

若您對食物過敏請告知服務人員

以上價格均需另加10%服務費

自備酒水服務費: 葡萄酒每瓶 NT\$500; 烈酒及清酒每瓶NT\$1,000

If you have any food allergies, please inform our service team.

All prices are subjected to a 10% service charge

Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes NT\$1,000/bottle



湛露特選午間商業特選套餐

ZHÀN LÙ Business Lunch Set

精選點心拼盤

Classic Dim Sum Combination

魚子鮮肉燒賣

Siu Mai Topped with Fish Roe

晶瑩筍尖蝦餃皇

Shrimp Dumplings with Bamboo Shoot

牛肝蕈花素餃

Vegetarian Dumpling with Mushrooms

塔香鮮蚶腐皮蝦捲

Deep-fried Bean Curd Stuffed with Shrimp and Oyster

家鄉菜圃鹹水餃

Deep-fried Glutinous Rice Dumpling

Stuffed with Pork and Marinated Radish

足料老火例湯

Chef's Daily Soup

貴妃柱侯燜牛腩筋

Braised Beef Sirloin with Radish in Chef's Homemade Sauce

上湯浸時蔬

Double-boiled Chicken Broth with Seasonal Vegetable

翡翠瑤柱蛋白炒飯

Signature Wok-fried Rice with Dried Scallop, Egg White and Asparagus

冰鎮青檸桃膠香茅凍

Lemongrass Jelly with Peach Gum

每套費用NT\$ 1,000 另加一成服務費
NT\$ 1,000 per set plus 10% service charge

湛露精選午間商業精選套餐

ZHÀN LÙ Premium Business Lunch Set

精選點心拼三品
Classic Dim Sum Combination

魚子鮮肉燒賣
Siu Mai Topped with Fish Roe

晶瑩筍尖蝦餃皇
Shrimp Dumpling with Bamboo Shoot

牛肝蕈花素餃
Vegetarian Dumpling with Mushrooms

燒味雙拼：十香玫瑰油雞, 蜜味叉燒
BBQ Platter: Rose Wine, Soy Poached Chicken and Barbecued Pork with Honey Sauce

足料老火例湯
Chef's Daily Soup

娘惹醬蒸龍膽
Steamed Giant Grouper Fillet with Seasonal Vegetable in Chef's Special Sauce

濃雞湯野蕈泡絲瓜
Braised Chicken Broth with Loofah and Assorted Mushrooms

寶島烏魚子炒飯
Wok-fried Rice with Mullet Roe and Garlic Sprouts

桂圓紅棗茶燉香梨, 迷你酥皮蛋塔
Double-boiled Pear Soup with Dried Longan and Red Date, Baked Egg Tart

每套費用NT\$ 1,200 另加一成服務費
NT\$ 1,200 per set plus 10% service charge

湛露中式晚間套餐 - 涎

ZHÀN LÙ Dinner Set - Xián

精選前菜集

Classic Appetizer Plate

黑椒淮鹽烤米鴨

Roasted Crispy Duck with Black Pepper and Salt

金磚脆皮燒腩

Braised Pork Belly with Mustard

蜜味叉燒

Barbecued Pork (Char Siu) with Honey Sauce

柚子蜂蜜醋泡聖女果

Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

無花果南北杏燉土雞湯

Double-boiled Chicken Broth with Dried fig, Apricot Kernel and Dried Scallop

香茅南瓜醬燒蝦球

Wok-fried Shrimp Balls with Pumpkin and Lemongrass Sauce

蟲草云耳蒸龍膽班柳

Steamed Giant Grouper with Fungus and Cordyceps in Fish Sauce

茭白黑椒爆牛仔粒

Wok-fried Diced U.S. Angus Beef with Water Bamboo and Black Pepper

翡翠瑤柱蛋白炒飯

Signature Wok-fried Rice with Dried Scallop, Egg White and Asparagus

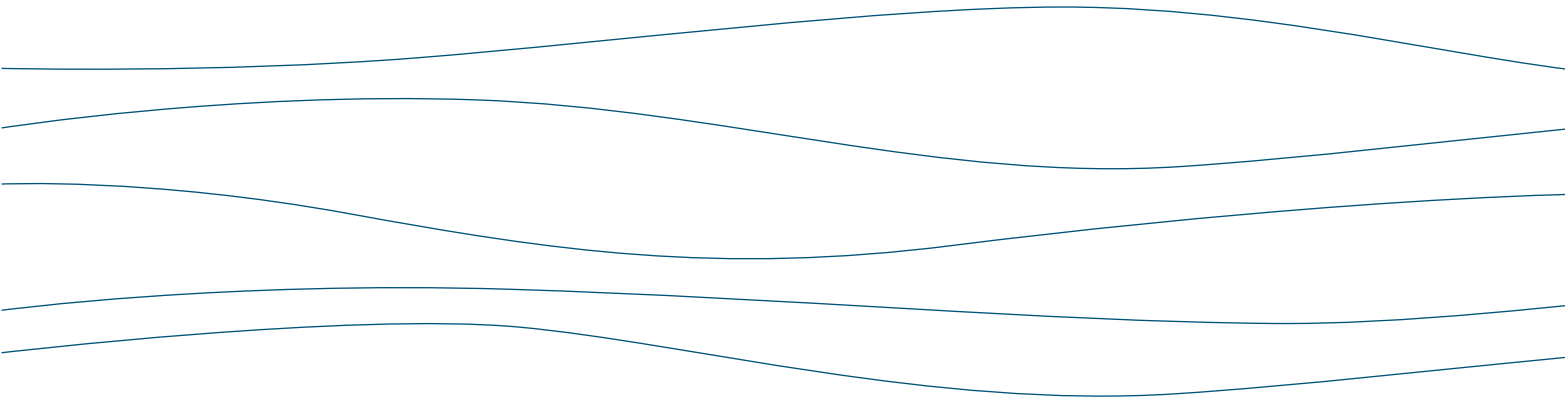
寶島四季鮮果

Sliced Seasonal Fruits

生磨蛋白杏仁茶·搗沙湯圓

Almond Milk with Egg White, Sesame Glutinous Rice Balls

每套費用NT\$1,880 另加一成服務費
NT\$ 1,880 per set plus 10% service charge



湛露中式晚間套餐 - 沫

ZHÀN LÙ Dinner Set - Mò

精選前菜集

Classic Appetizer Plate

蜜汁醬滷鯖魚配黃金泡菜

Marinated Mackerel in Honey Sauce with Kimchi

金棗鎮江小排

Wok-fried Pork Spare Ribs with Golden Date and Zhen Jiang Vinegar

黑椒淮鹽燒鴨

Roasted Crispy Duck with Black Pepper and Salt

老醋雲耳拌海蜇頭

Black Fungus and Jelly Fish

譚家海鮮黃燜湯

Double-boiled Chicken Broth with Assorted Seafoods

薑汁燜鵝掌鮮鮑佐金湯小米

Braised Abalone with Goose Webs with Millet Congee

紅酒慢燉和牛臉頰

Red Wine Reduced Wagyu Beef Cheeks

脆藕欖豉醬爆龍膽班球

Wok-fried Giant Garoupa Ball with Lotus Root in Olives Sauce

蟹肉魚籽炒飯

Wok-fried Rice with Crab Meat and Fish Roe

寶島四季鮮果

Sliced Seasonal Fruits

紫米酒釀小湯圓, 迷你酥皮蛋塔

Sweet Glutinous Rice Balls Soup with Sweet Black Rice, Baked Egg Tart

每套費用NT\$2,380 另加一成服務費
NT\$ 2,380 per set plus 10% service charge

湛露中式晚間套餐 - 玉

ZHÀN LÙ Dinner Set - Yù

精選點心拼盤

Classic Dim Sum Combination

魚子鮮肉燒賣

Siu Mai Topped with Fish Roe

黑松露蟹肉蛋白餃

Shrimp Dumpling with Black Truffle Sauce

鮮蝦芝士蜂巢角

Deep-fried Mashed Taro with Shrimp and Cheese

迷你鮑魚雞粒酥

Baked Chicken Tarts Topped with Abalone

牛肝蕈花素餃

Vegetarian Dumpling with Mushrooms

元貝花膠濃骨湯

Double-boiled Chicken Broth with Scallop and Fish Maw

上湯芝士焗開邊龍蝦

Boston Lobster Baked with Cheese Sauce

煎焗羊肩排佐蒜奶汁

Pan-fried Lamb Shoulder with Chef's Special Sauce

小蔥薑茸蒸海魚

Steamed Sea Fish with Seasonal Vegetables in Ginger and Scallion Sauce

寶島烏魚子炒飯

Wok-fried Rice with Mullet Roe and Garlic Sprouts

寶島四季鮮果

Sliced Seasonal Fruits

桂圓紅棗茶燉香梨, 椰汁芝麻九層糕

Double-boiled Pear with Dried Longan and Red Date Soup,
Baked Black Sesame Cake with Coconut

每套費用NT\$2,880 另加一成服務費
NT\$ 2,880 per set plus 10% service charge

湛露中式晚間套餐 - 珠

ZHÀN LÙ Dinner Set - Zhū

精選點心拼三品

Dim Sum Combination

魚子鮮肉燒賣

Siu Mai Topped with Fish Roe

牛肝蕈花素餃

Vegetarian Dumpling with Mushrooms

黑松露蟹肉蛋白餃

Shrimp Dumpling with Black Truffle Sauce

精選前菜集

Classic Appetizer Plate

蜜汁醬滷鯖魚配黃金泡菜

Marinated Mackerel in Honey Sauce
with Kimchi

黃皮口水雞

Steamed Chicken with Peanuts and Chili Oil

鴨肝慕斯陳釀梅酒凍

Foie Gras Mousse with Plum Wine Jelly

香檳茸, 鮮鮑燉雞湯

Boiled Chicken Broth Soup with Abalone and Mushrooms

魚子醬芙蓉花雕明蝦球

King Prawn with Steamed Egg in Huadiao Wine Topped with Caviar

蔥燒百花釀遼參, 配金湯小米

Braised Sea Cucumber with Shrimp Paste and Millet

香煎恆溫牛小排

Sous Vide Beef Short Ribs with Chef's Special Sauce

翡翠瑤柱蛋白炒飯

Signature Wok-fried Rice with Dried Scallop, Egg White and Asparagus

寶島四季鮮果

Sliced Seasonal Fruits

桂圓紅棗燉香梨, 燕窩酥皮蛋塔

Double-boiled Pear Soup with Dried Longan and Red Date
Baked Egg Tart Topped with Bird's Nest

每套費用NT\$ 3,280 另加一成服務費
NT\$3,280 per set plus 10% service charge

湛露中式素食菜單 - 蓮

ZHÀN LÙ Vegetarian Set - LIÁN

精選前菜集

Classic Appetizer Plate

江南煙燻素鵝
Oolong Tea Smoked Bean Curd Skin

柚子蜂蜜醋泡聖女果
Marinated Tomatoes and Radish with
Honey and Yuzu Vinegar

椒汁蟲草杏鮑菇
Marinated Mushroom in Chili Sauce

金沙麥香南瓜
Wok-fried Pumpkin

竹筴黃耳燉猴蘑

Bamboo Mushrooms, Yellow Fungus, and Braised Mushroom Soup

綠蔬花菇素黃雀

Vegetarian Bean Curd Roll with Seasonal Vegetables

金湯雜糧煨山藥

Braised Pumpkin Soup with Yam

客家梅菜蒸茄子

Steamed Eggplant with Pickles

牛肝蕈鮮蔬金銀炒飯

Wok-fried Rice with Porcini Mushrooms and Minced Vegetables

寶島四季鮮果

Seasonal Fruits

桂圓紅棗茶燉香梨，椰汁黑芝麻九層糕

Double-boiled Pear with Dried Longan and Red Date Soup,
Baked Black Sesame Cake with Coconut

每套費用NT\$1,800 另加一成服務費
NT\$ 1,800 per set plus 10% service charge

中式烈酒

Chinese Liquor

玉泉精釀陳年紹興
Premium V.O. Shao Sin NT\$600

38度金門高粱
38% Kinmen Kaoliang Liquor NT\$1,200

58度金門高粱
58% Kinmen Kaoliang Liquor NT\$1,500

威士忌

Whisky

麥卡倫12年
The Macallan 12Y Double Cask NT\$5,000

格蘭利威12年
Glenlivet 12Y Single Malt Whisky NT\$4,000

格蘭利威13年 (台灣獨享)
Glenlivet 13Y Single malt Whisky (Taiwan Exclusive) NT\$5,500

百富12年單一麥芽威士忌
The Balvenie 12Y Double Wood NT\$5,000

飲酒過量有害健康 酒後不開車 開車不喝酒



啤酒 Beers

台灣金牌啤酒 330ml
Gold Medal Taiwan Beer 330ml NT\$180

三得利頂級啤酒 500ml
Suntory Premium Malt's 500ml NT\$280

海尼根 330ml
Heineken 330ml NT\$180

果汁 Juices

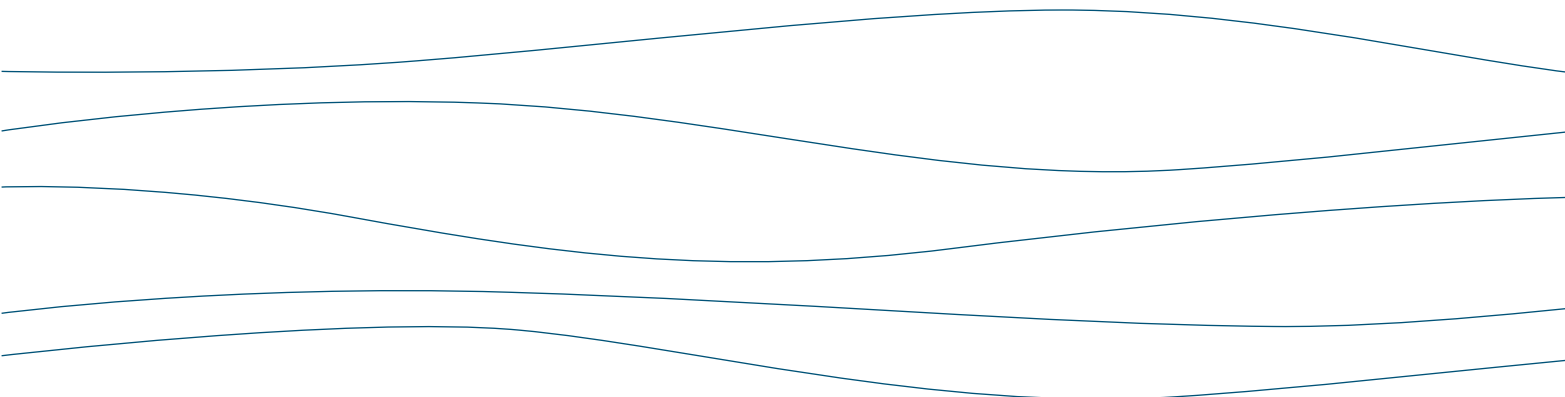
柳橙汁100% (杯/壺)
Orange Juice (Glass /Jar) NT\$180 / NT\$880

季節果汁 (杯/壺)
Seasonal Juice (Glass /Jar) NT\$180 / NT\$880

瓶裝水 Bottled Water

普娜天然礦泉水 500ml / 1000ml
Acqua Panna Mineral Water 500ml / 1000ml NT\$150 / NT\$250

聖沛梨洛氣泡水 500ml / 1000ml
S. Pellegrino Sparkling Water 500ml / 1000ml NT\$180 / NT\$280



經典咖啡 Coffee

濃縮咖啡 單份 / 雙份 Espresso Single / Double	NT\$180 / NT\$200
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美式咖啡 (冰/熱) Americano (Iced /Hot)	NT\$200
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拿鐵 (冰/熱) Cafe Latte (Iced /Hot)	NT\$220
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卡布奇諾 (冰/熱) Cappuccino (Iced /Hot)	NT\$220
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軟性飲料 Soft Drinks

可口可樂 Coca-Cola	NT\$150
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零卡可樂 Coke Zero	NT\$150
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雪碧 Sprite	NT\$150
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