



尾牙專案
2023 湛露中式桌菜菜單
2023 ZHAN LU Family Style Menu

湛露風味前菜集

Zhan Lu Appetizer

蜜汁醬滷鯖魚配黃金泡菜/蜜汁叉燒/柚子蜂蜜醋泡聖女果

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage
Barbecue Pork with Honey Sauce

Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

掛爐淮鹽燒鴨/酒釀油爆蝦, 琥珀蜜核桃

Roasted Crispy Duck with Black Pepper and Salt

Deep-fried Shrimp with Fermented Rice, Crunchy Sugar-Coated Walnuts

黑虎掌瑤柱燉土雞湯

Double-boiled Chicken Soup with Dry Scallop and Wild Mushroom

私房豆撈爆鳳尾蝦球

Wok-fried Shrimp Ball with Bean Sauce

香蒜風沙脆皮雞

Deep-fried Crispy Chicken with Garlic

鳳脂金露蒸龍虎斑

Steamed Giant Grouper in Chicken Oil with Fish Sauce

蒜子螺片泡絲瓜

Braised Loofah with Garlic and Sea Whelk

蟹肉魚子炒飯

Stir-fried Rice with Crab Meat and Fish Roe

寶島四季鮮果

Seasonal Fruits

冰鎮青檸香茅凍, 黑金流沙包

Lemongrass Jelly, Salted Egg Custard Bun

每桌 NT\$19,800+10%(每桌 10 位)

加人加量 每位 NT\$1,980+10%

如您對食物過敏請告知服務人員

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

牛肉產地：澳洲、紐西蘭、美國；豬肉產地：台灣。

Beef Origin: Australia, New Zealand, America ; Pork Origin: Taiwan.



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Zhan Lu Appetizer

蜜汁醬滷鯖魚配黃金泡菜/金磚脆皮燒肉

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Braised Pork Belly with Mustard Sauce

柚子蜂蜜醋泡聖女果/梁溪脆鱔/金牌口水雞

Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

Crispy Eel in Sweet and Sour Sauce/ "Mouth-Watering" Poached Chicken in Peanut and Chili Oil

無花果南北杏燉土雞湯

Double-boiled Chicken Broth with fig, Almond and Dried Scallop

湛露片皮鴨/松仁惹味炒鴨鬆

Zhan Lu Roasted Duck

Stir-fried Duck Meat with Pine Nuts, Black Bean Sauce and Lettuce Wrap

松露醬爆玉帶鳳尾蝦

Wok-fried Shrimp and Fresh Scallop with Truffle Sauce

欖豉醬蒸籠虎斑

Steamed Giant Grouper in Black Bean Sauce

金湯野菌柱浸時蔬

Braised Seasonal Vegetables in the Chicken Broth

蟹肉海鮮蝦湯炆伊麵

Wok-Braised E-Fu Noodles with Crab Meat and Shrimp Sauce

寶島四季鮮果

Seasonal Fruits

手磨龍皇杏仁茶, 葡式蛋塔

Almond Milk Soup, Pastel de Nata

每桌 NT\$25,800+10%(每桌 10 位)

加入加量 每位 NT\$2,580+10%

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湛露燒味前菜集

Zhan Lu Barbeque Appetizer

蜜汁叉燒/金牌口水雞

Barbecue Pork with Honey Sauce

“Mouth-Watering” Poached Chicken in Peanut and Chili Oil

蔥油青瓜響螺片/蜜汁醬滷鯖魚配黃金泡菜/掛爐淮鹽燒鴨

Sea Whelk with Cucumber and Scallion Oil

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Roasted Crispy Duck with Black Pepper and Salt

砂鍋雲吞津白火烔雞

Double-boiled Chicken Soup with Wontons in Clay Pot

菌汁花菇湯鮑,配小米金湯

Braised Abalone with Mushroom in Chicken Broth

胡麻味噌燒烤戰斧豬排

Grilled Tomahawk Pork Chop with Sesame and Miso Sauce

欖豉醬蒸龍膽班柳

Steamed Giant Grouper Fillet with Black Bean Sauce

金湯野菌柱浸時蔬

Braised Seasonal Vegetables in the Chicken Broth

松露南瓜海鮮炒飯

Wok-fried Rice with Seafood, Truffle and Pumpkin

寶島四季鮮果

Seasonal Fruits

手磨龍皇杏仁茶, 經典紅豆鬆糕

Almond Milk Soup, Classic Red Bean Sponge Cake

每桌 NT\$30,800+10%(每桌 10 位)

加人加量 每位 NT\$3,080+10%

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湛露滬粵前菜集

Zhan Lu Shanghai and Guangdong Style Appetizer

蜜汁醬魯鯖魚佐黃金泡菜/蔥油青瓜響螺片

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Cucumber with Scallion Oil and Sea Whelk

掛爐淮鹽烤米鴨/蜜味叉燒/金牌口水雞

Roasted Crispy Duck with Black Pepper and Salt/ Barbecue Pork with Honey Sauce
“Mouth-Watering” Poached Chicken in Peanut and Chili Oil

老菜圍螺頭燉烏雞湯

Double Boiled Chicken Soup with Aged Preserved Turnip

避風塘龍蝦球

Stir-fried Lobster Ball with Garlic and Chili Sauce,

京蔥火蒜百花釀遼參

Braised Sea Cucumber with Garlic and Scallion

香料烤羊架,佐蒜奶汁

Baked Lamb Chop with Spices, served with Chef's Special Creamy Sauce

小蔥薑茸蒸圓鱈

Steamed Toothfish with Seasonal Vegetables in Ginger and Scallion Sauce

湛露招牌炒飯

Wok-fried Rice with Mullet Roe, Vegetables, Seafood, Barbeque Pork and Crispy Rice

季節鮮果盤

Seasonal Fruit Platter

桂圓紅棗燉香梨, 燕窩葡式蛋塔

Double-boiled Pear Soup with Dried Longan and Red Date, Bird's Nest Pastel de Nata

每桌 NT\$35,800+10%(每桌 10 位)

加人加量 每位 NT\$3,580+10%

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