

2026年



## 圓山大飯店 金龍餐廳套餐菜單

### 金 龍 御 品

Assorted Platter of Appetizer

黑魚子北海道鮮干貝盅  
Boiled Scallop and Mullet Roe with Dressing

花膠螺頭菜膽刺參  
Double-boiled Fish Maw with Conch,  
Cabbage Shoot, and Sea Cucumber

金銀蒜大海蝦  
Steamed King Prawn with Garlic Sauce

花菇扣鮑魚  
Braised Abalone and Mushroom with Brown Sauce

私房無錫嫩排  
Homemade Wuxi Braised Spare Pork Ribs

梅干菜龍斑片  
Steamed Grouper Fish Fillet and Umeboshi

鮑魚珍珠雞  
Steamed Glutinous Rice

銀耳燕液  
Stewed Tremella Fungus and Bird's Nest Sweet Soup

四季鮮時果  
Seasonal Fruits Platter

每人 NT\$2,880 元+10%  
(Service Charge)/per person

### 金 龍 御 品

Assorted Platter of Appetizer

和風鮑魚鮮蝦盅  
Boiled Abalone and Shrimps with Japanese Style Sauce

花膠佛跳牆  
Buddha Jumps Over the Wall with Fish Maw

金銀蒜大明蝦  
Prawns with Garlic Sauce.

蔥燒烏參花菇  
Braised Sea Cucumber and Mushroom with Spring Onion

薏仁牛臉頰肉  
Stewed Beef Cheek and Barley with Chef Special Sauce

老菜脯龍斑片  
Steamed Grouper Fish Fillet and Preserved Radish

鮑魚珍珠雞  
Steamed Glutinous Rice

木瓜雪蛤  
Stewed Papaya and Hasma Sweet Soup

四季鮮時果  
Seasonal Fruits Platter

每人 NT\$3,280+10%  
(Service Charge)/per person

### 金 龍 御 品 三 拼

Three Assorted Platter of Appetizer

義式風情鮑魚盅  
Boiled Abalone with Italian Dressing

羊肚菌燉花膠  
Fish Maw Soup with Morels

蔥香龍蝦 (每位半支)  
Sauteed Lobster with Scallions (Half Lobster/per person)

鮑汁烏參扣鵝掌  
Braised Sea Cucumber and Goose webbed foot in Abalone Sauce

薏仁牛臉頰  
Stewed Beef Cheek and Barley with Chef Special Sauce

陳皮鹹檸檬龍斑片  
Steamed Grouper Fish and Salty Lemon Tangerine Peel

松露帶子燉飯  
Stewed Scallop Truffle Risotto

燕液楊枝甘露  
Bird's Nest, Diced Mango, Grapefruit and Sago Coconut Sweet Soup

香芋脆奶  
Deep-Fried Taro Milk Crispy

繽紛水果杯  
Seasonal Fruits Platter

每人 NT\$3,680+10%  
(Service Charge)/per person

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

訂位電話：(02) 2886-1818 分機 1262 、 1263 金龍餐廳 張怡婷/曾歆/黃映慈/李靜華

