



2025 湛露中式桌菜菜單-桌菜

2025 ZHÀN LÙ Family Style Menu

桌菜 A

湛露珍饈前菜集

ZHÀN LÙ Gourmet Appetizer Collection

月見波蘿叉燒 / 梁溪脆鱈 / 金磚燒腩

Barbecue Pork (Char Siu) with Egg Yolk and Pineapple

Crispy Eel in Sweet and Sour Sauce / Crispy Pork Belly

醬滷蜜汁燻魚 / 金牌口水雞

Marinated Mackerel in Chef's Special Sauce

"Mouth-Watering" Poached Chicken in Peanut and Chili Oil

砂鍋雲吞火焗雞湯

Double-boiled Chicken Soup with Wontons in Clay Pot

湛露片皮鴨/松仁惹味炒鴨鬆

Zhàn Lù Roasted Duck

Wok-fried Hand Minced Duck with Espelette Pepper,

Pine Nuts, Black Bean Sauce and Lettuce Wrap

紅蟳攪菜蒸土魷肉餅

Steamed Minced Pork with Dried Squid Patty

with Mud Crab Meat

櫻花蝦酸豆醬蒸龍膽班柳

Steamed Giant Grouper Fillet with

Sakura Shrimp and Capers Sauce

金湯雜糧野菌扒芽白

Braised Cabbage with Mixed Grains and

Wild Mushrooms in Golden Broth

湛露招牌炒飯

Zhan Lu Signature Fried Rice with Sakura Shrimps, Diced Vegetables, Mullet Roe, Seafood, Char Siu Pork and Crispy Rice

寶島四季鮮果

Seasonal Fruit

手磨龍皇杏仁茶, 大理石流沙包

Sweet Almond Soup, Salted Egg Custard Bun

每桌 NT\$25,800+10%(每桌 10 位)

加入加量 每位 NT\$2,580 +10%

桌菜 B

湛露珍饈前菜集

ZHÀN LÙ Gourmet Appetizer Collection

醬滷蜜汁燻魚 / 梁溪脆鱈 / 月見波蘿叉燒

Marinated Mackerel in Chef's Special Sauce

Crispy Eel in Sweet and Sour Sauce

Barbecue Pork (Char Siu) with Egg Yolk and Pineapple

金牌口水雞 / 柚香蜜蕃茄 / 燈影牛肉

"Mouth-Watering" Poached Chicken in Peanut and Chili Oil

Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

Wok-fried Beef Jerky in Sweet Chili Sauce

花旗蔘石斛海螺煲雞湯

Double-boiled Chicken Soup with Sea Whelk, Figs,

Ginseng and Scallop

湛露片皮鴨/松仁惹味炒鴨鬆

Zhàn Lù Roasted Duck

Wok-fried Hand Minced Duck with Espelette Pepper,

Pine Nuts, Black Bean Sauce and Lettuce Wrap

花雕焗沙公襯麻婆豆腐(2 隻)

Baked Mud Crab with Huadiao Wine Served with Mapo Tofu

小蔥薑茸蒸智利海鱸魚柳

Steamed Chilean Sea Bass with Ginger and Scallion Sauce

秋爽暖冬

Seasonal Vegetable with Autumn Harvest Grains

and Wild Mushrooms in Chicken Broth

湛露招牌炒飯

Zhan Lu Signature Fried Rice with Sakura Shrimps, Diced Vegetables, Mullet Roe, Seafood, Char Siu Pork and Crispy Rice

寶島四季鮮果

Seasonal Fruit

手磨龍皇杏仁茶, 燕窩蛋塔

Sweet Almond Soup, Baked Egg Tart with Bird's Nest

每桌 NT\$35,800+10%(每桌 10 位)

加入加量 每位 NT\$3,580 +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.