked Salmon Sea food Combination*

煙波手制櫻桃鴨

*Cantonese Style Roasted Duck*

雪蛤蟲草燉雞盅

*Double-Boiled Chicken with Hashima Shredded and Chinese Herb*

古法老酒海虎蝦

*Steamed Tiger Prawn with Chinese Wine*

鮑皇翡翠抱太子

*Steamed Whole Abalone and Scallop with Seasonal Vegetable*

法式椒汁羊小排

*Baked Lamb Chop with Black Pepper Sauce*

清蒸鮮露珍珠斑

*Steamed Grouper with Julienne Ginger and Green Onion*

塔香菇菌乾鍋鴨

*Wok Fried Duck and Mushrooms with Homemade Sauce*

瑤柱露筍炒山藥

*Sautéed Asparagus with Yam and Dry Scallop*

巧手美饌現雙輝

(焗烤奶黃美人腰、椰汁相思紅豆糕)

*Lakeshore Pastries*

燕窩紅蓮銀耳露

*Traditional Sweeten Soup*

環球合時鮮果盤

*Seasonal Fresh Fruit*

每桌 10 位/Per Table for 10 Person NT\$15,800

(豬肉產地:台灣 Origin of Pork: Taiwan)

以上價格須加 10%服務費

*All prices are subject to 10% service charge.*

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

*An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.*



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## 醉月樓宴席桌菜菜單 *Chinese Restaurant Table Menu*

醉月迎賓滿漢皿

(東港烏魚子、煙燻鮭魚捲、琥珀蜜核桃、香妃醉元蹄、醋溜拌魚皮、藍莓醬山藥、宮保辣雞球)  
*Mullet Roe and Smoked Salmon Sea food Combination*

煙波手制櫻桃鴨

*Cantonese Style Roasted Duck*

鮑皇一品佛跳牆

*Buddha Jumped Over the Wall*

古法老酒蒸龍蝦

*Steamed Lobster with Chinese Wine*

蘆筍龍皇炒玉帶

*Sautéed Scallop and Shrimp Balls with Asparagus*

玉環鮑魚燴烏參

*Steamed Abalone and Sea Cucumber with White Radish*

清蒸樹子龍膽斑

*Steamed Fillet of Sea Grouper with Nest Fern*

塔香菇菌乾鍋鴨

*Wok Fried Duck and Mushrooms with Homemade Sauce*

蟹粉海味灼菜膽

*Sautéed Chinese Cabbage with Crab Roe*

手製美點現雙輝

(蜂蜜芝麻叉燒酥、巧手蘿蔔千絲餅)

*Lakeshore Pastries*

燕窩紅蓮銀耳露

*Traditional Sweeten Soup*

環球合時鮮果盤

*Seasonal Fresh Fruit*

每桌 10 位 / *Per Table for 10 Person NT\$18,800*

(豬肉產地: 台灣 *Origin of Pork: Taiwan*)

以上價格須加 10% 服務費

*All prices are subject to 10% service charge.*

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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## 醉月樓宴席桌菜菜單 *Chinese Restaurant Table Menu*

### 醉月彩蝶迎賓皿

(東港烏魚子、煙燻鮭魚捲、香妃醉元蹄、芝香口水雞、  
醋溜拌魚皮、藍莓醬山藥、琥珀蜜核桃、燕麥軟殼蟹)  
*Mullet Roe and Smoked Salmon Sea food Combination*

### 煙波手制櫻桃鴨

*Cantonese Style Roasted Duck*

### 松茸雪蛤燉花膠

*Braised Matsutake Soup with Fish Maw*

### 金蒜鮮露小龍蝦

*Steamed Lobster with Garlic Paste*

### 鮑皇翡翠藏海味

*Steamed Whole Abalone and Seafood with Seasonal Vegetable*

### 荷塘麒麟紅條斑

*Steamed Fillet of Sea Grouper with Jinhua Ham and Black Mushrooms*

### 法式卡菲羊小排

*Baked Lamb Chop with Seasoning*

### 塔香菇菌乾鍋鴨

*Wok Fried Duck and Mushrooms with Homemade Sauce*

### 瑤柱百合炒露筍

*Sautéed Asparagus、Common Yam and Ginkgo with Dry Scallop*

### 巧手美饌雙輝點

(焗烤奶黃美人腰、竹籠繽紛蝦餃皇)

### *Lakeshore Pastries*

### 燕窩紅蓮銀耳露

*Traditional Sweeten Soup*

### 蓬萊仙島鮮果盤

*Seasonal Fresh Fruit*

每桌 10 位/Per Table for 10 Person NT\$21,800

(豬肉產地:台灣 Origin of Pork: Taiwan)

以上價格須加 10%服務費

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

*An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.*