

# 茗茶

Tea お茶 차

每位/per person/お一人様/1인당

|   |       |   |       |
|---|-------|---|-------|
| 普洱茶<br>Pu-erh Tea<br>プーアル茶<br>보이차         | \$100 | 菊花<br>Chrysanthemum Tea<br>きくかちゃ<br>국화차 | \$100 |
| 鐵觀音茶<br>Tieguanyin Tea<br>てっかんのん<br>철관음 차 | \$100 | 特選烏龍茶<br>Oolong Tea<br>ウーロンちゃ<br>우롱차    | \$120 |
| 香片<br>Jasmine Tea<br>ジャスミンティー<br>자스민 차    | \$100 |   |       |

## 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.



# 開胃前品

---

Appetizer

前菜

애피타이저

**三色拼盤** \$880

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

3種盛り合わせ- 青色から選んでください

세 가지 모듬

**雙色拼盤** \$780

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

2種盛り合わせ- 青色から選んでください

두 가지 모듬

**無錫脆鱧** \$680

Wuxi Style Crispy Eel

タウナギの揚げもの

크리스피 장어

**酒釀油爆蝦** \$660

Wok-Fried Shrimps with Fermented Rice Sauce

エビの酒釀揚げ炒め

감주 새우튀김

**寧式燻魚** \$560

Ningbo Style Braised Fish

燻製風味の揚げ魚

닝보식 훈제 생선

**紹興醉雞** \$580

Shaoxing Drunken Chicken

鶏肉の紹興酒漬け

소흥취계

**冬菇素鵝** \$520

Tofu Skin Roll with Shiitake Mushroom

干し椎茸の湯葉包み

버섯 두부피 구이

# 開胃前品

Appetizer

前菜

애피타이저

老牛滷三寶 \$620

Taiwanese Braised Beef Shank with Tendon and Tripe

牛煮込み三種

전통 힘줄/천엽/사태 조림

西芹蜆頭 \$620

Marinated Jellyfish with Celery

クラゲとセロリの和えもの

셀러리 해파리 무침

東港烏魚子 \$980

Donggang Mullet Roe

カラスミ

동강 송어 알

蟲草川耳 \$420

Cordyceps and Black Fungus

サナギタケとキクラゲの和えもの

동충하초 목이버섯볶음

老皮嫩肉 \$420

Fried Egg Tofu with Soy Sauce Flavor

揚げ豆腐醤油風味

계란 두부 튀김

瓜仁小魚 \$420

Almond with Whitebait

ウリの種の小魚炒め

땅콩 멸치볶음

香根腐竹 \$420

Tofu Skin with Spices

香菜と湯葉の冷菜

고추 푸주 볶음

# 龍鮑翅肚燕

Lobster, Abalone, Shark Fin, Fish Maw, and Bird's Nest

珍味

랍스타, 제비집, 전복, 삭스핀

乾燒龍蝦 (桂花焗)

時價/Current Price/時価/시가

Dry Braised Lobster(Sweet Osmanthus Baked)

チリソース煮ロブスター(桂花風ロブスター)

랍스타 간쇼(계화 그라탕)

蠔汁花菇鮑魚/位

\$1080

Shiitake Mushroom and Abalone in Oyster Sauce/per person

しいたけとアワビの牡蠣風味煮込み/一人前

표고버섯 전복 굴 소스 찜/1인분

紅燒大排翅/位

\$1180

Braised Shark Fin Soup/per person

フカヒレの醤油煮込み/一人前

돼지갈비 굴 소스 삭스핀 찜/1인분

瑤柱花膠雞燉翅/位

\$880

Double-Boiled Shark Fin with Scallops and Fish Maws/per person

貝柱、魚浮袋、鶏肉のフカヒレスープ/一人前

닭고기 조개 수프/1인분

鮮拆蟹粉燴官燕/位

\$1680

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

蟹肉入り、燕の巣のとりみスープ/一人前

게살 제비집 수프/1인분

鮑魚花膠蔥燒參

\$1680

Braised Abalone, Fish Maw and Sea Cucumber with Scallion

アワビ、魚浮袋、ネギとナマコの煮込み

전복 해삼 부레 조림



# 海中鮮

Seafood Dishes

海鮮料理

해산물 요리

## XO醬彩蔬鮮貝 \$880

Scallops with Bell Peppers in XO sauce

貝と野菜のXO醬炒め

XO 소스 야채 가리비 볶음

## 韭黃鱔糊 \$720

Sautéed Eel with Chives and Bean Sprouts

田うなぎと黄ニラの炒めもの

장어 부추죽

## 糖醋黃魚 \$1180

Sweet and Sour Yellow Croaker

フウセイの甘酢あんかけ

황어 탕수육

## 清蒸大比目魚(豆酥) \$820

Steamed Halibut (Soybean Crumbs)

ヒラメの蒸しもの(揚げおから)

광어 찜(볶은 콩)

## 西湖醋魚 \$660

Steamed Fish Served with Vinegar Sauce

鮮魚蒸し、酢味ソース和え

서호 생선 조림

## 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

게장 간장 떡볶이/당면 캐서롤

## 農村酸菜魚 \$980

Farm Style Preserved Mustard Green with Fish

さんさいぎょ

야채 절임 생선

## 雪菜魚片/醋溜 \$780

Fish Fillet with Preserved Mustard Green/Vinegar Sauce

雪菜と魚の炒めもの/酢あんかけ

갯 생선볶음/식초 양념

## 鮮蝦粉絲煲 \$980

Shrimp and Bean Threads in Casserole

エビと春雨の土鍋煮

새우 당면 캐서롤

## 龍井河蝦仁 \$980

Sautéed River Shrimps with Longjing Tea

川エビの龍井茶風味

용정차 새우



# 山珍佳餚

## Delicacies

### 肉料理

### 산해진미

清蒸嫩牛腱 \$780

Steamed Beef Tendon

牛すねの蒸し煮

소 힘줄 찜

秘製鎮江元蹄 \$1,280

Zhenjiang Pork Knuckle with Secret Sauce

秘伝の豚足 ビネガーソース付

비법 소스 족발 조림

無錫排骨 \$680

Wuxi Style Spareribs

スペアリブの煮込み

우시식 돼지갈비찜

橙汁排骨 \$680

Orange Porkribs

オレンジソーススペアリブ

오렌지 갈비찜

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

좌종당계 (궁보)

蘇式東坡肉附荷葉夾/位 \$260

Braised DongPo Pork with

Chinese Buns / per person

トンポーロウ(ハスの葉型生地付き)/一人前

연잎 동파육/1인분

鮑魚鮮筍紅燒肉 \$880

Braised Pork Belly with Abalone

and Fresh Bamboo Shoots

アワビとタケノコの豚バラ角煮

전복 죽순을 돼지고기 찜

紅燒獅子頭 \$680

Braised Pork Balls

肉団子の醤油煮込み

고기 완자

四川水煮牛(松阪豬)    \$980

Szechuan Style Boiled Beef (Pork Neck)

四川風煮込み(牛肉/松阪豚)

사천식 쇠고기(향정살)

香根牛菲力(蔥爆) \$980

Tenderloin Steak with Spices (Scallion)

牛フィレ肉の炒めもの(香菜/ネギ)

대파 소고기 볶음(향신료)





# 砂鍋家常料理

Home-style Cuisine in Casserole

土鍋家庭料理

캐서롤 가정식 백반

## 肥腸紫茄煲

\$580

Pig's Large Intestines and Eggplant in Casserole

豚ホルモンと紫なすの煮込み

곱창 가지 캐서롤

## 麻婆花膠豆腐煲

\$560

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

マーボー豆腐と魚浮袋の煮込み

마파 부레 두부 캐서롤

## 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

게살 해물 두부찌개

## 韭黃蝦絲

\$620

Shredded Shrimp with Chives

ニラとエビの炒め物

부추 새우

## 蝦仁滑蛋

\$520

Scrambled Eggs with Shrimps

エビとふわふわ卵

계란 새우볶음

## 酸菜肚絲

\$560

Pig Tripe with Preserved Mustard Green

酸菜と豚の内臓の炒め物

소금 절인 양배추 돼지 위 볶음

## 蠔汁菌菇煲

\$580

Mushroom and Oyster Sauce in Casserole

牡蠣ソースのキノコ煮込み


굴 소스 버섯 조림

# 台菜風味

Taiwanese Exquisite Cuisine

台湾料理

대만의 맛

三杯中卷  \$780

Three-cup Squid

イカに生姜と醤油ソース煮込み

오징어볶음

菜脯烘蛋 \$420

Pan-fried Preserved Turnip Egg Pancake

干大根入りの焼き玉子

무말랭이 계란 볶음

白鯧芋香海鮮米粉鍋 \$980

Seafood and Taro in Rice Noodle Pot

ビーフン入りマナガツオ海鮮タロイモ鍋

병어 토란 해물 쌀국수

客家小炒 \$520

Hakka-style Stir-fried Squid and Pork

台湾客家の豚肉炒めもの


객가식 볶음

鹹蛋苦瓜 \$480

Stir-fried Bitter Melon with Salted Egg Yolk

塩漬け卵とゴーヤの炒めもの

여주 계란 볶음

尖椒松阪豬  \$820

Pork Neck with Green Chili Peppers

ピーマンと松阪豚の炒めもの

항정살 파리고추 볶음

蒜茸蒸蝦 \$880

Steamed Shrimp with Garlic Sauce

ガーリック風味蒸しエビ

마늘 새우 찜

四季肥腸 \$620

Stir-Fried Green Bean and Pork Intestine

ホルモンとインゲンの炒めもの

곱창 줄기 콩 볶음

鳳梨蝦球 \$880

Pineapple Shrimp Balls

パイナップル入りエビマヨ

파인애플 마요네즈 새우튀김

魷魚螺肉蒜 \$980

Garlic-Flavored Squid with Snail Soup

イカとサザエのニンニク入りスープ

오징어 소라 마늘 볶음



# 田園時蔬

Seasonal Garden Vegetables

野菜

제철 채소

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

아스파라거스 백합 참마 볶음

清炒豆苗(冬季) \$620

Stir-fry Pea Shoots (Winter Only)

豆苗炒めもの/冬期

콩나물 볶음(겨울만 제공)

蟹粉娃娃菜 \$560

Baby Cabbage with Crabmeat

ミニ白菜のカニ味噌煮

게살 알배추

干貝燴絲瓜 \$560

Stewed Sponge Gourd with Scallops

貝柱とヘチマのあん掛け

조개 수세미 오이 볶음

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)

계절나물 (마늘 향, 볶음)

乾煸四季豆 \$520

Stir-fried String Beans

豚ひき肉とインゲンの炒めもの

줄기 콩 볶음

雪菜百頁 \$480

Pickle Mustard Green with Hundred Layered Tofu

押し豆腐と漬け高菜の煮物

두부 바이에 갓 볶음

# 素齋

## Vegetarian Dishes

菜食

비건

|  |       |
|--|-------|
| 文思豆腐羹/位  | \$260 |
| Wensi Tofu Soup/per person<br>豆腐のとろみスープ/一人前<br>다진 두부 수프/1인분                                    |       |
| 三杯杏鮑菇  | \$480 |
| Three-cup King Oyster Mushroom<br>バジル入り、エリンギの醤油煮込み<br>새송이버섯 조림                                 |       |
| 翡翠素黃雀  | \$480 |
| Tofu Skin Wrap with Vegetables<br>野菜の湯葉巻き揚げ<br>푸주 팥이버섯 튀김                                      |       |
| 什錦素炒麵 (軟炒、湯麵)  | \$460 |
| Assorted vegetarian noodles (Soft fried, Noodle Soup)<br>五目焼きそば(柔らかめ、タンメン)<br>잡채 볶음면(건 볶음, 탕면) |       |
| 菌菇豆腐煲  | \$580 |
| Mushroom and Tofu in Casserole<br>きのこ豆腐の土鍋煮<br>버섯 두부찌개   |       |
| 野菌絲瓜   | \$480 |
| Mushroom and Sponge Gourd<br>きのこヘチマの炒めもの<br>수세미요이 버섯 볶음  |       |
| 紅藜香椿炒飯   | \$460 |
| Red Quinoa Chinese Mahogany Rice<br>キヌアと香椿の炒飯<br>발효주 홍리 볶음밥                                    |       |



# 四季湯品

Soup for all Seasons

四季のスープ

사계절 수프

清蒸牛腱盅/位 \$280

Steamed Sliced Beef Tendon Soup/Per Person

牛肉スライスの蒸スープ/お1人前

쇠고기 힘줄 찜

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

다진 생선 수프

砂鍋醃篤鮮 \$780

Double-Boiled Pork with Bamboo Shoots in Casserole

豚肉の土鍋スープ

돼지고기 죽순 캐서롤

川味酸辣湯 \$580

Szechuan Hot and Sour Soup

四川風酸辣湯

사천식 짬라탕

欽工肉圓湯 \$720

Hand-made Pork Ball Soup

手作挽き豚肉ボールスープ

로우워웬 수프

口袋豆腐 \$720

Braised Tofu Stuffed with Vegetables

豆腐の野菜詰め煮込み

주머니 두부

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

가리비 해물 야채 찜

蟲草花膠燉雞盅/位 \$360

Double-boiled Chicken Soup with

Cordyceps & Fish Maw/Per Person

サナギタケと魚浮袋のチキンスープ/一人前

동충하초 닭고기/1인분

羊肚菌鮑魚雞盅/位 \$380

Chicken Soup with Morels and Abalone/Per Person

アマガサタケとアワビのチキンスープ/一人前

영지버섯 전복 닭고기/1인분

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)

말린 조개 일품 닭 찜

砂鍋金華雞燉翅(前二日預定) 5800

Double-Boiled Shark Fin with Chicken in Casserole

(reservation required 2 days in advance)

金華ハム入り鶏肉とフカヒレの土鍋スープ(二日前までに予約)

닭고기 삭스핀 찜

# 主食麵.飯

## Staple Noodles and Rice

麵・ご飯類

주식 국수, 밥

蝦仁揚州炒飯 \$560

Yangzhou Fried Rice with Shrimp

揚州エビ炒飯

양주식 새우볶음밥

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

설채 황어 국수

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

담백 우육면(홍샤오)

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

설채 다진 고기 떡볶이

寧式菜飯 \$380

Ningbo Style Vegetable Rice

青菜の混ぜご飯

닝보식 야채 밥

老北京炸醬麵 \$220

Beijing style sauce fried noodles

北京風のジャージャー麵

베이징 짜장면

圓山排骨麵 \$420

Grand Hotel Porkribs Noodles

圓山パーコー麵

원산 갈비 면

蔥開煨麵 \$420

Stewed Noodles with Dried Shrimp and Scallion

ネギとエビの煮込み麵

파향 국수



# 江南美點

Southern China Dim Sum

江南料理

별미

|   |              |  |              |
|---|--------------|--|--------------|
| <b>蟹粉小籠湯包 / (6粒)</b><br>Crabmeat Xiaolongbaos /6pcs<br>カニ味噌小籠包/6個<br>게살 샤오롱탕바오/(6알)       | <b>\$360</b> | <b>三寸金蓮海鮮餃/3顆</b><br>Seafood Dumplings/3pcs<br>三寸金蓮海鮮蒸し餃子/3個<br>금련 해물만두/3알             | <b>\$210</b> |
| <b>上海小籠湯包/ (6粒)</b><br>Shanghai Xiaolongbaos /6pcs<br>上海小籠包/6個<br>상하이 샤오롱탕바오/(6알)         | <b>\$300</b> | <b>淨素花菇餃/(6粒)</b><br>Vegetarian Mushroom Dumplings/6pcs<br>しいたけ餃子/6個(菜食)<br>버섯 만두/(6알) | <b>\$280</b> |
| <b>絲瓜小籠湯包/(6粒)</b><br>Sponge Gourd Xiaolongbaos /6pcs<br>へちま小籠包/6個<br>수세미 오이 샤오롱탕바오/(6알)  | <b>\$320</b> | <b>蝦仁燒賣/4顆</b><br>Steamed Shrimp Shumai/4pcs<br>エビシュウマイ/4個<br>새우 샤오마이/4알 판매            | <b>\$280</b> |
| <b>冰花煎餃 / (6粒)</b><br>Potstickers with Crispy Skirt/6pcs<br>羽根つき餃子/6個<br>빙화 군만두/(6알)      | <b>\$300</b> | <b>金華蔥花卷/2顆</b><br>Twisted Scallion Buns/2pcs<br>金華ハム入りネギ饅頭/2個<br>파 말이 전빵/2알           | <b>\$120</b> |
| <b>蟹殼黃 / (4粒)</b><br>Brown "Crab Shell" Crispy Pastry/4pcs<br>挽き豚肉とネギの白ゴマクッキー<br>해각황/(4알) | <b>\$280</b> | <b>大餅捲牛</b><br>Taiwanese Beef Stuffed Scallion Pancake<br>台灣風牛肉卷<br>쇠고기 롤              | <b>\$280</b> |
| <b>蔥油餅</b><br>Scallion Pancake<br>ネギ入り台湾風クレープ<br>대만 파전                                    | <b>\$180</b> | <b>老梅鮮筍包/4個</b><br>Bamboo Shoot Buns/4pcs<br>梅風味タケノコ饅頭/4個<br>매실 죽순 만두/4개               | <b>\$280</b> |
| <b>薄餅 /4片</b><br>Pan-fried Thin-Layer Pancake//4pcs<br>薄餅(4枚)<br>밀가루 전병/4장                | <b>\$150</b> |  |              |

# 甜在心

## Desserts

デザート

디저트

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  
원산 황실 팥 케이크/2장

上海糖蓮藕/6片 \$300  
Lotus Root With Syrup/6pcs  
上海風レンコンの砂糖漬け /6個  
상하이 연근/6개

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)  
대추 절편/8개

心太軟/10顆 \$260  
Sweet Red Date Stuffed with Glutinous Rice/10pcs  
モチ入りナツメ/10個  
대추 찹쌀떡/10알

香芒奶酪 (冷) /位 \$160  
Mango Panna Cotta <cold> (per person)  
マンゴーパナコッタ/一人前  
망고 푸딩/1인분(차가운)

杏仁豆腐 (冷) /位 \$160  
Apricot Kernel <cold> (per person)  
杏仁豆腐/一人前  
아몬드 두부 /1인분(차가운)

酒釀芝麻湯圓 (熱) /位-冬季 \$160  
Sesame Glutinous rice ball in Fermentes Rice Soup  
ごま団子入りスープ/一人前(冬期限定)  
술 향 찹깨 탕 위안/1인분-겨울(뜨거운)

香甜芝麻糊 (熱) /位 \$160  
Black Sesame Sweet Soup <hot>  
ごまスープ/一人前  
흑임자죽/1인분(뜨거운)

起司芋泥球/4顆 \$220  
Fried Taro Cheese Balls/ 4pcs  
チーズ入りタロイモ団子/ 4個  
치즈 토란/4알

桂花千層糕/4片 \$200  
Osmanthus Layer Cake/ 4pcs  
キンモクセイ風レイヤーケーキ/ 4個  
계화 절편/4개

芋香巧米露/位 (冷) \$160  
Taro Sago/per person<cold>  
タロイモ入りタピオカミルク/一人前  
토란 식혜/1인분(차가운)

三元蓮子燉銀耳/位 (熱) \$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  
연꽃 흰 목이버섯/1인분(뜨거운)

御膳紅棗燉燕窩/位 (熱) \$680  
Double-boiled Bird's Nest with Red Dates/per person <hot>  
なつめ入りツバメの巣スープ/一人前  
수라 대추 제비집/1인분(뜨거운)

