

# 現流海鮮

## FRESH SEAFOOD

鳳脂金露水燈浸蟠珍珠斑 (650克)


Simmered Fillet of Tiger Grouper, Fragrant Chicken Oil, Fish Soy, Garden Greens (650g)

NT\$ 840


鳳脂金露水燈浸蟠珍珠斑 (900克)


Simmered Fillet of Tiger Grouper, Fragrant Chicken Oil, Fish Soy, Garden Greens (900g)

NT\$ 1,200

 油浸筍殼魚 / 橋底醬蒸筍殼魚 **鮮送活魚**



NT\$ 1,800

 Deep-Fried Marble Goby, Crisp Ginger-Shallots, Rich Fish Soy Steamed Marble Goby, Spiced Bean Paste, Light Fish Soy

三杯九層塔燒魚肚透抽卵 

NT\$ 580

Pan Fried Squid Egg, Sailfish Belly, Trio Wine Sauce, Sweet Basil

主廚推薦  / 食材溯源    

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# 開胃菜

## APPETIZER

-  **燈影牛肉**  **NT\$ 450**  
Sichuan Style Crispy Shadow Beef  
牛肉產地 - 澳大利亞 / Origin of Beef - Australia
- 涼拌黑椒金錢牛肚**  **NT\$ 400**  
Golden- Coin Beef Tripes Salad infused with Black Pepper  
牛肉產地 - 澳大利亞 / Origin of Beef - Australia
-  **燒椒皮蛋**  **NT\$ 320**  
Chilled Thousand Egg Salad with Pungent Green Pepper Dressing
-  **煙燻蜜汁金鯛魚佐黃金泡菜** **NT\$ 380**  
Crispy Golden Promfret Fillet, Smoked-Soy Dressing Pickled Napa
-  **玉冰醬青蔥油海鈞鮮魷** **NT\$ 600**  
Slow Poached Whole Squid, Savory Sauce, Scallion Oil
- 金桔派林燒子腩排** **NT\$ 400**  
Citrus Tender Pork Loin Ribs, Kumquat Sauce-Glazed
- 金沙三芝美人腿** **NT\$ 380**  
Wok Fried Water Bamboo with Salty Egg Yolk
- 蒜香燕麥軟殼蟹** **NT\$ 480**  
Deep Fried Soft Shell Crab with Oats

豬肉產地 - 台灣 Origin of Pork - Taiwan

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## 蒸點 / 港式點心

### DIM SUM

竹籠繽紛蝦餃皇

Steamed Shrimp Dumpling

NT\$ 180

荷塘鮑皇蒸燒賣

Steamed Pork Dumpling with Abalone

NT\$ 280

原籠柱侯蒸鳳爪 🍲

Steamed Chicken Paw with Black Bean Sauce

NT\$ 160

金蒜豆豉蒸腩排

Steamed Pork Spareribs, Fragrant Garlic Black Beans Sauce, Taro

NT\$ 180



黑椒金錢牛肚佐金瓜 🍲

Steamed Black Pepper Infused OX Comb Tripe

牛肉產地 - 澳大利亞 / Origin of Beef - Australia

NT\$ 360

豬肉產地 - 台灣 Origin of Pork - Taiwan

主廚推薦 🍳 / 食材溯源 🌿 🐷 🐔 🐟

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## 煎·炸·焗 / 港式點心

### DIM SUM

-  **香煎臘味蝦米蘿蔔糕** **NT\$ 220**  
Pan-Fried Duo of Waxed Sausage, Dried Shrimps Radish Cake
- 巧手蘿蔔千絲餅** **NT\$ 180**  
Baked Turnip Pastry
-  **靚蚵仔蝦膠腐皮卷佐糖醋** **NT\$ 340**  
Crispy Local Oyster-Shrimp Tofu Skin Roulade, Sweet and Sour Dip
- 蜂蜜芝麻叉燒酥** **NT\$ 180**  
Baked Barbecued Pork Pastry
- 雪山菠蘿叉燒包** **NT\$ 260**  
Baked Barbecued Pork Bun

豬肉產地 - 台灣 Origin of Pork - Taiwan

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# 明爐燒烤

## GRILLED AND ROASTED

玫瑰豉油雞(半土雞腿) **NT\$ 480**  
Marinated Chicken (Half Free-Range Chicken Leg)

 香妃青蔥油玉米雞 / 半隻(每日限量) **金湘雞** **NT\$ 620**  
 Poached Taiwan, "Corn-Fed Chicken", Shanghainese Style  
Fragrant Scallion Oil, Rich Soya (Half)

 脆皮吊燒龍崗雞 / 半隻(每日限量) **金湘雞** **NT\$ 620**  
 Deep Fried Crispy Chicken, with Minced Garlic (Half)






醉月叉燒皇 / 半份(每日限量) **NT\$ 780**  
Joy Palace Signature Barbecued Pork with Honey Glazed

蜜汁叉燒肉 **NT\$ 420**  
Barbecued Pork with Honey Glazed

燒烤三味拼(玫瑰豉油雞/蜜汁叉燒肉/明爐櫻桃鴨) **NT\$ 720**  
Barbecued and Marinated Meat Combination

焦糖松坂豚 **NT\$ 380**  
Caramelize Barbecued Pork Cheek with Lemon

豬肉產地 - 台灣 Origin of Pork - Taiwan

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## 肉類 / 家禽

### MEAT / POULTRY

-  **菠蘿脆梅山楂糖醋肉** **究好豬** **NT\$ 460**  
 Hawthorn Infused Sweet & Sour Pork Belly Roulade,  
Pineapple, Pickled Green Plum
- 家鄉蔴油松阪豬** **NT\$ 420**  
Sesame oil Matsusaka Pork  
豬肉產地 - 西班牙、丹麥、荷蘭 / Origin of Pork - Spain / Denmark / Holland
-  **嗶椒宮保腰果雞球** **鹿野雞** **NT\$ 480**  
"Sichuan-Asian" Style Diced Chicken, Dried Round Chili Pepper,  
Vinaigrette Sauce, Cashew Nuts
-  **黑椒山核桃鍋仔煎和牛粒** **NT\$ 2,200**  
US Choice Beef Tenderloin, Crushed Black Pepper,  
Savory Sauce, Walnuts  
牛肉產地 - 美國 / Origin of Beef - US
-  **黑蒜紅蔥醬爆羊仔柳** **NT\$ 900**  
Stir Fried Lamb Loin, Crisp Potato with Black Garlic and  
Red Shallot Paste

豬肉產地 - 台灣 Origin of Pork - Taiwan

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# 海鮮

## SEAFOOD

-  **鮑汁低溫南非鮮鮑** **NT\$ 920**  
Slow-Cooked Live Abalone, Rich Oyster Abalone Sauce,  
Garden Greens 每位 / Per Person
- 翡翠辣金蒜海虎蝦**  **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
- 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”
-  **醉月生菜炒蝦鬆佐脆野米** **NT\$ 560**  
Stir Fried Minced Shrimp Wrapped on Lettuce
- 百合龍皇炒玉帶** **NT\$ 660**  
Sautéed Scallop and Shrimp with Seasonal Vegetable
-  **秘製蜜椒藍斑粒**  **NT\$ 980**  
Fried Cod Fish with Marinated Pepper
- 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
- 欖豉醬燒龍膽魚腩煲** **NT\$ 650**  
Slow-Braised Giant Garoupa Belly,  
Chinese Olives & Black- Beans Sauce
-  **醉月蝦爆鱔背** **NT\$ 520**  
Joy Palace Crispy Yellow Eel-Prawn Paste Roulade,  
Ginger-Vinaigrette

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# 客韻粵饌

## HAKKA-INSPIRED CANTONESE CUISINE

-  **火瞳筍干先知鴨煲** **先知鴨** **NT\$ 900**  
 Slow-Brewed Baby Duck, Sun-Dried Bamboo Heart, Yunnan Ham Broth
-  **胡椒豬肚雞湯** **鹿野雞** **NT\$ 320**  
Double-Boiled Pig Stomach, Range Chicken Fillet, White Pepper Soup  
豬肉產地 - 西班牙、丹麥、荷蘭 / Origin of Pork - Spain / Denmark / Holland
-  **錦繡小炒皇** **究好豬** **NT\$ 520**  
 “Joy Palace Style” of Stir Fried Pork Belly, Smoked Tofu, Liver Sausage, Cuttlefish, Celery, Chives
-  **慢火扣紅酒糟三線肉梅乾菜老菜埔** **究好豬** **NT\$ 750**  
 Slow-Braised Red Yeast Marinated Pork Belly, Sun-Dried Lettuce & Preserved Radish
-  **福菜紅露鹽酒雞** **金湘雞** **NT\$ 780**  
 Slow-Cooked Range Chicken Broth with “Fu Cai”, Red Cordial Wine

豬肉產地 - 台灣 Origin of Pork - Taiwan

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## 蔬菜·豆腐

### VEGETABLES & TOFU

-  濃雞湯煨絲瓜百合枸杞 **NT\$ 420**  
Braised Luffa Melon, Lily Bulbs, Wolfberries, Rich Chicken Potage
- 紅燒北菇豆腐煲 **NT\$ 380**  
Stewed Tofu with Black Mushroom
- 櫻花蝦炒高麗菜 **NT\$ 380**  
Stir Fried Cabbage with Sakura Shrimp
- 百合山藥炒露筍 **NT\$ 460**  
Sautéed Asparagus with Yam
- 薑汁炒廣東芥藍 **NT\$ 380**  
Sautéed Kale with Ginger Juice

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# 素食

## VEGETARIAN FOOD

### 竹筴蟲草一品湯

Stewed Vegetables with Bamboo Pith and Herbs

**NT\$ 220**

每位 / Per Person



### 香齋羅漢素炒飯



Fried Rice with Vegetable

**NT\$ 380**

### 百合銀杏燴絲瓜

Stir Fried Loofah with Ginkgo

**NT\$ 460**

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# 湯羹

## SOUP






 姬松茸瑤柱竹筍燉響螺頭 **NT\$ 538**  
Double-Boiled, Dried Agaricus, Dried Scallops, Bamboo Heart,  
Sea Conch Consommé 每位 / Per Person

 老菜脯蘿蔔燉土雞湯 **NT\$ 385**  
Double-Boiled Range Chicken, Sun-Dried Black Radish, Daikon  
Consommé 每位 / Per Person

 海鮮黃壇子 **NT\$ 480**  
Mixed of Seafood, Simmered Golden Potage 每位 / Per Person

馬告山泉鱸魚湯  **NT\$ 460**  
Fish Consommé with Pepper and Chinese Cabbage

豬肉產地 - 台灣 Origin of Pork - Taiwan

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## 飯麵


### VERMICELLI & NOODLES & RICE

 X.O.醬 海鮮銀針韭黃炒新竹米粉  **NT\$ 500**  
Mixed Seafood, Hsinchu Rice Vermicelli,  
Sakura Shrimps X.O. Sauce

 櫻花蝦 X.O.醬魚籽蟹肉炒香米飯  **NT\$ 450**  
Fragrant Fried Rice, Crab Meat, Flying Fish Roe,  
Sakura Shrimps X.O. Sauce






 龍蝦西施湯泡飯(每日限量) **NT\$ 1,580**  
Rice Puff Lobster Soup with Seafood

澎湖金瓜燴新竹米粉 **NT\$ 360**  
Hsinchu Rice Stewed Vermicelli with Pumpkin

 松露蛋白干貝炒飯 **NT\$ 420**  
Fried Rice, Egg White, Dried Scallop, Truffle Paste

台灣香苗白米飯 **NT\$ 30**  
Steamed Rice

豬肉產地 - 台灣 Origin of Pork - Taiwan

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## 甜品 / 港式點心

### DESSERT

-  **青檸楊枝甘露**  
Cream of Mango, Sago Seeds, Pomelo, Lime Citrus Aroma **NT\$ 260**  
每位 / Per Person
- 養生蜂蜜龜苓膏**  
Herbal Jelly Topping with Honey Syrup **NT\$ 150**  
每位 / Per Person
-  **杏仁茶湯圓**  
Cream of Almond Tea, Black Sesame Dumplings **NT\$ 300**  
每位 / Per Person
- 紅棗桂圓茶雪蓮子**  
Double-Boiled Red Dates Tea, Longan Tea, Snow Lotus Seed **NT\$ 280**  
每位 / Per Person
-  **黑芝麻流沙球**  
Crispy Cream of Salted Egg Yolk Custard Black Sesame Balls **NT\$ 280**
- 原籠金沙流沙包**  
Steamed Sweet Cream Buns **NT\$ 260**
-  **澳門葡式蛋塔**  
“Macau Style” Baked Egg Tarts **NT\$ 280**
- 桂花燕窩小蛋塔**  
Bird's Nest Egg Tart **NT\$ 280**

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# 醉月樓春節組合餐

JOY PALACE LUNAR NEW YEAR'S SET MENU



## 醉月迎賓味盤

(東港烏魚子、蜜汁金鯧魚佐黃金泡菜、繽紛老醋海蜆頭)

Joy Palace Welcome Appetizer

## 煙波手制櫻桃鴨(半隻)

Barbecued Peking Duck, Condiments, Rose-Osmanthus Dip (Half)

## 百香果醬裹酥炸海虎蝦球

Crispy Battered Fried Tiger Prawns, Passion Fruit Mayonnaise, Fruit Salsa

## 時日老火煲例湯

Cantonese Style Daily Boiled Soup of The Day

## 鳳脂金露蒸原條珍珠斑

Steamed Whole Tiger Grouper, Fragrant Chicken Oil, Rich Fish Soy

## 鮮百合枸杞炒絲瓜

Sauteed Luffa Melon, Fresh Lily Bulbs, Wolfberries

## 櫻花蝦X.O.醬魚籽蟹肉炒香米飯

Fragrant Fried Rice, Crab Meat, Flying Fish Roe, Sakura Shrimps X.O. Sauce

## 紅棗桂圓茶燉銀耳雪蓮子,脆皮年糕

Double Boiled Red Dates Longan Tea, White Fungus, Snow Lotus

Crispy Nian Gao Rice Cake

NT\$ 5,280 / 4人份

2025年初一至初五開放區使用  
(初二恕不提供)

豬肉產地 - 台灣 Origin of Pork - Taiwan

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# 醉月樓春節如意團圓桌菜

JOY PALACE LUNAR NEW YEAR'S EVE TABLE MENU



## 醉月迎賓滿漢皿

(東港烏魚子、川蜀口水雞、宮保脆皮琵琶豆腐、老醋海蜆頭，和風醬沙拉菜)

Joy Palace Welcome Appetizer

## 煙波手制櫻桃鴨

Barbecued Peking Duck, Condiments, Rose-Osmanthus Dip

## 客家黑老菜脯 白蘿蔔燉鹿野雞盅

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

## 古法老酒海虎蝦

Steamed Tiger Prawn with Shredded Mushrooms, Pork, Yellow Wine

## 焗酥炸紅麴豬肋排佐泡菜

Crispy Baked Red Yeast Marinated Pork Spareribs, Pickled Napa

## 蕃茄酸菜濃湯浸原條珍珠斑

Steamed Whole Tiger Garoupa, Pickled Lettuce Spiced Tomato Broth

## 禿油蟹粉扒娃娃菜膽

Sautéed Baby Cabbage with Crab Meat and Roe Sauce

## 筍尖花菜乾小炒肉佐糯米油飯

Sautéed Pork Belly Slice, Sun Dried Cauliflower, Bamboo Heart on Glutinous Rice

## 燕窩紅棗桂圓茶燉銀耳

Double Boiled Red Dates Dried Longan Tea, White Fungus, Bird's Nest

## 美點雙輝 (秘製叉燒酥、脆皮椰汁年糕)

Joy Palace Petits Four

## 環球合時鮮果盤

Seasonal Fresh Fruit

NT\$ 18,800

Per Table for 10 Persons

每桌10人份

2025年初一至初五開放區使用

豬肉產地 - 台灣 Origin of Pork - Taiwan

如您對任何食物有過敏反應,請先告知我們服務人員

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)

If you have any food allergies, please inform our staff in advance.

All prices are listed in NT Dollars and subject to an additional 10% service charge.

Corkage fee: Wine: NT\$300 per bottle / Spirits: NT\$500 per bottle.



# 醉月樓春節如意團圓桌菜

JOY PALACE LUNAR NEW YEAR'S TABLE MENU



## 醉月迎賓滿漢皿

(東港烏魚子、蜜汁金鯧魚佐黃金泡菜、蜜製三線叉燒、黑椒淮鹽烤櫻桃鴨)

Welcome Appetizer

## 羊肚菌瑤柱竹筴燉響螺

Double Boiled, Dried Morel, Dried Scallop, Bamboo Heart, Sea Conch Consommé

## 辣橙韻湖畔燒波士頓龍蝦

Stir-Fried Boston Lobster, Orange Citrus- Spiced Sauce, Sweet Basil Leaf

## 醉月脆皮吊玉米雞 五香淮鹽

Joy Palace Crispy Corn Fed Chicken, Five Spiced Pepper Salt Dip

## 黑白雙蒜蒸活鮮鮑

Steamed Live Abalone, Minced Black and White Garlic, Light Soy

## 川燙原條漁港鮮魷 玉冰醬 青蔥油

Slow Poached Whole Squid, Savory Sauce, Scallion Oil

## 蟲草花小木耳水燈浸蟠龍珍珠斑

Poached Whole Tiger Grouper Fillet, Cordyceps Flower, Ear Fungus, Fish Soy

## 腐乳支竹馬蹄慢火燜羊腩煲

Slow Braised Lamb Brisket, Spiced Tofu Cheese, Water Chestnut, Bean Curd Stick

## 荷塘月色

Sauteed Lotus Root, Celery, Lily Bulbs, Yellow Fungus, Sugar Snaps

## 櫻花蝦 X.O 醬海鮮炒香米飯

Fragrant Fried Rice, Mixed Seafood, Sakura Shrimps X.O. Sauce

## 陳皮紅豆沙脆皮椰汁年糕

Double Boiled Cream of Red Bean Soup, Tangerine Peels

## 環球合時鮮果盤

Seasonal Fresh Fruit

NT\$ 22,800

Per Table for 10 Persons

每桌10人份

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# 醉月樓春節如意團圓桌菜

JOY PALACE LUNAR NEW YEAR'S TABLE MENU



## 醉月迎賓滿漢皿

(東港烏魚子、蜜汁金鯧魚佐黃金泡菜、川蜀口水雞、蜜製三線叉燒、燕麥軟殼蟹，脆皮琵琶豆腐，宮保蘸醬)

Joy Palace Welcome Appetizer

## 煙波手制片皮櫻桃鴨

Signature Peking Style Cherry Duck, Condiments, Rose Osmanthus Dip

## 原盅燉佛跳牆

Double Boiled Abalone, Fish Maw with Taro Consommé

## 鼎上湯芝士焗龍蝦

Wok Baked Lobster, Yunnan Ham Consommé, Parmesan Cheese

## 黑白雙蒜蒸活鮮鮑

Steamed Live Abalone, Minced Black and White Garlic, Light Soy

## 鳳脂金露水燈浸蟠龍紅條斑

Poached Fillet of Red Grouper, Fragrant Chicken Oil, Rich Fish Soy, Garden Greens

## 腐乳支竹馬蹄慢火燜羊腩煲

Slow Braised Lamb Brisket, Spiced Tofu Cheese, Water Chestnut, Bean Curd Stick

## 避風塘炒鴨架子

Deep Fried Duck with Sun-Dried Chill and Minced Garlic

## 香煎濃雞湯煨娃娃菜 百合枸杞

Braised Baby Cabbage, Lily Bulbs, Wolfberries, Rich Chicken Potage

## 黑松露蛋白海鮮炒香米飯 脆干貝

Fragrant Fried Rice, Egg White, Black Truffle Paste, Mixed Seafood, Crispy Dried Scallop

## 紅棗桂圓茶燉銀耳雪蓮子 脆皮年糕

Double Boiled Red Dates Longan Tea, White Fungus, Snow Lotus

## 迎春鮮果盤

Seasonal Fresh Fruits Platter

NT\$ 25,800

Per Table for 10 Persons

每桌10人份

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