



桌菜菜單 TABLE MENU I

紫艷美饌初現

香酥芝麻炸脆鱈、蔥油老滷春喜油雞腿、香橙脆皮松阪豬叉燒、鹹蛋黃奶香焗南瓜

Honey glazed crispy eel, white sesame 🐟🥥🥬🍌🍷

Braised chicken thigh, pigeon egg with scallion oil 🍗🥚🥬🍷

Crispy barbecue pork neck, orange 🍖🍌🍷🍌🍷

Salted egg yolk pumpkin 🍠🥚🍷

北海道瑤柱花膠竹筍羹

Hokkaido dried scallop bisque with fish maw, bamboo fungus 🐟🥥🥬🍌🍷

山葵沙丹明蝦球

Wasabi prawn 🍤🥬🍷

梅菜松板肉蒸嫩豆腐

Steamed minced pork jowl with tofu, preserved vegetable 🍖🥬🍷

豉油皇清蒸海石斑

Steamed grouper with soya sauce, scallion 🐟🥬🍷

蒜香大漠脆皮風沙雞

Garlic spiced crispy chicken 🍗🥬🍷

蠔皇原隻八頭鮑魚炆花菇

Braised abalone with mushroom in oyster sauce 🍤🍗🥬🍷

澳洲和牛松貢菜炒飯

Fried rice with Australian minced wagyu, diced preserved Chinese vegetable 🍗🥬🍷

香芒楊汁金露、鬆化酥皮蛋塔

Creamy mango with sago pearls, pomelo 🍌🥥🍷

Creamy egg tarts 🍌🥚🍷

繽紛水果盤

Fresh fruit platter

每桌十人份/each table for 10 people TWD25,800



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桌菜菜單
TABLE MENU II

紫艷美饌初現

香酥芝麻炸脆鱈、蔥油老滷春喜油雞腿、香橙脆皮松阪豬叉燒、醬燒玉米筍
Honey-glazed crispy eel, white sesame 🐟🍯🌿🍷
Braised chicken thigh, pigeon egg with scallion oil 🍗🐦🌿🍷
Crispy barbecue pork neck, orange 🍖🍷🍊🍷
Deep fried baby corn with soy sauce 🌽🍷

生拆蟹肉花膠菠菜羹

Spinach bisque with fish maw, fresh crab meat 🍷🐟🍷🍷🍷

X.O.醬蘆筍炒明蝦球

Wok-fried prawns, asparagus with X.O. sauce 🍷🍷

花蓮豆奶山蘇苗炒松板肉

Spicy wok fried pork neck, bird's nest fern 🍷🍷

剝椒蒜香蒸龍膽魚球

Steamed giant garoupa, garlic, chili paste 🐟🍷🍷

紫艷片皮鴨二吃 (片皮、紫薑炆鴨架)

YEN roast duck two styles

Duck fillet with pancakes、Wok-Fried Duck Bones with Ginger 🍷🍷🍷🍷🍷

蠔皇原隻六頭鮑魚炆花菇

Braised abalone with mushrooms in oyster sauce 🍷🍷🍷🍷🍷

瑤柱珍珠荷葉糯米飯

Steamed glutinous rice with dried scallop in lotus leaf 🍷🍷🍷🍷🍷

蛋白杏仁茶湯圓、紫艷菇菇包

Glutinous sesame dumplings in egg white almond sweet soup 🍷🍷🍷🍷🍷

Custard bun with egg yolk 🐟🍷🍷🍷🍷🍷

繽紛水果盤

Fresh fruit platter

每桌十人份/each table for 10 people TWD28,800



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TABLE MENU III

紫艷美饌初現

香橙脆皮松阪豬叉燒、松花皮蛋鮑魚、
明爐港式燒鴨、冰鎮愛玉紹興黃酒醉雞、鹹蛋黃奶香焗南瓜
Crispy barbecue pork neck, orange 🍊🍷🍷🍷🍷🍷
Chilled abalone with century egg 🍷🍷🍷🍷
Hong Kong style roast duck 🍷🍷🍷🍷
Drunken chicken with Shaoxing wine jelly 🍷🍷🍷
Salted egg yolk pumpkin 🍷🍷🍷

鮮拆蟹肉頂級燕窩羹

Braised superior bird's nest soup with fresh crab meat 🍷🍷🍷🍷

翠盞酥炸美國岩蠔

Deep fried American oyster 🍷🍷🍷🍷

港式蟲草花貴妃雞

Cantonese style braised chicken, cordyceps 🍷🍷🍷🍷

秋葵野菌香辣炒牛柳粒

Spicy sautéed beef with okra, wild mushrooms 🍷🍷🍷🍷

豉油皇清蒸海老虎斑

Steamed tiger garoupa, soya sauce, scallion 🍷🍷🍷🍷

翡翠蠔皇極品六頭鮑魚炆婆參

Braised sea cucumber, abalone, seasonal greens in oyster sauce 🍷🍷🍷🍷

原隻澎湖明蝦燴伊麵

Braised e-fu noodle with whole Penghu prawn in lobster bisque 🍷🍷🍷🍷

生磨蛋白杏仁茶、紫艷菇菇包

Egg white almond sweet soup 🍷🍷
Custard bun 🍷🍷🍷🍷🍷🍷

繽紛水果盤

Fresh fruit platter

每桌十人份/each table for 10 people TWD36,800



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TABLE MENU IV

紫艷美饌初現

香橙脆皮松阪豬叉燒、松花皮蛋鮑魚、
蘋果烏魚子脆筒、蔥油老滷春喜油雞腿、X.O.醬炒蘿蔔糕

Crispy barbecue pork neck, orange 🍷🍷🍷🍷🍷🍷

Chilled abalone with century egg 🍷🍷🍷🍷🍷🍷

Pan-fried mullet roe, green apple, crisp rolls 🍷🍷🍷🍷🍷🍷

Braised chicken thigh, pigeon egg with scallion oil 🍷🍷🍷🍷🍷🍷

Stir-fried radish cake with X.O. sauce 🍷🍷🍷🍷🍷🍷

花膠響螺頭紅棗杞子燉雞湯

Double boiled chicken soup with fish maw, winkle, red date, wolf berry 🍷🍷🍷🍷🍷🍷

金銀蒜粉絲蒸澎湖龍蝦

Steamed Penghu lobster with glass noodle and garlic 🍷🍷🍷🍷

蘆筍海鹽燒澳洲 M9 和牛

Grilled Australian M9 wagyu, asparagus

港式古法蟲草花雲耳蒸圓鱈

Cantonese style steamed cod fish with cordyceps, black fungus 🍷🍷🍷🍷

紫艷片皮鴨二吃 (片皮、紫薑炆鴨架)

YEN roast duck two styles

Duck fillet with pancakes、Wok-Fried Duck Bones with Ginger 🍷🍷🍷🍷🍷🍷

翡翠蠔皇極品鮑魚炆婆參

Braised sea cucumber, abalone, seasonal greens in oyster sauce 🍷🍷🍷🍷🍷🍷

紫艷西施泡飯

YEN deep-fried rice puff in superior braised lobster stock 🍷🍷🍷🍷🍷🍷

滋潤冰糖燉頂級官燕盞、新疆棗皇糕

Stewed superior bird's nest with crystal sugar

Steamed sticky rice cakes, red date, coconut cream 🍷

繽紛水果盤

Fresh fruit platter

每桌十人份/each table for 10 people TWD46,800



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