

主廚推薦菜

Chef Recommendation

■ 開胃前菜 / 湯品 Appetizer / Soup

售價 Price

煙燻蜜汁金鯧魚佐黃金泡菜

NT\$280

Crispy Golden Promfret Fillet, Smoked- Soy Dressing Pickled Napa

黑老菜脯，白蘿蔔燉雞湯/位

NT\$385

Double-Boiled Range Chicken, Sun-Dried Black Radish, Daikon

Consommé /Per person

海鮮黃壇子/位

NT\$480

Mixed of Seafood, Simmered Golden Potage /Per person

姬松茸瑤柱竹筴燉響螺頭/位

NT\$538

Double-Boiled, Dried Agaricus, Dried Scallop, Bamboo

Heart, Sun-Dried Sea Conch Consommé /Per person

■ 海鮮類 Seafood

售價 Price

脆藕西芹欖豉醬爆龍膽魚球

NT\$560

Slow-Braised Giant Garoupa Fillet, Lotus Root, Celery, Chinese

Black Olives Black Beans

翡翠辣金蒜明蝦球

NT\$700

Crispy Prawns, Fragrant Minced Garlic-Shallots, Spicy Bean

Paste, Dried Chili, Garden Greens

百香果醬裹酥炸海虎蝦球

NT\$700

Crispy Battered Fried Tiger Prawns, Passion Fruit Mayonnaise,

Fruit Salsa

鳳脂金露水燈浸蟠珍珠斑 (650克)

NT\$840

Simmered Fillet of Tiger Grouper, Fragrant Chicken Oil, Fish

Soy, Garden Greens (650g)

鳳脂金露水燈浸蟠珍珠斑 (900克)

NT\$1,200

Simmered Fillet of Tiger Grouper, Fragrant Chicken Oil, Fish

Soy, Garden Greens (900g)

辣橙韻湖畔原隻明蝦

NT\$1,230

Stir-Fried Penghu Prawns with Orange Citrus- Spiced Sauce, Sweet

Basil Leaf

“順德式”黃埔澎湖明蝦球

NT\$1,280

Slow-Cooked Penghu Prawns, Tender Egg-White Custard, “Shunde

Style”

如您對任何食物有過敏反應，請先告知我們服務人員

Guests who are allergic to certain ingredients or on a special diet, please inform service staff in advance.

以上價格須加10%服務費

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

All prices are subject to 10% service charge.

An additional service fee will be charged for bringing your own liquor: NT\$300 per bottle for wine, and NT\$500 per bottle for spirits.

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■ 家禽、肉類 Meats

售價 Price

鍋仔煎美國牛仔粒，黑椒碎，燒汁，珍果 NT\$1,980

US Choice Beef Tenderloin, Crushed Black Pepper, Savory Sauce, Walnuts

鍋仔香煎美國和牛粒，黑椒汁，山核桃 NT\$2,200

US Prime Wagyu Beef Tenderloin, Black Pepper Sauce, Hickory Walnuts

金桔派林燒子腩排 NT\$400

Citrus Tender Pork Loin Ribs, Kumquat Sauce-Glazed

菠蘿脆梅山楂糖醋肉 NT\$460

Hawthorn Infused Sweet & Sour Pork Belly Roulade, Pineapple, Pickled Green Plum

錦繡小炒皇 NT\$520

“Joy Palace Style” of Stir-Fried Pork Belly, Smoked Tofu, Liver Sausage, Cuttlefish, Celery, Chives

嗆椒宮保腰果雞球 🍴 NT\$480

S“Sichuan-Asian” Style Diced Chicken, Dried Round Chili Pepper, Vinaigrette Sauce, Cashew Nuts

蓉城辣子雞丁 🍴🍴 NT\$480

Stir-Fried Crispy Diced Chicken Thigh with Sichuan Dried Chili Pepper, “Chengdu Style”

香妃青蔥油玉米雞 NT\$620

Poached Taiwan “Corn-Fed Chicken”, Shanghainese Style Fragrant Scallion Oil, Rich Soya

脆皮手撕龍崗雞佐川式椒麻醬，老醋海蜇頭(半隻) 🍴 NT\$700

Crispy Hand-Teared “Long-Gang” Chicken, Spicy Sesame Dressing “Chengdu Style”

■ 主食 / 時蔬 Vermicelli & Vegetables

售價 Price

濃雞湯煨絲瓜，百合枸杞 NT\$420

Braised Luffa Melon, Lily Bulbs, Wolfberries, Rich Chicken Potage

櫻花蝦X.O.醬海鮮銀針韭黃炒新竹炒粉 🍴 NT\$500

Mixed Seafood, “Xing-Zhu” Rice Vermicelli, Sakura Shrimps X.O. Sauce

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