



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.

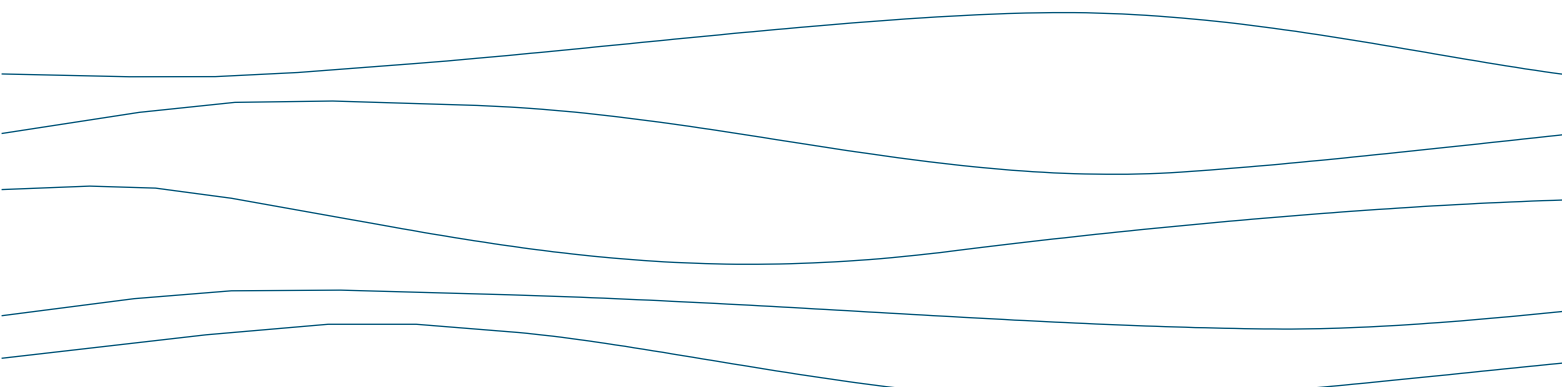
普洱菊花茶

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

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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

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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

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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

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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

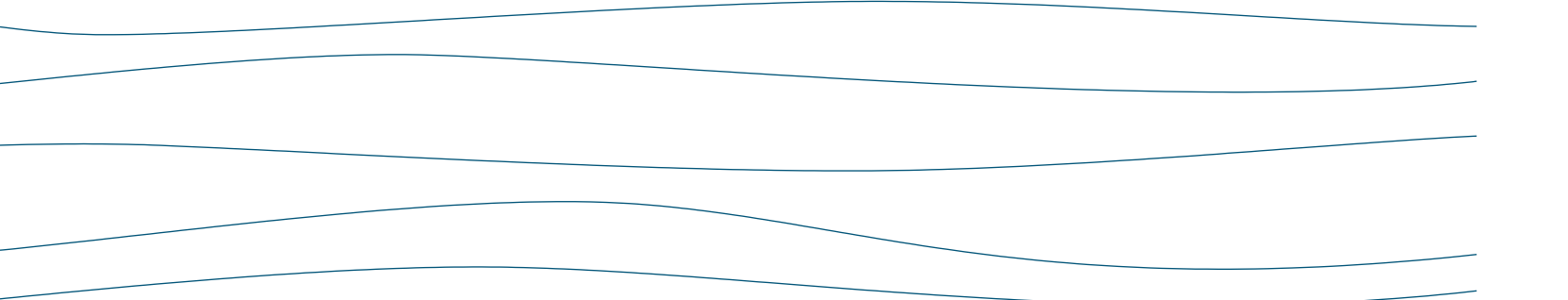
Roasted Dong Ding Oolong Tea

NT\$200 /位 person

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「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

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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

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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

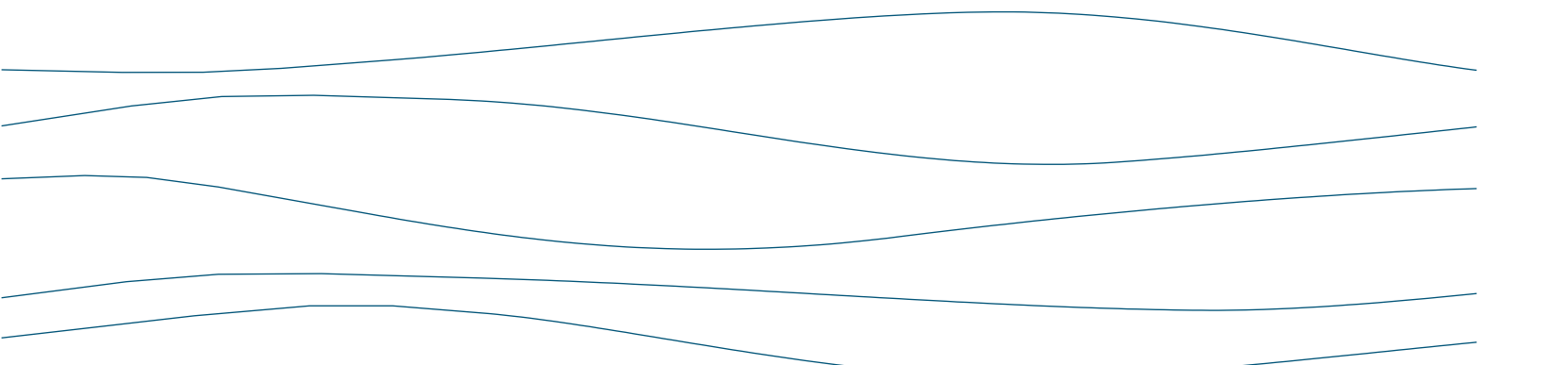
Rose Hibiscus Tea

NT\$250 /位 person

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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

 蜜汁醬滷鯖魚配黃金泡菜	Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage	NT\$680
 脆藕燈影牛肉	Wok-fried Beef Jerky with Marinated Lotus Root in Sweet Chili Sauce	NT\$480
蔥油青瓜響螺片  	Sea Whelk with Cucumber in Scallion Oil Sauce	NT\$680
酒釀油爆蝦, 琥珀蜜核桃  	Deep-fried Shrimp with Fermented Rice, Honey Walnuts	NT\$680
梁溪脆鱈 	Crispy Eel in Sweet and Sour Sauce	NT\$580
柚子蜂蜜醋泡聖女果  	Marinated Tomatoes and Radish with Honey and Yuzu Vinegar	NT\$380
金牌黃皮口水雞   	“Mouth-Watering” Poached Chicken in Peanut and Chili Oil	NT\$480

# 馳名燒味

## Barbeque

 湛露片皮鴨  
Zhàn Lù Roasted Duck

NT\$2,480/ 兩吃 two ways  
NT\$2,680/ 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):

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

Wok-fried Shredded Duck with Beijing Style Sweet Soy Bean Paste

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):

鴨骨粥 

Duck Congee with Hundred Year Egg and Shredded Duck Meat

酸菜鴨架湯 

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

燙手靚燒鵝 Roasted Goose with Plum Sauce	NT\$780
掛爐淮鹽燒鴨 Roasted Crispy Duck with Black Pepper and Salt	NT\$480
金磚脆皮燒腩仔  Crispy Pork Belly with Mustard Sauce	NT\$480
蜜味叉燒 Barbecue Pork (Char Siu) with Honey Sauce	NT\$480
十香玫瑰油雞 Rose Wine and Soy Poached Chicken	NT\$480
燒味拼盤 (以上品項除燒鵝外敬選兩款) BBQ Platter (Choice of Two excluding Roasted Goose)	NT\$920

## 參鮑燕(每位)


### Sea Cucumber, Abalone and Bird's Nest (person)

京蔥火蒜燜遼參

Braised Sea Cucumber with Garlic and Scallion

NT\$1,380

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百花釀遼參,配小米金湯 

Shrimp Stuffed Sea Cucumber in Chicken Broth

NT\$1,480

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蠔皇原只四頭澳洲鮑魚扣花菇 

Braised Whole Abalone with King Shiitake Mushroom in Oyster Sauce

NT\$2,080


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原只二十七頭南非吉品鮑 

Braised Whole Abalone with Greens in Soy Sauce

NT\$2,580

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紅燒官燕 

Braised Bird's Nest

NT\$1,780

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金湯蟹肉燴官燕 

Braised bird's Nest Soup with Crab Meat

NT\$2,280

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# 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

斯里蘭卡沙公

Sri Lanka 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

澳洲龍蝦

Australian Lobster



NT\$350 /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

芝士焗蟹蓋   

Crab Gratin with Crab Meat, Onion and Cheese

NT\$580 /位 person

櫻花蝦醬松菇爆玉帶   

Sautéed Scallops with Mushroom in Sakura Shrimp X.O. Sauce

NT\$680

酸菜番茄濃湯氽龍虎斑

Poached Giant Grouper with Tomatoes in Yellow Pepper and Fish Broth

NT\$1,680


智利海鱸(圓鱈)

Chilean Sea Bass

NT\$580 /位 person

敬選以下烹調方法:

Methods of Cooking:

網油泡椒蒸 

Steamed with Pickled Pepper Oil

欖豉醬蒸

Steamed with Black Bean Sauce

小蔥薑茸蒸


Steamed with Ginger and Scallion Sauce

本港龍膽石斑

Giant Grouper

敬選以下烹調方法:

Methods of Cooking:

香蔥豉油百花釀 

Pan-fried Fish Fillet with Shrimp Paste in Soy Sauce

NT\$380 /位 person

枝竹燜魚腩


Braised Grouper with Bean Curd Skin, Bamboo and Mushroom

NT\$680

脆藕欖豉醬爆

Wok-fried Fish Balls with Lotus Root in Black Bean Sauce




NT\$680

深海明蝦球(三顆)   
Crispy Prawn Balls (3pcs)

NT\$980

敬選以下烹調方法:

Methods of Cooking:

 麥香金沙  

Wok-fried Prawn Balls with Salted Egg Yolks and Oatmeal

避風塘 

Wok-fried Prawn with Garlic and Chili Sauce

金棗山葵  

Wok-fried Prawn with Kumquat and Wasabi

## 精緻湯羹(每位) Soups (Person)

足料老火煲例湯

Chef's Daily Soup

NT\$180

花旗蔘椰肉燉猴菇 

Double-boiled Lion's Mane with Ginseng and Coconut Meat

NT\$180

 絲瓜斑片魚濃湯 

Fish Soup with Sliced Fish Fillet, Mushrooms and Loofah

NT\$380

 譚家海鮮黃燜湯   

Double-boiled Chicken Broth with Assorted Seafood

NT\$480

黑虎掌瑤柱燉土雞湯 



Double-boiled Chicken Soup with Black Mushroom and Scallop

NT\$480

上湯蟹肉純菜羹 

Braised Crab Meat Soup with Water Shield

NT\$480

香檳茸鮮鮑燉雞湯  


Boiled Chicken Broth Soup with Abalone and Water Blaze

NT\$680

砂鍋雲吞津白火燉雞 (請提前兩天預訂)   

Double-boiled Chicken Soup with Wontons in Clay Pot  
(Please reserve 48 hours in advance)

每鍋NT\$1,080 /鍋 pot  
(4-6人份/Serves 4-6)

砂鍋老菜圃螺頭燉雞湯(請提前兩天預訂) 

Double-boiled Chicken Soup with Aged Turnip and Sea Whelk  
(Please reserve 48 hours in advance)

每鍋NT\$1,280 /鍋 pot  
(4-6人份/Serves 4-6)

# 家禽肉類

## Meats

香料焗羊架佐蒜奶汁 

Pan-fried Lamp Shoulder with Chef's Special Creamy Sauce NT\$380 /位 person

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金鑽黑蒜咕咾肉



Garlic Stuffed Pork Shoulder Butt with Pineapple and Dragon Fruit  
in Sweet and Sour Sauce NT\$480

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金棗鎮江小排



Wok-fried Pork Spare Ribs with Kumquat and Zhen Jiang Vinegar NT\$480

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嗶椒醬爆腰果雞丁  

Wok-fried Chicken Thigh with Dried Bell Pepper and Cashew NT\$480

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 香蒜風沙脆皮雞(半隻) 

Deep-fried Crispy Chicken with Garlic (Half) NT\$780

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私房咖哩牛腩煲  



Beef Brisket and Tendon with Chef's Special Curry NT\$780

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 茭白黑椒牛仔粒  

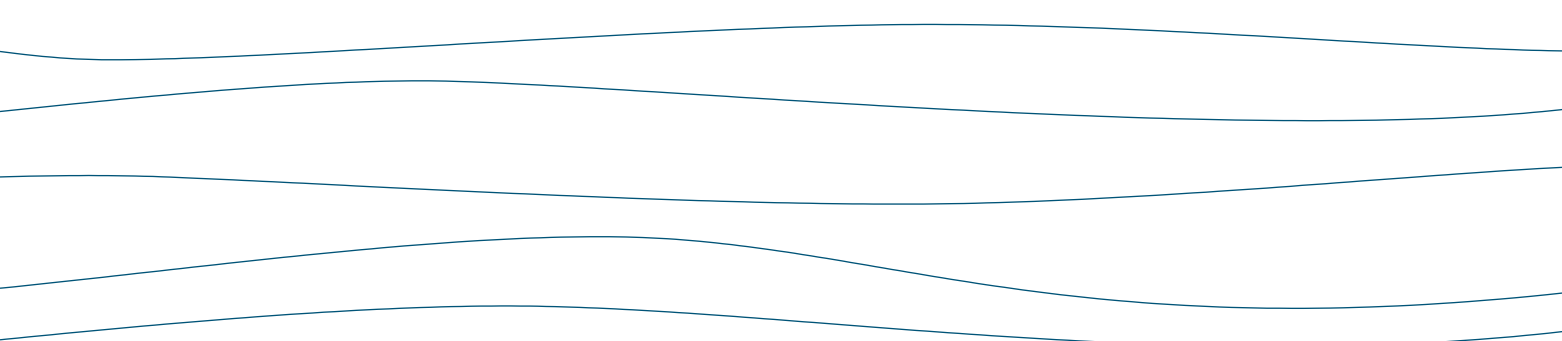
Wok-fried Diced U.S. Angus Beef with Water Bamboo and Black Pepper NT\$980

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 恆溫慢煮牛小排 

Sous Vide U.S. Beef Short Ribs with Chef's Special Sauce NT\$1,380

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# 田園鮮蔬 豆腐

## Vegetables and Tofu

季節時蔬


Stir-fried Seasonal Vegetable

NT\$320

敬選一款烹調方法: 蒜炒 , 清炒 , 上湯 , XO醬炒 

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

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濃雞湯野蕈泡絲瓜 

Braised Loofah and Assorted Mushrooms in Chicken Broth

NT\$380

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欖菜肉末乾煸四季豆

Stir-fried Green Bean with Minced Pork and Olive Greens

NT\$380

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蒜子螺片浸時蔬 

Braised Seasonal Vegetables with Garlic and Sea Whelk

NT\$480

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魚香米茄燜豆腐 

Tofu and Eggplant in Chili Bean Sauce

NT\$380

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川味麻婆豆腐 

Sichuan-style Ma-po Tofu with Minced Beef

NT\$380

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芥菜火腩燜豆腐

Braised Tofu with Shredded Pork Belly and Mustard Leaf

NT\$480

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# 中式主食

## Rice and Noodles

豉油韭黃鴨絲炒麵 

Wok-fried Noodles with Sliced Duck Meat in Soy Sauce

NT\$380




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銀芽乾炒牛河 

Dry-fried Rice Noodles with Sliced U.S. Beef and Bean Sprouts

NT\$480

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 翡翠瑤柱蛋白炒飯  

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

NT\$420

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XO醬海鮮炒麵   

Wok-fried Noodles with Assorted Seafood in Sakura Shrimp X.O. Sauce

NT\$480



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鮮拆蟹肉魚子炒飯  

Wok-fried Rice with Crab Meat and Fish Roe

NT\$480

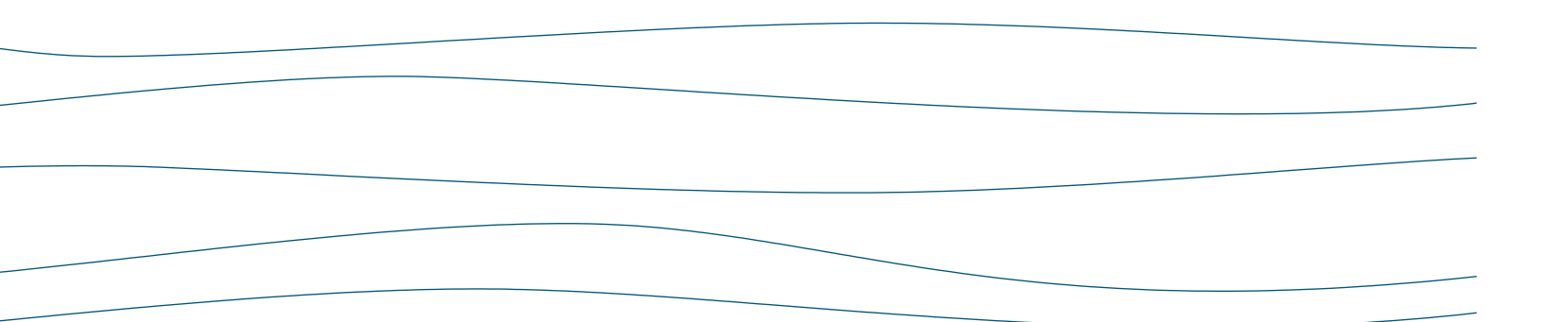
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湛露招牌炒飯  

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




NT\$580

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# 幸福甜品

## Desserts

桂圓紅棗茶燉香梨(冰/熱)   

Double-boiled Pear Soup with  
Dried Longan and Red Date (Cold/Hot)

\$280 /位 person



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冰鎮青檸桃膠香茅凍  

Lemongrass Jelly with Peach Gum

NT\$180 /位 person


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雪影薯香粟米糰(三顆)  

Purple Yam Mochi with Chestnut (3 pcs)

NT\$220


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紅豆鬆糕(四塊) 

Classic Steamed Red Bean Sponge Cake (4 pcs)

NT\$280

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黑金流沙包(三顆) 

Salted Egg Custard Bun (3 pcs)

NT\$140

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手磨龍皇杏仁茶   

Almond Milk Soup

NT\$140 /位 person

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豆沙鍋餅    

Red Bean Pancake

NT\$180

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# 蒸籠點心(僅於午餐時間供應)

## Steamed Dim Sum (Served during Lunch Period)

禿油蟹粉小籠包 (三顆) 	NT\$280
Pork and Crab Roe Xiao Long Bao (3 pcs)	
晶瑩筍尖蝦餃皇 (三顆) 	NT\$180
Shrimp Dumplings with Bamboo Shoot (3 pcs)	
鮭魚籽海鮮鳳眼餃 (三顆) 	NT\$260
Seafood Dumplings with Salmon Roe (3 pcs)	
 黑松露蟹肉蛋白餃 (三顆) 	NT\$280
Shrimp Dumplings with Black Truffle (3 pcs)	
鮑魚雞肉釀燒賣 (三顆) 	NT\$480
Siu Mai Topped with Chicken and Abalone (3pcs)	
魚子鮮蝦豬肉燒賣 (三顆) 	NT\$120
Siu Mai Topped with Fish Roe (3 pcs)	
鼎湖鮮菌蒸粉粿 (三顆)  	NT\$120
Steamed Dumplings with Mushroom (3 pcs)	
惹味花生鳳爪  	NT\$180
Chicken Feet in Black Bean Sauce	
金蒜豆豉蒸腩排	NT\$180
Pork Spare Ribs in Soy Bean Sauce and Garlic	
黑椒蒸金錢肚  	NT\$190
Beef Tripe in Black Pepper Sauce	
三杯雞竹炭包 (三顆)	NT\$180
"Three Cup Chicken" Bun (3pcs)	
陳皮牛肉丸 (三顆) 	NT\$180
Steamed Beef Balls (3pcs)	

## 酥品點心 (僅於午餐時間供應)





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

懷舊香煎蘿蔔糕 (六塊) 

Pan-fried Radish Cake (6 pcs)

NT\$150

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 塔香鮮蚵腐皮蝦捲 (三捲)   

Crispy Bean Curd Roll with Oyster and Shrimps (3 pcs)

NT\$380


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鴨肝雞粒荔芋角 (三顆)

Deep-fried Taro Croquet with Foie Gras and Chicken (3 pcs)

NT\$180


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千絲腿蓉銀蘿酥 (三顆) 

Deep-fried Turnip and Chinese ham Pastry (3 pcs)

NT\$160

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家鄉菜圃鹹水角 (三顆) 

Deep-fried Glutinous Rice Dumplings with Pork and  
Pickled Radish (3 pcs)

NT\$120

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鮑魚雞粒酥 (兩顆) 

Baked Chicken Tarts with Abalone (2 pcs)


NT\$480

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# 經典腸粉 (僅於午餐時間供應)

## Steamed Rice Noodle Rolls


(Served during Lunch Period)

韭黃原只鮮蝦紅米腸粉 

Steamed Rice Noodle Roll with Shrimps and Chives

NT\$480

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絲瓜帶子腸粉 

Steamed Rice Noodle Roll with Scallop and Loofah

NT\$320

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吻魚翡翠腸粉

Steamed Rice Noodle Roll with Seasonal Vegetables and Whitebait

NT\$320

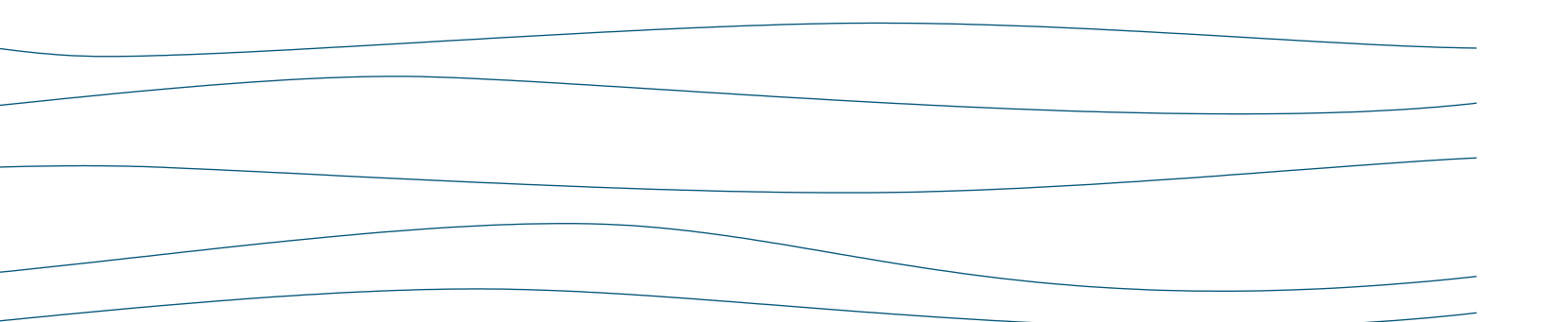
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陳皮牛肉腸粉 

Steamed Rice Noodle Roll with Beef and Orange Peel

NT\$220

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ZHÀN LÙ  
湛露

