

甜品誘惑 SWEET TEMPTATIONS

午餐與晚餐時段供應 AVAILABLE DURING LUNCH AND DINNER

所有價格皆以新台幣計算,另需外加10%服務費。自備酒水服務費:葡萄酒每瓶TWD500元;烈酒每瓶TWD1,000元。若是您對某種食物會過敏不適或有其他需求,請告知現場服務人員協助您。

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Corkage

Wine: TWD500 per bottle;
Spirits: TWD1,000 per bottle.
Allow us to fulfill your needs –
Please let one of our service talents
know if you have any special
dietary requirements, food allergies or
food intolerances.

鬆化酥皮蛋塔 (3粒) Creamy egg tarts / 3 pieces 250 藍莓杏仁豆腐 (每位) Almond tofu with blueberry / per person 250

芝麻流沙煎堆仔 (3粒) Deep fried glutinous rice dumplings With peanut and sesame / 3 pieces 250

▲ 香芒楊汁金露 (每位) Creamy mango with sago pearls, pomelo / per person 280

- ▲ 蘆薈青檸雪葩香茅凍 (每位) Lemongrass crystal jelly with aloe vera, lime sorbet / per person 250
- ★新疆棗皇糕 (3個) Steamed sticky rice cake, red date, coconut cream / 3 pieces 230
- ★極杏仁芝麻露 (每位)
 Taichi sweet soup black sesame, almond sweet soup / per person 280

★●南瓜金鑲脆果 (3個) Deep fried crispy pumpkin / 3 pieces 250

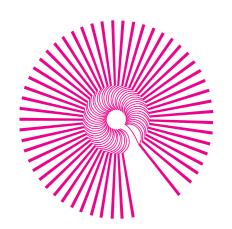
生磨蛋白杏仁茶(每位) Egg white almond soup / per person 260

芋頭小酥餅 (3個) Taro and salted egg yolk pastry / 3 pieces 260

- ▲環球水果盤 (每位) Fresh fruit platter / per person 150
- ·若無特別註明,本菜單所使用之牛肉來源皆來自於美國、豬肉來源皆來自於台灣。
- · Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef and all the pork we use is choice grade Taiwan pork.

紫艷點心 DELECTABLES

僅午餐時段供應 AVAILABLE DURING LUNCH ONLY



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蒸點 STEAMED

水晶蝦餃 (4粒) Crystal shrimp dumplings / 4 pieces 300

帶子鮮蝦甜菜菓(3粉) Steamed scallop dumplings with beetroot / 3 pieces 290

原隻鮑魚蒸燒賣(4粒) Steamed abalone siew mai / 4 pieces 400

- ●芹香濃湯腐皮卷(3捲) Steamed beancurd rolls with celery, shrimp, pork / 3 pieces 260
- ●松茸台灣好豬小籠包(3粒) Taiwan pork and matsutake mushroom dumplings / 3 pieces 280

鮑汁花生炇鳳爪 (每份) Braised chicken feet. peanut with abalone sauce / per portion 240

豆豉南瓜蒸排骨(每份) Steamed pork ribs with black bean and pumpkin / per portion 240

野菌松露雲耳素餃 (3個) Steamed vegetarian dumplings with truffle, mushroom, black fungus / 3 pieces 290

鮑魚瑤柱珍珠雞 (1個) Steamed glutinous rice with abalone, shitake mushroom in lotus leaf / 1 piece 190

● 龍皇玉液灌湯包(每位) Seafood soup dumpling with Hokkaido king crab meat / per person 390

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腸粉 RICE ROLL

●春風得意陽粉 (每份) Prawn wrapped in steamed rice roll / per portion 320

福爾摩沙叉燒陽粉(每份) Formosa barbecue pork wrapped in steamed rice roll / per portion 340

炸點 DEEP FRIED

家鄉玉梨鹹水角(3個) Deep fried glutinous rice dumplings with pork / 3 pieces 260

- Fried turnip shreds with cheese / 3 pieces 260
- ●天鵝玉絨酥(2個) Deep fried taro paste with mousse de foie d'oie / 2 pieces 280

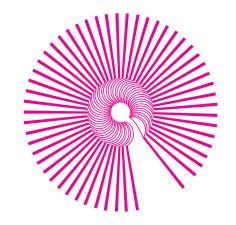
黃金脆皮非菜餃(3個) Deep fried dumplings with shrimp, chives / 3 pieces 260

煎炒 PAN FRIED

● 千里香三星蔥油餅 (每份) Yilan scallion pancake with sesame / per portion 280

香煎蘿蔔糕 (3個) Pan fried sausage and shrimp radish cake / 3 pieces 220

√櫻花蝦臘味炒蘿蔔糕 (每份) Air-cured sausage and sakura shrimp radish cake / per portion 280



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- 紫艷招牌菜 YEN'S SIGNATURE DISHES
- ★ 辛辣 SPICY
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