

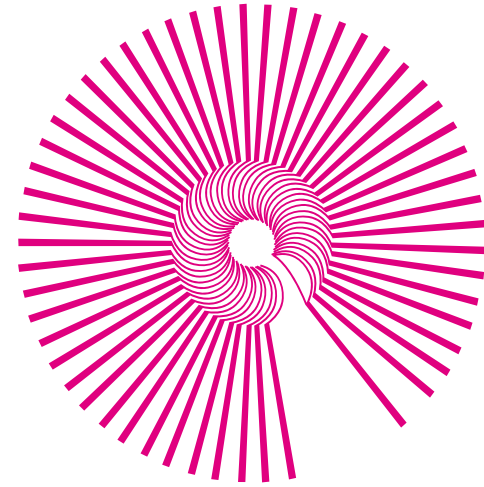
主廚理念
CHEF'S
PHILOSOPHY

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

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dietary requirements, food allergies or food intolerances.



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

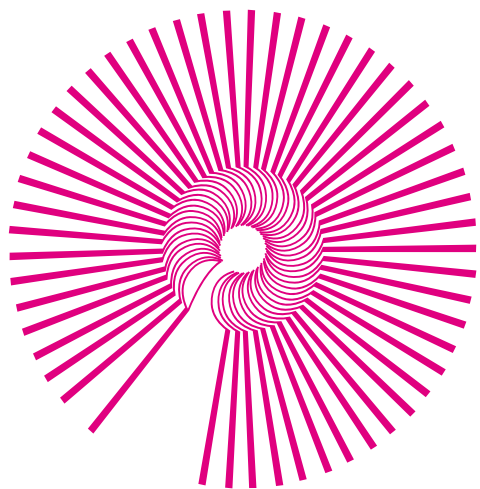


堅果類及其製品
NUTS



亞硫酸鹽類
SULFITES

食品過敏原提醒
ALLERGEN
NOTICE



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。



香橙脆皮松阪豬叉燒 🍷🌿🍷🍷
Crispy barbecue pork neck,
orange
780

以主廚特調叉燒醬汁醃製松阪豬，烘烤至金香油亮、撒上砂糖炙燒為脆皮；肉質脆嫩多汁，另以柳橙與芭樂點綴清新果香，層次豐富。



🍷 青花椒櫛瓜炒羊菲力 🌿🍷
Wok-fried lamb loin with
zucchini, green peppercorn
1,180

嚴選柔嫩羊菲力，大火爆炒鎖住肉汁，搭配新鮮櫛瓜與彩椒增添爽脆口感；佐以微麻清香的青花椒與花椒油調味，平衡羊肉的細膩香氣。

+400 升級為青花椒櫛瓜炒牛柳粒 🌿🍷🍷🍷
+400 Upgrade Wok-fried beef tenderloin
with zucchini, green peppercorn



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。



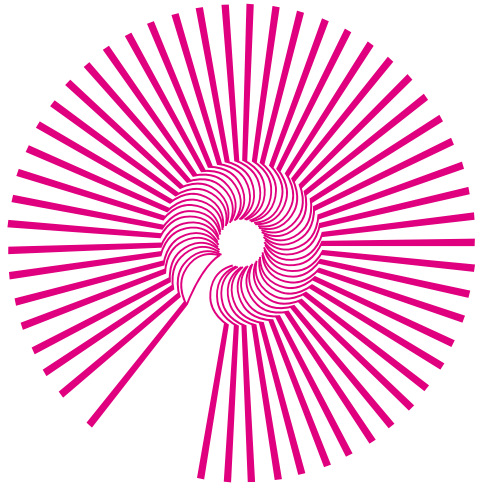
鹹香奶油焗鳳尾蝦球 🐟🍴🌶️🍴🐟
Wok-fried prawn with
butter sauce
1,980

鮮甜鳳尾蝦裹上奶油鹹蛋黃醬汁拌炒，濃郁醬香融入彈牙蝦肉，結合炙熱鍋氣與辛香料堆疊的綿密風味，餘韻悠長。



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

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 480

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 480

松花皮蛋鮑魚 (4個) 🍲🍄🍄

Chilled abalone with century eggs / 4 pieces 650

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 Yilan scallion 580

冰鎮愛玉紹興黃酒醉雞 🍷🍲🍄🍄

Drunken chicken with Shaoxing wine jelly 480

香酥芝麻炸脆鱈 🍷🍲🍄

Honey glazed crispy eel, white sesame 480

避風塘豆腐 🍷🍲🍄

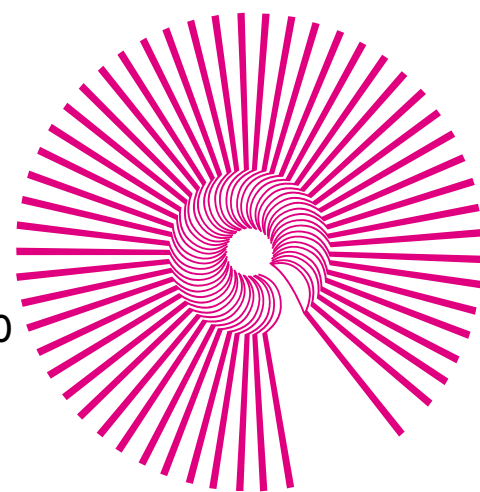
Bi-fong-tang style spicy tofu 280

三星蔥油千層順風耳 🍷🍲🍄

Layered pork ear with Yilan scallion oil 580

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

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燒臘
BARBECUE
SELECTIONS

● 紫艷片皮鴨 (全隻) / 需事先預訂 🍷🍷🍷🍷🍷

YEN roast duck (whole) 3,580

Advance reservations 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) / 需事先預訂 🍷🍷🍷🍷🍷

YEN roast duck (half portion) 1,980

Advance reservations 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

● 鴻運乳豬 (全隻) / 需14天前預訂 🍷🍷🍷🍷🍷

Roast fortune suckling pig (whole) /

14 days advance reservations required 8,800

● 明爐港式燒鴨 🍷🍷🍷🍷🍷

Cantonese style roast duck,
plum sauce 780

● 龍眼木燻番紅花油雞腿 🍷🍷🍷🍷🍷

Logan wood smoked chicken thigh,
saffron 780

● 脆皮黑毛豬燒肉 🍷🍷

Roast pork belly 1,280

燒臘拼盤 Barbecue platter

雙拼 Two combinations 1,280

三拼 Three combinations 1,580

您可以有下列的選擇：

Your selections as below：

· 明爐港式燒鴨 🍷🍷🍷🍷🍷

Cantonese style roast duck

· 脆皮黑毛豬燒肉 🍷🍷

Roast pork belly

· 香橙脆皮松阪豬叉燒 🍷🍷🍷🍷🍷

Crispy barbecue pork neck, orange

· 龍眼木燻番紅花油雞腿 🍷🍷🍷🍷🍷

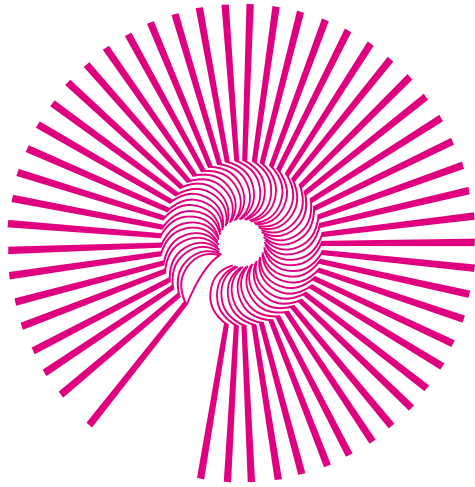
Logan wood smoked chicken thigh, saffron

● 紫艷招牌菜 YEN'S SIGNATURE DISHES

🌶️ 辛辣 SPICY

🌱 素食 VEGETARIAN

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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

蠔皇花膠六頭鮮鮑 (每位) 🐠🥚🍄🐟🍷
Braised fish maw, six head abalone in
oyster sauce / per person 1,880

蠔皇六頭湯鮑燒冬菇 (每位) 🐠🥚🍄🐟🍷
Braised six head abalone, mushroom
in oyster sauce / per person 980

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

紅燒官燕 (每位) 🐠🥚🍄🐟🍷
Braised imperial bird's nest in rich
braised brown sauce / per person 1,880

● 六頭湯鮑燒海參 (每位) 🐠🥚🍄🐟🍷
Braised six head abalone, sea cucumber
with oyster sauce / per person 1,880

● 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

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

● 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

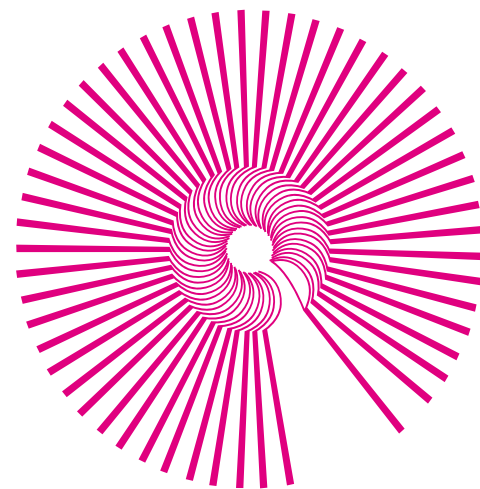
● 宮廷濃湯燉原幅花膠 🍲🥘🍲
Double boiled chicken soup with
fish maw, baby cabbage
3,380

松茸竹筴燉菜膽 (每位) 🍲🥘🍲
Double boiled chicken soup with
matsutake mushrooms, tender greens,
bamboo fungus / per person 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

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

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

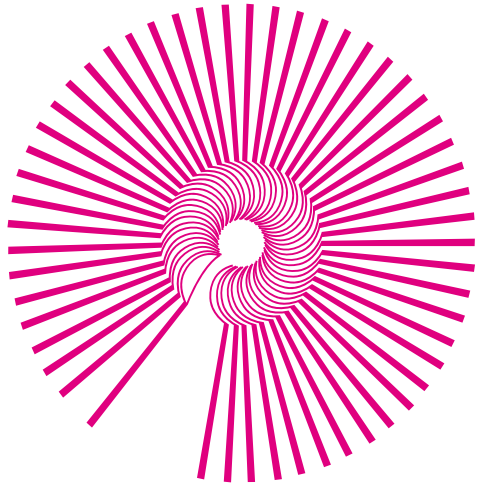


精緻湯類
SOUP

合時滋補燉品
NOURISHMENT

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

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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 mushrooms /
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 680

豉汁北海道元貝蒸豆腐 🍤🌿🍄🍄
Steamed tofu with Hokkaido scallop,
fermented black bean 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3天前預訂 🍤🍄🌿🍄
Baked stuffed crab shell /
per person 680
3 days advance reservations required

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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 RESERVATIONS 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

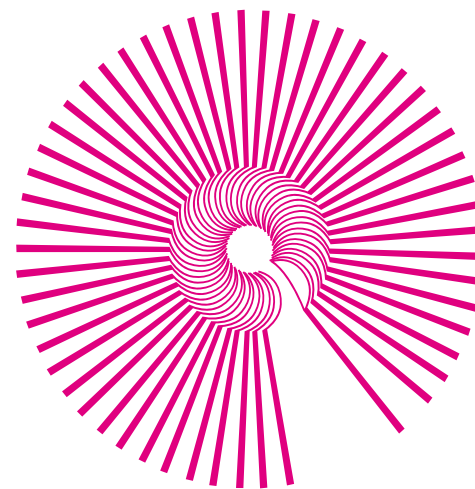
香辣醬爆 🍴 🥘 🦞 🐚
Wok-fried, chef's special spicy sauce

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

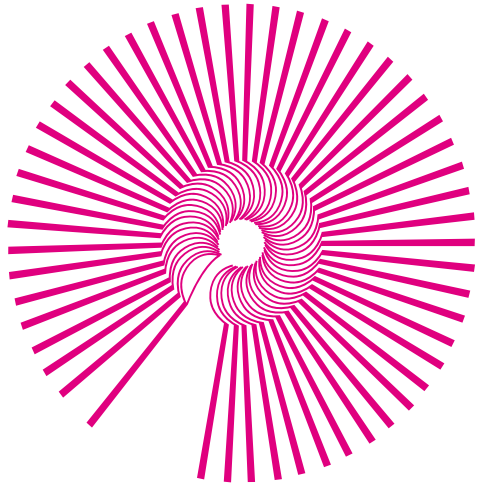
避風塘 🍴 🥘 🦞
Bi fon tang style



鮮活海味
LIVE SEAFOOD

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肉類料理 MEATS

🌸 避風塘牛柳粒 🍷🥘🌶️🍄

Wok fried beef tenderloin in the style of bi fong tang 1,580

🌸 翠玉瓜豆豉炒松板豬 🌶️🍄

Spicy wok fried pork neck, zucchini with black bean sauce 960

黑醋草莓炒梅花咕咾肉 🍷🌶️

Sweet and sour pork with strawberry and pineapple 780

🌶️ 鬼馬辣炒雞球 🍷🥘🌶️🍄

Spicy wok-fried chicken with cruller 680

白灼肥牛肉 🌶️🍄

Scalded beef with bean sprouts, enoki mushrooms 800

🌶️ 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

🌶️ 秋葵野菌香辣炒牛柳粒 🍷🥘🌶️🍄

Spicy sautéed beef tenderloin, okra, wild mushrooms 1,680

🌶️ 黑椒醬杏菇炒牛小排 🌶️🍄

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

🌸 梅菜松板肉蒸嫩豆腐 🌶️🍄

Steamed minced pork neck with tofu, preserved vegetables 720

手吊油淋脆皮雞 🍷🍄

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

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

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● 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

古早潮式水瓜煎 🍲🥒🐟
Chiuchow style
luffa pancake 680

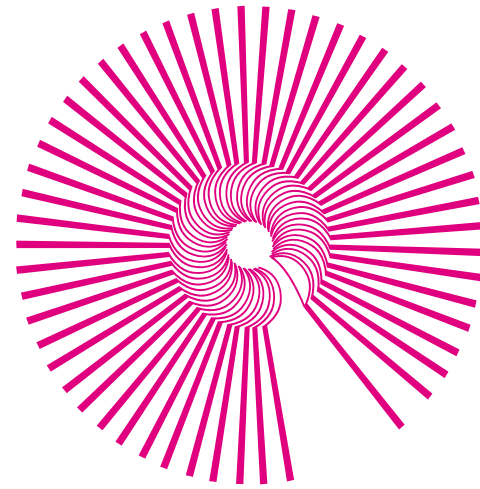
🍲 清炒時令蔬菜
Wok fried seasonal vegetables
480

🍲 翡翠香檳茸蘆筍素玉捲 🍲🍄🥒
Poached winter melon wrapped with
assorted mushrooms, asparagus 780

● 珊瑚鱈場蟹肉扒絲瓜 🍲🥚🍤
Poached luffa with
Hokkaido king crab in superior broth 680

番茄雙菇炒蘆瓜 🍲🍄🍅
Wok-fried zucchini, tomato
with mushrooms 580

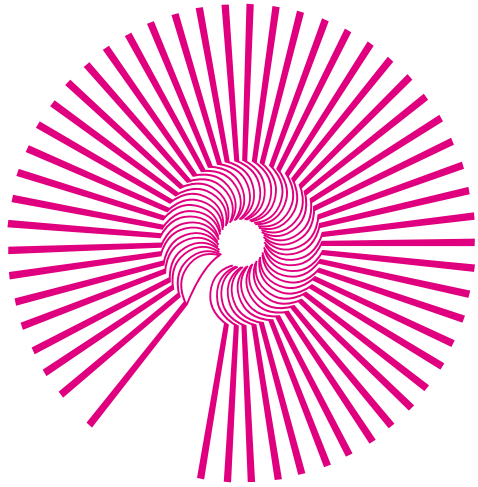
🍲 日本百合炒鮮蘆筍
Wok-fried Japanese lily bulbs,
asparagus 780



蔬菜，豆腐
VEGETABLES
& TOFU

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

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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
2,580

● 玉蘭菜脯蝦仁炒米粉 🍷🍤🍛🍲🍜🍝
Stir-fried vermicelli with Chinese kale,
dried radish, shrimp
650

澳洲和牛松貢菜炒飯 🍤🍛
Fried rice with Australian minced Wagyu,
diced preserved Chinese vegetables 680

石鍋上海菜飯 🍷🍤🍛🍲
Stone pot Shanghai
vegetables rice
980

主廚特色炒飯 🍤🍛🍲🍜🍝
Chef's special fried rice
880

香椿鮑魚粒櫻花蝦炒飯 🍷🍤🍛🍲🍜🍝
Abalone fried rice with
sakura shrimp, Chinese toona
860

龍蝦湯金菇蝦球炆伊麵 🍷🍤🍛🍲🍜🍝
Braised e-fu noodle with shrimp,
enoki mushrooms in lobster bisque
780

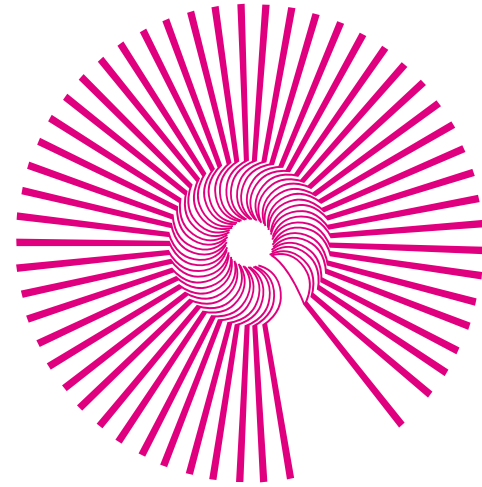
● 紅藜麥南瓜海斑粒炒飯 🍷🍤🍛🍲
Fried rice with red quinoa,
pumpkin, garoupa 680

🍷 XO醬炒干貝香煎米粉 🍷🍤🍛🍲🍜🍝
Pan-fried vermicelli with
scallop X.O. sauce
1,180

🍷 紫艷紅燒牛腩筋麵 (每位) 🍷🍤🍛🍲
YEN braised beef noodle soup /
per person 580

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

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甜品誘惑
SWEET
TEMPTATIONS

鬆化酥皮蛋塔 (3粒) 🥧🥚🍌
Creamy egg tarts /
3 pieces 270

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 270

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

紫艷菇包 (3粒) 🥟🥚🍌🍷
Custard buns with egg yolk /
3 pieces 270

紅寶石番石榴金露 (每位) 🥛🍷
Ruby guava sweet soup with
sago, pomelo / per person 280

新疆棗皇糕 (3個) 🥟🍷
Steamed sticky rice cake, red date,
coconut cream / 3 pieces 270

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

鳳凰紫薯炸湯丸 (3個) 🥟🥚🍌
Deep fried glutinous rice balls with
purple sweet potato and salted egg yolk /
3 pieces 270

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

大甲芋泥芝麻煎軟餅 (3個) 🥟🍷
Pan-fried sweet Dajia taro cake,
sesame / 3 pieces 270

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

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

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