



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

精選茗茶

Tea

阿里山烏龍茶

Alishan Oolong Tea

NT\$120 /位 person

又稱「台灣高山茶」口感清香、順口回甘，具有渾厚之高山韻味。

Also known as “Taiwan High Mountain Tea”, it is sweet and said to have a “High Mountain aftertaste”.

阿里山金萱

Alishan Jin Xuan Oolong Tea

NT\$100 /位 person

又稱「台茶12號」獨特的奶香香氣，芽葉綠中帶紫，葉肉厚，富茸毛，清綠透亮的茶湯，甘潤順口、澀味適中，十分清香。

Also known as “Taiwan No. 12”, it has an unique milk aroma. The fluffy and fleshy green leaf makes an excellent tea with a fresh and smooth taste with just the right tannin.

2018年熟普洱

2018 Pu'er Tea

NT\$80 /位 person

雲南大業種野放茶，獨特熟陳香、果蜜香，茶質細膩柔滑，厚實飽滿，甜韻持久。

This wild variety from YunNan makes it one-of-a-kind that tastes aged yet refreshing and smooth. It has a sweet fruit aroma and is enduring with a sweet aftertaste.

茉莉花茶

Jasmine Tea

NT\$80 /位 person

茶花清香甘甜，茶色橙黃暈暖，香氣帶茉莉花及白花香，滋味甜潤，

有「可聞春天氣息」之美譽。

Jasmine tea is fragrant and sweet with the color of amber. It has a Jasmine aroma with a sweet taste; people say you would be able to smell “Spring” in the tea.

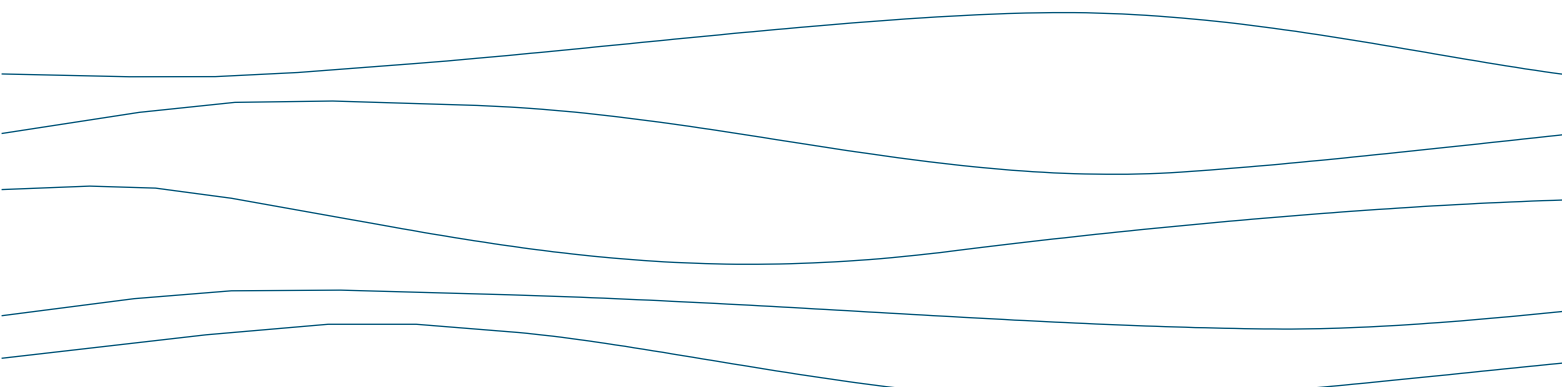
普洱菊花茶

Chrysanthemum Pu'er Tea

NT\$120 /位 person

結合濃郁的普洱陳香、菊花的清新，口感清香宜人、層次豐富，滋味濃厚順口。

A combination of the flavorful 2018 cooked Pu'er and fresh White Chrysanthemum, it becomes a flavorful and complex tea with a refreshing and smooth taste.



東方美人茶

Oriental Beauty Oolong Tea

NT\$280 /位 person

又稱「膨風茶」，獨特的熟果香和蜂蜜香氣，手工採摘一心一葉，再以傳統技術精製而成高級茶，茶湯呈現琥珀色。

With the aroma of ripe fruits and honey, Oriental Beauty Tea is made from hand-picked tea leaves processed with the most refined yet traditional method.

日月潭野生紅茶

Sun Moon Lake Wild Black Tea

NT\$250 /位 person

台灣南投山區原生茶種，帶有玫瑰花香，甘醇溫厚、甜潤順喉。

Taiwan Nantou Wild Black Tea is an indigenous variety with rose flavor and a smooth, soft texture.

烘焙阿里山鐵觀音

Alishan Guanyin Oolong Tea

NT\$250 /位 person

茶香濃郁而持久，「七泡有餘香」之美譽。帶出果蜜香滋味，韻味最強的一種茶，成就獨特的「觀音韻」。

Alishan Guanyin Oolong Tea is rich and enduring; it is said to be able to retain its flavor after seven rounds of brewing. It has a very powerful "Guanyin aftertaste" with a fruity flavor.

梨山烏龍茶

Lishan Oolong Tea

NT\$250 /位 person

高山茶獨特的「山頭韻」，特殊冷礦味山頭氣，夾帶梨山茶區獨有的蜜果香氣，水軟甘甜，果膠質濃稠且經久耐泡，餘韻長，回甘度佳。

Lishan Oolong Tea has a truly unique aroma: a "cold mineral" and special sweet fruit aroma found only in teas from Li-Shan. It is fresh and has a sweet and enduring aftertaste.

烘培凍頂烏龍茶

Roasted Dong Ding Oolong Tea

NT\$200 /位 person

「臺灣十大特色茶」之一，為「臺灣茶中之聖」。有著淡淡焦糖香及炭火香，滋味醇厚、回韻無窮。

A combination of the flavorful 2018 cooked Pu'er and fresh White Chrysanthemum, it becomes a flavorful and complex tea with a refreshing and smooth taste.

古樹生普洱

Ancient Tree Pu'er Tea

NT\$220 /位 person

香氣清揚，口感蜜韻香甜，滋味醇厚，回甘生津。

Tea brewed from Pu'er Ancient Trees enduring a sweet and fresh aftertaste.

杭菊茶

White Chrysanthemum Tea

NT\$250 /位 person

採摘後自然曬乾，保留菊花的天然色澤，香氣淡雅，口感清新回甘，可舒緩身心靈

Naturally dried after picking, White Chrysanthemum retains its natural color and brews an elegant and refreshing tea for your own relaxation.

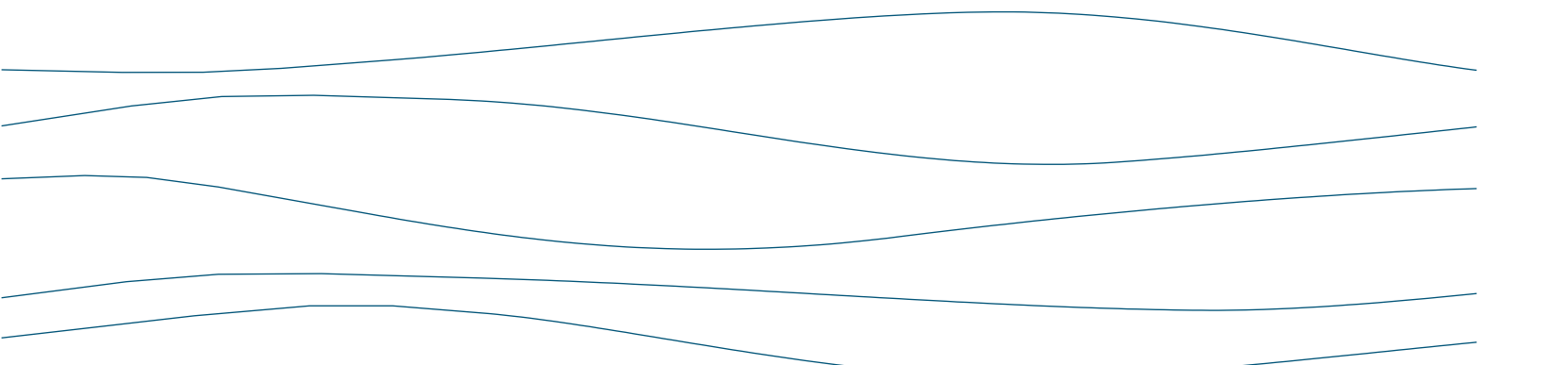
山楂玫瑰洛神茶

Rose Hibiscus Tea

NT\$250 /位 person

融合了洛神花、山楂、玫瑰各有的香氣口味，酸中帶甜，口感層次豐富，喉韻溫和、生津止渴、養顏美容。

This unique tea has an aroma of roselle, hawthorn, and rose. It is enduring and complex with some sour balanced with just the right level of sweetness.



風味前菜 Appetizers

 怪味醬滷鯖魚 	Marinated Mackerel in Chef's Special Sauce	NT\$680
 燈影牛肉 	Crispy Paper-Thin Beef Jerky in Sweet Chili Sauce	NT\$580
蒜味鹹雞	Salted Chicken with Garlic	NT\$480
梁溪脆鱈 	Crispy Eel in Sweet and Sour Sauce	NT\$480
金牌黃皮口水雞 	"Mouth-Watering" Poached Chicken in Peanut and Chili Oil	NT\$480

馳名燒味 Barbecue

掛爐淮鹽燒鴨	Roasted Crispy Duck with Black Pepper and Salt	NT\$520
金磚脆皮燒腩仔	Crispy Pork Belly with Mustard Sauce	NT\$680
蜜汁叉燒 	Barbecue Pork (Char Siu) with Honey Sauce	NT\$680
十香玫瑰油雞	Rose Wine and Soy Poached Chicken	NT\$480
燒味拼盤 (以上品項敬選兩款)	BBQ Platter (Choice of two from the items above)	NT\$980

馳名燒味

Barbeque



湛露片皮鴨

Zhàn Lù Roasted Duck

NT\$2,580/兩吃 two ways

NT\$2,780/三吃 three ways

請提前兩天預定

Please reserve 48 hours in advance

第一吃 片皮鴨搭配麵餅皮 (原味, 全麥, 青蔥)

First Course Sliced Duck Wrapped with Pancake (White, Whole Wheat, and Scallion)

第二吃 (敬選一款吃法):

Second Course (Please Choose One of the Cooking Methods):

生菜松仁惹味炒鴨鬆 

Wok-fried Hand Minced Duck with Espelette Pepper, Pine Nuts,
Black Bean Sauce and Lettuce Wrap

京醬爆鴨絲,配芝麻燒餅 

Wok-fried Shredded Duck with Beijing Style Sweet Soy Bean Paste
Served with Home Baked Chinese Sesame Bun

椒鹽鴨架

Deep-fried Duck with Salt and Pepper

第三吃 (敬選一款吃法):

Third Course (Please Choose One of the Cooking Methods):

腐竹百果鴨骨粥

Duck Congee with Yuba, Ginkgo and Shredded Duck Meat

酸蘿蔔鴨架湯

Duck Soup with Pickled Mustard Radish, Ginkgo Nuts, Black Mushrooms,
Goji Berries and Shredded Duck Meat

當日生猛海鮮

Live Seafoods

筍殼魚

Marble Goby Fish

NT\$180 /50g

敬選一款烹調方法: 清蒸 , 油浸 , 欖豉醬蒸 , 網油泡椒蒸 

Choose one cooking method: Steamed, Slow Cooked in Oil, Steamed with Black Bean Sauce, Steamed with Pickled Pepper Oil


龍虎斑

Giant Grouper

NT\$150 /50g

敬選一款烹調方法: 清蒸 , 油浸 , 欖豉醬蒸 , 網油泡椒蒸 

Choose one cooking method: Steamed, Slow Cooked in Oil, Steamed with Black Bean Sauce, Steamed with Pickled Pepper Oil


沙公 

Mud Crab

NT\$220 /50g

敬選一款烹調方法: 避風塘炒 ,  , 薑蔥炒 , 黃油黑椒焗 , 

Choose one cooking method: Wok-fried Garlic and Chili Sauce, Wok-fried with Ginger and Green Onion, Wok-fried with Black Pepper and Butter

波士頓龍蝦 

Boston Lobster

NT\$220 /50g

敬選一款烹調方法: 上湯芝士焗 , 避風塘炒 ,  , 蒜蓉蒸 

Choose one cooking method: Baked with Cheese, Wok-fried Garlic and Chili Sauce, Steamed with Garlic

河鮮海味

Seafoods

海味小炒皇 

Wok-fried Shrimp, Squid, Pork, Whitebait, Dried Bean Curd
Chives and Bean Sprouts

NT\$580

燒腩枝竹燜魚腩煲 

Braised Grouper Filet with Pork Belly,
Bean Curd Skin, Bamboo and Mushroom

NT\$680

龍膽班柳

Giant Grouper

敬選一款烹調方法: 清蒸, 欖豉醬蒸 , 網油泡椒蒸 

Choose one cooking method: Steamed, Steamed with Black Bean Sauce

Steamed with Pickled Pepper Oil

NT\$380/位 person

日本生食帶子 


Japanese Scallop

敬選一款烹調方法: XO醬蘆筍炒 , 蜜椒汁甜豆炒 

Choose one cooking method: Wok-fried with XO Sauce and Asparagus,


Wok-fried with Pepper Sauce with Peas

NT\$880

胭脂芙蓉玉帶皇 

Shrimp Soup Steamed Egg, Japanese Scallop (person)



NT\$580/位 person

深海虎蝦球 

NT\$350/單顆 1pcs

Tiger Prawn

NT\$1,380/四顆 4pcs

敬選一款烹調方法: 麥香金沙 , 避風塘炒 , 三椒汁蘆筍炒

Choose one cooking method: Wok-fried with Salted Egg Yolks and Oatmeal,


Wok-fried with Garlic and Chili Sauce, Wok-fried with Pepper Sauce and Asparagus

智利海鱸

Chilean Sea Bass


敬選一款烹調方法:

Choose one cooking method:

網油泡椒蒸 


Steamed with Pickled Pepper Oil

NT\$520/位 person

小蔥薑茸蒸 

Steamed with Ginger and Scallion Sauce

NT\$520/位 person

柚子汁脆皮 

Deep-fried with Yuzu Sauce

NT\$1,180/四塊 4pcs


精緻湯羹

Soup(Person)

足料老火煲例湯 	NT\$220
Chef's Daily Soup	每鍋NT\$880/ pot (4人份/Serves 4)
<hr/>	
絲瓜斑片魚濃湯 	NT\$380
Fish Soup with Sliced Fish Filet, Mushrooms and Loofah	
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黑虎掌日月魚燉雞湯  	NT\$480
Double-boiled Chicken Soup with Mushroom and Dried Asian Moon Scallops	
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海皇酸辣羹    	NT\$480
Sour and Spicy Soup with Seafood	
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花旗參石斛豬展燉海螺湯 	NT\$520
Double-boiled Chicken Soup with Sea Whelk, Pork Knuckle, Figs, Ginseng and Scallop	
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杏汁花膠燉瑤柱雞湯  	NT\$520
Double-boiled Chicken Soup with Almond, Scallop, Fish Maw and Vegetables	
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砂鍋雲吞津白火焗雞 (請提前兩天預訂)   	每鍋NT\$1,480 /鍋 pot
Double-boiled Chicken Soup with Wontons in Clay Pot	(4-6人份/Serves 4-6)
(Please reserve 48 hours in advance)	

家禽肉類

Meats

荔枝咕咾肉 




Lychee Stuffed Pork Loin in Sweet and Sour Sauce

NT\$480

陳醋松阪肉 



Pork Neck with Aged Vinegar

NT\$680

 香蒜風沙脆皮雞(半隻)  

Deep-fried Crispy Garlic Chicken (Half)

NT\$780

嗶椒醬爆腰果雞丁  



Wok-fried Chicken Thigh with Dried Bell Pepper and Cashew

NT\$480

川味水煮牛  

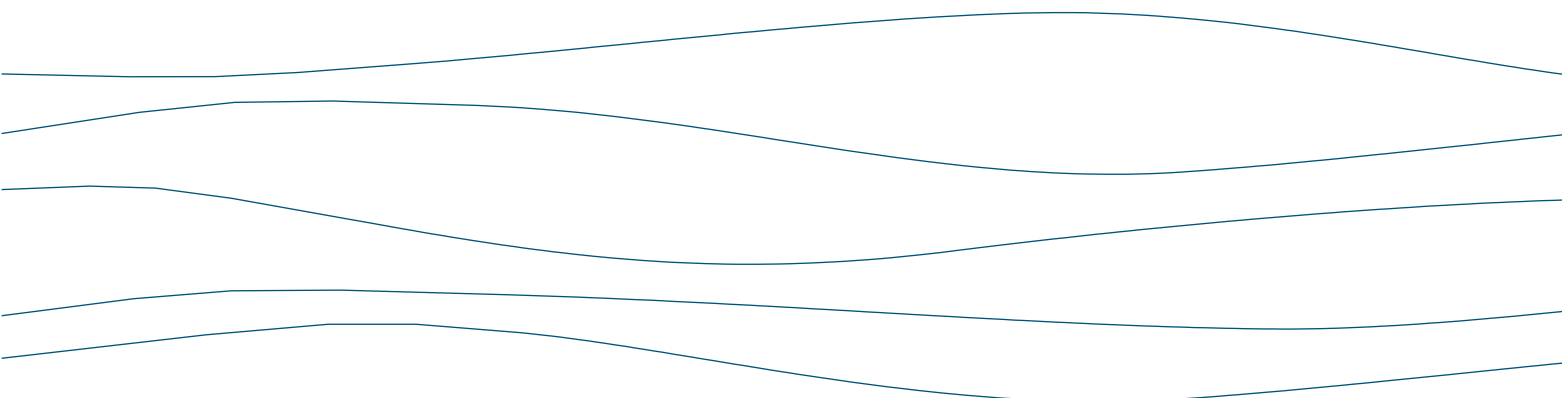
Sichuan Boiled Beef

NT\$880

 香煎恆溫原條牛仔骨  

Sous Vide U.S. Beef Short Ribs with Chef's Special Sauce

NT\$2,180



田園鮮蔬 豆腐

Vegetables and Tofu

季節時蔬

Stir-fried Seasonal Vegetable

NT\$380

敬選一款烹調方法: 蒜炒 (🍷), 清炒 (🍷), 上湯 (🍷), XO醬炒 (🍷), 濃雞湯浸 (🍷)

Methods of Cooking: Garlic, Stir-fried, Braised in Chicken Broth, with X.O. Sauce, in Thick Chicken Soup

欖菜肉末乾煸四季豆 (🍷)

Stir-fried Green Bean with Minced Pork and Olive Greens

NT\$380

秋爽暖冬 (季節時蔬, 濃雞湯, 芡實, 薏米, 野米, 舞菇) (🍷)

Seasonal Vegetables with Autumn Harvest Grains and Wild Mushrooms in Chicken Broth

NT\$480

荷塘月色 (季節時蔬, 百合, 蘆筍, 雲耳, 蓮藕, 白果) (🍷)

Stir-fried Seasonal Vegetables with Lily, Asparagus, Black Fungus, Lotus Roots, Ginkgo

NT\$480

川味麻婆豆腐 (🍷)

Sichuan-style Ma-po Tofu with Minced Beef

NT\$380

芥菜火腩燜豆腐 (🍷)

Braised Tofu with Roasted Pork Belly and Mustard Leaf

NT\$480



中式主食

Rice and Noodles

豉油韭黃鴨絲炒麵   




Wok-fried Noodles with Shredded Duck and Chives

NT\$480

翡翠瑤柱蛋白炒飯  



Wok-fried Rice with Dried Scallop, Egg White and Green Beans

NT\$420

蠔油海鮮兩面黃   

Crispy Noodles with Seafood, Mushroom and Vegetables

NT\$580

鮮拆蟹肉魚子炒飯  

Wok-fried Rice with Crab Meat and Fish Roe

NT\$480


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

NT\$580




幸福甜品

Desserts

冰鎮青檸香茅凍  



Lemongrass Jelly with Pandan Sorbet

NT\$160 /位 person

栗芋奶皇流沙酥(三顆)   



Taro and Egg Yolk Pastry (3 pcs)

NT\$140

流沙包(三顆)  

Salted Egg Custard Bun (3 pcs)

NT\$140

手磨龍皇杏仁茶  

Home Milled Sweet Almond Soup with Chinese Donut

NT\$140 /位 person

豆沙鍋餅    

Red Bean Pancake

NT\$180

港式點心(僅於午餐時間供應)

Steamed, Sautéed, Deep-fried, and Pastry Dim Sum
(Served during Lunch Period)

蟹粉小籠包 (三顆) 	NT\$280
Steamed Pork and Crab Roe Xiao Long Bao (3 pcs)	
晶瑩筍尖蝦餃皇 (三顆)  	NT\$180
Steamed Shrimp Dumplings with Bamboo Shoot (3 pcs)	
韭黃龍膽餃 (三顆)  	NT\$220
Steamed Giant Grouper and Chives Dumplings (3 pcs)	
珍菌貢菜粉粿 (三顆) 	NT\$140
Steamed Crystal Dumpling with Dried Yamakurage and Mixed Mushrooms (3 pcs)	
魚子鮮蝦豬肉燒賣 (三顆)  	NT\$140
Steamed Siu Mai Topped with Fish Roe (3 pcs)	
金蒜豆豉蒸腩排 	NT\$180
Pork Spare Ribs in Soy Bean Sauce and Garlic	
懷舊香煎蘿蔔糕 (六塊)  	NT\$150
Pan-fried Radish Cake (6 pcs)	
塔香鮮蚵腐皮蝦捲 (三捲)   	NT\$360
Crispy Bean Curd Roll with Oyster and Shrimps (3 pcs)	
欖菜牛肉煎包 (兩顆)  	NT\$140
Pan-fried Buns with Beef and Olive Vegetables (2pcs)	
家鄉鹹水角 (三顆)  	NT\$140
Deep-fried Glutinous Rice Dumplings with Pork and Pickled Radish	
黑椒芝士雞肉雪山包 (兩粒)   	NT\$140
Cheese and Black Pepper Chicken Buns (2pcs)	
韭黃原只鮮蝦紅米腸粉   	NT\$480
Steamed Rice Noodle Roll with Shrimps and Chives	

