



The bright moon...
When will it appear ?
Even a thousand miles away...
We will share the beauty of
Lady Chang 'e moonlight

明月幾時有，千里共嬋娟

Ming Juan Lou offers contemporary Cantonese Cuisine while paying tribute to classic dishes. Inspired by the profound ancient Chinese verses of Philosopher Su Shi's 'The Bright Moon'. Each dish reflects the rich historical essence of Cantonese cuisine and embodies the Eastern symbolism of reunion and togetherness associated with feasts. Ming Juan Lou aims to use locally sourced sustainable ingredients, blending creativity and exquisite culinary skills to ingeniously incorporate the imagery of the bright moon from the poetry into classic Cantonese dishes. The balance we strike between sublime flavors and impeccable service is as perfect as the harmony of our ingredients.

明娟樓提供當代經典粵式料理。餐廳名字受到宋代著名詩人蘇軾《水調歌頭》深刻詩詞的啟發，將詩詞中皎潔明月的意象巧妙融入粵菜經典佳餚，

並與無可挑剔的服務之間演繹出完美的平衡。

明娟樓旨在使用源自在地的永續食材，以富有創意的手法和精湛廚藝，每道菜餚融匯了粵式美食悠久的歷史底蘊，更是東方對筵席所象徵的團圓相聚寓意的呈現。

MING JUAN LOU SIGNATURES | 明娟樓 - 招牌菜

Ming Juan Lou's Roasted Signature Duck NT\$ 3,688
明娟樓月櫻雙味燻鴨

“Two-Ways” whisky flambee “Moon Cherry Duck” combines the romantic imagery of the moon with the sweetness of duck, representing the perfect pairing of duck and cherries; “Double-flavored Smoked Duck” highlights the unique cooking method of the dish, while “Whiskey Flames” emphasizes the dramatic and spectacular preparation process.

威士忌火焰「月櫻」融合了月亮的浪漫意象與鴨肉的甜美，「雙味燻鴨」呈現了菜品的獨特烹飪方式，「威士忌火焰」則突顯了激動人心與引人入勝的菜品製作。

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MING JUAN LOU SET MENU | 明娟樓 套餐

MING SET MENU / 8 courses	NT\$ 2,888 / person	明 套餐
MOON SET MENU / 8 courses	NT\$ 3,888 / person	月 套餐
TASTING MENU / 8 courses	NT\$ 3,888 / person	風味 套餐
JUAN SET MENU / 10 courses	NT\$ 5,888 / person	娟 套餐

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MING SET MENU – 8 courses NT\$ 2,888 / person | 明套餐 - 8 道菜 NT\$ 2,888 / 位

InterContinental Butterfly Platter	洲際迎賓玉彩蝶
Roasted Duck Slices Abalone with Salsa	燒鴨片 莎莎醬鮮鮑
Mullet Roe Asparagus Salad	百花烏魚子 皇后醬蘆筍
Stir-fried Prawn with Yam and Seasonal Vegetables	金球山藥海明蝦
Slow-stewed Conch with Chicken Broth	伯爵螺頭鳳凰盅
Steamed Grouper with Pickled and Fish Sauce	宮廷玉樹龍膽魚
Pan-seared Lamb Chops with Mixed Herbs	御品秘製羊小排
Steamed Seafood Rice with Truffles and Mixed Mushrooms	松露金茸海鮮飯
Chef's Selection of Dim Sum	港式美點映雙輝
Stewed Hasma with Pumpkin and Pearls	雪蛤珍珠金瓜露

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MOON SET MENU – 8 courses NT\$ 3,888 / person | 月套餐 - 8 道菜 NT\$ 3,888 / 位

InterContinental Butterfly Platter
Crispy Roasted Suckling Pig Slice | Roasted Duck Slice
Asparagus Salad | Wasabi Marinated Conch

Stir-fried Prawns with Mixed Vegetables in Red Braising and Dry-braising

Stewed Chicken and Conch Soup with Ginseng

Braised South African Abalone and Fish Maw in Oyster Sauce and Broth

Steamed Grouper with Fish Sauce and Scallion

Braised Australian Wagyu Beef Cheeks with Truffle

Chef's Selection of Dim Sum

Stewed Hasma with Almond and Honey

洲際迎賓彩蝶盤

乳豬件 | 燒鴨片

皇后醬蘆筍 | 山葵拌螺片

翠綠醬燒雙味蝦

花蔘石斛螺頭雞湯

花膠金錢南非鮑

西施貴妃東星斑

松露澳洲和牛頰

港式美點映雙輝

雪蛤杏汁甜蜜露

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TASTING MENU – 8 courses NT\$ 3,888 / person | 特典風味套餐 - 八道菜 NT\$ 3,888 /位

Canape of King Crab with Oscietra Caviar

帝王蟹魚子醬小點

Bright Moon Shrimp Balls

檸香明月蝦球

“DONGPO” Braised Black Pork Belly with Yellow Wine and Mountain Spices

蘇式甕燒東坡肉

Steamed Scallop and Tofu with Black Bean and Tangerine Peel Sauce

鼓汁陳皮豆腐蒸玉帶

Steamed Grouper with Fish Sauce

皇露清蒸龍虎斑

Stir-fried Green Asparagus and Jinhua Ham

金腿扒翠蘆

Double-boiled Chicken Soup with Cantaloupe and Ham

御品蜜瓜燉雞湯

Deep-fried Glutinous Rice Dumpling Stuffed with Pork and Mushroom

玉葫蘆菱角鹹水角

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JUAN SET MENU – 10 courses NT\$ 5,888 / person | 娟 套餐 - 10 道菜 NT\$ 5,888 /位

InterContinental Butterfly Platter
Crispy Roasted Suckling Pig Slice | Poached Duck Slice
Conch with Wasabi | Scallop with Salsa

Baked Lobster with Cheese

Slow-stewed Chicken Broth with Fish Maw

Steamed Grouper with Fish Sauce and Caviar

Braised Abalone and Sea Cucumber with Oyster Sauce

Grilled Beef Ribs with Oyster Sauce

Steamed Glutinous Rice with Eel

Chef's Selection of Dim Sum

Double-boiled Bird's Nest with Almond

Seasonal Handmade Ice Cream

洲際彩蝶品味盤
片皮乳豬 | 潮蓮鴨片
山葵螺肉 | 玉帶莎莎醬

起司奶油龍蝦盞

花膠菜膽竹絲雞

魚子西施海藍斑

刺參一品中東鮑

宮廷炙燒牛肋排

河鰻蒲燒珍珠粒

港式美點映雙輝

杏汁燕盞甜蜜露

季令手工冰淇淋

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APPETIZER COLLECTION | 珍饈前菜

Moonlit Mullet Roe with Apple	988	月夜醉人蘋香烏魚子
Stewed Spicy Beef Shank	688	麻辣川味牛腱
Australian Wagyu Beef Tongue with Sichuan Pepper	688	椒麻澳洲和牛舌
King Crab and Celery with Oscietra Caviar No. 5	520	帝王蟹魚子醬小點
Jellyfish with Fruity Vinegar and Sesame	368	果醋蜆花
Seasonal Vegetables with Yogurt Dressing	328	田園優格彩艷蔬
Bitter Melon with Salted Egg Yolk	328	金沙玉涼瓜
Black Fungus Salad with Wasabi Dressing	288	芥末芹香雲耳
Thousand Layers Preserved Radish	288	千層白玉



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SOUP | 湯羹

Double-boiled Fish Maw Soup with Jinhua Ham, Scallops, and Baby Cabbage / Serves 3-4 (Requires booking two days in advance)	3,888	宮廷濃湯菜膽燉花膠 /例 需2天前預訂
Stewed Fish Maw Soup with Matsutake Mushroom and Baby Cabbage/per person	888	松茸菜膽燉花膠/位
Stewed Chicken Soup with Abalone and Cordyceps /per person	888	蟲草花鮑魚燉雞/位
Stewed Chicken and Conch Soup with Ginseng /per person	488	花參石斛螺頭燉雞/位
Double-boiled Black-bone Chicken With Dried Shellfish /per person	488	日月魚燉竹絲烏骨雞/位
Beef Thick Soup with Mushrooms and Egg White/per person	428	西湖牛肉羹/位

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A close-up photograph of a white ceramic cup filled with a dark, rich soup. Two bright green cantaloupe balls are prominently placed on top of the soup, along with a piece of ham and some other ingredients. The cup sits on a decorative silver-colored saucer with a floral pattern. In the background, a blurred golden container and a white plate with green vegetables are visible.

Double-boiled Chicken Soup with Cantaloupe and Ham / per person NT\$ 588
御品蜜瓜燉雞湯 / 位



THE SIGNATURES | 明娟樓 私房名菜

Abalone and Kobe Beef

1,688

Braised South African abalone with Japanese Kagoshima Kobe A5+ beef and Makaury

This classic Cantonese dish is made of Kobe Kagoshima beef simmered on low heat for 24 hours, paired with South African abalone and Taiwanese mountain Makaury pepper to enhance a light lemon scent, gently served atop fresh lotus leaves harvested during the early morning dew in the mountains.

煨鮮鮑佐精燉神戶牛肉

煨南非鮑魚搭配日本鹿兒島神戶 A5牛肉及馬告

這是一道經典的粵菜佳餚，選用神戶牛低溫舒肥了 24 小時製成並搭配新嫩南非鮑魚，服務時使用清晨露水凝結的新鮮荷葉作為食器呈現。

Crispy Golden Oyster

588

Champagne Infusion and Oscietra Caviar No. 5 with Yuzu dust and edible gold leaf

Crispy Taiwanese oyster seasoned with lemon dust and sweet chili, coated with wonton straw, and baked golden-yellow representing the full moon. Caviar and gold leaf top this unique creation, representing the bright and everlasting beauty of the moon goddess.

酥炸金黃鮮蠔

香檳浸泡搭配上魚子醬 No. 5及柚子粉及食用金箔

酥脆的台灣蚵以檸檬皮碎和甜辣醬調味，裹上酥脆的餛飩皮，烘烤至金黃色，象徵著圓月。魚子醬和金箔點綴其上，代表著月之女神永恒的光芒和美麗。

Moonlight Fish Skin with Salted Egg Yolk

328

Fish skin first fried and then stir-fried, is mixed with salted egg yolks made from duck eggs cultivated in Pingtung's Sichongxi. The salted egg yolk, resembling a bright moon, clings to the fried fish skin like the gently shimmering gown of the moon goddess.

明月彩沙金衣

使用魚皮先炸後炒再拌入選用屏東四重溪泉水養殖的鴨蛋製成而成的鹹蛋黃。
看似明月的鹹蛋黃依附在炸過的魚片，宛如月娘微光閃耀的衣裳。

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Madame Wu's Shortrib NT\$ 2,288
吳氏精燉牛小排

Beef Ribs with Rice Vinegar and Crispy Rice

Paying homage to the historically significant Pujiang Wu's Cookbook, which meticulously documented recipes and ingredient proportions. The chef carefully blends spices to slow-cook beef short ribs for 24 hours, resulting in a smooth, tender texture. When savored together with crispy rice crackers, it creates a rich and diverse palate

牛肋排搭配米醋及脆米

向充滿歷史意義的蒲江吳氏菜譜致敬，菜譜詳細記載了料理的做法與份量。廚師精心調製香料慢燉24小時牛小排，口感香滑軟嫩，與香酥的米餅一起入口增添豐富的口感。



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SECRET RECIPE THE MEAT COLLECTION | 明娟樓 - 肉類 秘製美饌

Lychee Cherry Duck

Lychee Wood Smoked Cherry Duck with Foie Gras Terrine and Sathorn Candy

Ming Juan Lou's Lychee Cherry Duck, smoked with lychee wood is rich and tender. It pairs exquisitely with a luxurious foie gras terrine, while Sathorn candy adds a touch of ethereal sweetness. Indulge in this dish and be transported to the enchanted moonlit realm.

388

荔枝木燻櫻桃鴨

荔枝木煙燻櫻桃鴨搭配鵝肝醬凍及糖衣

明娟樓的荔枝櫻桃鴨，以荔枝木煙燻鴨，鮮嫩濃郁，與奢華的鵝肝醬凍完美搭配，而糖衣則增添了一絲飄渺的甜味。品味此道菜餚，彷彿置身於迷人的月光秘境。

PORK | 豚肉

Stir-fried Matsusaka Pork and Prawn with XO Sauce

1,088

XO醬松坂明蝦球

Pork Ribs with Honey and Black Vinegar

888

宮廷御饗陳香骨

Stir-fried Iberico Pork with XO Sauce

888

XO醬爆伊比利豬

Oolong Tea Smoked Pork with Honey Sauce

388

烏龍茶香蜜汁叉燒

WAGYU BEEF | 和牛

Miyazaki A5 Wagyu Beef with Balsamic Vinegar

4,888

日本宮崎縣秘汁A5霜降和牛粒

Braised Australian Wagyu M5+ Beef Cheeks with Porcini /per person

888

牛肝菌澳洲和牛頰 /位

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Pan-fried Australian M9 Wagyu Beef with Charcoal Salt NT\$ 1,388
黑鹽澳洲M9和牛粒

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“DONGPO” NT\$ 288
東坡肉

Braised Black Pork Belly with Yellow Wine and Mountain Spices

Black pork belly stewed to perfection. This is a classic dish from the Jiangsu and Zhejiang regions, named after the renowned Song Dynasty literary figure Su Shi (Su Dongpo). Each bite encapsulates rich historical flavors and unique culinary craftsmanship. The perfectly balanced mix of lean and fatty pork melts in your mouth, offering an irresistible taste that blends ancient and modern culinary traditions.

甕燒東坡肉及黃酒與香料

將黑豬五花綑綁成四方形加入醬汁燉煮至軟嫩。經典的江浙名菜，其名稱源自於宋代大文豪蘇軾(蘇東坡)。每一口都蘊含著濃厚的歷史韻味和獨特的烹飪智慧，半肥半瘦的豬肉在口中化開，讓人無法抗拒這份古今交融的美味享受。



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Moonlit Crispy Pork Cubes NT\$ 1,088
月輝枝木燒金磚

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Moon-glow Honey-glazed BBQ Pork NT\$ 988
月輝映照蜜汁叉燒

Select Taiwanese black pork, marinated for two days with over ten kinds of spices, then slow-roasted for 12 hours to achieve a honey sweetness and the unique tenderness of black pork. Its sheen is reminiscent of moonlight reflecting on a lake.

精選台灣黑毛豬，搭配十餘種香料醃製兩天，經由慢烤12小時呈現如蜂蜜的清甜香氣與特有黑毛豬的滑嫩口感。猶如水波映月。

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CHICKEN | 雞肉

Braised Chicken and Abalone with Oyster Sauce	1,688	皇鼎鮑魚燒鳳凰
Crispy Chicken with Deep-fried Garlic / Half	888	金粒沙風脆皮雞/半隻
Braised-fried Chicken with Spice Garlic Sauce	788	密燒魚香炆雞球
Stir-fried Chicken with Lantern Chili	688	大千夏果爆雞丁



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LAMB | 羊肉

Pan-fried Lamb Chop with Pepper	1,688	香煎黑椒羊排
Lamb Shank with Oyster Sauce	988	翡翠蜜汁羊膝
Lamb Loin Skewer with Macau Pepper and Chili Gel	688	馬告辣子串羔羊



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SIGNATURE ROAST COLLECTION | 經典臘味招牌菜

THE ROASTED BLACK SUCKLING PIG / 6 slices

Select Taiwanese pork, marinated for 24 hours with over 20 different ingredients by our chef. Grilled using Taiwanese longan wood, and paired with a sauce made from more than 10 ingredients. The aroma and flavors meld instantly upon tasting.

1,288

金牌乳豬 / 6片

嚴選台灣毛豬，經由主廚使用20餘種食材醃製24小時，以台灣龍眼木做燒烤而成，再搭配使用10餘種食材製成的醬汁，香氣與口感瞬間互相交融。

SIGNATURE SEAFOOD | 海鮮招牌菜

SYMPHONY OF MOONLIT LOBSTER/ half

Lobster Medallion and Japanese scallops with bisque and Yuzu gel
Pickled Radish | Fragrant Dust

Lunar Rhapsody is an elegant dish inspired by the poetic connection to the moon. Delicate lobster and scallops take center stage, complemented by an array of harmonizing ingredients that represent the moon's enchanting allure. This dish is a celebration of flavors, textures and the celestial beauty of the night sky.

1,388

月光下的龍蝦交響曲/半隻

龍蝦與日本扇貝搭配濃湯和柚子凝膠
醃蘿蔔及柚子皮

月光狂想曲是一道優雅的菜餚，靈感來自對月亮的詩意聯繫。這道菜使用了甜美彈牙的龍蝦與干貝，搭配主廚精湛手藝，述說著月亮迷人的吸引力，這道菜是對當地風味、食材和美麗夜空的最高讚揚。

RED MOON KING PRAWN/4 pieces

Mango Specification with Yuzu and Wasabi

In the dim light of the moon, this dish is prepared to represent the Red Moon Tiger Prawn, inspired by Lady Chang'e's celestial dance. Delicate prawns marinated in yuzu and wasabi lay atop a vibrant mango specification representing the full moon. Each element harmonizes in an otherworldly balance. The flavors transported to the moonlit gardens of Chang'e where the air was thick with the scent of yuzu blossoms.

1,088

紅月凝香芥末蝦球/4顆

芒果風味搭配柚子和芥末

在昏暗的月光下，這道菜呈現了紅月虎蝦，靈感來自嫦娥奔月的故事。精緻的虎蝦以柚子和芥末醃製，置於象徵滿月的鮮豔芒果球之上。每個元素都在您的口中達到平衡、柚子花的香氣充滿口腔。

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SEAFOOD COLLECTION | 珍饈海鮮

Seafood Pot with Sea Cucumber and Abalone	1,888	御品海皇鮑魚煲
Baked Prawn with Truffle and Crispy Rice /8 pieces	1,888	脆米松露焗明蝦/8隻
Bright Moon Shrimp Balls /4 pieces	1,808	檸香明月蝦球/4顆
Baked Prawn with Romaine Lettuce and Spring Onion sauce /8 pieces	1,688	龍捲生抽焗大蝦/8隻
Scrambled Egg and Scallop with Truffle /6 pieces	1,288	黑松露滑香干貝/6顆
Stir-fried Scallops with Broccoli and Walnut	988	月影翡翠核桃玉帶
Steamed Scallop and Tofu with Black Bean and Tangerine Peel Sauce /4 Pieces	628	鼓汁陳皮豆腐蒸玉帶/4顆
Steamed Grouper with Fish Sauce /per person	588	玉露七星斑 /位
Pan-fried Grouper with Sweet and Sour Sauce / per person	588	宮廷煎封七星斑 /位
Steamed Grouper with Fish Sauce /per person	520	龍虎斑 /位
Pan-fried Grouper with Brown Sauce /per person	488	宮廷煎封虎斑球 /位

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Formosa Salted Fish NT\$ 520

台灣鹹醃魚

Lobster | Scallop | Halibut with Sweet Chili Gel | Asparagus
Roots | Mountain Flowers | Cordyceps

Salting fish was an ancient technique to preserve products, giving the fish its texture and flavor. Ocean salt and Taiwanese Makauy give this dish its unique taste. Underlined with lobster and fresh vegetables giving this dish a breath of beauty and freshness.

龍蝦、扇貝及寒帶比目魚搭配甜辣椒凝膠及蘆筍、根莖蔬菜和冬蟲夏草

醃製是古老的保存食物的技術之一，它為魚鮮帶來了獨特的口感和味道。

使用海鹽和台灣特有的馬告增加這道菜獨特的風味，盤中所搭配的龍蝦和新鮮蔬菜，為這道菜增添了均衡與清新感。



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Pan-fried Grouper with Brown Sauce / per person NT\$ 488
宮廷煎封虎斑球 / 位



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LIVE SEAFOOD | 極品海鮮

South African Abalone Steamed or Garlic-Steamed	market price	南非鮑魚 清蒸或蒜蓉蒸 每兩/時價
Boston Lobster Steamed or Garlic-Steamed	market price	波士頓龍蝦 清蒸或蒜蓉蒸 每兩/時價
Gazami Crab Steamed or Typhoon Shelter Style	market price	處女蟳 清蒸或避風塘 每兩/時價
Mud Crab Steamed or Typhoon Shelter Style	market price	沙公 清蒸或避風塘 每兩/時價
Marbled Goby with Fish Steamed or Quick-Fried in Oil	market price	筍殼魚 清蒸或油泡 每兩/時價
Steamed Lobster with Egg White and Huadiao Wine	market price	花雕雪花蒸龍蝦 /時價

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ABALONE / SEA CUCUMBER / BIRD'S NEST | 珍味鮑參燕窩

Braised South African Abalone (8 heads) /per person	5,888	南非乾鮑魚(8頭)/位
Braised Kanto Sea Cucumber with Fish Maw /per person	2,588	皇汁花膠燒關東刺參/位
Braised Superior Bird's Nest /per person	2,088	宮廷紅燒官燕盞/位
Braised Bird's Nest with Crab in Supreme Broth /per person	2,088	生拆蟹肉燴燕窩/位

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Braised Abalone (24 heads) /per person NT\$ 4,988
皇鼎吉品鮑魚(24頭) / 位



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SEASONAL VEGETABLE & TOFU | 時蔬豆腐

Tofu with Wild Mushrooms and Broccoli	588	野菌翡翠豆腐
Ginkgo Nuts with Green Asparagus and Sweet Pepper	588	白果綠蘆彩艷蔬
Stir-fried Green Asparagus and Jinhua Ham	588	金腿扒翠蘆
Yam with Ginkgo and Goji Berries	488	銀杏枸杞彩山藥
Seasonal Vegetables in Dried Shrimp Broth	488	蝦干濃湯浸時蔬
Moonlit Earth Lily Vegetables	488	月下大地百合蔬
Stir-fried Seasonal Vegetables	488	清炒時令鮮時蔬

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RICE & NOODLE | 飯 & 麵

Fried Noodles with Sea Cucumber, Shrimp, and Truffle Paste

688

松露海皇炒麵

Fried Rice with Crab and Mullet Roe

520

生拆蟹肉魚子炒飯

Thousand-Miles Beef Noodles

520

千里香牛肉麵

Fried Rice with Preserved Sausage and Soy Sauce

488

頭抽珍味香炒飯

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Fried Rice with Dried Scallop and Abalone NT\$ 688
蛋白海皇瑤柱鮑魚粒炒飯



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SAVOR AND SHARE | 分享美饌

Roasted Duck and Cantonese Sausage	1,188	燒臘雙拼
Marinated Chicken with Rose Kaoliang	988	玫瑰油雞
Roasted Whisky Duck with Sweet Soybean Paste	888	明爐烤鴨
Stir-fried Duck with Chive Flowers	520	黃香爆烤鴨絲

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SIGNATURE DIM SUM | 招牌點心蒸品

Truffle and Wagyu Bun/ 3 pieces

1,688

松露和牛包/3顆

Australian M9+ Wagyu Beef and Perigord Truffle

澳洲M9+和牛及佩里戈爾松露

Australian M9+ Wagyu beef infused with the aroma of Perigord truffles, complemented by edible gold leaf, sweet soy, and aged vinegar, offering an unparalleled luxurious taste.

澳洲M9+和牛融合了佩里戈爾松露的香氣，搭配上食用金箔及甜醬油和陳年醋，帶來無與倫比的奢華美味。

Lunar Jade Dumplings/ 3 pieces

258

白玉明月餃/3顆

Shrimps, Scallops and Chestnuts

鮮蝦搭配扇貝及栗子

These dumplings are made from translucent wrappers, resembling the glow of moonlight. Stuffed with a delicate combination of shrimp, scallops, and water chestnuts, creating a harmonious blend of flavors and textures.

白玉明月餃使用宛如晶瑩剔透的餃皮，內餡由新鮮蝦肉、扇貝和爽口馬蹄巧妙組合而成，呈現鮮美與爽脆的和諧口感。

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Dim Sum Treasure Box NT\$ 988

洲際廣式燒賣集

Collection of 12 Signature Dim Sum to Share

Innovation and tradition coexist, presenting a delicate and finely crafted dish that embodies the essence of Cantonese Dim Sum.

12種招牌點心

以創新手法傳統烹製，呈現出精緻小巧且工藝精細的廣式燒賣精髓。



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THE COLLECTION | 精選珍饈

Deep-fried Crispy Radish Roll / 2 pieces	388	彩湖天鵝酥 (2顆)
Deep-fried Shrimp with Jackfruit / 3 pieces	288	波羅蜜蝦球 (3顆)
Rice Noodle Rolls with Shrimp and Egg	288	金絲鮮蝦腸粉
Deep-fried Scallop with Pumpkin and Crab / 3 pieces	248	金瓜蟹肉帶子酥 (3顆)
Pork and Shrimp Siu Mai with Caviar / 3 pieces	248	魚子醬燒賣皇 (3顆)
Deep-fried Glutinous Rice Dumplings / 3 pieces	188	玉葫蘆菱角鹹水角 (3顆)
Char-Siu Pastry with Shrimp / 3 pieces	188	櫻花蝦叉燒酥 (3顆)
Steamed Chicken Feet with Peeled Green Pepper	168	剝皮辣椒蒸鳳爪
Steamed Pork Ribs and Lotus Root with Black Bean Sauce	168	蓮藕豉汁蒸排骨
Pan-fried Radish Cake / 4 pieces	168	香煎臘味蘿蔔糕 (4片)
Char Siu Bao Stuffed with Honey Black Pork / 3 pieces	168	蜜汁豬肉叉燒包 (3顆)





EIGHT TREASURE | 甜品

8 Treasure Collection 1,688 珍饈八寶甜品

Water Chestnut Cake with Roselle and Perilla Plum

洛神馬蹄糕

Custard Buns with Salted Egg and Earl Grey

伯爵茶香流沙包

Traditional Malay Cake

古法馬來糕

Royal Red Bean Cake

皇品紅豆糕

Longan Walnut Cake

桂圓蛋糕

Crystal Osmanthus Jelly

桂花糕

Puff Pastry Egg Tart

酥皮蛋塔

Taro Cake

芋泥雪花糕

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SWEET TREASURE | 甜品

Mango Sorbet and Coconut Sago / per person	328	楊枝甘露 / 位
Osmanthus Date Cake with Coconut Essence/per person	328	桂花棗皇糕 / 位
Black Sesame Mochi with Red Beans /per person	328	東方雅韻 / 位
Stewed Chickpeas with Crystal Sugar /per person	188	日月雪蓮 / 位
Almond Tofu /per person	188	杏仁凍豆腐 / 位
Taro Sago with Coconut Milk /per person	188	濃椰芋香西米露 / 位

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