

2027 圓苑餐廳新春菜單(精緻濃縮至 69 道)

《開胃前品》《前菜》Appetize

價格 Price 価格

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》《珍味》

Sautéed Lobster with Ginger & Scallion(Dry Braised/Sweet Osmanthus Baked)

薑蔥龍蝦(乾燒/桂花焗) ショウガ、青葱ロブスター(桂花風ロブスター/煮込み)

Sautéed Lobster with Ginger & Scallion(Dry Braised/Sweet Osmanthus Baked) 時價

日: 時価

英: Current Price

◎鮮拆蟹粉燴官燕\$1680

蟹肉入り、燕の巣のトロみスープ/お1人前

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

◎鮑魚花膠蔥燒參\$1680

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

《海鮮》《海鮮料理》 Seafood Dishes

XO 醬彩蔬鮮貝\$880

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

韭黃鱔糊田\$720

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

糖醋黃魚\$1180

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

清蒸大比目魚(豆酥) \$820

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

◎醬爆蟹年糕/粉絲煲\$1780

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

◎鮮蝦粉絲煲\$980

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

生菜蝦鬆 (5片葉子)\$880

龍蝦玉帶粉絲煲 兩\$170

清蒸玉露龍虎斑 兩\$110

枸杞麻油沙母/清蒸 兩/\$140

《山珍佳饌》《肉料理》 Delicacies

無錫排骨\$680

スペアリブの煮込み Wuxi Style Spareribs

橙汁排骨\$680

オレンジソーススペアリブ Orange Spareribs

左宗棠雞(宮保)\$680

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

蘇式東坡肉附荷葉夾/位\$260

トンポーロウ (ハスの葉型生地付き) /一人前

Braised DongPo Pork with Chinese Pancake/per person

◎香根牛菲力(蔥爆)\$980

牛フィレ肉の炒めもの (香菜/ネギ) Tenderloin Steak with Spices (Scallion)

《砂鍋家常料理》《土鍋家庭料理》 Home-style Cuisine in Casserole

麻婆花膠豆腐煲\$560

マーボー豆腐と花膠の煮込み

Sautéed Fish Maw and Tofu with Hot and Spicy Sauce in Casserole

蟹粉海鮮豆腐煲\$680

カニ肉と海鮮の豆腐煮込み

Seafood and Tofu with Crabmeat in Casserole

蝦仁滑蛋\$520

エビとふわふわ卵 Scrambled Eggs with Shrimps

《台菜風味》《台灣料理》 Taiwanese Exquisite Cuisine

三杯中卷 \$780

イカに生姜と醤油ソース煮込み Three-cup Squid

鮮蚵芋香海鮮米粉鍋\$980

ビーフン入り海鮮タロイモ鍋 Seafood and Taro in Rice Noodle Pot

◎客家小炒\$520

台湾客家の豚肉炒めもの Hakka-style Stir-fried Squid and Pork

◎鳳梨蝦球\$880

パイナップル入りエビマヨ Pineapple Shrimp Balls

《田園時蔬》《野菜》 Seasonal Garden Vegetables

蘆筍百合山藥 \$680

アスパラガス、ユリ根、ヤマイモの炒めもの

Sautéed Asparagus with Lily and Yam

清炒豆苗(冬季銷售)\$620

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

蟹粉娃娃菜\$560

ミニ白菜のカニ味噌煮 Baby Cabbage with Crabmeat

季節時蔬 (做法：蒜香、清炒) \$480

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

雪菜百頁\$480

押し豆腐と漬け高菜の煮物

Pickle Mustard Green with Hundred Layered Tofu

《素齋》《菜食》 Vegetarian Dishes

文思豆腐羹/位\$260

豆腐のとろみスープ/一人前 Wensi Tofu Soup/per person

三杯杏鮑菇\$480

バジル入り、エリンギの醤油煮込み Three-cup King Oyster Mushroom

翡翠素黃雀\$480

野菜の湯葉巻き揚げ Tofu Skin Wrap with Vegetables

什錦素炒麵（做法：軟炒、硬炒）\$460

五目焼きそば(やわらか焼き、かた焼き)

Chow Mein with Assorted Vegetables (Cooking methods: Stir-fry or Crispy)

◎菌菇豆腐煲\$580

きのこ豆腐の土鍋煮 Mushroom and Tofu in Casserole

◎紅藜香椿炒飯\$460

キヌアと香椿の炒飯 Red Quinoa Chinese Mahogany Rice

《湯品》《四季のスープ》 Soup for all Seasons

宋嫂魚羹/位\$280

上海風たたき魚のとろみスープ/お1人前

Braised Minced Fish Soup in Shanghai Style/Per Person

砂鍋醃篤鮮\$780

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

◎翡翠干貝海鮮羹\$680

翡翠干し貝と海鮮のスープ

Seafood Thick Soup with Vegetables and Abalone

◎羊肚菌鮑魚雞盅\$380

アミガサタケとアワビのチキンスープ/一人前

Chicken Soup with Morels and Abalone

◎砂鍋瑤柱一品雞(需提前二天預約)\$2200

貝柱と丸鶏の土鍋スープ（二日前までに予約）

Double Boiled Chicken with Scallop in Casserole

《麵.飯》《麵・ご飯類》Staple Noodles and Rice

蝦仁揚州炒飯\$560

揚州エビ炒飯 Yangzhou Fried Rice with Shrimp

雪菜黃魚煨麵\$520

フウセイと雪菜の煮込み麵

Stewed Noodles with Yellow Croaker and Preserved Mustard Green

清蒸牛肉麵〈紅燒〉\$560

紅燒（醬油ベース）/清蒸（塩味ベース）牛肉麵

Steamed Beef Noodle Soup (Braised)

雪菜肉絲炒年糕\$420

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

寧式菜飯\$380

青菜の混ぜご飯 Ningbo Style Vegetable Rice

《江南美點》《江南料理》Southern China Dim Sum

蟹粉小籠湯包 / (6 粒)\$360

カニ味噌小籠包/6 個 Crabmeat Xiaolongbaos (Steamed Buns)/6pcs

上海小籠湯包/ (6 粒)\$300

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

冰花煎餃 / (6 粒)\$300

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

蔥油餅\$200

ネギ入り台湾風クレープ Scallion Pancake

◎淨素花菇餃/(6 粒)\$280

しいたけ餃子/6 個（菜食）Vegetarian Mushroom Dumplings/6pcs

◎大餅捲牛\$280

台湾風牛肉巻き Taiwanese Beef Stuffed Scallion Pancake

香酥春捲\$240

《甜再心》《デザート》Desserts

圓山御製紅豆鬆糕 /2 片\$240

アズキのライスケーキ(2 個)

Grand Hotel Steamed Cake with Adzuki Beans/2pcs

棗泥鍋餅/1 開 8\$280

ナツメあんのクレープ風(1 カット 8)

Pan-fried Pancake with Date Paste (8pcs)

香芒奶酪〈冷〉(每位)\$160

マンゴーパンナコッタ/一人前

Mango Panna Cotta <cold> (per person)

香甜芝麻糊〈熱〉\$160

ごまスープ/一人前 **Black Sesame Sweet Soup <hot>**

◎桂花千層糕\$200

キンモクセイ風レイヤーケーキ **Osmanthus Layer Cake**

◎三元蓮子燉銀耳\$180

ハスの実入り白キクラゲスープ/一人前

Double-boiled White Fungus with Lotus Seeds/per person