



2024 湛露中餐廳中式套餐
2024 ZHÀN LÙ Set Menu

沫 Mò

湛露精選拼盤

ZHÀN LÙ Classic Appetizer Platter

薑汁番茄脆塔/鳳梨蜜汁叉燒/蒜香鹹雞

Fresh Tomato Tart with Ginger Sauce

Pineapple Honey Char Siu/Grilled Chicken Jelly with Garlic

黑虎掌日月魚燉雞湯

Double-boiled Chicken Soup with Black Mushroom and Dried Asian Moon Scallops

私房欖豉醬蒸龍膽斑柳

Steamed Giant Grouper Filet with Black Bean Sauce

砵酒陳皮燉和牛臉頰

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

秋爽暖冬

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

XO 醬鳳尾蝦拌豉油皇炒麵

Stir-fried Noodles with XO Shrimp and Black Bean Sauce

寶島四季鮮果

Seasonal Fruits Platter

冰鎮青檸香茅凍, 粟芋奶皇流沙酥

Lemongrass Jelly, Taro and Salted Egg Yolk Pastry

茗茶: 梨山烏龍茶 或 古樹生普洱 (二選一)

Choice of Lishan Oolong Tea or Ancient Tree Pu'er Tea

每位 NT\$2,280 另加一成服務費

NT\$ 2,280+10% per person

玉 Yù

精選前菜集

Classic Appetizer Platter

蒜香鹹雞/陳醋松坂肉/怪味醬滷蜜汁燻魚

Grilled Chicken Jelly with Garlic/Pork Neck with Vinegar

Marinated Mackerel in Chef's Special Sauce

花旗蔘石斛燉海螺花膠

Double-boiled Chicken Soup with Sea Whelk, Pig Knuckle, Figs, Ginseng, Fish Maw and Scallop

小蔥薑茸蒸圓鱈柳

Steamed Chilean Sea Bass Filet with Ginger and Scallion Sauce

脆皮龍蝦球, 配沼蝦濃湯, 米麵

Crispy Boston Lobster Ball, Peppered Shrimp Velouté, Orzo

山椒汁爆牛仔粒

Wok-fried U.S. Angus Beef Dice with Wild Pepper Sauce

菌汁鮑魚撈飯

Braised Abalone Rice with Mushroom Sauce

寶島四季鮮果

Seasonal Fruits Platter

手磨龍皇杏仁茶, 粟芋奶皇流沙酥

Sweet Almond Milk Soup, Taro and Salted Egg Yolk Pastry

茗茶: 梨山烏龍茶 或 古樹生普洱 (二選一)

Choice of Lishan Oolong Tea or Ancient Tree Pu'er Tea

每位 NT\$3,280 另加一成服務費

NT\$ 3,280+10% per person

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.



2024 湛露中餐廳全素套餐
2024 ZHÀN LÙ Vegetarian Set – LIÁN

湛露蔬食開胃小品

Appetizer Platter

陳醋香糟筍白/薑汁蜜餞番茄塔/黑松露素燒鵝

Vinegar Marinated Water Bamboo Shoot

Fresh Tomato Tart with Ginger Sauce/Vegan Roasted Goose with Black Truffle

老菜圃花菇燉菜膽

Double-boiled Vegetarian Soup with Aged Turnip,
Mushroom and Vegetable

山椒汁爆山藥猴頭菇

Wok-fried Dried Lion's Mane and Yam with Pepper Sauce

南乳腐竹溫公齋

Braised Seasonal Vegetables with Red Bean Curd

金湯雜糧時蔬

Braised Pumpkin Soup with Seasonal Vegetables
and Assorted Grains

紫菜鮮蔬松子炒飯

Wok-fried Rice with Seaweed, Pine Nuts and Vegetables

寶島季節水果

Seasonal Fruits

手磨龍皇杏仁茶

Sweet Almond Milk Soup

茗茶: 梨山烏龍茶 或 古樹生普洱 (二選一)

Choice of Lishan Oolong Tea or Ancient Tree Pu'er Tea

每位 NT\$1,900 另加一成服務費

NT\$ 1,900+10% per person

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