

湖光

LAKE SIDE 廳

RESTAURANT

開胃冷盤

- 關廟沙拉筍 NT\$ 288
Bamboo Salad
- 明火掛爐櫻桃鴨 NT\$ 368
Roasted Crispy Duck
- 蜜汁松阪豬 NT\$ 328
Roasted Pork Neck with Barbeque Sauce
- 桶子玫瑰豉油雞 NT\$ 288
Sweet Dark Soy Sauce Poached Chicken
- 涼拌海蜆絲 NT\$ 288
Jellyfish with Smoked Vinegar

垂涎欲滴

- 蓮子薏仁排骨湯
Ribs Soup with Pearl Barley and Lotus Seeds
 - 蟲草花野菇土雞湯
Caterpillar Fungus and Hanano Mushroom with Chicken Soup
 - 羅宋牛肉湯
Russican Beef Soup
 - 雪蛤豆腐海鮮羹
Seafood Thick Soup with Hasma and Tofu
- 每人 NT\$ 138 / 每例 NT\$ 368

珍寶肉錄

- XO醬松坂豚 NT\$ 328
Stir Fried Matsusaka Pork with XO Sauce
- 金不換松坂豚 NT\$ 328
Matsusaka Pork with Wine, Sesame Oil and Soy Sauce
- 君度橙汁排骨 NT\$ 328
Orange Slices and Fried Chops
- 京都排骨 NT\$ 328
Fried Pork Chops with Sweet and Sour Sauce
- 黑胡椒牛小排 NT\$ 598
Beef Short Ribs with Blackpepper
- 金蒜牛柳粒 NT\$ 598
Fried Steak Bites with Garlic
- 蠔油炒牛肉 NT\$ 328
Stir-Fried Oyster Sause Beef
- 芥藍炒牛肉 NT\$ 328
Stir-Fried Green Vegetable with Beef
- 番茄炒牛肉 NT\$ 328
Stir-Fried Tomato with Beef



米飯麵食

- 鳳梨海鮮炒飯 NT\$ 368
Pinnacle and Seafood Fried Rice
- 鳳梨臘味炒飯 NT\$ 368
Pinnacle and Preserved Sausage Fried Rice
- 鹹魚雞粒炒飯 NT\$ 288
Fried Rice with Salted Salmon and Chicken
- 廣東叉燒炒飯 NT\$ 288
Barbeque Pork Fried Rice
- 干炒牛/豬肉河粉 NT\$ 288
Stir-Fried Flat Rice Noodles with Beef / Pork

海龍宮鑑

- 富貴大蝦球 NT\$ 528
Fried Shrimp Ball
- 金沙大蝦球 NT\$ 528
Salted Duck Yolk Fried Shrimp Balls
- 豉椒炒魚球 NT\$ 368
Fish Balls with Fermented Black Bean and Peppers
- 鳳梨咕嚕魚球 NT\$ 368
Sweet and Sour Fish Ball with Pineapple
- 頭抽海中蝦 NT\$ 568
Stir-Fried Soy Sauce Prawns
- 飛鴻金蒜椒鹽蝦 NT\$ 468
Stir-Fried Prawns with Garlic Pepper and Garlic
- 蒜蓉蒸開邊蝦 NT\$ 568
Stamed Prawn with Chopped Garlic
- 避風塘海鮮蝦 NT\$ 468
Stir Fried Garlic Prawns Typhoon Shelter Style
- 鍋巴蟹腿肉 NT\$ 428
Crab Legs with Crispy Rice Crispy
- 三杯蟹腿豆腐煲 NT\$ 388
Claypot Crab Leg and Tofu with Wine, Sesame Oil and Soy Sauce
- 海鮮豆腐煲 NT\$ 528
Claypot Tofu with Seafood
- 樹子甘露龍虎斑(尾) NT\$ 1,288
Steamed Tiger Grouper with Cordia Dichotoma
- 古法樹子皇帝鱸(尾) NT\$ 1,088
Steamed Cod Fish with Cordia Dichotoma



田園時蔬

- 每日新鮮時蔬 NT\$ 288
Daily Seasonal Vegetable
(白灼、清炒、蒜蓉、蠔油、豆腐乳、辣豆瓣、豬肉燥)
Boiled, Stir-Fried, Minced Garlic, Oyster Sauce, Fermented Tofu, Chili Sauce, Dried Pork
- 雲耳山藥炒蘆筍 NT\$ 328
Fried Asparagus with Jelly Ear and Yam
- 皮蛋上湯娃娃菜 NT\$ 328
Baby Chinese Cabbage Soup with Thousand Years Old Egg
- 樹子小魚干山蘇 NT\$ 288
Stir-Fried Nest Fern with Dried Anchovies



- 金沙高麗菜 NT\$ 288
Stir-Fried Cabbage with Salted Duck Yolk
- 蠔油芥藍菜 NT\$ 288
Stir Fried Chinese Kale in Oyster Sauce
- 金沙脆皮豆腐 NT\$ 288
Fried Tofu with Salted Egg Yolk
- 三杯紅燒豆腐 NT\$ 288
Braised Tofu with Wine, Sesame Oil and Soy Sauce



- 三杯杏鮑菇 NT\$ 288
Braised King Oyster Mushroom with Wine, Sesame Oil and Soy Sauce
- 蕃茄炒滑蛋 NT\$ 288
Scrambled Eggs With Tomatoes

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.
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。
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.

招牌櫻桃鴨

一鴨三吃 NT\$ 2,288

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

烤鴨每日限量供應，售完為止
請前一日19:30前來電預訂



大魚兩吃

大石斑魚兩吃 NT\$ 1,588

一吃：豉汁豆腐蒸魚片 / XO醬炒魚片
二吃：西瓜綿 / 味噌 煮湯

Fresh Grouper in Two Courses
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

大海鱸魚兩吃 NT\$ 1,088

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

Sea Bass in Two Courses
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

港式腸粉

鮮蝦腸粉 NT\$ 168
Steamed Rice Rolls with Shrimps

XO醬海鮮腸粉 NT\$ 168
Steamed Seafood Rice Rolls with XO Sauce

炸兩腸粉 NT\$ 138
Steamed Rice Rolls with Fried Bread Stick

港式滑腸粉 NT\$ 108
Hong Kong Style Steamed Rice Rolls

港式點心

港式蘿蔔糕 NT\$ 108
Pan Fried Radish Cake

鮮蝦炸春捲 NT\$ 118
Crispy Fried Shrimp Spring Rolls



蜜汁蒸鳳爪 NT\$ 118
Braised Chicken Feet with Special Sauce

紅油抄手 NT\$ 118
Sichuan Spicy Wonton in Red Oil

蠔皇叉燒包 NT\$ 118
Steamed BBQ Pork Bun with Oyster Sauce

流沙豬仔包 NT\$ 118
Hong Kong Piggy Custard Buns

蛋皇千層糕 NT\$ 118
Salted Egg Yolk Layered Cake

太子蒸燒賣 NT\$ 138
Mentaiko and Pork Siu Mai

豉汁蒸排骨 NT\$ 138
Pork Rib with Black Bean Sauce

鮮蝦腐皮捲 NT\$ 168
Beancurd Skin with Shrimp

明太鮭魚捲 NT\$ 168
Deep Fried Salmon Roll with Mentaiko



鮮蝦餃 NT\$ 168
Steamed Fresh Shrimp Dumplings

上海湯包(8粒) NT\$ 198
Pork Xiaolongbao

天鵝酥(2粒) NT\$ 108
Baked Roasted Goose Puff Pastries

南瓜海鮮餃 NT\$ 158
Seafood Dumplings with Pumpkin

港式甜點

葡國蛋塔 NT\$ 118
Egg Tart

蜜汁叉燒酥 NT\$ 118
Barbecue Pork Puff

金屋藏嬌 NT\$ 108
Fried Egg Yolk Balls

豆沙芝麻球 NT\$ 108
Fried Sesame Balls with Red Bean

桂圓紅棗甜涼糕 NT\$ 108
Longan and Red Jujube Sweet Cake

桂花椰汁糕 NT\$ 108
Coconut and Osmanthus Jelly

芋頭西米露 NT\$ 108
Taro and Coconut Sago Dessert

木桶豆花(冰/熱) NT\$ 268
(桶) (附：蜜紅豆、黑糖水)
Soybean Pudding (Cold / Hot) include Red Bean Paste and Brown Sugar Water



酒水茶飲

品茶 茶資每位 NT\$ 50
(香片、烏龍、潛耳、鐵觀音、決明子)
Tea Tasting / per Person (Scented, Oolong, Puer, Iron Guanyin, Cassia Seed)

可口可樂 / 雪碧 / 七喜 NT\$ 50
Coca Cola, Sprite, Seven Up

美粒果柳橙汁 / 茶裏王無糖綠茶 NT\$ 80
Orange Juice, Unsweetened Green Tea

鹹檸檬可樂 / 七喜 NT\$ 100
Salty Lemon Coke or Seven Up

金牌啤酒 NT\$ 100
Gold Medal Taiwan Beer

海尼根 NT\$ 120
Heineken

法國格里庫特紅酒 NT\$ 600
French Grivecourt Red Wine



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.
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。
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.

- 珍寶肉錄 -

請前一日19:30前來電預訂

法式香烤豬肋排

Roast Pork Ribs with French Style

特選台灣豬腩排

1塊3台斤重

NT\$ 1,888 /8-10人份

黑胡椒醬和牛肉

Roast Wagyu Beef with Black Pepper Sauce

特選紐西蘭和牛肉

1塊2台斤重

NT\$ 2,888 /8-10人份

香港馳名靚燒鵝

Special Roast Goose with Hong Kong Style

精選優質鵝種

每隻6台斤重

NT\$ 1,688 /全隻 NT\$ 888 /半隻

- 垂涎欲滴 -

請前一日19:30前來電預訂

極品刺參燉花膠筒

Braised Fish Maw with Sea Cucumber

NT\$ 1,688 /每人

天白菇鵝掌野米

Braised Goose Web with Mushroom and Wild Rice

NT\$ 228 /每人

天白菇花膠野米

Braised Fish Maw with Mushroom and Wild Rice

NT\$ 288 /每人

- 游水海鮮 -

請前二日來電預訂

頂級處女蟳

Luxurious Green Mud Crab

時價 /每隻8-10兩

頂級紅鯛生魚片

Luxurious Red Sea Bream Sashimi

時價

日式綜合生魚片

Japanese sashimi

NT\$ 1,880 /10人份

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.

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。

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.

NT\$ 1,388 /每人

綜合鮮蔬沙拉盤
Fresh Vegetable Salad

腰果山藥鮮時蔬
Seasonal Vegetable with Cashew Nuts and Yam

金瓜蘑菇玉米羹
Corn Thick Soup with Pumpkin and Mushroom

竹葉珍珠香蓮粽
Sticky Rice Dumplings with Lotus Seeds

彩椒鳳梨猴頭菇
Fried Lion's Mane Mushroom with Bell Pepper and Pineapple

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

NT\$ 1,688 /每人

綜合鮮蔬沙拉盤
Fresh Vegetable Salad

彩虹核桃鮮時蔬
Seasonal Vegetable with Walnut

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

鮮筍咕嚕猴頭菇
Fried Lion's Mane Mushroom with Bamboo Shoots

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

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.

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。

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.