

# 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

きくかちゃ

국화차

鐵觀音茶 \$100

Tieguanyin Tea

てっかんのん

철관음 차

特選烏龍茶 \$120

Oolong Tea

ウーロンちゃ

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

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## 迎春錦繡拵盤

紹興醉雞、東港烏魚子、無錫脆鱔、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

## 砂鍋腌篤鮮

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

## ◎西芹蜆頭 \$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

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Seafood delicacies

珍味

## 薑蔥龍蝦(乾燒/桂花焗) 時價

ショウガ、青葱ロブスター(桂花風ロブスター/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醬炒め

## 韭黃鱔糊田 \$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  
トンポーロウ(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  
좌종당계 (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

マーボ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

台湾料理

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 홍리 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

上海風たたき魚のとりみスープ/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)

紅燒(醬油ベース)/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  
カニ味噌小籠包/6個

上海小籠湯包/ (6粒) \$300  
Crabmeat Xiaolongbaos (Steamed Buns)/6pcs  
上海小籠包/6個

冰花煎餃 / (6粒) \$300  
Potstickers with Crispy Skirt/6pcs  
羽根つき餃子/6個

大餅捲牛 \$280  
Taiwanese Beef Stuffed Scallion Pancake  
台灣風牛肉卷き

香酥春捲 \$240  
Spring Rolls  
春巻き

蔥油餅 \$180  
Scallion Pancake  
ネギ入り台湾風クレープ



# 甜在心

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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anna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

