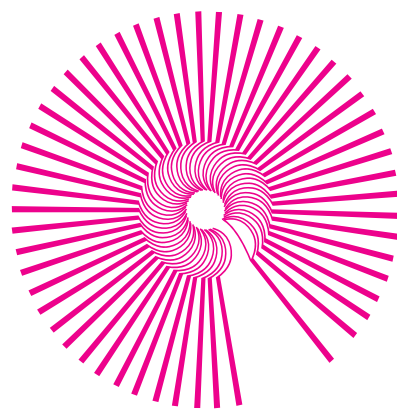


紫艷午間  
限定套餐  
YEN SPECIAL  
LUNCH SET MENU



### 紫艷午間 限定套餐

### YEN SPECIAL LUNCH SET MENU

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TWD1,000元；烈酒每瓶TWD1,500元。  
All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle

明爐港式燒鴨  
Yen roasted duck 🦆🔥🍴🍴

\*\*\*\*\*

帶子鮮蝦甜菜、水晶蝦餃  
Steamed scallop dumpling with beetroot 🦆🍴  
Crystal shrimp dumpling 🦆🍴

\*\*\*\*\*

櫻花蝦臘味炒蘿蔔糕  
Air-cured sausage and sakura shrimp radish cake 🦆🐟🍴🍴

\*\*\*\*\*

藕斷絲連、家鄉玉梨鹹水角  
Fried turnip shreds with cheese 🍴🍴  
Deep fried glutinous rice dumpling with pork 🦆🍴

\*\*\*\*\*

鬆化酥皮蛋塔、香芒楊汁金露  
Creamy egg tart 🍴🍴🍴  
Cream of mango with sago pearls, pomelo 🍴🍴

TWD980 +10%  
每人 per person

 甲殼類及其製品  
SHELLS

 芒果及其製品  
MANGO

 花生及其製品  
PEANUT

 牛奶、羊奶及其製品  
MILK & GOAT MILK

 蛋及其製品  
EGG

 堅果類及其製品  
NUTS

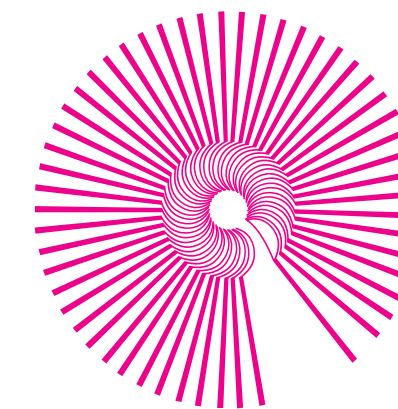
 芝麻及其製品  
SESAME

 含麩質之穀物及其製品  
GLUTEN

 大豆及其製品  
SOYBEAN

 魚類及其製品  
FISH

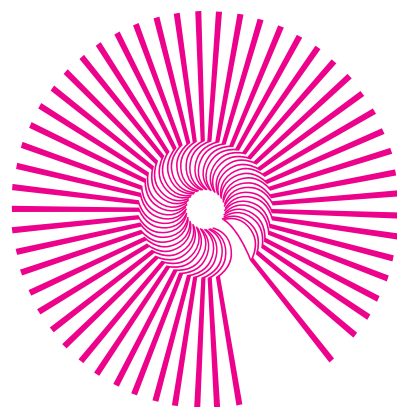
 亞硫酸鹽類  
SULFITES



### 食品過敏原提醒 ALLERGEN NOTICE

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.

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繁星點點  
晚間套餐 III  
STARRY STARRY NIGHT  
DINNER SET MENU III

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All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle

滷水鵝片豆腐、香麻油拌海蜇絲、三星蔥烤小香魚

Soy braised goose, tofu 🍷 🍷 🍷

Jellyfish tossed in sesame oil 🍷

Seared sweetfish with Yi-Lan scallion 🍷 🍷 🍷

\*\*\*\*\*

菜膽花膠瑤柱黏嘴雞湯

Double boiled chicken broth with baby cabbage, fish maw, dried scallop 🍷 🍷 🍷

\*\*\*\*\*

蒜茸豆豉蒸圓鱈

Steamed cod fish with garlic, fermented black bean 🍷 🍷 🍷 🍷

\*\*\*\*\*

黑醋草莓炒伊比利咕啞肉(西班牙)

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

\*\*\*\*\*

金銀蛋濃湯浸澎湖絲瓜

Poached luffa with salted egg, preserved egg in superior broth 🍷 🍷 🍷

\*\*\*\*\*

八頭鮑非黃銀芽炆伊麵

Braised e-fu noodle with eight head abalone, chives, bean sprouts 🍷 🍷 🍷 🍷 🍷

\*\*\*\*\*

鮮果杏仁豆腐、鬆化酥皮蛋塔

Almond tofu with fresh fruit 🍷 🍷

Creamy egg tart 🍷 🍷 🍷

\*\*\*\*\*

繽紛水果盤

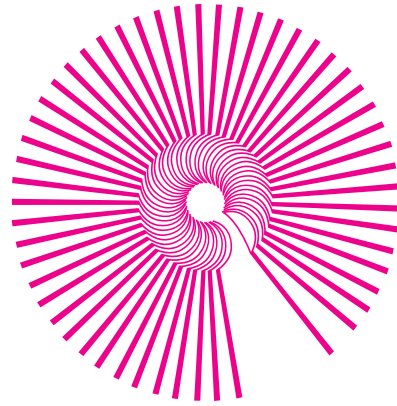
Fresh fruit platter

TWD2,680

每人 per person

商業午間套餐  
WORK HARD  
PLAY HARD  
LUNCH SET

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## 商業午間套餐 I WORK HARD, PLAY HARD LUNCH SET MENU I

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 TWD1,000元；烈酒每瓶 TWD1,500元。  
All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle

明爐港式燒鴨、冰鎮愛玉紹興黃酒醉雞、蟲草花拌杏鮑菇  
Cantonese style roast duck 🍷🍷🍷🍷  
Drunken chicken with Shaoxing wine jelly 🍷🍷  
Cordyceps and oyster mushroom tossed in sesame oil 🍷🍷

\*\*\*\*\*

蟹肉芙蓉海鮮羹  
Seafood bisque with crab meat, egg white 🍷🍷🍷🍷

\*\*\*\*\*

港式脆菇焗龍膽魚  
Cantonese style seared Giant garoupa with crispy mushroom 🍷🍷🍷🍷

\*\*\*\*\*

梅菜伊比利松板豬(西班牙)蒸嫩豆腐  
Steamed minced Iberico pork jowl(Spain) with tofu, preserved vegetable 🍷🍷🍷  
+350 可升等為秋葵野菌香辣炒澳洲M5和牛柳粒  
+350 Upgrade to Spicy sautéed M5 Australian wagyu, okra, wild mushroom 🍷🍷🍷🍷

\*\*\*\*\*

鮑魚花菇雞粒荷葉飯  
Steamed glutinous rice with abalone, shitake mushroom, diced chicken in lotus leaf 🍷🍷🍷🍷

\*\*\*\*\*

紫艷菇菇包、繽紛水果盤  
Custard bun with egg yolk 🍷🍷🍷🍷  
Fresh fruit platter

TWD1,680  
每人 per person

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焦糖厚切烏魚子、冰鎮愛玉紹興黃酒醉雞、脆皮燒肉、老醋醃野生小木耳海蜇頭  
Sugar coated mullet roe, daikon radish 🍷  
Drunken chicken with Shaoxing wine jelly 🍷🍷  
Roast pork belly 🍷🍷  
Vinegar-cured jellyfish and black fungus 🍷🍷

\*\*\*\*\*

花雕玉液蒸澎湖龍蝦球  
Steamed Penghu live lobster with Huadiao wine 🍷🍷🍷🍷

\*\*\*\*\*

生拆蟹肉燕窩羹  
Superior broth with bird's nest, crab meat 🍷🍷

\*\*\*\*\*

秋葵野菌香辣炒澳洲和牛柳粒  
Spicy sautéed Australian wagyu, okra, wild mushrooms 🍷🍷🍷🍷

\*\*\*\*\*

翡翠蠔皇極品鮑炆婆參  
Braised sea cucumber, abalone, seasonal greens in oyster sauce 🍷🍷🍷🍷

\*\*\*\*\*

台東紅藜麥南瓜海斑粒炒飯  
Fried rice with Taitung red quinoa, pumpkin, diced garoupa 🍷🍷🍷🍷

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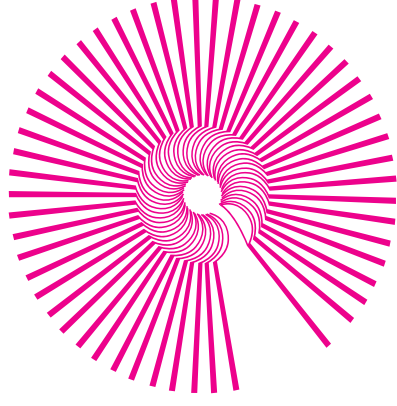
香芒楊汁金露、紫艷菇菇包  
Creamy mango with sago pearls, pomelo 🍷🍷🍷  
Custard bun with egg yolk 🍷🍷🍷🍷

\*\*\*\*\*

繽紛水果盤  
Fresh fruit platter

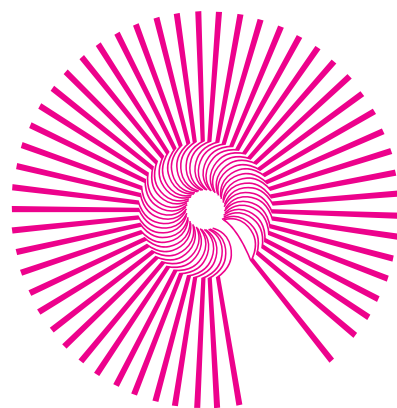
TWD3,880  
每人 per person

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## 繁星點點 晚間套餐 II STARRY STARRY NIGHT DINNER SET MENU II

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 TWD1,000元；烈酒每瓶 TWD1,500元。  
All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle



## 繁星點點 晚間套餐 I STARRY STARRY NIGHT DINNER SET MENU I

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 TWD1,500元。  
All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle

明爐港式燒鴨、焦糖厚切烏魚子、老醋醃野生小木耳海蜇頭  
冰鎮愛玉紹興黃酒醉雞、福爾摩沙蜜汁叉燒  
Cantonese style roast duck 🍗🍷🍷🍷🍷  
Sugar coated mullet roe, daikon radish 🍷  
Vinegar-cured jellyfish and black fungus 🍷🍷  
Drunken chicken with shaoxing wine jelly 🍷🍷  
Formosa honey-glazed barbecue pork 🍗🍷🍷🍷🍷

\*\*\*\*\*

薑茸蒸澎湖野生龍蝦  
Steamed Penghu live lobster, minced ginger 🍷🍷🍷

\*\*\*\*\*

原盅冬蟲夏草花膠燉佛跳牆  
Buddha jumps over the wall with cordyceps 🍷🍷🍷🍷

\*\*\*\*\*

蘆筍海鹽香煎日本鹿兒島A5頂級和牛  
Pan-fried Kagoshima Japan A5 wagyu ribeye steak with asparagus 🍷🍷🍷🍷

\*\*\*\*\*

招牌蠔皇四頭南非極品鮮鮑  
Braised South African abalone in oyster sauce 🍷🍷🍷🍷

+TWD2300可升等為蠔皇四頭南非極品鮮鮑炆關東六十頭刺參

+TWD2300 Upgrade to braised South African abalone with braised Kanto sea cucumber in oyster sauce 🍷🍷🍷🍷

\*\*\*\*\*

原隻澎湖明蝦燴伊麵  
Braised e-fu noodle with whole Penghu prawn in lobster essence 🍷🍷🍷🍷

\*\*\*\*\*

官燕蛋白杏仁茶、新疆棗皇糕  
Egg white almond sweet soup with bird's nest 🍷🍷

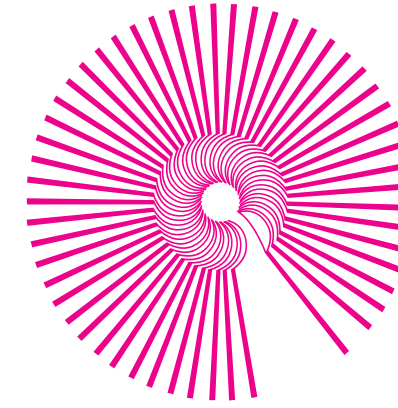
Steamed sticky rice cake, red date, coconut cream

\*\*\*\*\*

繽紛水果盤

TWD5,880  
每人 per person

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## 商業午間套餐 II WORK HARD, PLAY HARD LUNCH SET MENU II

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 TWD1,000元；烈酒每瓶 TWD1,500元。  
All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle

明爐港式燒鴨、老醋醃野生小木耳海蜇頭、古法滷牛腩  
Cantonese style roast duck 🍗🍷🍷🍷🍷  
Vinegar-cured jellyfish and black fungus 🍷🍷  
Traditional style braised beef shank 🍷🍷

\*\*\*\*\*

松茸無花果菜膽湯  
Double boiled chicken soup with matsutake mushroom, fig, tender greens 🍷

\*\*\*\*\*

柚子蜜金網虎蝦球  
Deep fried prawn with pomelo honey sauce 🍷🍷🍷🍷

\*\*\*\*\*

翠玉瓜豆豉炒伊比利松板豬(西班牙)  
Spicy wok fried Iberico pork jowl(Spain), zucchini with black bean sauce 🍷🍷🍷  
+350 可升等為秋葵野菌香辣炒澳洲M5和牛柳粒

+350 Upgrade to Spicy sautéed M5 Australian wagyu, okra, wild mushroom 🍷🍷🍷🍷

\*\*\*\*\*

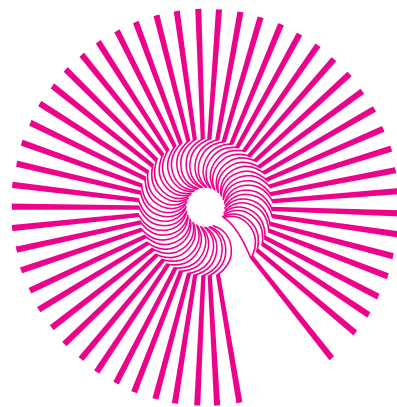
極品八頭鮑魚炆伊麵  
Braised e-fu noodle with abalone in lobster essence 🍷🍷🍷🍷

\*\*\*\*\*

鬆化酥皮蛋塔、繽紛水果盤  
Creamy egg tart 🍷🍷🍷  
Fresh fruit platter

TWD1,680  
每人 per person

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### 商業午間套餐 III

WORK HARD,  
PLAY HARD

### CHEF'S RECOMMENDATION LUNCH SET MENU III

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All prices are in TW dollars and subject to 10% service charge.  
Bottle corkage  
Wine : TWD1,000 per bottle  
Spirits : TWD1,500 per bottle

明爐港式燒鴨、焦糖厚切烏魚子、老醋醃野生小木耳海蜇頭

Cantonese style roast duck 🍗🍷🍤🍄🍌

Sugar coated mullet roe, daikon radish 🍷

Vinegar-cured jellyfish and black fungus 🍤🍌

\*\*\*\*\*

蟹粉海虎蝦球蒸蛋白

Steamed tiger prawn on egg white, crab roe 🍤🍤🍌

\*\*\*\*\*

烏來山馬告燉瑤柱鮑魚雞湯

Double boiled chicken soup with Wulai mountain aboriginal spice, dried scallop, abalone 🍗🍌

\*\*\*\*\*

紅燒和牛臉頰

Soy braised Wagyu beef cheek 🍖🍷🍌

\*\*\*\*\*

港式香芋蒸臘味飯

Cantonese style steamed glutinous rice with dried sausage, taro 🍗🍷🍌

\*\*\*\*\*

紅豆紫米露、新疆棗皇糕

Red bean in black glutinous rice sweet soup  
Steamed sticky rice cake, red date, coconut cream

\*\*\*\*\*

繽紛水果盤

Fresh fruit platter

TWD1,880

每人 per person

## 晚間套餐 DINNER SET MENU

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