



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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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

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

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.



LAKESHORE
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煙波大飯店

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

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

海皇御膳湯泡飯

Deep-Fried Rice Puff with Abalone and Scallop in Superior Braised Duck Stock

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\$16,800

(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

乾隆一品佛跳牆

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

清蒸樹子龍膽斑

Steamed Fillet of Sea Grouper with Nest Fern

海皇御膳湯泡飯

Deep-Fried Rice Puff with Abalone and Scallop in Superior Braised Duck Stock

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\$19,800*

(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.



LAKESHORE
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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

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

海皇御膳湯泡飯

Deep-Fried Rice Puff with Abalone and Scallop in Superior Braised Duck Stock

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\$22,800

(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.