

湖

LAKESIDE 廳

RESTAURANT

光

湖光秋月兩相和
遙望洞庭山水翠

潭面無風鏡未磨
白銀盤里一青螺

望洞庭 唐 劉禹錫

本餐廳黃豆與玉米製品皆使用（非）基因改造原料製成。

料理內所使用之牛肉來源皆為美國、澳洲及紐西蘭；豬肉來源皆為台灣。

若您對食物過敏或有特殊需求，請告知現場服務人員協助。

Our products of soy bean and corn are (non-) genetically modified.

All cuisines include beef origin from USA, Australia and New Zealand. Pork origin from Taiwan.

If you have any concerns regarding food allergies or any special requirements, please inform our ambassador prior to ordering.

國宴精選

老菜彌新

春梅排骨

Pork Cutlet with Plum Sauce

香草豬帶骨肋排、梅子、青芒果
Bone-in Herbed Pork Cutlet, Plum, Green Mango

每人 NT\$ 350

每日限量供應，售完為止。
敬請前三日來電預訂。



五大族群代表小吃
Delicacies of Five Cultures

在地紮根

萬里地瓜金桔捲、艾粿、醉雞、吉拿富、酸辣蝦

Wanli Sweet Potato-Kumquat Roll, Mugwort Rice Cake, Drunken Chicken, Cinavu, Hot & Sour Shrimp

每人 NT\$ 180

Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費

尊榮套餐

NT\$ 1,250+10% / 位

福爾摩沙前菜盤

櫻桃鴨捲、鮮果烏魚子
上海小籠包、雲耳拌哲頭
Formosa Appetizer Platter

府城八寶鴨絲羹

Seaweed Roast Duck Soup of Eight-Treasures

松露風味小龍蝦

Steamed Lobster with Truffle

鮑魚燒賣魚翅餃

Steamed Pork Dumpling with Abalone and Shark Fin Dumplings

安平蝦捲米糕盒

Tainan Migao and Anping Shrimp Roll

百合山藥鮮蘆筍

Fried Asparagus with Lily and Yam

霸王花燉土雞鍋

Braised Chicken Soup with Natural Sword Blossom

西式美點映雙果

Homemade Dessert and Seasonal Fresh Fruit

蔬食

NT\$ 1,088+10% / 位

綜合鮮蔬沙拉盤

Fresh Vegetable Salad

金瓜磨菇玉米羹

Corn Thick Soup with Pumpkin and Mushroom

松茸時蔬扣珍寶

Braise Vegetarian Abalone with Vegetable and Matsutake

腰果水芹素蝦仁

Stir-Fried Vegetarian Shrimp and Celery with Cashew

糖醋咕嚕猴頭菇

Sweet and Sour Lion's Mane Mushroom

羅漢什錦素伊麵

Stir-Fried Vegetarian Noodles

素食美點映雙輝

Homemade Vegetarian Dessert

環球季節鮮水果

Seasonal Fresh Fruit

蔬食

NT\$ 1,288+10% / 位

綜合鮮蔬沙拉盤

Fresh Vegetable Salad

彩虹核桃鮮時蔬

Seasonal Vegetable with Walnut

五柳枝燴猴頭菇

Stir-Fried Lion's Mane Mushroom with Vegetable Shreds

羅漢八珍佛跳牆

Vegetarian Meal for Buddha's Temptation

竹葉珍珠香蓮粽

Sticky Rice Dumplings with Lotus Seeds

花菇鮮筍季節蔬

Fried Mushroom and Bamboo Shoots in Vegetable

精緻素食美雙點

Homemade Vegetarian Dessert

生磨杏仁茶湯圓

Glutinous Rice Ball with Almond

如意季節水果盤

Seasonal Fresh Fruit

開胃冷盤



涼拌海蜇絲

Jellyfish with Smoked Vinegar

NT\$ 288



桶子玫瑰豉油雞

Sweet Dark Soy Sauce Poached Chicken

NT\$ 288



明火掛爐櫻桃鴨

Roasted Crispy Duck

NT\$ 368



蜜汁松阪豬

Roasted Pork Neck with Barbeque Sauce

NT\$ 328



紹興醉鵝片

Shaoxing Wine Marinated Goose

NT\$ 368

Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費

招牌櫻桃鴨

竹外桃花三兩枝 春江水暖鴨先知

簞篙滿地蘆芽短 正是河豚欲上時

惠崇春江晚景 宋 蘇軾

一鴨三吃

One Duck Prepared in Three Courses

NT\$ 2,288

烤鴨每日限量供應，售完為止。敬請前一日 19:30 先來電預訂。

一吃

京蔥片皮鴨 (鴨皮 18 張)

Roasted Duck Scallion Roll (18 servings)

二吃 (3 選 1)

黑胡椒炒鴨柳

Stir-Fried Duck Fillet with Black Pepper

麻辣乾鍋炒鴨架

Spicy Griddle Fried Duck Bone

XO 醬炒鴨柳

Fried Duck Fillet with XO Sauce

三吃 (3 選 1)

現煮鴨架粥

Duck Congee

冬瓜薏仁鴨架湯

Duck Soup with Gourd and Pearl Barley

酸菜菌菇鴨架湯

Duck Soup with Pickled Cabbage and Mushroom

菜單價格均為新台幣，並需外加 10% 服務費 Prices are quoted in NT dollars and subject to 10% service charge.



海龍宮鑑



樹子甘露龍虎斑

Steamed Tiger Grouper with Cordia Dichotoma

NT\$ 1,288

頭抽海中蝦 (6 隻)

Stir-Fried Soy Sauce Prawns (6 pcs)

NT\$ 568





鳳梨富貴大蝦球

Fried Shrimp Ball with Pineapple

NT\$ 528

金沙大蝦球

Salted Duck Yolk Fried Shrimp Balls

NT\$ 528

飛鴻金蒜椒鹽蝦

Stir-Fried Prawns with Garlic Pepper and Garlic

NT\$ 468



剝椒蒸開邊蝦 (6 隻)

Stamed Prawn with Chopped Chili Pepper (6 pcs)

NT\$ 568



海鮮豆腐煲

Claypot Tofu with Seafood

NT\$ 428



蟹黃豆腐煲

Claypot Tofu with Crab Roe

NT\$ 368



鮮茄魚腩煲

Stewed Fish Belly with Eggplant

NT\$ 388



鳳梨咕嚕魚球

Sweet and Sour Fish Ball with Pineapple

NT\$ 368



宮保蟹腿肉

Fried Crab Legs with Chili

NT\$ 368

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大魚兩吃

江中綠霧起涼波 天上疊巘紅嵯峨
水風浦雲生老竹 滄暝蒲帆如一幅
鱸魚千頭酒百斛 酒中倒臥南山綠
吳歛越吟未終曲 江上團團貼寒玉

江南弄 唐 李賀



大石斑魚兩吃

Fresh Grouper in Two Courses

一吃：豉汁豆腐蒸魚片 / XO 醬炒魚片

二吃：西瓜綿 / 味噌 煮湯

1st Course: Steamed Fish Fillet with Tofu and Cumingcordia / Fired Grouper Fillet with XO Sauce

2nd Course: Pickled Watermelon Fish Soup / Fish Soup with Japanese Miso

NT\$ 1,588

大海鱸魚兩吃

Sea Bass in Two Courses

一吃：豉汁豆腐蒸魚片 / 紅燒松鼠魚片

二吃：皮蛋香菜 / 味噌 煮湯

1st Course: Fermented Black Bean Sliced Fish and Tofu / Sweet and Sour Fish in Fquirrel Shape

2nd Course: Soup with Thousand Years Old Egg and Coriander / Soup with Japanese Miso

NT\$ 1,088



珍寶肉錄

金不換松坂豚

Matsusaka Pork with Wine, Sesame Oil and Soy Sauce

NT\$ 328



椒鹽牛小排

Beef Short Ribs with Pepper Salt

NT\$ 598



京都排骨

Fried Pork Chops with Sweet and Sour Sauce

NT\$ 328



君度橙汁排骨

Orange Slices and Fried Chops

NT\$ 328



法式牛柳粒

Fillet Steak in Black Pepper

NT\$ 598



蠔油炒牛肉

Stir-Fried Oyster Sauce Beef

NT\$ 328



芥藍炒牛肉

Stir-Fried Green Vegetable with Beef

NT\$ 328

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田園時蔬

每日新鮮時蔬 (白灼 . 清炒 . 蒜蓉 . 蠔油 . 豆腐乳)

Daily Seasonal Vegetable (Boiled, Stir-Fried, Minced Garlic, Oyster Sauce, Fermented Tofu)

NT\$ 288

蠔油芥藍菜

Stir Fried Chinese Kale in Oyster Sauce

NT\$ 288



潮式蘿蔔烙

Chiu Chow Radish Omelette

NT\$ 288

潮式蚵仔烙

Chiu Chow Oyster Omelette

NT\$ 328



三杯紅燒豆腐

Braised Tofu with Wine, Sesame Oil and Soy Sauce

NT\$ 288



金沙脆皮豆腐

Fried Tofu with Salted Egg Yolk

NT\$ 288



櫻花蝦炒高麗菜苗

Stir-Fried Cabbage with Sakura Shrimp

NT\$ 288



雲耳山藥炒蘆筍

Fried Asparagus with Jelly Ear and Yam

NT\$ 328



皮蛋上湯娃娃菜

Baby Chinese Cabbage Soup with Thousand Years Old Egg

NT\$ 328

菜單價格均為新台幣，並需外加 10% 服務費 Prices are quoted in NT dollars and subject to 10% service charge.

米飯麵食



廣東海鮮炒麵
Cantonese Pan Fried Noodles with Seafood
NT\$ 328



干炒牛 / 豬肉河粉
Stir-Fried Flat Rice Noodles with Beef / Pork
NT\$ 288



鳳梨臘味炒飯
Pineapple and Preserved Sausage Fried Rice
NT\$ 368

廣東叉燒炒飯
Barbeque Pork Fried Rice
NT\$ 288



鹹魚雞粒炒飯
Fried Rice with Salted Salmon and Chicken
NT\$ 288

垂涎欲滴

廣東老火煲例湯
Cantonese Double-Stewed Daily Soup
每人 NT\$ 138 / 每例 NT\$ 468



陳皮清燉牛腩湯
Braised Beef Brisket Stew Soup with Tangerine Peel
每人 NT\$ 138 / 每例 NT\$ 468



雪蛤豆腐海鮮羹
Seafood Thick Soup with Hasma and Tofu
每人 NT\$ 138 / 每例 NT\$ 368



南瓜海鮮羹
Stewed Seafood with Pumpkin in Casserole
每人 NT\$ 138 / 每例 NT\$ 368

Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費

港式點心



上海湯包 (8 粒)

Pork Xiaolongbao

NT\$ 198



豉汁蒸排骨

Pork Rib with Black Bean Sauce

NT\$ 138

韭菜鮮蝦餃

Steamed Shrimp Dumplings with Chinese Chives

NT\$ 168

蜜汁蒸鳳爪

Braised Chicken Feet with Special Sauce

NT\$ 118

鮮蝦餃

Steamed Fresh Shrimp Dumplings

NT\$ 168

流沙豬仔包

Hong Kong Piggy Custard Buns

NT\$ 118

太子蒸燒賣

Mentaiko and Pork Siu Mai

NT\$ 138

蠔皇叉燒包

BBQ Pork Bun with Oyster Sauce

NT\$ 118

Prices are quoted in NT dollars and subject to 10% service charge. 菜單價格均為新台幣，並需外加 10% 服務費



鮮蝦炸春捲

Crispy Fried Shrimp Spring Rolls

NT\$ 138



港式蘿蔔糕

Pan Fried Radish Cake

NT\$ 108



炸兩腸粉

Steamed Rice Rolls with Fried Bread Stick

NT\$ 138



港式滑腸粉

Hong Kong Style Steamed Rice Rolls

NT\$ 108



鮮蝦腸粉

Steamed Rice Rolls with Shrimps

NT\$ 168



XO 醬海鮮腸粉

Steamed Seafood Rice Rolls with XO Sauce

NT\$ 168



蜜汁叉燒酥

Barbecue Pork Puff

NT\$ 118



鮮蝦腐皮捲

Beancurd Skin with Shrimp

NT\$ 168



明太鮭魚捲

Deep Fried Salmon Roll with Mentaiko

NT\$ 168



起司蝦球 (2粒)

Shrimp Balls with Cheese

NT\$ 108



韭菜香煎魚餅

Crispy Fish Tofu Cakes with Chinese Chives

NT\$ 128



天鵝芋頭酥 (2粒)

Baked Roasted Goose Puff Pastries

NT\$ 98



月亮蝦餅

Full-moon Shrimp Patties

NT\$ 200

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港式甜點



葡國蛋塔

Egg Tart

NT\$ 118



豆沙芝麻球

Fried Sesame Balls with Red Bean

NT\$ 108



芋頭西米露

Taro and Coconut Sago Dessert

NT\$ 108

鮮果奶酪

Fruit Panna Cotta

NT\$ 108

桂花椰汁糕

Coconut and Osmanthus Jelly

NT\$ 108

金屋藏嬌

Fried Egg Yolk Balls

NT\$ 108

杏仁凍豆腐

Almond Junket

NT\$ 108

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木桶豆花 (冰 / 熱)

Soybean Pudding (Cold / Hot)

附：蜜紅豆、黑糖水

include Red Bean Paste and Brown Sugar Water

NT\$ 268



酒水茶飲

明月幾時有 把酒問青天
不知天上宮闕 今夕是何年
我欲乘風歸去 又恐瓊樓玉宇 高處不勝寒
起舞弄清影 何似在人間
轉朱閣 低綺戶 照無眠
不應有恨 何事長向別時圓
人有悲歡離合 月有陰晴圓缺 此事古難全
但願人長久 千里共嬋娟

水調歌頭 宋 蘇軾

品茶 茶資每位
Tea Tasting NT\$ 50/per Person

香片、烏龍、潛耳、鐵觀音、決明子
Scented, Oolong, Puer, Iron Guanyin, Cassia Seed
(以上茶品每桌可任選一種)

國宴指定茶飲

Designated Tea for State Banquet

旺來芭樂果汁 NT\$ 200

Pineapple and Guava Juice

紅玉紅茶 NT\$ 100

Ruby Black Tea

超級青茶 NT\$ 80

Super Fresh Light Oolong Tea

可口可樂 / 雪碧 / 七喜 NT\$ 50

Coca Cola / Sprite / Seven Up

美粒果柳橙汁 NT\$ 80

Orange Juice

茶裏王無糖綠茶 NT\$ 80

Unsweetened Green Tea

金牌啤酒 NT\$ 100

Gold Medal Taiwan Beer

海尼根 NT\$ 120

Heineken

西班牙波維塔紅酒 NT\$ 600

Spain Boveda Red Wine

莫樂卡本內蘇維濃紅酒 NT\$ 1,200

Rio Maule Reservado Cabernet Sauvignon

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