



2023 湛露中式桌菜菜單  
2023 ZHAN LU Family Style Menu

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湛露風味前菜集

Zhan Lu Appetizer

蜜汁醬滷鯖魚配黃金泡菜/蜜汁叉燒/柚子蜂蜜醋泡聖女果

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage  
Barbecue Pork with Honey Sauce

Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

掛爐淮鹽燒鴨/酒釀油爆蝦, 琥珀蜜核桃

Roasted Crispy Duck with Black Pepper and Salt

Deep-fried Shrimp with Fermented Rice, Crunchy Sugar-Coated Walnuts

黑虎掌瑤柱燉土雞湯

Double-boiled Chicken Soup with Dry Scallop and Wild Mushroom

私房豆撈爆鳳尾蝦球

Wok-fried Shrimp Ball with Bean Sauce

香蒜風沙脆皮雞

Deep-fried Crispy Chicken with Garlic

鳳脂金露蒸龍虎斑

Steamed Giant Grouper in Chicken Oil with Fish Sauce

蒜子螺片泡絲瓜

Braised Loofah with Garlic and Sea Whelk

蟹肉魚子炒飯

Stir-fried Rice with Crab Meat and Fish Roe

寶島四季鮮果

Seasonal Fruits

冰鎮青檸香茅凍, 黑金流沙包

Lemongrass Jelly with Peach Gum, Salted Egg Custard Bun

每桌 NT\$19,800+10%(每桌 10 位)

加人加量 每位 NT\$1,980+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.



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### 湛露風味前菜集

#### Zhan Lu Appetizer

蜜汁醬滷鯖魚配黃金泡菜/金磚脆皮燒肉

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Braised Pork Belly with Mustard Sauce

柚子蜂蜜醋泡聖女果/梁溪脆鱔/金牌口水雞

Marinated Tomatoes and Radish with Honey and Yuzu Vinegar

Crispy Eel in Sweet and Sour Sauce/ "Mouth-Watering" Poached Chicken in Peanut and Chili Oil

### 無花果南北杏燉土雞湯

Double-boiled Chicken Broth with fig, Almond and Dried Scallop

### 湛露片皮鴨/松仁惹味炒鴨鬆

#### Zhan Lu Roasted Duck

Stir-fried Duck Meat with Pine Nuts, Black Bean Sauce and Lettuce Wrap

### 松露醬爆玉帶鳳尾蝦

Wok-fried Shrimp and Fresh Scallop with Truffle Sauce

### 欖豉醬蒸籠虎斑

Steamed Giant Grouper in Black Bean Sauce

### 金湯野菌柱浸時蔬

Braised Seasonal Vegetables in the Chicken Broth

### 蟹肉海鮮蝦湯炆伊麵

Wok-Braised E-Fu Noodles with Crab Meat and Shrimp Sauce

### 寶島四季鮮果

#### Seasonal Fruits

### 手磨龍皇杏仁茶, 葡式蛋塔

Almond Milk Soup, Pastel de Nata

每桌 NT\$25,800+10%(每桌 10 位)

加入加量 每位 NT\$2,580+10%

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### 湛露燒味前菜集

#### Zhan Lu Barbeque Appetizer

蜜汁叉燒/金牌口水雞

Barbecue Pork with Honey Sauce

“Mouth-Watering” Poached Chicken in Peanut and Chili Oil

蔥油青瓜響螺片/蜜汁醬滷鯖魚配黃金泡菜/掛爐淮鹽燒鴨

Sea Whelk with Cucumber and Scallion Oil

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Roasted Crispy Duck with Black Pepper and Salt

### 砂鍋雲吞津白火焗雞

Double-boiled Chicken Soup with Wontons in Clay Pot

### 菌汁花菇湯鮑,配小米金湯

Braised Abalone with Mushroom in Chicken Broth

### 胡麻味噌燒烤戰斧豬排

Grilled Tomahawk Pork Chop with Sesame and Miso Sauce

### 欖豉醬蒸龍膽班柳

Steamed Giant Grouper Fillet with Black Bean Sauce

### 金湯野菌柱浸時蔬

Braised Seasonal Vegetables in the Chicken Broth

### 松露南瓜海鮮炒飯

Wok-fried Rice with Seafood, Truffle and Pumpkin

### 寶島四季鮮果

Seasonal Fruits

手磨龍皇杏仁茶, 經典紅豆鬆糕

Almond Milk Soup, Classic Red Bean Sponge Cake

每桌 NT\$30,800+10%(每桌 10 位)

加人加量 每位 NT\$3,080+10%

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### 湛露滬粵前菜集

#### Zhan Lu Shanghai and Guangdong Style Appetizer

蜜汁醬魯鯖魚佐黃金泡菜/蔥油青瓜響螺片

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Cucumber with Scallion Oil and Sea Whelk

掛爐淮鹽烤米鴨/蜜味叉燒/金牌口水雞

Roasted Crispy Duck with Black Pepper and Salt/ Barbecue Pork with Honey Sauce  
“Mouth-Watering” Poached Chicken in Peanut and Chili Oil

### 老菜圍螺頭燉烏雞湯

Double Boiled Chicken Soup with Aged Preserved Turnip

### 避風塘龍蝦球

Stir-fried Lobster Ball with Garlic and Chili Sauce,

### 京蔥火蒜百花釀遼參

Braised Sea Cucumber with Garlic and Scallion

### 香料烤羊架,佐蒜奶汁

Baked Lamb Chop with Spices, served with Chef's Special Creamy Sauce

### 小蔥薑茸蒸圓鱈

Steamed Toothfish with Seasonal Vegetables in Ginger and Scallion Sauce

### 湛露招牌炒飯

Wok-fried Rice with Mullet Roe, Vegetables, Seafood, Barbeque Pork and Crispy Rice

### 季節鮮果盤

Seasonal Fruit Platter

### 桂圓紅棗燉香梨, 燕窩葡式蛋塔

Double-boiled Pear Soup with Dried Longan and Red Date, Bird's Nest Pastel de Nata

每桌 NT\$35,800+10%(每桌 10 位)

加人加量 每位 NT\$3,580+10%

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