

湖

LAKESIDE 廳

RESTAURANT

光

湖光秋月兩相和
遙望洞庭山水翠

潭面無風鏡未磨
白銀盤里一青螺

望洞庭 唐 劉禹錫

本餐廳黃豆與玉米製品皆使用 (非) 基因改造原料製成。

料理內所使用之牛肉來源皆為美國、澳洲及紐西蘭；豬肉來源皆為台灣。

若您對食物過敏或有特殊需求，請告知現場服務人員協助。

Our products of soy bean and corn are (non-) genetically modified.

All cuisines include beef origin from USA, Australia and New Zealand. Pork origin from Taiwan.

If you have any concerns regarding food allergies or any special requirements, please inform our ambassador prior to ordering.

國宴精選

老菜彌新

春梅排骨

Pork Cutlet with Plum Sauce

香草豬帶骨肋排、梅子、青芒果

Bone-in Herbed Pork Cutlet, Plum, Green Mango

每人 NT\$ 350

每日限量供應，售完為止。
敬請前三日來電預訂。



五大族群代表小吃

Delicacies of Five Cultures

在地紮根

萬里地瓜金桔捲、艾粄、醉雞、吉拿富、酸辣蝦

Wanli Sweet Potato-Kumquat Roll, Mugwort Rice Cake, Drunken Chicken, Cinavu, Hot & Sour Shrimp

每人 NT\$ 180



Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費

主廚推薦



金蒜醬燒牛仔骨

Pan-Fried Beef Short Ribs with Garlic Sauce

NT\$ 588

XO 醬炒蘿蔔糕

Stir-fried Radish Cake with XO Sauce

NT\$ 288

金沙鮮魷魚

Deer-fried Squid with Salted Duck Egg Yolk

NT\$ 528

砂鍋和牛生煎包

Clay Pot Wagyu Beef Pan-Fried Buns

NT\$ 328

星洲咖哩蝦

Singaporean-Style Curry Prawns

NT\$ 568

避風塘炒軟殼蟹

Crispy Soft Shell Crab with Garlic and Chili

NT\$ 580

尊榮套餐

NT\$ 1,250+10% / 位

福爾摩沙前菜盤

櫻桃鴨捲、鮮果烏魚子
上海小籠包、雲耳拌哲頭
Formosa Appetizer Platter

府城八寶鴨絲羹

Seaweed Roast Duck Soup of Eight-Treasures

松露風味小龍蝦

Steamed Lobster with Truffle

鮑魚燒賣龍鳳餃

Steamed Pork Dumpling with Abalone Dumplings

安平蝦捲米糕盒

Tainan Migao and Anping Shrimp Roll

百合山藥鮮蘆筍

Fried Asparagus with Lily and Yam

蟲草花燉土雞湯

Braised Chicken Soup with Cordyceps Militaris

西式美點映雙果

Homemade Dessert and Seasonal Fresh Fruit

蔬食

NT\$ 1,088+10% / 位

綜合鮮蔬沙拉盤

Fresh Vegetable Salad

金瓜蘑菇玉米羹

Corn Thick Soup with Pumpkin and Mushroom

松茸時蔬扣珍寶

Braise Vegetarian Abalone with Vegetable and Matsutake

腰果水芹素蝦仁

Stir-Fried Vegetarian Shrimp and Celery with Cashew

糖醋咕嚕猴頭菇

Sweet and Sour Lion's Mane Mushroom

羅漢什錦素伊麵

Stir-Fried Vegetarian Noodles

素食美點映雙輝

Homemade Vegetarian Dessert

環球季節鮮水果

Seasonal Fresh Fruit

蔬食

NT\$ 1,288+10% / 位

綜合鮮蔬沙拉盤

Fresh Vegetable Salad

彩虹核桃鮮時蔬

Seasonal Vegetable with Walnut

五柳枝燴猴頭菇

Stir-Fried Lion's Mane Mushroom with Vegetable Shreds

羅漢八珍佛跳牆

Vegetarian Meal for Buddha's Temptation

竹葉珍珠香蓮粽

Sticky Rice Dumplings with Lotus Seeds

花菇鮮筍季節蔬

Fried Mushroom and Bamboo Shoots in Vegetable

精緻素食美雙點

Homemade Vegetarian Dessert

生磨杏仁茶湯圓

Glutinous Rice Ball with Almond

如意季節水果盤

Seasonal Fresh Fruit

開胃冷盤

港式燒臘拼盤

Assorted Chinese Roasted Meats Platter

二拵 NT\$ 420

Two types

三拵 NT\$ 560

Three types

明火掛爐櫻桃鴨

Roasted Crispy Duck

NT\$ 380

五香牛腱

Five-Spice Braised Beef Shank

NT\$ 380

京蔥油雞

Scallion Oil Chicken

NT\$ 320

蜜汁叉燒

Roasted Pork with Barbeque Sauce

NT\$ 320

椒麻口水雞

Steamed Chicken with Chili Sauce

NT\$ 320

雲耳海蜇絲

Marinated Jellyfish with Black Fungus

NT\$ 288

菜單價格均為新台幣，並需外加 10% 服務費

Prices are quoted in NT dollars and subject to 10% service charge.



招牌櫻桃鴨

一鴨三吃

One Duck Prepared in Three Courses

NT\$ 2,388

烤鴨每日限量供應，售完為止。敬請前一日 19:30 先來電預訂。

一吃

京蔥片皮鴨 (鴨皮 18 張)

Roasted Duck Scallion Roll (18 servings)

二吃 (3 選 1)

黑胡椒炒鴨柳

Stir-Fried Duck Fillet with Black Pepper

麻辣乾鍋炒鴨架

Spicy Griddle Fried Duck Bone

XO 醬炒鴨柳

Fried Duck Fillet with XO Sauce

三吃 (4 選 1)

現煮鴨架粥

Duck Congee

冬瓜薏仁鴨架湯

Duck Soup with Gourd and Pearl Barley

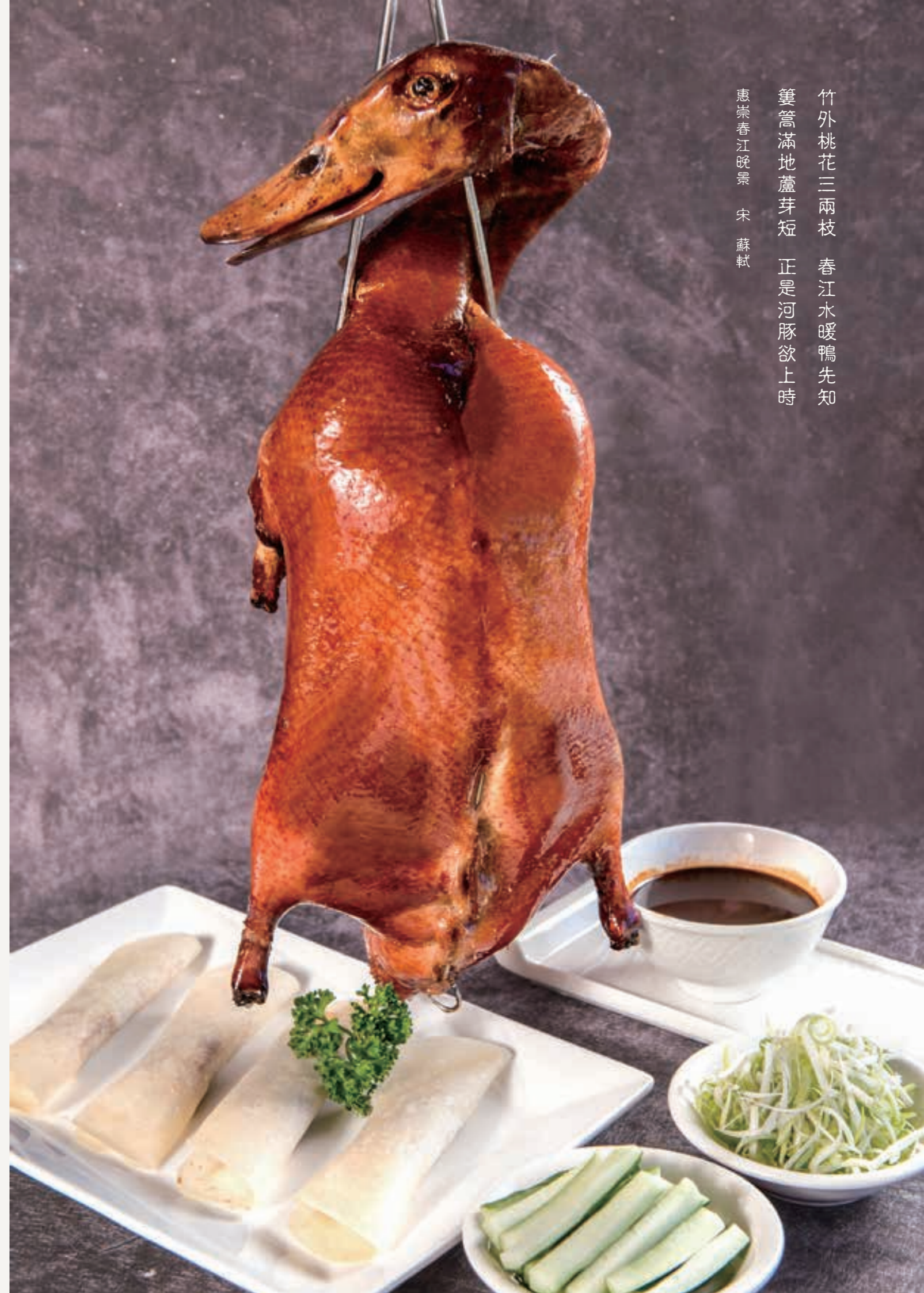
酸菜菌菇鴨架湯

Duck Soup with Pickled Cabbage and Mushroom

芋香鴨架米粉湯

Taro and Duck Bone Soup with Rice Vermicelli

菜單價格均為新台幣，並需外加 10% 服務費。Prices are quoted in NT dollars and subject to 10% service charge.



竹外桃花三兩枝 春江水暖鴨先知
簞簞滿地蘆芽短 正是河豚欲上時
惠崇春江晚景 宋 蘇軾

大魚兩吃

江中綠霧起涼波 天上疊巘紅嵯峨
水風蒲雲生老竹 滄暝蒲帆如一幅
鱸魚千頭酒百斛 酒中倒臥南山綠
吳歛越吟未終曲 江上團團貼寒玉
江南弄 唐 李賀

大石斑魚兩吃

Fresh Grouper in Two Courses

一吃：豉汁豆腐蒸魚片 / XO 醬炒魚片

二吃：西瓜綿 / 味噌 煮湯

1st Course: Steamed Fish Fillet with Tofu and Cummingcordia / Fired Grouper Fillet with XO Sauce

2nd Course: Pickled Watermelon Fish Soup / Fish Soup with Japanese Miso

NT\$ 1,588

大海鱸魚兩吃

Sea Bass in Two Courses

一吃：豉汁豆腐蒸魚片 / 紅燒松鼠魚片

二吃：皮蛋香菜 / 味噌 煮湯

1st Course: Fermented Black Bean Sliced Fish and Tofu / Sweet and Sour Fish in Fquirrel Shape

2nd Course: Soup with Thousand Years Old Egg and Coriander / Soup with Japanese Miso

NT\$ 1,088



海龍宮鑑

江上往來人 但愛鱸魚美

君看一葉舟 出沒風波里

江上漁者 宋 范仲淹



樹子甘露龍虎斑

Steamed Tiger Grouper with Cordia Dichotoma

NT\$ 1,288

古法樹子海鱸魚

Steamed Sea Bass with Cordia Dichotoma

NT\$ 888

剝椒蒸開邊蝦 (6 隻)

Stamed Prawn with Chopped Chili Pepper (6 pcs)

NT\$ 578

避風塘炒海中蝦

Stir-fried Prawns with Garlic and Chili

NT\$ 468

豉油皇炒大蝦

Pan-fried Prawns/Shrimp in Soy Sauce

NT\$ 578



田園 時蔬



草蝦粉絲煲

Vermicelli Shrimp Casserole

NT\$ 528

海鮮豆腐煲

Claypot Tofu with Seafood

NT\$ 468



金沙大蝦球

Salted Duck Yolk Fried Shrimp Balls

NT\$ 538



鳳梨富貴大蝦球

Fried Shrimp Ball with Pineapple

NT\$ 538



鳳梨咕嚕魚球

Sweet and Sour Fish Ball with Pineapple

NT\$ 378

櫻花蝦炒高麗菜 / 金沙炒高麗菜

Stir-Fried Cabbage
with Sakura Shrimp (or Golden Salted Egg)

NT\$ 288

避風塘栗子南瓜 / 金沙栗子南瓜

Stir-fried Chestnut Pumpkin
with Typhoon Shelter Style (or Golden Salted Egg)

NT\$ 298

蠔油芥藍菜

Stir Fried Chinese Kale in Oyster Sauce

NT\$ 288

雲耳山藥炒蘆筍

Fried Asparagus with Jelly Ear and Yam

NT\$ 338



番茄炒滑蛋

Scrambled Eggs with Tomatoes

NT\$ 288

金沙脆皮豆腐

Fried Tofu with Salted Egg Yolk

NT\$ 288

三杯紅燒豆腐 / 三杯杏鮑菇

Braised Tofu (or King Oyster Mushroom)
with Wine, Sesame Oil and Soy Sauce

NT\$ 288

皮蛋上湯娃娃菜

Baby Chinese Cabbage Soup with Thousand Years Old Egg

NT\$ 338



珍寶肉錄



京都排骨

Fried Pork Chops with Sweet and Sour Sauce

NT\$ 328



君度橙汁排骨

Orange Slices and Fried Chops

NT\$ 328



法式牛柳粒

Fillet Steak in Black Pepper

NT\$ 598



蠔油炒牛肉

Stir-Fried Oyster Sauce Beef

NT\$ 338



芥藍炒牛肉

Stir-fried Beef with Chinese Broccoli

NT\$ 338

菜單價格均為新台幣，並需外加 10% 服務費。 Prices are quoted in NT dollars and subject to 10% service charge.

金不換松坂豚

Matsusaka Pork with Wine, Sesame Oil and Soy Sauce

NT\$ 338

XO 醬松坂豚

Matsusaka Pork with XO Sauce

NT\$ 338

番茄炒牛肉

Stir-fried Beef with Tomato

NT\$ 338

宮保雞丁

Kung Pao Chicken

NT\$ 338

莫笑農家臘酒渾
山重水複疑無路
簫鼓追隨春社近
從今若許閒乘月
遊山西村 宋 陸游
柳暗花明又一村
衣冠簡樸古風存
豐年留客足雞豚
拄杖無時夜叩門



米飯麵食

鹹魚雞粒炒飯

Fried Rice with Salted Salmon and Chicken

NT\$ 298

廣東叉燒炒飯

Barbeque Pork Fried Rice

NT\$ 298

XO 醬海鮮炒飯

Seafood Fried Rice with XO Sauce

NT\$ 368

羅漢齋燒伊麵

Braised E-fu Noodles with Mixed Vegetables

NT\$ 220

干炒牛 / 豬肉河粉

Stir-Fried Flat Rice Noodles with Beef / Pork

NT\$ 298



菜單價格均為新台幣，並需外加 10% 服務
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垂涎欲滴

陳皮清燉牛腩湯

Braised Beef Brisket Stew Soup with Tangerine Peel

每人 NT\$ 148 / 每例 NT\$ 488

蟲草花燉土雞湯

Braised Chicken Soup with Cordyceps Militaris

每人 NT\$ 148 / 每例 NT\$ 488

清補涼排骨湯

Chinese Herbal Soup with Pork Ribs

每人 NT\$ 148 / 每例 NT\$ 488



甜羹 宋 陸游
山廚薪桂軟炊粳 旋洗香蔬手自烹
從此八珍俱避舍 天酥陀味屬甜羹

港式點心



上海湯包 (8 粒)

Pork Xiaolongbao

NT\$ 198



豉汁蒸排骨

Pork Rib with Black Bean Sauce

NT\$ 138



蜜汁蒸鳳爪

Braised Chicken Feet with Special Sauce

NT\$ 128



太子蒸燒賣

Mentaiko and Pork Siu Mai

NT\$ 138

翡翠干貝燒賣

Vegetable and Scallop Siu Mai

NT\$ 138

鮮蝦鳳眼餃
Steamed Phoenix Eye Dumplings with Shrimp

NT\$ 178



水晶鮮蝦餃
Steamed Fresh Shrimp Dumplings

NT\$ 178



熔岩芝麻包
Steamed Sesame Buns

NT\$ 128



蠔皇叉燒包
BBQ Pork Bun with Oyster Sauce

NT\$ 128



Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費

天鵝芋頭酥 (2 粒)
Baked Roasted Goose Puff Pastries

NT\$ 98

蜜汁叉燒酥

Barbecue Pork Puff

NT\$ 118

白玉蘿蔔仔

Crispy Deep Fried Dumpling

NT\$ 118

韭菜香煎魚餅

Crispy Fish Tofu Cakes with Chinese Chives

NT\$ 128

明太鮭魚捲

Deep Fried Salmon Roll with Mentaiko

NT\$ 178

鮮蝦腐皮捲

Beancurd Skin with Shrimp

NT\$ 178

月亮蝦餅

Full-moon Shrimp Patties

NT\$ 200



叉燒腸粉

Steamed Rice Rolls with Barbecued Pork

NT\$ 148



鮮蝦腸粉

Steamed Rice Rolls with Shrimps

NT\$ 178



XO 醬海鮮腸粉

Steamed Seafood Rice Rolls with XO Sauce

NT\$ 178



炸兩腸粉

Steamed Rice Rolls with Fried Bread Stick

NT\$ 138



鮮蝦炸春捲

Crispy Fried Shrimp Spring Rolls

NT\$ 148



港式蘿蔔糕

Pan Fried Radish Cake

NT\$ 118



家鄉鹹水餃

Savoury Deep Fried Dumpling

NT\$ 128

Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費

港式甜點



豆沙芝麻球

Fried Sesame Balls with Red Bean

NT\$ 108



金屋藏嬌

Fried Egg Yolk Balls

NT\$ 108



脆皮奶皇餃

Crispy Custard Dumplings

NT\$ 108



葡國蛋塔

Egg Tart

NT\$ 118



桂花椰汁糕

Coconut and Osmanthus Jelly

NT\$ 108



芋頭西米露

Taro and Coconut Sago Dessert

NT\$ 108



鮮果奶酪

Fruit Panna Cotta

NT\$ 108



木桶豆花 (冰 / 熱)

Soybean Pudding (Cold / Hot)

附：蜜紅豆、黑糖水

include Red Bean Paste and Brown Sugar Water

NT\$ 268

酒水茶飲

明月幾時有 把酒問青天
不知天上宮闕 今夕是何年
我欲乘風歸去 又恐瓊樓玉宇 高處不勝寒
起舞弄清影 何似在人間
轉朱閣 低綺戶 照無眠
不應有恨 何事長向別時圓
人有悲歡離合 月有陰晴圓缺 此事古難全
但願人長久 千里共嬋娟

水調歌頭 宋 蘇軾

品茶

Tea Tasting

茶資每位

NT\$ 50 /per Person

香片、烏龍、潛耳、鐵觀音、決明子

Scented, Oolong, Puer, Iron Guanyin, Cassia Seed

(以上茶品每桌可任選一種)

國宴指定茶飲

Designated Tea for State Banquet

旺來芭樂果汁 NT\$ 200

Pineapple and Guava Juice

紅玉紅茶 NT\$ 100

Ruby Black Tea

超級青茶 NT\$ 80

Super Fresh Light Oolong Tea

可口可樂 / 雪碧 / 七喜 NT\$ 50

Coca Cola / Sprite / Seven Up

美粒果柳橙汁 NT\$ 80

Orange Juice

茶裏王無糖綠茶 NT\$ 80

Unsweetened Green Tea

金牌啤酒 NT\$ 100

Gold Medal Taiwan Beer

海尼根 NT\$ 120

Heineken

西班牙波維塔紅酒 NT\$ 600

Spain Boveda Red Wine

莫樂卡本內蘇維濃紅酒 NT\$ 1,200

Rio Maule Reservado Cabernet Sauvignon

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