

茗茶

Tea お茶 차

每位/per person/お一人様/1인당

普洱茶 \$100

Pu-erh Tea

プーアル茶

보이차

菊花 \$100

Chrysanthemum Tea

きくかぢゃ

국화차

鐵觀音茶 \$100

Tieguanyin Tea

てっかんのん

철관음 차

特選烏龍茶 \$120

Oolong Tea

ウーロンぢゃ

우롱차

香片 \$100

Jasmine Tea

ジャスミンティー

자스민 차

東方美人茶 \$120

Oriental Beauty Tea

東方美人茶

동방 미인차

營業時間 Opening Hours

假日午茶 Afternoon tea(weekend & holidays):14:30-17:00，最後點餐 Last Order 16:00

午餐 Lunch:11:30-14:30，最後點餐 Last Order 14:00

晚餐 Dinner:17:30-21:30，最後點餐 Last Order 21:00

Tel:02-2886-8888 Ext 1241/1242

Fax:02-2885-5221

本餐廳牛原料產地來自於澳洲、美國、臺灣。

本餐廳豬原料產地來自於臺灣。

賓客自備酒水於餐廳使用，酌收服務費：

葡萄酒及一般酒NT\$700/瓶；烈酒NT\$1,000/瓶。

以上價格均需另加10%服務費。

Our beef ingredients come from Australia, US, and Taiwan.

Our pork ingredients originates from Taiwan.

Guests who bring their own alcoholic beverages for dining in the restaurant will be charged a service fee of NT\$700/bottle for wine and general liquor, NT\$1,000/bottle for spirits.

All the above prices are subject to 10% service fee.



金馬新春六人餐

迎春錦繡拚盤

紹興醉雞、東港烏魚子、無錫脆鱈、涼拌腐竹

Appetizers

Drunken Chicken with Shaoxing Wine • Donggang Mullet Roe

Wuxi Crispy Eel • Cold Sliced Tofu Salad

酒釀乾燒大明蝦

Wine Flavored King Prawns with Stir-fry Sauce

白果鮑魚燒烏參

Braised Abalone and Sea Cucumber with Ginkgo Nuts

紅麴無錫排骨

Wuxi Pork Ribs Glazed with Red Yeast

清蒸龍虎斑

Steamed Grouper

上海小籠湯包

Xiao Long Bao

雪菜年糕

Stir-fried Rice Cakes with Pickled Greens

季節時蔬

Seasonal Fruits

砂鍋醃篤鮮

Seasonal Vegetables

棗泥鍋餅

Shanghai Salted Pork Clay-Pot Soup with Bamboo Shoots

寶島時令鮮美果

Crispy Pancake with Red Date Paste

每桌(六人份)NT\$12880元+10%

賓客自備酒水於餐廳使用，將酌收酒水服務費；葡萄酒每瓶NT\$700/烈酒每瓶NT\$1000
A corkage fee applies for guests bringing their own beverages to the restaurant:

NT\$700 per bottle of wine and NT\$1,000 per bottle of spirits.

Reservation Tel: (02) 2886-1818 ext. 1241 or 1242 圓苑餐廳



開胃前品

Appetizer 前菜

三色拼盤 \$880

3種盛り合わせ

Three Assortment Platter - the ones labelled in blue can be made into a platter

雙色拼盤 \$780

2種盛り合わせ

Two Assortment Platter - the ones labelled in blue can be made into a platter

無錫脆鱈 \$680

タウナギの揚げもの

Wuxi Style Crispy Eel

酒釀油爆蝦 \$660

エビの酒釀揚げ炒め

Wok-Fried Shrimps with Fermented Rice Sauce

寧式燻魚 \$560

燻製風味の揚げ魚

Ningbo Style Braised Fish

紹興醉雞 \$580

鶏肉の紹興酒漬け

Shaoxing Drunken Chicken

◎老牛滷三寶 \$620

牛煮込み三種

Taiwanese Braised Beef Shank with Tendon and Tripe

◎西芹蜇頭 \$620

ラゲとセロリの和えもの

Marinated Jellyfish with Celery

◎東港烏魚子 \$980

カラスミ

Donggang Mullet Roe

◎香根腐竹 \$420

香菜と湯葉の冷菜

Tofu Skin with Spices



龍鮑翅肚燕

Seafood delicacies
珍味

薑葱龍蝦(乾燒/桂花焗) 時價

ショウガ、青葱口ブスター(桂花風口ブスター/煮込み) 時価

Sautéed Lobster with Ginger & Scallion

(Dry Braised/Sweet Osmanthus Baked) Current Price

◎鮮拆蟹粉燴官燕蟹肉入り、燕の巣のとろみスープ/お1人前

Braised Bird's Nest Soup with Crab Meat/Per Person \$1680

◎鮑魚花膠蔥燒參アワビ、

魚浮袋、ネギとナマコの煮込み

Braised Abalone, Fish Maw and Sea Cucumber with Scallion \$1680



海中鮮

Seafood Dishes 海鮮料理

XO醬彩蔬鮮貝 \$880

Scallops with Bell Peppers in XO sauce
貝と野菜のXO醤炒め

韭黃鱈糊田 \$720

Sautéed Eel with Chives and Bean Sprouts
うなぎと黄ニラの炒めもの

糖醋黃魚 \$1180

Sweet and Sour Yellow Croaker
フウセイの甘酢あんかけ

清蒸大比目魚(豆酥) \$820

Steamed Flounder (Soybean Crumbs)
ヒラメの蒸しもの(揚げおから)

醬爆蟹年糕/粉絲煲 \$1780

Crab and Rice Cake/Bean Threads
with Soy Sauce in Casserole
カニとモチのソース炒め/春雨入り土鍋煮

鮮蝦粉絲煲 \$980

Shrimp and Bean Threads in Casserole
エビと春雨の土鍋煮

生菜蝦鬆 (5片生菜) \$880

Minced Shrimp with Lettuce
エビのレタス包み

龍蝦玉帶粉絲煲 \$1880

Lobster and fresh scallop vermicelli casserole
ロブスター、ホタテ、春雨のキャセロール

清蒸玉露龍虎斑 \$1780

Steamed Giant Grouper with Scallion Oil
タマカイ蒸し

枸杞麻油沙母/清蒸 \$1980

Steamed crab with sesame oil
ごま油風味のカニ



山珍佳餚

Delicacies

肉料理

無錫排骨 \$680

Wuxi Style Spareribs
スペアリブの煮込み

橙汁排骨 \$680

Orange Spareribs
オレンジソーススペアリブ

左宗棠雞(宮保) \$680

General Tso's Chicken (Kung Pao)
鶏肉に生姜と醤油の辛口炒め

蘇式東坡肉附荷葉夾/位 \$260

Braised DongPo Pork with
Chinese Pancake/per person
トンポ一口ウ(ハスの葉型生地付き) /一人前

香根牛菲力(蔥爆) \$980

General Tso's Chicken (Kung Pao)
鶏肉に生姜と醤油の辛口炒め
좌종당개 (궁보)



砂鍋家常料理

Home-style Cuisine in Casserole
土鍋家庭料理

麻婆花膠豆腐煲 \$560

Sautéed Fish Maw and Tofu with Hot and Spicy Sauce in Casserole
マーぼー豆腐と花膠の煮込み

蟹粉海鮮豆腐煲 \$680

Seafood and Tofu with Crabmeat in Casserole
カニ肉と海鮮の豆腐煮込み

蝦仁滑蛋 \$520

Scrambled Eggs with Shrimps
エビとふわふわ卵



台菜風味

Taiwanese Exquisite Cuisine

台灣料理

三杯中卷  \$780

Three-cup Squid

イカに生姜と醤油ソース煮込み

鮮蚵芋香海鮮米粉鍋 \$980

Seafood and Taro in Rice Noodle Pot

ビーフン入り海鮮タロイモ鍋

客家小炒 \$520

Hakka-style Stir-fried Squid and Pork

台湾客家の豚肉炒めもの

鳳梨蝦球 \$880

Pineapple Shrimp Balls

パイナップル入りエビマヨ



田園時蔬

Seasonal Garden Vegetables
野菜

蘆筍百合山藥 \$680

Sautéed Asparagus with Lily and Yam
アスパラガス、ユリ根、ヤマイモの炒めもの

清炒豆苗(冬季) \$620

Stir-fry Pea Shoots (Winter Only)
豆苗炒めもの/冬期

蟹粉娃娃菜 \$560

Baby Cabbage with Crabmeat
ミニ白菜のカニ味噌煮

季節時蔬 (蒜香、清炒) \$480

Seasonal Vegetables (Garlic/Stir-fry)
季節の野菜(ニンニク炒め/油炒め)

雪菜百頁 \$480

Pickle Mustard Green with Hundred Layered Tofu
押し豆腐と漬け高菜の煮物



素齋

Vegetarian Dishes

菜食

文思豆腐羹/位 \$260

Wensi Tofu Soup/per person

豆腐のとろみスープ/一人前

三杯杏鮑菇 \$480

Three-cup King Oyster Mushroom

バジル入り、エリンギの醤油煮込み

翡翠素黃雀 \$480

Tofu Skin Wrap with Vegetables

野菜の湯葉巻き揚げ

什錦素炒麵 (軟炒、湯麵) \$460

Assorted vegetarian noodles (Soft fried,Noodle Soup)

五目焼きそば(柔らかめ、タンメン)

菌菇豆腐煲 \$580

Mushroom and Tofu in Casserole

きのこと豆腐の土鍋煮

버섯 두부찌개

紅藜香椿炒飯 \$460

Red Quinoa Chinese Mahogany Rice

キヌアと香椿の炒飯

발효주 흑리 볶음밥



四季湯品

Soup for all Seasons
四季のスープ

宋嫂魚羹/位 \$280

Braised Minced Fish Soup in Shanghai Style/Per Person
上海風たき魚のとろみスープ/お1人前

砂鍋醃篤鮮 \$780

Double-Boiled Pork with Bamboo Shoots in Casserole
豚肉の土鍋スープ

翡翠干貝海鮮羹 \$680

Seafood Thick Soup with Vegetables and Scallop
翡翠干し貝と海鮮のスープ

羊肚菌鮑魚雞盅/位 \$380

Chicken Soup with Morels and Abalone/Per Person
アミガサタケとアワビのチキンスープ/一人前

砂鍋瑤柱一品雞(前二日預定) 2200

Double Boiled Chicken with Scallop in Casserole
(reservation required 2 days in advance)
貝柱と丸鶏の土鍋スープ(二日前までに予約)



主食麵.飯

Staple Noodles and Rice

麵・ご飯類

蝦仁揚州炒飯 \$560

Yangzhou Fried Rice with Shrimp
揚州エビ炒飯

雪菜黃魚煨麵 \$520

Stewed Noodles with Yellow Croaker
and Preserved Mustard Green
フウセイと雪菜の煮込み麵

清蒸牛肉麵〈紅燒〉 \$560

Steamed Beef Noodle Soup (Braised)
紅焼(醤油ベース)/清蒸(塩味ベース)牛肉麵

雪菜肉絲炒年糕 \$420

Fried Rice Cake with Preserved Mustard Green
雪菜とモチの炒めもの

寧式菜飯 \$380

Ningbo Style Vegetable Rice
青菜の混ぜご飯



江南美點

Southern China Dim Sum
江南料理

蟹粉小籠湯包 / (6粒) \$360

Crabmeat Xiaolongbaos (Steamed Buns) /6pcs
力士味噌小籠包/6個

大餅捲牛 \$280

Taiwanese Beef Stuffed Scallion Pancake
台灣風牛肉巻き

上海小籠湯包/ (6粒) \$300

Crabmeat Xiaolongbaos (Steamed Buns)/6pcs
上海小籠包/6個

香酥春捲 \$240

Spring Rolls
春巻き

冰花煎餃 / (6粒) \$300

Potstickers with Crispy Skirt/6pcs
羽根つき餃子/6個

蔥油餅 \$180

Scallion Pancake
ネギ入り台湾風クレープ



甜在心

Desserts

デザート

圓山御製紅豆鬆糕 /2片 \$240
Grand Hotel Steamed Cake with Adzuki Beans/ 2pcs
アズキのライスケーキ / 2まい

棗泥鍋餅/1開8 \$280
Pan-fried Pancake with Date Paste (8pcs)
ナツメあんのクレープ風(1カット8まい)

香芒奶酪 (冷)/位 \$160
Mango Panna Cotta <cold> (per person)
マンゴーパンナコッタ/一人前

桂花千層糕/4片
Osmanthus Layer Cake/ 4pcs
キンモクセイ風レイヤーケーキ / 4個

三元蓮子燉銀耳/位 (熱) <hot> \$180
Double-boiled White Fungus with
Lotus Seeds/per person <hot>
ハスの実入り白キクラゲスープ/一人前

