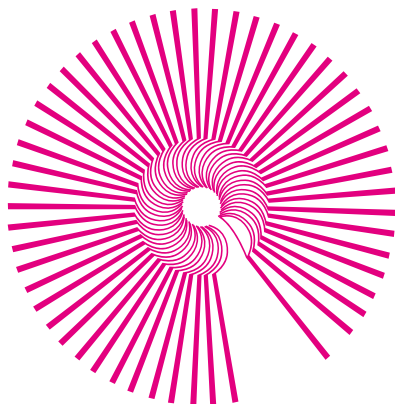


紫艷午間
限定套餐
YEN SPECIAL
LUNCH SET MENU



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
Cantonese style roast duck 🍷🍴🍷🍷

帶子鮮蝦甜菜葉、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 🍷🍴🍷🍷🍷

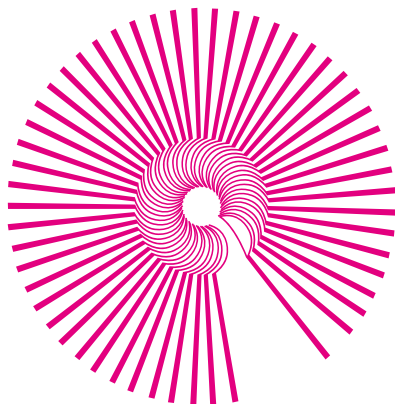
鬆化酥皮蛋塔、香芒楊汁金露
🍴 Creamy egg tart 🍷🍴🍷
🍴 Cream of mango with sago pearls, pomelo 🍷🍴🍷

TWD1,080
每人 per person

🍴 SPICY 辛辣 🍴 VEGETERIAN 素食

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商業午間套餐
WORK HARD
PLAY HARD
LUNCH SET



單月商業午間套餐
WORK HARD
PLAY HARD
ODD MONTH
LUNCH SET MENU

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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、胡麻醬烤山藥

Cantonese style roast duck 🍷🍷🍷🍷🍷

Drunken chicken with Shaoxing wine jelly 🍷🍷🍷🍷🍷

🥕 Baked yam with sesame sauce 🍷🍷🍷

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 mushrooms 🍷🍷🍷🍷🍷

梅菜松板豬蒸嫩豆腐

Steamed minced pork neck with tofu, preserved vegetables 🍷🍷🍷

鮑魚花菇雞粒荷葉飯

Steamed glutinous rice with abalone, shitake mushrooms, chicken wrapped in lotus leaf 🍷🍷🍷🍷🍷

紫艷菇包、繽紛水果盤

Custard bun with egg yolk 🍷🍷🍷🍷🍷

🥕 Fresh fruit platter

TWD1,680

每人 per person

🌶️ SPICY 辛辣 🥕 VEGETERIAN 素食

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明爐港式燒鴨、松花皮蛋鮮鮑魚、古法滷牛腩
Cantonese style roast duck 🍗🥓🍷
Chilled abalone with century egg 🍤🥚🍷
Traditional style braised beef shank 🍖🍷

松茸無花果菜膽湯
Double boiled chicken soup with matsutake mushrooms, fig, tender greens 🍄🥑🥬

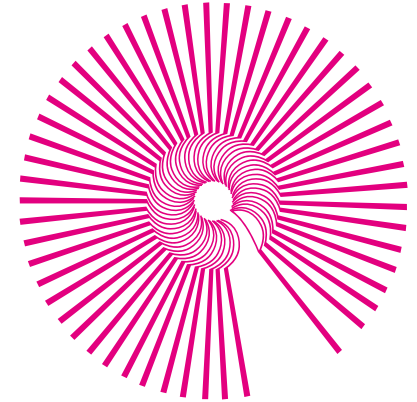
柚子蜜金網虎蝦球
🌶️ Deep fried tiger prawn with pomelo honey sauce 🍤🍷🍷

翠玉瓜豆豉炒松阪豬
Spicy wok-fried pork neck, zucchini with fermented black bean sauce 🌶️🥒🍖

龍蝦湯鮮干貝炆伊麵
Braised e-fu noodle with scallop 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

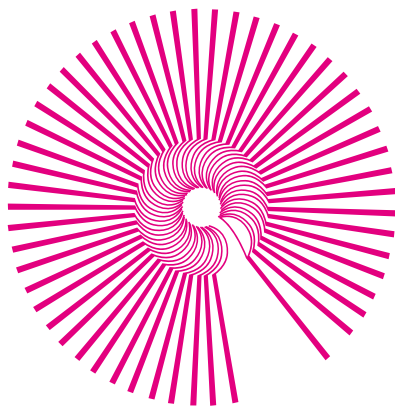


雙月商業午間套餐 WORK HARD, PLAY HARD EVEN MONTH LUNCH SET MENU

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

🌶️ SPICY 辛辣 🌿 VEGETERIAN 素食

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商業午間套餐
WORK HARD,
PLAY HARD
CHEF'S
RECOMMENDATION
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。若
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、三星蔥油千層順風耳

Cantonese style roast duck 🍗👤👤👤👤👤

Sugar coated mullet roe, daikon radish 🐟

Layered pork ear with Yilan scallion oil 🍖👤👤

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 Makauy mountain litsea, 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 cured sausage, taro 🍖👤👤

紅豆紫米露、新疆棗皇糕

Black glutinous rice sweet soup with red bean 🍌

Steamed sticky rice cake, red date, coconut cream 🍌👤👤

繽紛水果盤

Fresh fruit platter 🍌

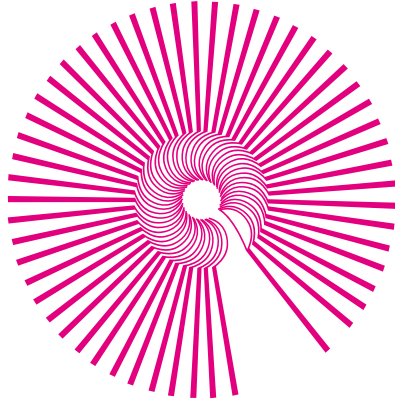
TWD1,880

每人 per person

🍌 SPICY 辛辣 🍌 VEGETERIAN 素食

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晚間套餐
DINNER
SET MENU



繁星點點 晚間套餐 |

STARRY STARRY NIGHT DINNER 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
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、青蘋果烏魚子脆筒、松花皮蛋鮮鮑魚
冰鎮愛玉紹興黃酒醉雞、香橙脆皮松阪豬叉燒

Cantonese style roast duck 🍷🍴🍷🍷

Pan-fried mullet roe and green apple in crisp roll 🍷🍴🍷🍷

Chilled abalone with century egg 🍴🍷🍷

Drunken chicken with Shaoxing wine jelly 🍷🍴🍷🍷

Crispy barbecue pork neck, orange 🍷🍴🍷🍷

薑茸蒸澎湖野生龍蝦

Steamed Penghu live lobster, minced ginger 🍴🍷🍷

原盅花膠瑤柱燉佛跳牆

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 🍷🍴🍷🍷

+2300可升等為蠔皇四頭南非極品鮮鮑燻關東六十頭刺參

+2300 Upgrade to Braised South African four head abalone with Kanto sixty head 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

🍷 Fresh fruit platter

TWD5,880

每人 per person

🍷 SPICY 辛辣 🍴 VEGETERIAN 素食

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脆皮燒肉、焦糖厚切烏魚子、冰鎮愛玉紹興黃酒醉雞、松花皮蛋鮮鮑魚

Roast pork belly 🍖🍷

Sugar coated mullet roe, daikon radish 🍷🍷

Drunken chicken with Shaoxing wine jelly 🍷🍷🍷🍷🍷

Chilled abalone with century egg 🍷🍷🍷

花雕玉液蒸澎湖野生龍蝦

Steamed Penghu live lobster with Huadiao wine 🍷🍷🍷🍷

生拆蟹肉燕窩羹

Superior broth with bird's nest, crab meat 🍷🍷🍷🍷🍷

秋葵野菌香辣炒牛柳粒

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

翡翠蠔皇極品鮑炆婆參

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

紅藜麥南瓜海斑粒炒飯

Fried rice with red quinoa, pumpkin, garoupa 🍷🍷🍷🍷🍷

香芒楊汁金露、紫艷菇菇包

🍷 Creamy mango with sago pearls, pomelo 🍷🍷🍷

Custard bun with egg yolk 🍷🍷🍷🍷

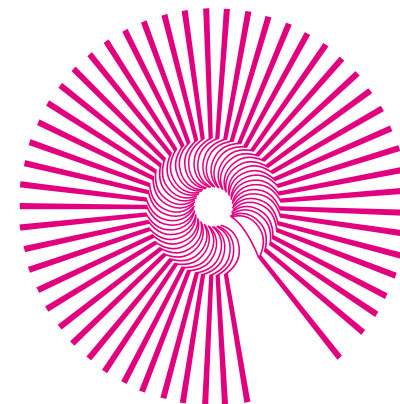
繽紛水果盤

🍷 Fresh fruit platter

TWD3,880
每人 per person

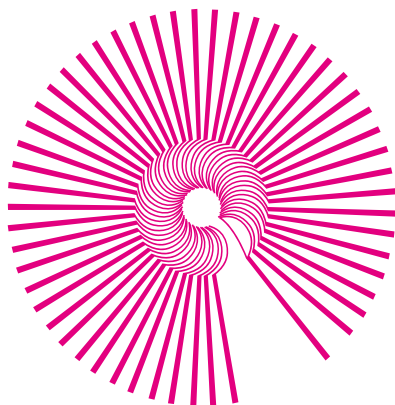
🍷 SPICY 辛辣 🍷 VEGETERIAN 素食

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

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Bottle corkage
Wine : TWD1,000 per bottle
Spirits : TWD1,500 per bottle



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

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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

脆皮燒肉、胡麻醬烤山藥、三星蔥烤小香魚

Roast pork belly 🍖🌿🐟

🌿 Baked yam with sesame sauce 🍖🌿🐟

Seared sweetfish with Yilan 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 🍲🐟🌿🍖🐟

黑醋草莓炒梅花咕咾肉

Sweet and sour pork 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

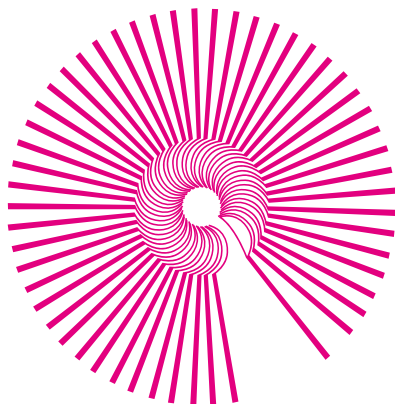
TWD2,880

每人 per person

🌶️ SPICY 辛辣 🌿 VEGETERIAN 素食

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紫艷
素食套餐
YEN
VEGETARIAN
SET MENU



紫艷
素食套餐
YEN VEGETARIAN
SET MENU

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Bottle corkage

Wine : TWD1,000 per bottle

Spirits : TWD1,500 per bottle

老滷椒麻杏鮑菇、胡麻烤山藥、桂花釀蕃茄、琥珀脆皮核桃

🌶️🌶️ Spicy braised king oyster mushrooms 🌶️🌶️

🌿 Baked yam with sesame sauce 🌶️🌶️🌿

🌿 Chilled cherry tomato in osmanthus

🌿 Honey glazed walnut 🌿🌿

竹筴無花果燉菜膽

🌿 Double boiled vegetable soup with bamboo fungus, figs and tender greens 🌿🌶️🌿🌿

黑胡椒琵琶豆腐

🌿 Deep fried Pipa tofu with black pepper sauce 🌶️🌶️

田園碧綠素紅茄

🌿 Beefsteak tomato with assorted mushrooms, seasonal greens 🌿🌶️🌿🌿

翡翠香檳茸蘆筍素玉捲

🌿 Poached winter melon wrapped with assorted mushrooms, asparagus 🌿🌶️🌿🌿

松露翡翠野菌炒飯

🌿 Black truffle fried rice with wild mushrooms, assorted vegetables 🌶️🌿

生磨杏仁茶、新疆棗皇糕

🌿 Almond sweet soup 🌿

🌿 Steamed sticky rice cake, red date, coconut cream 🌿🌿

繽紛水果盤

🌿 Fresh fruit platter

TWD2,150
每人per person

🌶️ SPICY 辛辣 🌿 VEGETARIAN 素食

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甲殼類及其製品
CRUSTACEANS SHELLFISH



螺貝類及其製品
MOLLUSCAN SHELLFISH



芒果及其製品
MANGO



芝麻及其製品
SESAME



花生及其製品
PEANUT



含麩質之穀物及其製品
GLUTEN



牛奶、羊奶及其製品
MILK & GOAT MILK



大豆及其製品
SOYBEAN



蛋及其製品
EGG



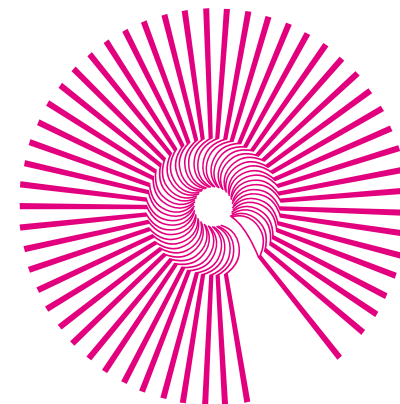
魚類及其製品
FISH



堅果類及其製品
NUTS



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.

