

《飯麵類》  
Rice and Noodles

龍蝦海鮮泡飯 Rice Lobster Soup with Seafood	\$980
金銀米XO醬海鮮炒飯 Seafood Fried Rice in Salted Egg Yolk and XO Sauce	\$480
烏魚子海鮮炒飯 Seafood Fried Rice with Mullet Roe	\$480
廣東炒飯 Canton Fried Rice	\$420
干炒牛河	\$420
Stir-Fried Rice Noodles with Beef	
雪菜鴨絲炆米粉 Braised Rice Noodles with Duck and Pickled Vegetable	\$380
蟹肉炆伊麵	\$420
Stewed E-Fu Noodle with Crab Meat	
鹹魚雞粒炒飯	\$420
Salted Fish with Diced Chicken Fried Rice	
廣東炒麵	\$460
Cantonese Fried Noodles	
海鮮湯伊麵	\$460
Fried Seafood in Broth with E-Fu Noodle	
臘味煲仔飯/位	\$180
Hong Kong Style Rice with Preserved Meat in Clay Pot	
/per person	\$480
金米蛋白海鮮炒飯 Seafood Fried Rice with Salted Egg Yolk	

《廣點精選》  
Featured Cantonese  
Dim Sum

鮑魚灌湯餃/位 Abalone Soup Dumpling/per person	\$380
藍帶鵝肝卷 Foie Gras Roll	\$280
鮮蝦餃 Shrimp Dumplings	\$200
春風得意腸粉(午餐限定)	\$220
Steamed Rice Roll with Vegetarian Spring Roll	
(Lunch Only)	\$280
松露石榴球 Steamed Egg White Balls with Truffle	\$180
雪山豆腐奶/位	
Fried Double Cheese/per person	\$180
蛋塔/3粒	\$280
Egg Tart/3 pieces	
木瓜杏仁茶/位(預定)	
Papaya and Apricot Kernel Soup/per person	
(Reservation Required)	

《腸粉》  
Steamed  
Rice Roll

芹菜鮮蝦腸粉(午餐限定)	\$200
Steamed Rice Roll with Celery and Shrimp (Lunch only)	
冬菇叉燒腸粉(午餐限定)	\$160
Steamed Rice Roll with Mushroom and Barbecued Pork	
(Lunch Only)	\$200
翠玉帶子腸粉(午餐限定)	
Steamed Rice Roll with Cabbage and Scallop (Lunch Only)	
混醬腸粉(午餐限定)	\$160
Steamed Rice Roll with Duo Sauce (Sesame & Seafood)	
(Lunch Only)	

《烤炸煎點》  
Baked, Fried,  
Stir-Fry Dim Sum

香酥芝麻球(午餐限定)	\$150
Fried Sesame Balls (Lunch Only)	
鮮肉春捲(午餐限定)	\$160
Meat Spring Rolls (Lunch Only)	
鮮蝦腐皮捲(午餐限定)	\$180
Shrimp-Stuffed Bean Curd Roll (Lunch Only)	
鳳城鹹水餃(午餐限定)	\$150
Fengcheng Salty Pork Dumplings (Lunch Only)	
蜂巢香芋餃(午餐限定)	\$180
Honeycomb Taro Dumplings (Lunch Only)	
臘味蘿蔔糕(午餐限定)	\$150
Turnip Cake with Preserved Meat (Lunch Only)	
蜜汁叉燒酥	\$150
Fried Barbecued Pork with Honey Sauce	
千層宮廷酥	\$150
Mille Feuille	
南瓜煎餅/3粒(午餐限定)	\$180
Pumpkin Mochi Cake /3 pieces (Lunch Only)	

《糖水甜品》  
Sweet Desserts

椰汁燉雪蛤 Coconut Braised Snow Frog	\$380
Q彈奶黃卷/3個 Chinese Steamed Custard Buns/3 pieces	\$150
油條杏仁茶 Apricot Kernel Drink with Fried Bread Stick	\$180
杏仁豆腐 Almond Jelly	\$180
楊汁甘露 Mango Pomelo Sago Pudding	\$150
芒果布丁 Mango Pudding	\$180
蜂蜜龜苓膏 Guilinggao (Turtle Jelly) with Honey	\$150
椰汁西米露 Sweet Sago Cream with Coconut Milk	\$150
紫米珍珠露 Tapioca Pearls with Fermented Black Glutinous Rice	\$150
紅蓮燉銀耳 Boiled Snow Fungus Soup with Lotus Seeds	

《蒸籠點心》  
Steamed Dim Sum

鮑魚燒賣 Abalone Shumai	\$330
明蝦干燒賣(午餐限定)	\$180
Dry-Roasted Prawn Shumai (Lunch only)	
薑蔥牛百葉(午餐限定)	\$180
Steamed Beef Tripe (Omasum) (Lunch Only)	
時菜牛肉丸(午餐限定)	\$180
Meat Balls with Seasonal Vegetables (Lunch Only)	
蠔汁叉燒包 Steamed BBQ Pork Buns	\$150
金龍海鮮餃 Golden Dragon Seafood Dumplings	\$180
干貝花枝餃 Scallop and Squid Dumplings	\$160
柱侯炆鳳爪 Braised Chicken Feet	\$160
鼓汁蒸排骨 Steamed Pork Ribs with Fermented Black Beans	\$150
乾隆素菜餃(素) Qianlong Vegetarian Dumpling (vegetarian)	\$180
羅漢鮮竹卷(素)(午餐限定)	\$180
Steamed Vegetable Bean Curd Roll (vegetarian) (Lunch Only)	
懷舊鮑魚珍珠雞/1粒 Steamed glutinous rice, diced abalone /1 piece	\$150
鮮蝦白菜餃 Pork Dumplings with Shrimp & Cabbage	\$180
白鮮菇餃(素) Pork Dumplings with Cabbage & Mushroom (vegetarian)	\$150
芝麻流沙包 Black Sesame Lava Bao	\$150

《茗茶》  
Tea

普洱茶 Puerh Tea	
鐵觀音茶 Tieguanyin Tea	
香片 Jasmine Tea	
菊花 Chrysanthemum Tea	
每位/per person/NT\$60	

本餐廳牛原料產地來自於澳洲、美國、臺灣。  
本餐廳豬原料產地來自於臺灣。  
賓客自備酒水於餐廳使用，酌收服務費：  
葡萄酒及一般酒NT\$700/瓶；烈酒NT\$1,000/瓶。  
以上價格均需另加10%服務費。  
Our beef ingredients come from Australia, US, and Taiwan.  
Our pork ingredients originates from Taiwan.  
Guests who bring their own alcoholic beverages for dining in the restaurant will be charged a service fee of NT\$700/bottle for wine and general liquor, NT\$1,000/bottle for spirits.  
All the above prices are subject to 10% service fee.

Golden Dragon Restaurant

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營業時間 Opening Hours  
假日早茶 Holiday : 07:30-11:00  
午餐 Lunch : 11:30-14:30  
晚餐 Dinner : 18:00-22:00  
TEL : 02-2886-1818 Ext 1262/1263  
FAX : 02-2885-9698

圓山大飯店  
THE GRAND HOTEL

《風味小吃／Tasty Street Food》

椒麻口水雞	\$380
Sichuan Chicken with Chili Oil Sauce	
叻仔瓜子仁	\$280
Melon Seeds with Whitebait	
攪菜肉鬆四季豆	\$220
Spring Beans with Minced Pork and Kale Borecole	
韭菜皮蛋鬆	\$280
Century Egg with Chive Flowers	
XO蘿蔔糕	\$280
Stir-Fried Radish Cake with XO sauce	
鮮果XO百花油條	\$380
Fried Breadstick with Diced Fruits in XO Sauce	
潮式滷水鴨血豆腐	\$280
Chaozhou-Style Duck Blood and Tofu in Master Stock	
金沙魚皮	\$380
Salted Egg Yolk Fish Skin	
脆皮豆腐	\$220
Deep-Fried Tofu	

《主廚推薦／Chef's Recommendation》

黃金片皮鵝／隻（預訂）	\$3, 800
Slow Roasted Goose with Crispy Skin/Goose	
(Reservation Required)	
金龍片皮鴨／2吃（預訂）	\$2, 580
Slow Roasted Duck with Crispy Skin/2 Cooking Methods	
(Reservation Required)	
堂剪先知鴨（預訂）	\$1, 380
Crispy Roasted Suckling Duck (Reservation Required)	
烏魚子肥叉燒	\$880
Barbecued Pork with Mullet Roe	
生濃魚湯花膠皇／位	\$280
Fish Soup with Fish Maw/per person	
紅袍妃子笑（預定）	\$1, 380
Litchi (Reservation Required)	
稻草西施牛肋骨（預定）	\$1, 380
Beef Ribs with Rice Stalk (Reservation Required)	
魚米之香	\$1, 980
Delicacy from a Land of Fish and Rice	
(Rice Soup with Queensland Grouper)	
龍皇花甲海鮮鍋	\$1, 680
Hot Pot with Lobster, Crab, and Seafood	
松露藍帶鵝肝海大蝦/4隻	\$980
Giant Prawns with Truffle and Foie Gras /4 pieces	
菌王醬象拔蚌	\$680
Gooley Duck with Mushroom Sauce	
XO醬爆鮮干貝	\$880
Fresh Scallop with XO Sauce	
撈起手絲文昌雞／半隻（預定）	\$880
Lo Hei Shredded Wenchang Chicken/half	
(Reservation Required)	
菊花千絲豆腐甜湯／位（預定）	\$180
Sweet Chrysanthemum Tofu Soup/per person	
(Reservation Required)	
雪花黃金焗蟹蓋／位（預定）	\$280
Baked Stuffed Crab Shell with Snowflake Beef/per person	
(Reservation Required)	

《游水海鮮／Seafood》時價Market price

白灼海蝦	
Boiled Shrimp	
九孔鮑魚/隻	\$280
Abalone/piece	
七星斑(清蒸、豉汁蒸、古法、油浸、黃湯浸)	
Leopard Coral Grouper (Steamed, Steamed with Fermented Black Beans, Traditional, Oil Dipping, Yellow Soup Dipping)	
澳洲小龍蝦/兩(清蒸、金銀蒜、黑松露蒸、豉汁蒸、上湯焗、葱薑、川辣、豉椒爆、沙茶粉絲)	
Redclaw Crayfish/liang (50 g) (Steamed, Steamed with Garlic, Black Truffle Oil Steamed, Steamed with Fermented Black Beans, Poached in Chicken Consommé,	
Green Onion and Ginger, Szechuan Spicy, Quick-fried with Fermented Soya Beans and Chili, Vermicelli Pot with Satay BBQ Sauce)	
沙公、紅蟳/兩(清蒸、金銀蒜、黑松露蒸、豉汁蒸、上湯焗、葱薑、川辣、豉椒爆、沙茶粉絲)	
Mud Crab and Mangrove Crab/liang (50 g) (Steamed, Steamed with Garlic, Black Truffle Oil Steamed, Steamed with Fermented Black Beans,	
Poached in Chicken Consommé, Green Onion and Ginger, Szechuan Spicy, Quick-fried with Fermented Soya Beans and Chili, Vermicelli Pot with Satay BBQ Sauce)	
龍虎斑(清蒸、豉汁蒸、古法、油浸、黃湯浸)	
Hybrid Tiger Giant Grouper (Steamed, Steamed with Fermented Black Beans, Traditional, Oil Dipping, Yellow Soup Dipping)	
石斑(清蒸、豉汁蒸、古法、油浸、黃湯浸)	
Grouper (Steamed, Steamed with Fermented Black Beans, Traditional, Oil Dipping, Yellow Soup Dipping)	
筍殼魚(清蒸、豉汁蒸、古法、油浸、黃湯浸)	
Marble Goby (Steamed, Steamed with Fermented Black Beans, Traditional, Oil Dipping, Yellow Soup Dipping)	

《燒味拼／Roasted Platter》

鴻運乳豬件	\$880
Roasted Suckling Pig	
炭燒乳豬雙拼（叉燒、燒鴨、油雞）	\$880
Two-in-one with Roast Suckling Pig over the Charcoal	
(Char siu, Roasted Duck, Oil Chicken)	
三拼（叉燒、燒鴨、油雞、牛腩）	\$780
Three-in-one (Char siu, Roasted Duck, Oil Chicken, Beef Shank)	
雙拼（叉燒、燒鴨、油雞、牛腩）	\$580
Two-in-one (Char siu, Roasted Duck, Oil Chicken, Beef Shank)	
蒜香烏魚子	\$780
Mullet Roe with Garlic Sauce	
蜜汁叉燒	\$580
Barbecued Pork with Honey Sauce	
明爐燒鴨	\$580
Barbecued Duck with Sweet Paste	
玫瑰油雞	\$580
Soy Sauce Chicken	
紹興醉雞	\$580
Shaoxing Drunken Chicken	
古法滷香牛腩	\$480
Traditional Braised Beef Shank	
芝麻海蜆	\$480
Sesame Jellyfish	
貴妃文昌雞/半隻（預定）	\$880
Chicken Wings and Legs with Brown Sauce/half	
(Reservation Required)	

《燕鮑翅類／Shark's Fin and Edible Birds' Nest》

君子湯（龍湯，男仕，人參松茸燉刺參）/位	\$480
Herb Combination Soup(Dragon soup, for men, Ginseng Root, Matsutake, Stewed Sea Cucumber)/per person	
沉魚落雁（鳳湯，女仕，川芎白芷燉花膠）/位	\$380
Soup for Stunningly Beautiful(Phoenix, for women, Chuanxiong, Baizhi Angelica, Stewed Fish Maw)/per person	
紅燒鮑翅（魚翅2兩）/位	\$1, 380
Braised Shark's Fin with Brown Sauce (2 liangs=100 g)/per person	
紅燒瑤柱燴燕窩/位	\$1, 380
Bird's Nest with Brown Sauce and Scallop Soup/per person	
羊肚菌燉月眉翅/位	\$680
Shark's Fin with Morels/per person	
極品魚翅佛跳牆/位	\$680
Buddha Jumps Over the Wall with Shark's Fin/per person	
松露芙蓉桂花翅	\$980
Shark-s Fin with Truffle and Crossostephium	
蠔皇花菇扣原隻十頭鮑魚/顆/位	\$880
10 Braised Abalone with Shiitake Mushrooms in Oyster Sauce /piece/per person	
蠔皇花菇扣原隻六頭鮑魚/顆/位	\$1, 200
6 Braised Abalone with Shiitake Mushrooms in Oyster Sauce /piece/per person	
烏參鮑汁扣魚唇	\$980
Sea Cucumber and Shark's Tail Skin in Abalone Sauce	
葱薑燒烏參	\$780
Braised Sea Cucumber with Green Onion and Ginger	
椒鹽避風塘鮮鮑/顆	\$380
Fresh Abalone in Spiced Salt and Deep-fried Garlic Style/piece	
螺頭松茸燉刺參/位	\$480
Stewed Sea Cucumber with Trumpet Shell and Matsutake/per person	
十二頭鮑魚扣魚唇/位	\$780
12 Braised Abalone with Shark's Tail Skin/per person	

《海鮮類／Seafood》

松露芙蓉鮮干貝	\$880
Fresh Scallops with Truffle and Crossostephium	
川辣海大蝦/4隻	\$980
Prawns with Chili Sauce /4 pieces	
千島鳳梨蝦球	\$780
Pineapple Shrimp Balls with Thousand Island Dressing	
碧綠炒龍膽球	\$780
Stir-Fried Giant Grouper Balls with Vegetables	
香酥黃金蝦	\$780
Sautéed Prawn Fritter with Salty Egg Sauce	
沙律金絲大蝦/2隻	\$660
Prawns and Rice Vermicelli Salad /2 pieces	
干煎頭抽七星蝦	\$780
Fried Prawns	

《牛羊類／Beef and Lamb》

圓山牛小排/2件	\$880
Grand Hotel Beef Short Ribs /2 pieces	
黑松露蜜汁牛柳粒	\$680
Diced Beef Tenderloin with Black Truffle and Honey Sauce	
香蒜椒鹽肥牛粒	\$680
Beef Cube with Minced Garlic and Spiced Salt	
蕃茄焗牛腩	\$600
Braised Beef Brisket in Tomato Sauce	
梅汁羊排/2件	\$580
Lamb Chops with Plum Juice /2 pieces	
薑蔥野菌牛肉煲	\$580
Beef en Carrerole with Green Onion, Ginger and Wild Mushroom	
薏仁和牛臉頰肉	\$1, 180
Wagyu Beef Cheeks with Job's Tears	
香煎牛小排	\$680
Pan-fried Beef Short Ribs	

《豬禽類／Chicken and Pork》

風沙蒜香脆皮雞/半隻(預定)	\$780
Crispy Chicken with Garlic Sauce/half	
(Reservation Required)	
宮保炒雞丁	\$480
Kung-Pao Chicken	
客家小炒	\$780
Hakka Stir-Fry	
梅菜花膠蒸肉餅	
Steamed Minced Pork with Fish Maw and Preserved Vegetables	
馬有鹹魚蒸松阪肉餅	\$680
Steamed Meat Pie Stuffed with Matsusaka Pork and Salted Fish Cutlet	
XO醬爆松阪豬	\$680
Matsusaka Pork with XO Sauce	
京都焗肉排	\$520
Peking Pork Chops	
橙花焗肉排	\$680
Pork Ribs with Orange Sauce	
私房無錫嫩排/4件	
House Special Wuxi Style Pork Ribs /4 pieces	
黑松露鵝肝棒棒腿/4件，1支骨	\$720
Chicken Drumstick with Black Truffle and Foie Gras	
/4 pieces, 1 bone	

《湯羹類／Soup or Thick Soup》

竹笙魚片湯	\$580
Bamboo Fungus and Fish Fillet Soup	
雪蛤海皇羹	\$680
Snow Clam and Seafood Thick Soup	
龍皇太子羹	\$580
Lobster and Cod Roe Thick Soup	
海鮮酸辣羹	\$580
Sour and Spicy Seafood Thick Soup	
黑蒜韓松燉土雞/位	\$280
Stewed Farmyard Chicken with Black Garlic and Matsutake	
/per person	

《煲仔類／Casserole》

龍皇海蝦煲/4隻	\$880
Lobster and Prawn en Casserole /4 pieces	
鮮筍海參煲	\$720
Fresh Bamboo Shoots and Sea Cucumber en Casserole	
蝦球豆腐煲	\$720
Braised Shelled Shrimps with Tofu	
鹹魚雞粒豆腐煲	\$520
Salted Fish and Diced Chicken Boiled Tofu en Casserole	
魚香茄子煲	\$480
Eggplants with Minced Pork en Casserole	
金瓜海鮮豆腐煲	\$520
Braised Seafood with Pumpkin and Tofu	
魚湯海鮮什菜煲	\$980
Fish, Seafood, Assorted Vegetables en Casserole	
北菇鵝掌煲/4隻	\$680
Braised Goose Feet with Mushrooms en Casserole	
/4 pieces	
三蔥嘟嘟雞煲	\$580
Scallion Sizzling Chicken Pot	

《蔬菜類／Vegetables》

蝦干皇炒芥蘭(絲瓜)	\$580
Sautéed Chinese Kale with Dried shrimp (Loofah)	
田園時蔬(白灼、清炒、蒜炒、蠔油、金銀蛋)	\$420
Garden Vegetables (Boiled, Stir-Fry, Stir-Fry with Garlic, Stir-Fry with Oyster Sauce, Stir-Fry with Salty Egg Yolk)	
干貝扒時蔬	\$480
Stir-Fry Seasonal Vegetables with Scallops	
濃湯雲耳浸絲瓜	\$480
Ear Fungus and Loofah in Chicken Broth	
大地雙冬	\$420
Stir-Fry Two Vegetables	
枸杞蒜子皮蛋地瓜葉	\$380
Sweet Potato Leaves with Goji, Garlic, and Century Egg	
鮮冬菇芥蘭	\$380
Shiitake Mushrooms and Chinese Kale	
羅漢上素	\$420
Buddha's Delight	

《素食類／Vegetarian Dish》

松露銀耳杞子瓜	\$380
Truffle, White Tremella, Goji, and Loofah	
香椿猴菇燴豆腐	\$420
Braised Tofu with Chinese Mahogany and Lion's Mane Mushroom	
攪菜麒麟豆腐	\$380
Kirin Bean Curd with Kale Borecole	
翡翠杏鮑菇	\$380
King Oyster Mushroom with Vegetables	
杞子鮮山藥	\$380
Fresh Yam with Goji	
通靈寶玉(糖醋豆腐)	\$380
Precious Jade (Sweet and Sour Tofu)	
香椿松子素炒飯	\$380
Vegetarian Fried Rice with Chinese Mahogany and Pine Nuts	
蟲草花野菇盅	\$250
Cordyceps Militaris & Assorted Mushroom Soup	
三仙素伊麵	\$380
Braised E-Fu Noodles with Three Vegetables	

蟲草山藥燉雞/每位	\$280
Stewed Chicken with Caterpillar Fungus and Yam	
/per person	
羊肚菌韓松燉雞/每位	\$380
Stewed Chicken with Morel and Matsutake /per person	
螺頭杞子燉雞/每位	\$380
Stewed Chicken Soup with Trumpet Shell and Goji	
/per person	
雪花西湖牛肉羹	\$580
West Lake Minced Beef Soup	
瑤柱蟹肉玉米羹	\$580
Scallop, Sweet Corn and Crab Meat Soup	