

# 湖

## LAKE SIDE 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、艾粿、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



# 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

## 霸王花燉土雞鍋

Braised Chicken Soup with Natural Sword Blossom

## 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

## 金瓜磨菇玉米羹

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

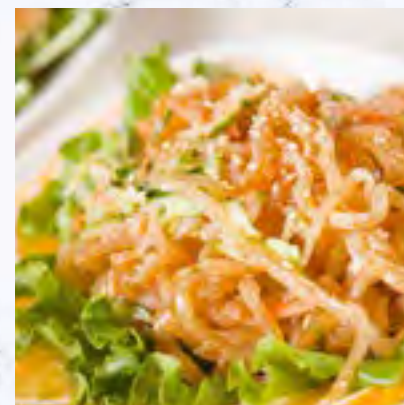
## 生磨杏仁茶湯圓

Glutinous Rice Ball with Almond

## 如意季節水果盤

Seasonal Fresh Fruit

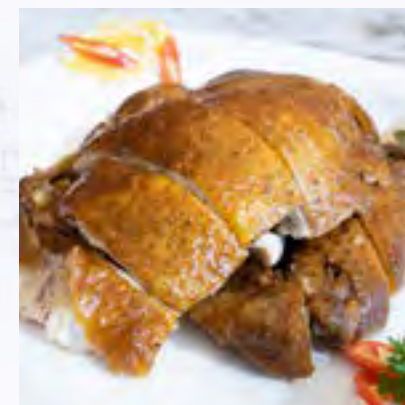
# 開胃冷盤



## 涼拌海蜇絲

Jellyfish with Smoked Vinegar

NT\$ 288



## 桶子玫瑰豉油雞

Sweet Dark Soy Sauce Poached Chicken

NT\$ 288



## 明火掛爐櫻桃鴨

Roasted Crispy Duck

NT\$ 368



## 蜜汁松阪豬

Roasted Pork Neck with Barbeque Sauce

NT\$ 328



## 紹興醉鵝片

Shaoxing Wine Marinated Goose

NT\$ 368

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



# 招牌櫻桃鴨

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

## 一鴨三吃

One Duck Prepared in Three Courses

NT\$ 2,288

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 (3 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

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.





# 海龍宮鑑



樹子甘露龍虎斑

Steamed Tiger Grouper with Cordia Dichotoma

NT\$ 1,288

頭抽海中蝦 (6 隻)

Stir-Fried Soy Sauce Prawns (6 pcs)

NT\$ 568



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





**鳳梨富貴大蝦球**

Fried Shrimp Ball with Pineapple

NT\$ 528

**金沙大蝦球**

Salted Duck Yolk Fried Shrimp Balls

NT\$ 528

**飛鴻金蒜椒鹽蝦**

Stir-Fried Prawns with Garlic Pepper and Garlic

NT\$ 468



**剝椒蒸開邊蝦 (6 隻)**

Stamed Prawn with Chopped Chili Pepper (6 pcs)

NT\$ 568



**海鮮豆腐煲**

Claypot Tofu with Seafood

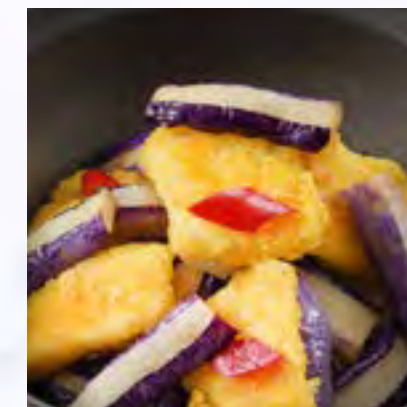
NT\$ 428



**蟹黃豆腐煲**

Claypot Tofu with Crab Roe

NT\$ 368



**鮮茄魚腩煲**

Stewed Fish Belly with Eggplant

NT\$ 388



**鳳梨咕嚕魚球**

Sweet and Sour Fish Ball with Pineapple

NT\$ 368



**宮保蟹腿肉**

Fried Crab Legs with Chili

NT\$ 368

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# 吃魚大兩

江中綠霧起涼波 天上疊巘紅嵯峨  
水風浦雲生老竹 渚暝蒲帆如一幅  
鱸魚千頭酒百斛 酒中倒臥南山綠  
吳歎越吟未終曲 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

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.



# 珍寶肉錄

## 金不換松坂豚

Matsusaka Pork with Wine, Sesame Oil and Soy Sauce

NT\$ 328



## 椒鹽牛小排

Beef Short Ribs with Pepper Salt

NT\$ 598

## 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

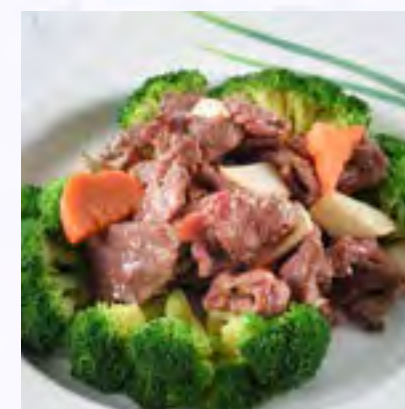
NT\$ 328



## 法式牛柳粒

Fillet Steak in Black Pepper

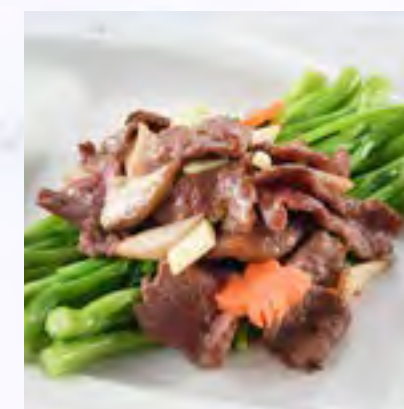
NT\$ 598



## 蠔油炒牛肉

Stir-Fried Oyster Sauce Beef

NT\$ 328



## 芥藍炒牛肉

Stir-Fried Green Vegetable with Beef

NT\$ 328

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



# 田園時蔬

每日新鮮時蔬 (白灼 . 清炒 . 蒜蓉 . 蠔油 . 豆腐乳)

Daily Seasonal Vegetable (Boiled, Stir-Fried, Minced Garlic, Oyster Sauce, Fermented Tofu)

NT\$ 288

蠔油芥藍菜

Stir Fried Chinese Kale in Oyster Sauce

NT\$ 288

潮式蘿蔔烙

Chiu Chow Radish Omelette

NT\$ 288

潮式蚵仔烙

Chiu Chow Oyster Omelette

NT\$ 328



金沙脆皮豆腐

Fried Tofu with Salted Egg Yolk

NT\$ 288



櫻花蝦炒高麗菜苗

Stir-Fried Cabbage with Sakura Shrimp

NT\$ 288



雲耳山藥炒蘆筍

Fried Asparagus with Jelly Ear and Yam

NT\$ 328

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.



三杯紅燒豆腐

Braised Tofu 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\$ 328



# 米飯麵食



**廣東海鮮炒麵**

Cantonese Pan Fried Noodles with Seafood

NT\$ 328



**干炒牛 / 豬肉河粉**

Stir-Fried Flat Rice Noodles with Beef / Pork

NT\$ 288



**鳳梨臘味炒飯**

Pineapple and Preserved Sausage Fried Rice

NT\$ 368

# 垂涎欲滴



**廣東老火煲例湯**

Cantonese Double-Stewed Daily Soup

每人 NT\$ 138 / 每例 NT\$ 468



**陳皮清燉牛腩湯**

Braised Beef Brisket Stew Soup with Tangerine Peel

每人 NT\$ 138 / 每例 NT\$ 468

**廣東叉燒炒飯**

Barbeque Pork Fried Rice

NT\$ 288



**鹹魚雞粒炒飯**

Fried Rice with Salted Salmon and Chicken

NT\$ 288



**雪蛤豆腐海鮮羹**

Seafood Thick Soup with Hasma and Tofu

每人 NT\$ 138 / 每例 NT\$ 368



**南瓜海鮮羹**

Stewed Seafood with Pumpkin in Casserole

每人 NT\$ 138 / 每例 NT\$ 368

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

韭菜鮮蝦餃

Steamed Shrimp Dumplings with Chinese Chives

NT\$ 168

蜜汁蒸鳳爪

Braised Chicken Feet with Special Sauce

NT\$ 118

鮮蝦餃

Steamed Fresh Shrimp Dumplings

NT\$ 168

流沙豬仔包

Hong Kong Piggy Custard Buns

NT\$ 118

蠔皇叉燒包

BBQ Pork Bun with Oyster Sauce

NT\$ 118

太子蒸燒賣

Mentaiko and Pork Siu Mai

NT\$ 138

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### 鮮蝦炸春捲

Crispy Fried Shrimp Spring Rolls

NT\$ 138



### 港式蘿蔔糕

Pan Fried Radish Cake

NT\$ 108



### 炸兩腸粉

Steamed Rice Rolls with Fried Bread Stick

NT\$ 138



### 港式滑腸粉

Hong Kong Style Steamed Rice Rolls

NT\$ 108



### 鮮蝦腸粉

Steamed Rice Rolls with Shrimps

NT\$ 168



### XO 醬海鮮腸粉

Steamed Seafood Rice Rolls with XO Sauce

NT\$ 168



### 蜜汁叉燒酥

Barbecue Pork Puff

NT\$ 118



### 鮮蝦腐皮捲

Beancurd Skin with Shrimp

NT\$ 168



### 明太鮭魚捲

Deep Fried Salmon Roll with Mentaiko

NT\$ 168



### 起司蝦球 (2 粒)

Shrimp Balls with Cheese

NT\$ 108



### 韭菜香煎魚餅

Crispy Fish Tofu Cakes with Chinese Chives

NT\$ 128



### 天鵝芋頭酥 (2 粒)

Baked Roasted Goose Puff Pastries

NT\$ 98



### 月亮蝦餅

Full-moon Shrimp Patties

NT\$ 200

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.



# 港式甜點



葡國蛋塔

Egg Tart

NT\$ 118



豆沙芝麻球

Fried Sesame Balls with Red Bean

NT\$ 108



芋頭西米露

Taro and Coconut Sago Dessert

NT\$ 108

鮮果奶酪

Fruit Panna Cotta

NT\$ 108

桂花椰汁糕

Coconut and Osmanthus Jelly

NT\$ 108

金屋藏嬌

Fried Egg Yolk Balls

NT\$ 108

杏仁凍豆腐

Almond Junket

NT\$ 108

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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





# 飲茶水酒

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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