



2024 湛露中式桌菜菜單
2024 ZHÀN LÙ Family Style Menu

桌菜 A

湛露風味前菜集

ZHÀN LÙ Appetizer

怪味醬魯鯖魚 / 金磚脆皮燒肉

柚香小番茄 / 梁溪脆鱈 / 鳳梨蜜汁叉燒

Marinated Mackerel in Chef's Special Sauce / Crispy Pork Belly

Cherry Tomato in Yuzu Sauce

Crispy Eel in Sweet and Sour Sauce

Pineapple and Honey Char Siu

砂鍋雲吞火炯雞煲

Double-boiled Clay Pot Wonton Chicken Soup

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

三椒汁爆虎球

Wok-fried Shrimp Ball with Pepper Sauce

私房欖豉醬蒸龍膽班柳

Steamed Giant Grouper Filet with Black Bean Sauce

秋爽暖冬

Seasonal Vegetable, Autumn Harvest Grains and Wild
Mushrooms in Chicken Broth

湛露招牌炒飯

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

寶島四季鮮果

Seasonal Fruits

冰鎮青檸香茅凍, 流沙包

Lemongrass Jelly with Pandan Sorbet,
Salted Egg Custard Bun

每桌 NT\$22,800+10%(每桌 10 位)

加人加量 每位 NT\$2,280+10%

桌菜 B

湛露風味前菜集

ZHÀN LÙ Appetizer Platter

怪味醬魯鯖魚 / 燈影牛肉 / 柚香小番茄

鳳梨蜜汁叉燒 / 掛爐淮鹽燒鴨 / 梁溪脆鱈

Marinated Mackerel in Chef's Special Sauce

Paper Thin Crispy Beef and Lotus Root in Sweet Chili Sauce

Cherry Tomato in Yuzu Sauce

Pineapple and Honey Char Siu

Roasted Crispy Duck with Black Pepper and Salt

Crispy Eel in Sweet and Sour Sauce

花旗參石斛海螺煲雞湯

Double-boiled Chicken Soup with Sea Whelk, Pork
Knuckle, Figs, Ginseng and Scallops

香脆芝士焗開邊龍蝦

Baked Lobster with Cheese

砵酒陳皮慢燉和牛臉頰

Port Braised Wagyu Beef Cheek with
Aged Orange Peel, White Radish, and Tomato

古法東江鹽焗雞

Salt Baked Juicy Chicken

泡椒網油蒸海鱸魚柳

Steamed Chilean Sea Bass Filet
with Pickled Pepper Oil

紅蟳胡椒蝦湯泡飯

Rice in Peppery Shrimp Broth with Mud Crab

寶島四季鮮果

Seasonal Fruits

手磨龍皇杏仁茶, 燕窩酥皮蛋塔

Home Milled Sweet Almond Soup,
Bird's Nest Egg Tart

每桌 NT\$32,800+10%(每桌 10 位)

加人加量 每位 NT\$3,280+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.