

2026 年



圓山大飯店 金龍餐廳2026桌菜菜單(新)

金 龍 御 品

Assorted Platter of Appetizer

大紅乳豬五福拼

Suckling Pig Combination Platter

雪蛤海皇羹

Stewed Hasma and seafood Soup

金銀蒜虎蝦

Steamed Prawns with Golden and Minced Garlic

鮑魚扣烏參

Braised Abalone and Sea Cucumber

稻草牛肋骨

Beef Ribs Wrapped in Rice Straw

老菜脯龍虎斑

Steamed Grouper Fish Fillet and Preserved Radish

螺頭菜膽燉花膠

Stewed Dried Snail, Vegetable and Fish Maw Chicken Soup

臘味糯米飯

Glutinous Rice with Preserved Meats

美點雙輝

(雪耳紅蓮佐香煎南瓜餅)

Double-boiled White Fungus With Red Lotus with Pan-fried

Pumpkin Cakes

合時鮮水果

Seasonal Fruits Platter

每桌/10人/NT\$23,800元+10%

(Service Charge)/per table (10 person)

金 龍 御 品

Assorted Platter of Appetizer

乳豬烏魚子錦繡拼

Suckling Pig and Mullet Roe Combination Platter

燕液海皇羹

Braised Bird's Nest and Seafood Soup

黑松露大明蝦

Prawns with Black Truffle

海參扣鮑魚

Braised Abalone and Sea Cucumber

私房無錫嫩排

Homemade Wuxi Braised Spare Pork Ribs

清蒸龍虎斑

Steamed Grouper Fish with Scallion Oil

羊肚菌松茸燉花膠

Stewed Morel and Matsutake Mushroom Chicken Soup

櫻花蝦糯米飯

Sakura Shrimp and Glutinous Rice

美點雙輝

(雪蛤木瓜佐芝麻流沙包)

Hashima and Papaya with Sesame Lava Bun

寶島鮮水果

Seasonal Fruits Platter

每桌/10人/NT\$28,800元+10%

(Service Charge)/per table (10 person)

金 龍 御 品

Assorted Platter of Appetizer

乳豬烏魚子錦繡拼

Suckling Pig and Mullet Roe Combination Platter

極品佛跳牆/位

Premium Buddha Jumps Over the Wall

金銀蒜波士頓龍蝦

Boston Lobster with Golden and Silver Garlic

海參扣八頭鮑魚

Braised Whole eight-Head Abalone with Sea Cucumber

薏仁松露牛肉

Stewed Barley and Truffle and Beef

清蒸龍虎斑

Steamed Grouper Fish with Scallion and Oil

羊肚菌燉花膠雞湯

Stewed Morel and Fish Maw Chicken Soup

鰻魚糯米飯

Sticky Rice with Eel.

美點雙輝

(木瓜雪蛤佐古法馬拉糕)

Stewed Pawpaw Sweet Soup and Steamed Brown Sugar Sponge Cake

寶島鮮水果

Seasonal Fruits Platter

每桌/10人/NT\$32,800元+10%

(Service Charge)/per table (10 person)

賓客自備酒水於餐廳使用，將酌收酒水服務費，葡萄酒每瓶 NT\$700/烈酒每瓶 NT/1000

訂位電話：(02) 2886-1818 分機 1262、1263 金龍餐廳 曾歆/黃映慈/李靜華

2026年



圓山大飯店 金龍餐廳套餐菜單

金 龍 御 品

Assorted Platter of Appetizer

黑魚子北海道鮮干貝盅

Boiled Scallop and Mullet Roe with Dressing

花膠螺頭菜膽刺參

Double-boiled Fish Maw with Conch,
Cabbage Shoot, and Sea Cucumber

金銀蒜大海蝦

Steamed King Prawn with Garlic Sauce

花菇扣鮑魚

Braised Abalone and Mushroom with Brown Sauce

私房無錫嫩排

Homemade Wuxi Braised Spare Pork Ribs

梅干菜龍斑片

Steamed Grouper Fish Fillet and Umeboshi

鮑魚珍珠雞

Steamed Glutinous Rice

銀耳燕液

Stewed Tremella Fungus and Bird's Nest Sweet Soup

四季鮮時果

Seasonal Fruits Platter

每人 NT\$2,880 元+10%

(Service Charge)/per person

金 龍 御 品

Assorted Platter of Appetizer

和風鮑魚鮮蝦盅

Boiled Abalone and Shrimps with Japanese Style Sauce

花膠佛跳牆

Buddha Jumps Over the Wall with Fish Maw

金銀蒜大明蝦

Prawns with Garlic Sauce.

蔥燒烏參花菇

Braised Sea Cucumber and Mushroom with Spring Onion

薏仁牛臉頰肉

Stewed Beef Cheek and Barley with Chef Special Sauce

老菜脯龍斑片

Steamed Grouper Fish Fillet and Preserved Radish

鮑魚珍珠雞

Steamed Glutinous Rice

木瓜雪蛤

Stewed Papaya and Hasma Sweet Soup

四季鮮時果

Seasonal Fruits Platter

每人 NT\$3,280+10%

(Service Charge)/per person

金 龍 御 品 三 拼

Three Assorted Platter of Appetizer

義式風情鮑魚盅

Boiled Abalone with Italian Dressing

羊肚菌燉花膠

Fish Maw Soup with Morels

蔥香龍蝦 (每位半支)

Sauteed Lobster with Scallions (Half Lobster/per person)

鮑汁烏參扣鵝掌

Braised Sea Cucumber and Goose webbed foot in Abalone Sauce

薏仁牛臉頰

Stewed Beef Cheek and Barley with Chef Special Sauce

陳皮鹹檸檬龍斑片

Steamed Grouper Fish and Salty Lemon Tangerine Peel

松露帶子燉飯

Stewed Scallop Truffle Risotto

燕液楊枝甘露

Bird's Nest, Diced Mango, Grapefruit and Sago Coconut Sweet Soup

香芋脆奶

Deep-Fried Taro Milk Crispy

繽紛水果杯

Seasonal Fruits Platter

每人 NT\$3,680+10%

(Service Charge)/per person

賓客自備酒水於餐廳使用，將酌收酒水服務費，葡萄酒每瓶 NT\$700/烈酒每瓶 NT/1000

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