

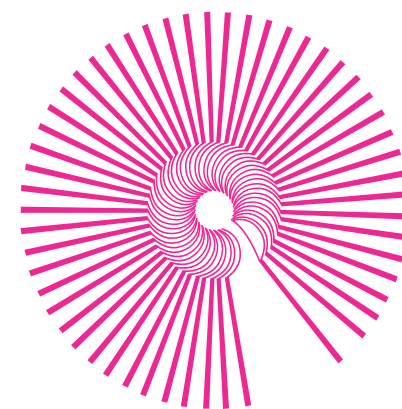
主廚理念
CHEF'S
PHILOSOPHY

回味往昔，是為了重現粵式經典，
透過傳承古法，啟發創新滋味。
以此為使命，不斷探索菜式的深層意義，
將傳統技藝融入現代創新中，為食客帶來無盡的驚喜與享受。

—紫艷中餐廳營運主廚 郭偉雄

如果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。

Please let one of our service talents know if you have any special
dietary requirements, food allergies or food intolerances.



甲殼類及其製品
SHELLS



芝麻及其製品
SESAME



芒果及其製品
MANGO



含麩質之穀物及其製品
GLUTEN



花生及其製品
PEANUT



大豆及其製品
SOYBEAN



牛奶、羊奶及其製品
MILK & GOAT MILK



魚類及其製品
FISH



蛋及其製品
EGG

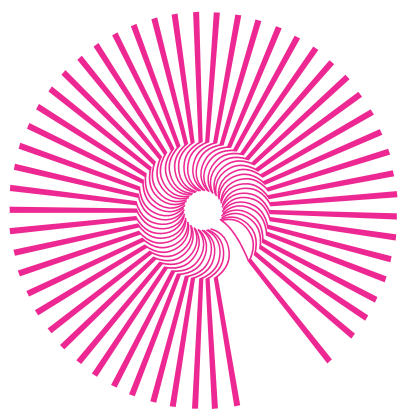


亞硫酸鹽類
SULFITES



堅果類及其製品
NUTS

食品過敏原提醒
ALLERGEN
NOTICE



主廚招牌菜色 CHEF'S RECOMMENDATION



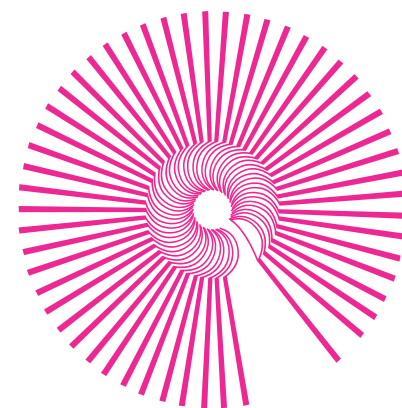
太極雙味蟹粉蒸芙蓉 🍷 🍴 🍳
Tai-Chi steamed egg with
crab meat and crab roe
680

承襲港式宴席料理「鴛鴦炒飯」的標誌性雙色盤飾，以一抿即化的芙蓉蒸蛋為底，分別淋上濃郁勾芡的鮮龍蝦湯、與鋪滿蟹肉的澄清高湯，海味及蛋香完美融合。



X.O.醬三蔥爆響螺片 🍷 🍴 🍳
Wok-fried sea conch with scallion,
spring onion, shallot and X.O. sauce
1,080

嚴選口感韌滑的赤螺片，加入香辣X.O.醬與白洋蔥、紫洋蔥快炒爆香，鑊氣迷人；底層鋪上鮮甜脆口的酥炸蔥白段，提升整體層次。



十年陳皮麥冬燉乳鴿 🍗🌿
Double boiled pigeon soup with
ten year tangerine peel,
ophiopogon japonicus 1,880

以香港酒樓名菜「鴨腿湯飯」為靈感延伸創意，精選鮮嫩乳鴿，與經十年曝曬的陳皮、麥冬等多種中藥材共同燉煮，為一道風味清爽的滋補湯品。



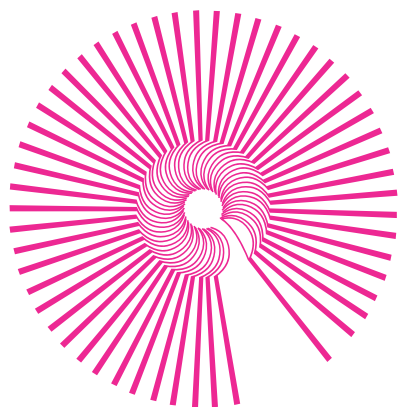
椒麻香脆龍虎斑 🌶️🍗🐟
Spicy crispy tiger garoupa with
Sichuan pepper
1,880

經酥炸後的龍虎斑表皮香脆、保留Q彈肉質，佐以主廚特調香辣醬汁，並點綴青花椒的一抹麻香，色澤斑斕誘人。



百合蘆筍油泡澎湖龍蝦球 🍗🌿
Wok-fried Penghu lobster with
lily bulbs, asparagus
2,580

採用粵式菜系經典手法，將龍蝦肉去筋去膜、呈現晶白剔透的玻璃蝦球後以低溫油泡烹煮，另搭配清脆的日本百合與嫩綠蘆筍，襯托滿滿海潮鮮味。



冷菜 APPETIZERS

老醋醃野生小木耳海蜇頭 🍷 🍴 🐟
Aged vinegar jellyfish head and
wild black fungus salad 380

蓬萊鮮菌素鵝 🍷 🍴 🐟 🍄
Deep fried soy beancurd roll with
mixed mushrooms 380

古法滷牛腩 🍷 🍴
Traditional style braised beef shank 320

醬燒玉米筍 🍷 🍴
Deep fried baby corn with soy sauce 420

豉油皇煎本地山藥 🍷 🍴 🍷
Pan-fried local yam with soy sauce 380

松花皮蛋鮑魚 (4個) 🍷 🍴 🍷 🍴
Chilled abalone with century egg /
4 pieces 650

滷水鵝片豆腐 🍷 🍴 🍷
Soy braised goose, tofu 780

青蘋果烏魚子脆筒 🍷 🍴 🐟 🍷
Pan-fried mullet roe,
green apple, crisp rolls 720

三星蔥烤小香魚 🍷 🍴 🐟 🍷
Seared sweetfish with
Yi-lan scallion 580

冰鎮愛玉紹興黃酒醉雞 🍷 🍴
Drunken chicken with Shaoxing wine jelly 450

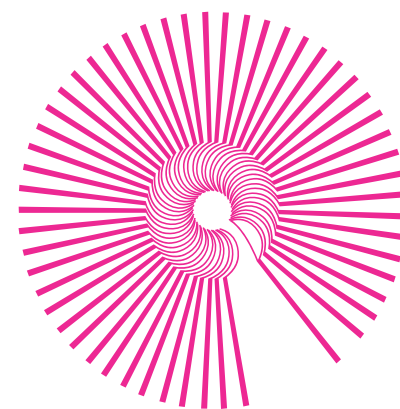
香酥芝麻炸脆鱈 🍷 🍴 🐟 🍷
Honey glazed crispy eel, white sesame 480

避風塘豆腐 🍷 🍴
Bi-fong-tang style spicy tofu 280

髮絲牛百頁 🍷 🍴
Chilled spicy beef tripe 480

🍷 紫艷招牌菜 YEN'S SIGNATURE DISHES 🍴 辛辣 SPICY 🍷 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.



燒臘
BARBECUE
SELECTIONS

- 紫艷片皮鴨 (全隻) / 需事先預訂
YEN roast duck (whole) 3,380
Advance reservation required
二吃-片皮 / (三個選擇 擇一)
紫薑炆鴨架 🍷🍷🍷🍷🍷
生滾鴨架粥 🍷🍷🍷🍷🍷
酸白菜鴨架湯 🍷🍷🍷🍷🍷
Two styles / duck fillet with pancakes,
(select one cooking method from below)
Wok-fried duck bones with ginger
Boiled duck bones porridge
Duck bones soup with pickled cabbage

- 紫艷片皮鴨 (半隻) / 需事先預定 🍷🍷🍷🍷🍷
YEN roast duck (half portion) 1,980
Advance reservation required
二吃-片皮 / (三個選擇 擇一)
紫薑炆鴨架 🍷🍷🍷🍷🍷
生滾鴨架粥 🍷🍷🍷🍷🍷
酸白菜鴨架湯 🍷🍷🍷🍷🍷
Two styles / duck fillet with pancakes,
(select one cooking method from below)
Wok-fried duck bones with ginger
Boiled duck bones porridge
Duck bones soup with pickled cabbage

掛爐燒乳鴿 / 需事先預訂 🍷🍷🍷🍷🍷
Roast pigeon /
Advanced reservation required 1,380

● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌿 素食 VEGETARIAN

- 鴻運乳豬 (全隻) / 需事先預訂 🍷🍷🍷🍷🍷
Roast fortune suckling pig (whole) /
Advanced reservation required 5,500

明爐港式燒鴨 🍷🍷🍷🍷🍷
Cantonese style roast duck,
plum sauce 680

- 脆皮黑毛豬燒肉 🍷🍷
Roast pork belly 680

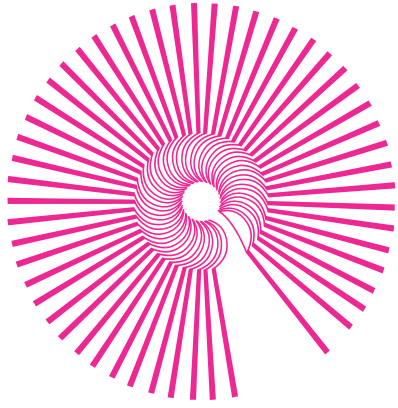
福爾摩沙蜜汁叉燒 🍷🍷🍷🍷🍷
Formosa honey-glazed barbecue pork 780

燒臘拼盤 Barbecue platter
雙拼 Two combinations 1,080
三拼 Three combinations 1,400

您可以有下列的選擇：
Your selections as below：

- 燒鴨 🍷🍷🍷🍷🍷
Cantonese style roast duck
- 海蜇頭 🐟🍷
Jellyfish
- 福爾摩沙蜜汁叉燒 🍷🍷🍷🍷🍷
Formosa honey-glazed barbecue pork
- 脆皮燒肉 🍷🍷
Roast pork belly

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.



燕窩，海參，鮑魚
DELICACIES

蠔皇花膠燒冬菇 (每位) 🍄🐟🍷🌿
Braised fish maw, mushroom in
oyster sauce / per person 1,400

紅燒官燕 (每位) 🌿
Braised imperial bird's nest in rich
braised brown sauce / per person 1,880

● 蠔皇花膠六頭鮮鮑 (每位) 🍄🐟🌿
Braised fish maw, six head abalone with
oyster sauce / per person 1,680

● 六頭湯鮑燒海參 (每位) 🍄🌿
Braised six head abalone, sea cucumber
with oyster sauce / per person 1,680

蠔皇六頭湯鮑燒冬菇 🍄🍄🌿
Braised six head abalone, mushroom
in oyster sauce / per person 980

八頭湯鮑燒北海道刺參 (每位) 🍄🌿
Braised eight head abalone, Hokkaido sea
cucumber with oyster sauce /
per person 1,980

● 蠔皇四頭南非極品鮮鮑 (每位) 🍄🍄🌿
Braised South African abalone in
oyster sauce / per person 1,680

● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌿 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500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
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.
- Please let one of our Talent know if you have any special dietary requirements, food allergies or food intolerances.

● 足料老火靚湯 (每位) 🍲
Yen's soup of the day / per person 350
四人份 / 4 persons 880

● 宮廷濃湯燉原幅花膠 🐟 🍲
Double boiled chicken soup with
fish maw, baby cabbage
3,380

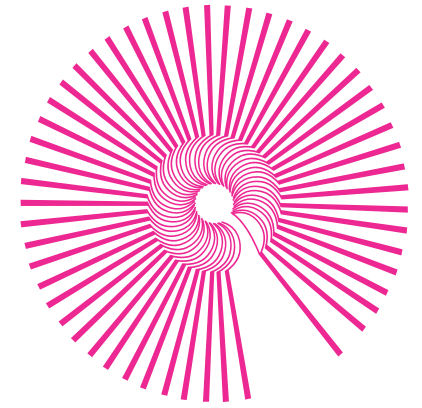
● 深海響螺頭紅棗杞子燉雞湯 🍲
Double boiled chicken soup with
winkle, red date, wolf berry
1,980

生拆蟹肉粟米羹 (每位) 🍲 🍲
Sweet corn chicken broth with crab meat /
per person 480

● 烏來山馬告燉瑤柱鮑魚雞湯 (每位) 🍲 🍲
Double boiled chicken soup with
Wulai mountain aboriginal spice,
dried scallop, abalone / per person 680

松茸竹笙燉菜膽 (每位) 🍲
Double boiled chicken soup with
matsutake mushroom, tender greens,
bamboo fungus / per person 360

菜膽花膠瑤柱黏嘴雞湯 (每位) 🍲 🍲
Double boiled chicken broth with
baby cabbage, fish maw, dried scallop /
per person 780

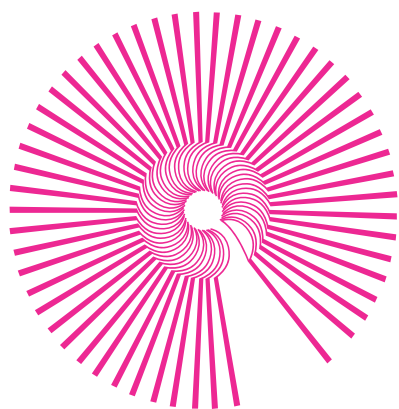


精緻湯類
SOUP

合時滋補燉品
NOURISHMENT

● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🥕 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.



海鮮集錦 SEAFOOD

● 芹蓮野菌炒明蝦球 🍤 🍄 🌿
Wok fried Penghu prawn, celery,
lotus roots, wild mushrooms 1,980

🍷 柚子蜜金網虎蝦球 🍤 🍄 🌿
Deep fried tiger prawns with
pomelo honey sauce 1,980

🍷 避風塘醬爆明蝦球 🍤 🍄 🌿
Wok fried prawns, in the style of
bi fon tang 1,980

🍷 山葵芥末果律蝦 🍤 🍄 🌿
Deep fried prawns with
wasabi mayonnaise 1,980

石鍋蔥爆澎湖龍膽魚柳 🍤 🐟 🍄 🌿
Wok fried Penghu garoupa fillet
with scallion in stone pot 1,180

● 港式脆菇焗深海圓鱈魚柳 (每位) 🐟 🍄 🌿
Cantonese style seared crispy
cod fish fillet with mushroom /
per person 780

● 烏龍茶香煎圓鱈魚排 🐟 🍄 🌿
Oolong tea pan-fried cod fish fillet
2,080

清蒸芙蓉圓鱈 (每位) 🐟 🍄 🌿
Steamed cod fish fillet, tofu /
per person 650

豉汁日本北海道元貝蒸豆腐 🍤 🍄 🌿
Steamed tofu with Hokkaido Japan scallop,
black bean sauce 780

韭黃油泡海斑球 🐟 🍄 🌿
Wok-fried garoupa with chives
1,180

● 琥珀核桃西芹龍虎斑 🐟 🍄 🌿
Wok-fried garoupa with celery,
honey-glazed walnut 1,880

● 鮮釀焗蟹蓋 (每位) / 需事先預訂 🍤 🍄
Baked stuffed crab shell /
per person 680
Advance reservation required

● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🍷 辛辣 SPICY 🌿 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.

時價 MARKET PRICE

七星斑 (每兩) 🐟
Spotted garoupa / 37.5gram

老虎斑 (每兩) 🐟
Tiger garoupa / 37.5gram

南非孔雀活鮑魚 (每兩) 🐚
South African abalone / 37.5gram

沙公 (每兩) 🦀
Mud crab / 37.5gram

澎湖龍蝦 (每兩) 🦞
Penghu lobster / 37.5gram

需事先預訂
ADVANCED RESERVATION REQUIRED

各類游水魚烹煮方法 POPULAR COOKING METHODS FOR FISH

清蒸 🍴 🌿
Steamed, soya sauce, scallions

油浸 🍴 🌿
Deep-fried, soya sauce

蔴豉蒸 🍴 🌿
Steamed, black bean sauce

炒球 🍴 🍳 🌿
Sautéed fish fillet

鮑魚烹煮方法 POPULAR COOKING METHODS FOR LIVE ABALONE

清蒸 🍴 🌿
Steamed, soya sauce, scallions

X.O. 醬爆 🍴 🐟
Wok fried, chef's special X.O. sauce

龍蝦及蟹烹煮方法 POPULAR COOKING METHODS FOR LOBSTER AND CRAB

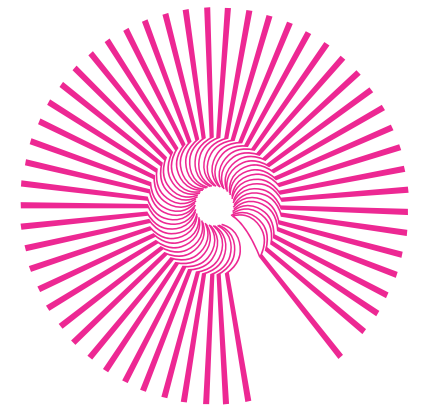
香辣醬爆 🍴 🌶️
Wok-fried, chef's special spicy sauce

新加坡辣炒 🍴 🍳 🌶️
Wok-fried, Singaporean style

薑茸汁蒸 🍴 🌿
Steamed, freshly grated ginger, soya sauce

清蒸鮮露 🍴 🌿
Steamed, soya sauce, scallions

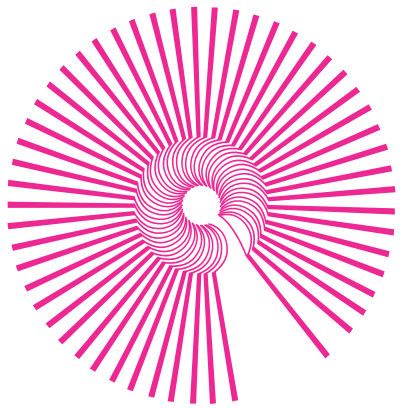
避風塘 🍴 🌿
Bi fon tang style



鮮活海味
LIVE SEAFOOD

🌸 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌿 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.



肉類料理 MEATS

🍷 避風塘牛柳粒 🍷 🍷 🍷 🍷

Wok fried beef tenderloin in the style of bi fong tang 1,180

🍷 黑椒蘆筍爆日本鹿兒島A5和牛 🍷 🍷 🍷 🍷

Wok fried Kagoshima Japan A5 wagyu beef with asparagus, black pepper sauce 3,980

🍷 翠玉瓜豆豉炒伊比利松板豬(西班牙) 🍷 🍷

Spicy wok fried Iberico pork neck (Spain), zucchini with black bean sauce 960

🍷 秋葵野菌香辣炒牛柳粒 🍷 🍷 🍷 🍷

Spicy sautéed beef tenderloin, okra, wild mushrooms 1,180

黑醋草莓炒伊比利咕啫肉(西班牙) 🍷 🍷

Sweet and sour Iberico pork (Spain) with strawberry and pineapple 780

🍷 黑椒醬杏菇炒澳洲牛小排 🍷 🍷 🍷 🍷

Wok fried Australian beef short rib with oyster mushrooms, black pepper sauce 1,280

🍷 鬼馬辣炒雞球 🍷 🍷

Spicy wok-fried chicken with cruller 680

🍷 梅菜伊比利松板肉(西班牙)蒸嫩豆腐 🍷 🍷 🍷

Steamed minced Iberico pork jowl (Spain) with tofu, preserved vegetable 720

白灼肥牛肉 🍷 🍷

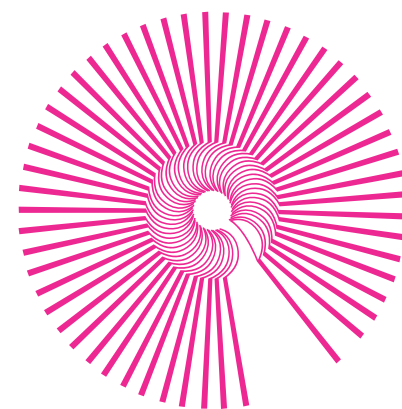
Scalded beef with bean sprouts, enoki mushroom 800

手吊油淋脆皮雞 🍷 🍷

Deep fried crispy chicken (半隻) Half portion 940 (全隻) Whole 1,880

🍷 紫艷招牌菜 YEN'S SIGNATURE DISHES 🍷 辛辣 SPICY 🍷 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.



蔬菜，豆腐
VEGETABLES
& TOFU

● 金銀蛋濃湯浸澎湖絲瓜 🍷 🍳 🌿
Poached luffa with salted egg,
preserved egg in superior broth 580

欖菜肉鬆乾煸四季豆 🍷 🍳 🌿
Wok fried string beans,
minced pork, preserved olives 500

雪菜蝦仁燒豆腐煲 🍷 🍳 🌿
Claypot tofu,
pickled cabbage, shrimp 680

南乳腐竹雜菜煲 🍷 🍳 🌿
Bean curd sheets and assorted vegetables
in red yeast fermented tofu casserole 680

● 古早潮式水瓜煎 🍷 🍳 🌿
Chiuchow style
luffa pancake 680

🌿 清炒時令蔬菜 🌿
Wok fried seasonal vegetables
480

🌿 翡翠香檳茸蘆筍素玉捲 🌿
Poached winter melon wrap with
assorted mushroom, asparagus 780

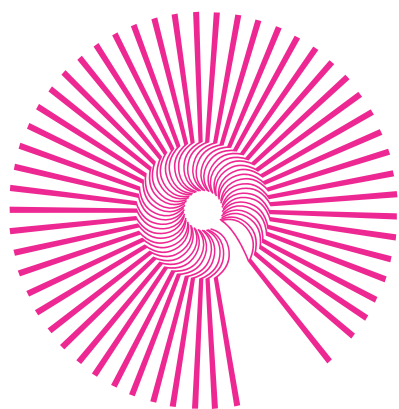
● 珊瑚鱈場蟹肉扒絲瓜 🍷 🍳 🌿
Poached luffa with
Hokkaido king crab in superior broth 680

🌿 番茄雙菇炒節瓜 🌿
Wok-fried zucchini, tomato
with mushroom 480

🌿 日本百合炒鮮蘆筍 🌿
Wok-fried Japanese lily bulbs,
asparagus 780

● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌿 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500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
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.
- Please let one of our Talent know if you have any special dietary requirements, food allergies or food intolerances.



米麵主食
RICE &
NOODLES

- 紫艷鱈場蟹肉西施泡飯 🍷 🍴 🍳 🍲
YEN deep-fried rice puff with king crab
meat in superior braised lobster stock
2,280
- 香椿鮑魚粒櫻花蝦炒飯 🍷 🍴 🍳 🍲
Abalone fried rice with
sakura shrimp, Chinese toona
860
- 玉蘭菜脯蝦仁炒米粉 🍷 🍴 🍳 🍲
Stir-fried vermicelli with Chinese kale,
dried radish, shrimp
650
- 龍蝦湯金菇蝦球炆伊麵 🍷 🍴 🍳 🍲
Braised e-fu noodle with shrimp,
enoki mushroom in lobster bisque
780
- 澳洲和牛松貢菜炒飯 🍷 🍴 🍳 🍲
Fried rice with Australian minced wagyu,
diced preserved Chinese vegetable 680
- 紅藜麥南瓜海斑粒炒飯 🍷 🍴 🍳 🍲
Fried rice with red quinoa,
pumpkin, garoupa 680
- 石鍋上海菜飯 🍷 🍴 🍳 🍲
Stone pot Shanghai
vegetable rice
980
- 叉燒雪菜炒米粉 🍷 🍴 🍳 🍲
Wok-fried rice vermicelli with mustard leaf,
bean sprouts, barbecue pork
680
- 主廚特色炒飯 🍷 🍴 🍳 🍲
Chef's special fried rice
860
- 紫艷紅燒牛腩筋麵 (每位) 🍷 🍴 🍳 🍲
YEN braised beef noodle soup /
per person 550

● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌱 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.

鬆化酥皮蛋塔 (3粒) 🍳 🍷 🍴
Creamy egg tarts /
3 pieces 250

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

紫艷菇菇包 (3粒) 🍳 🍷 🍴
Custard bun with egg yolk /
3 pieces 230

新疆棗皇糕 (3個) 🍷
Steamed sticky rice cake, red date,
coconut cream / 3 pieces 230

南瓜金鑲脆果 (3個) 🍷 🍴 🍳
Deep fried crispy pumpkin /
3 pieces 250

洛神花蜜釀銀耳露(每位)
Roselle flower white fungus
sweet soup / per person 280

藍莓杏仁豆腐 (每位) 🍷 🍷
Almond tofu with blueberry /
per person 250

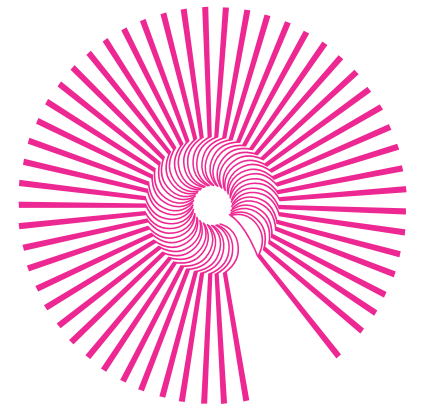
香芒楊汁金露 (每位) 🍷 🍷
Creamy mango with sago
pearls, pomelo / per person 280

大甲芋泥芝麻煎軟餅 (3個) 🍷 🍷 🍴
Pan-fried sweet Dajia taro cake,
sesame / 3 pieces 280

太極杏仁芝麻露 (每位) 🍷 🍷
Taichi sweet soup – black sesame,
almond sweet soup / per person 280

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

環球水果盤 (每位)
Fresh fruit platter /
per person 150



甜品誘惑
SWEET
TEMPTATIONS

紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌿 素食 VEGETARIAN

- 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。
- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD1,000元；烈酒每瓶TWD1,500元
- 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.
- All prices are in TWD and subject to 10% service charge.
- Corkage - Wine : TWD1,000 per bottle; Spirits : TWD1,500 per bottle.