

《湯品類 / Soup》

清蒸牛腩盅/位	\$260
Steamed Beef Brisket Soup/per person	
韓松茸燉雞盅/位	\$260
Matsutake Chicken Soup/per person	
宋嫂魚羹/位	\$220
Sister Song's Fish Broth/per person	
砂鍋醃篤鮮	\$720
Bamboo Shoot Soup Casserole	
砂鍋二斤一	\$620
Duo of Stuffed Morsels Casserole	
川味酸辣湯	\$580
Sichuan Hot and Sour Soup	
欽工肉圓湯	\$680
Qingong Rice Meatball (Ba-wan) Soup	
口袋豆腐	\$720
Braised Tofu Stuffed with Vegetables	

《點心精選 / Exquisite Dim Sum》

蟹黃湯包/6粒	\$320
Soup Dumplings with Crab Roe/6pcs	
小籠湯包/6粒	\$280
Xiaolongbao - Soup Dumplings/6pcs	
冰花煎餃/6粒	\$280
Gyoza Dumplings with Wing/6pcs	
三鮮蒸餃/6粒	\$260
Steamed Dumpling with Seafoods/6pcs	
絲瓜蝦餃/6粒	\$260
Steamed Dumplings with Shrimp and Loofah/6pc	
玉翠燒賣/6粒	\$260
Baby Cabbage Shumai/6pcs	
素什蒸餃/6粒	\$260
Steamed Vegetable Dumplings/6pcs	
菜肉蒸餃/6粒	\$260
Steamed Pork and Vegetable Dumplings/6pcs	
蘿蔔絲餅/4粒	\$240
Shredded Daikon Radish Pastry/6pcs	
美味春捲/4粒	\$200
Delicious Spring Rolls/6pcs	
蟹殼黃/4粒	\$260
Baked Scallion-Stuffed Sesame Biscuit/4pcs	
蔥油厚片/1開4/1片	\$150
Green Onion Pancake/(4 quarters)/1 pcs	
銀絲卷附煉乳(蒸、炸)/條	\$120
Silk Thread Roll with Condensed Milk (Steamed, Fried)/1 pcs	
薄餅/4片	\$120
Tortilla/4 slices	
上海生煎包/6粒	\$320
Shanghai Sheng Jian Bao-Pan-fried Pork Buns/6pcs	

《甜品類 / Desserts》

圓山御製紅豆鬆糕/2片	\$200
Grand Hotel Imperial Steamed Cake with Adzuki Beans/2 pcs	
桂花糖蓮藕/6片	\$280
Lotus Root with Sweet Sauce/6 pcs	
冰糖枸杞燉雪蛤(熱)/位	\$360
Double-Boiled Hashima with Red Dates and Goji (hot)/per person	
棗泥鍋餅/1開8	\$260
Date Paste Pancake/1 cake cut into 8 pcs	
心太軟/10粒	\$260
Osmanthus Glutinous Rice and Jujube/10 pcs	
驢打滾/6粒	\$200
Glutinous Rice Rolls with Sweet Bean Flour/6 pcs	
白果芋泥(熱)/位	\$160
Taro Paste with Ginkgo Nuts (hot)/per person	
芒果奶酪(冷)/位	\$150
Mango Panna Cotta (cold)/per person	
杏仁豆腐(冷)/位	\$150
Almond Jelly (cold)/per person	
香梨銀耳盅(熱)/位	\$150
Stew Snow Pear with Rock Sugar (hot)/per person	
湘蓮紅棗燉銀耳(熱)/位	\$150
Double-Boiled White Tremella with Lotus Seeds and Red Dates (hot)/per person	
酒釀芝麻湯圓(熱)/位	\$150
Black Sesame Glutinous Rice Dumplings in Fermented Rice Soup (hot)/per person	
香甜芝麻糊(熱)/位	\$150
Sweet Black Sesame Soup (hot)/per person	
桂圓腰果糊(熱)/位	\$150
Longan and Cashew Nut Paste (hot)/per person	
豆大包/2粒	\$180
Red Bean Bun/2pcs	

《茗茶 / Tea》

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

圓苑

Yuan Yuan Restaurant

20230526

營業時間 Opening Hours
 假日午茶 Afternoon tea(weekend & holidays):14:30-17:00
 午餐 Lunch:11:30-14:30
 晚餐 Dinner:17:30-21:30
 Tel:02-2886-8888 Ext 1241/1242
 Fax:02-2885-5221

 圓山大飯店
THE GRAND HOTEL

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.

《冷盤前菜／Cold Appetizer》

三色拼盤	\$820
Cold Appetizer Platter (select 3)	
雙色拼盤	\$720
Cold Appetizer Platter (select 2)	
無錫脆鱈	\$680
Wuxi Crispy Eel	
油爆鮮蝦	\$620
Stir-Fried Shrimps	
寧式燻魚	\$520
Shanghai Smoked Grass Carp	
鳳尾子魚	\$480
Fried Anchovies with Sweet and Sour Taste	
醉元寶	\$480
Drunken Pig Trotters	
鎮江水晶肉	\$520
Chilled Crystal Ham	
秘滷牛腱	\$480
Braised Beef Shank	
麻辣牛筋	\$480
Spicy Beef Tendons	
紹興醉雞(蔥油雞)	\$520
Shaoxing Drunken Chicken (Scallion Oil Chicken)	
蔥油海蜇皮	\$460
Jelly Fish in Scallion Oil	
冬菇素鵝	\$460
Braised Vegetarian Stuffed Bean Curd Sheet Roll and Mushroom	
鴨賞堅果乳酪/10顆	\$620
Cheese with Smoked Duck and Nut/10pcs	
糖醋小排	\$520
Sweet and Sour Short Ribs	
椒麻香酥鰻魚	\$680
Crispy Eel with Sichuan Pepper	
蒜苗炒雙臘	\$520
Stir-fried Chinese Duo Barbecue with Garlic Sprouts	

《極品珍饈／Best Delicacies》

薑蔥龍蝦(37.5g／兩)	\$190/兩
Lobster with Ginger and Scallion (37.5g)	
鮮拆蟹肉燴金絲燕/位	\$1,600
Braised Bird's Nest Soup with Fresh Crab Meat/per person	
靚湯雞蓉燴金絲燕/位	\$1,200
Braised Bird's Nest Soup with Minced Chicken/per person	
鮑片燒婆參	\$1,080
Braised Abalone with Sea Cucumber	
白果燒婆參	\$820
Braised Sea Cucumber with Ginkgo	
江南極品八寶盅/位	\$1,480
Jiangnan Double-boiled Fish Maw, Scallops, Abalone, Chicken and Pork Tendons/per person	
壕皇原隻鮑/位	\$1,320
Braised Abalone in Oyster Sauce/per person	

白果鴛鴦山藥	\$480
Two-Color Chinese Yam with Ginkgo	
乾煸鮮竹筍(雪菜、金沙)	\$620
Dried Sautéed Fresh Bamboo Shoots (Potherb Mustard, Salted Egg Yolk)	
百合彩椒蘆筍	\$560
Roasted Asparagus with Bell Peppers	
雞油炒豆苗	\$520
Stir-fried Pea Shoots with Chicken Fat	
蟹黃娃娃菜(干貝酥)	\$520
Baby Cabbage with Crab Roe (Crispy Scallop)	
干貝燴絲瓜	\$480
Stewed Loofah with Scallops	
金銀蛋莧菜(叻仔魚)	\$480
Amaranth with Century Egg, Salted Egg & Crispy Garlic (Whitebait)	
季節時蔬(蒜香、清炒、上湯)	\$420
Seasonal Vegetables (Garlic, Stir-fry, Soup)	

《海鮮／Seafood》

清蒸沙公/1隻(預訂)	\$1,320
Steamed Mud Crab/1 pc(Pre-order)	
十三香海大蝦/2支	\$820
Prawns with Thirteen Spices Powder/2 pcs	
干燒蝦球	\$820
Dry Braised Shelled Shrimps	
菜盞鮮蝦鬆/菜盞5片	\$820
Minced Shrimp with Lettuce /5 pcs of Lettuce	
XO醬百合鮮干貝	\$820
Sautéed Fresh Scallops with Lily Bulbs in XO Sauce	
翡翠清炒蝦仁	\$820
Sautéed Shrimps with Broccoli	
什錦海鮮鍋耙	\$780
Assorted Seafood Soup Rice with Crust	
韭黃鱔糊	\$680
Eel with Yellow Chives	
脆皮海鮮捲/5捲	\$620
Crispy Seafood Roll/5 Rolls	
松鼠糖醋黃魚	\$1,180
Sweet and Sour Yellow Croaker	
剁椒魚頭	\$960
Steamed Fish Head with Chop Bell Pepper	
百合彩椒鮮魚片	\$820
Roasted Fish Fillets with Bell Peppers	
清蒸大比目魚	\$720
Steamed Halibut	
西湖醋魚	\$580
West Lake Vinegar Fish	
紅燒下巴/2片	\$560
Grass Carp Chin Braised in Soy Sauce/2 pcs	
鍋巴海大蝦	\$820
Sizzling Prawns with Crispy Rice	
蝦籽燒婆參	\$820
Braised Sea Cucumber with Prawn Spawn	

《畜饌珍禽／Meat Dishes》

清蒸嫩牛腩	\$760
Steamed Beef Brisket	
香辣牛腩煲	\$760
Spicy Beef Brisket Casserole	
水煮牛	\$760
Sichuan style Water-cooked Beef	
和風霜降牛肉片	\$620
Japanese-Style Flatiron Steak	
香草羊小排/2支	\$560
Provençal Roasted Lamb Rack/2pcs	
秘製鎮江元蹄	\$780
Pork Knuckle with Secret Recipe	
外婆紅燒肉	\$660
Grandma's Braised Pork	
腐乳扣肉	\$660
Braised Pork with Bean Curd	
無錫排骨(糖醋、橙汁、京都、蒜椒)	\$620
Shanghai Pork Ribs (sweet and sour, orange juice, Kyoto, garlic and pepper)	
左宗棠雞(宮保)	\$620
General Tso's Chicken (Kung Pao Chicken)	
醬爆田雞腿(椒鹽、宮保)	\$620
Stir-fried Bullfrog with Sweet Bean Sauce (pepper and salt, Kung Pao)	
蘿蔓松子雞米/蘿蔓葉5片	\$620
Romanian Chicken Rice with Pine Nuts/5 pcs of Romanian Leaves	
蘇式東坡肉附荷葉夾/位	\$240
Braised DongPo Pork Belly (with Chinese buns)/per person	
干鍋戰斧豬	\$720
Tomahawk Pork in Clay Pot	
香辣啤酒鴨(1/4隻)	\$720
Spicy Beer Duck (1/4)	
回味媽媽燒子雞	\$620
Mom's Roasted Chicken	

《臺菜經典／Classic Taiwanese Dish》

麻油紅蟳麵線(米糕)	\$1,320
Sesame Oil Noodles with Crab (Migao - Sticky Rice)	
東港烏魚子	\$1,080
Donggang Oil Fish Roe	
客家鹹豬肉	\$480
Hakka Salted Pork Belly	
蹄膀滷筍絲	\$760
Chinese Braised Pork Knuckle with Bamboo Strip	
佛跳牆/位	\$820
Buddha Jumps Over the Wall/per person	
鹽酥鮮蝦(鹽水白灼、蒜茸蒸)	\$620
Deep-Fried Salty Shrimp	
(White Boiled, Steamed with Garlic)	
三杯中卷(雞)	\$620
Three-Cup Squid (Chicken)	
東石鮮蚵(蔘鼓、酥炸、蒜泥)	\$580
Dongshi Fresh Oyster	
(Sautéed, Deep-fried, Garlic Puree)	
乾煎虱目魚肚	\$420
Fried Bangus Belly	
菜脯烘蛋(叻魚煎蛋)	\$360
Backed Eggs with Dried Radish	
(Fried egg with Whitebait)	
南瓜炒米粉	\$480
Fried Rice Vermicelli with Pumpkin	
三星卜肉	\$480
Fried Pork Tenderloin (Phok-Bah)	
肥腸茄子煲	\$580
Pig Intestine and Eggplant Casserole	
椒鹽杏鮑菇	\$460
Salt & Pepper King Oyster Mushroom	
干貝西滷肉	\$520
Seared Scallops with Braised Pork Belly	
櫻花蝦高麗菜	\$420
Sergestid Shrimp Cabbage	
老皮嫩肉	\$360
Fried Egg Tofu	
老菜脯燉烏骨雞/位	\$260
Silky Chicken Soup with Aged Dried Radish/per person	
古早味滷肉飯/位	\$180
Traditional Braised Pork Rice/per person	
烏魚子炒飯	\$620
Mullet Roe Fried Rice	
鮮蚵芋香海鮮米粉鍋	\$620
Taro Rice Noodle Soup with Fresh Oysters	

《麵飯類／Noodles and Rice》

揚州三香碎金飯	\$480
Yeung Chow Fried Rice with Egg	
蝦仁蛋炒飯(肉絲蛋)	\$420
Shrimp and Egg Fried Rice (Pork and Egg)	
雪菜黃魚煨麵(蝦仁)	\$480
Simmered Noodles with Croakers and Potherb Mustard (Shrimp)	
雪菜肉絲煨麵(雞火)	\$360
Simmered Noodles with Shredded Pork and Potherb Mustard (Chicken)	
清蒸牛腩麵(紅燒)	\$480
Steamed Beef Brisket Noodles (Braised)	
雪菜肉絲炒年糕	\$360
Stir-Fried Rice Cakes with Shredded Pork & Potherb Mustard	
寧式菜飯	\$360
Shanghai Vegetable Rice	
川味擔擔麵/位	\$180
Sichuan-Style Dandan Noodles/per person	
上海炸醬麵/位	\$180
Shanghai Zha Jiang Noodles/per person	
紅油炒手/6粒	\$260
Spicy Wontons/6 pcs	
菜肉餛飩湯/6粒	\$260
Pork and Vegetable Wonton Soup (6 pcs included)	
圓山排骨麵	\$360
Grand Hotel Pork Rib Soup with Noodles	

《菩提齋／Vegetarian Dishes》

文思豆腐羹/位	\$220
Vegetarian Dishes	
鍋耙素什錦	\$480
Sizzling Assorted Vegetables with Crispy Rice	
三杯杏鮑菇	\$460
Three-Cup King Oyster Mushrooms	
翡翠素黃雀	\$460
Beancurd Skin Roll with Vegetables	
塔香茄子煲	\$460
Basil Flavored Eggplants in Clay Pot	
素蟹黃豆腐煲	\$460
Stewed Tofu with Vegetarian Crab in Clay Pot	
素火腿香椿炒飯	\$420
Vegetarian Cedar Fried Rice	
冬菇素煨麵	\$330
Simmered Noodles with Mushroom and Vegetables	
什錦素炒麵(軟炒、硬炒)	\$420
Assorted Vegetarian Fried Noodles (Soft Fried, Hard Fried)	
藥膳麻油猴頭菇	\$520
Herbal Sesame Oil Lion's Mane Mushroom	
燒汁素戴帽	\$480
Stir-fried Vegetables with Teriyaki Sauce Covered with Egg	
梅干扣冬坡	\$480
Braised DongPo Pork Belly with Pickled Vegetables	
螞蟻上樹	\$420
Ants Climbing a Tree - Sautéed Vermicelli with Spicy Minced Pork	
燒汁鮑菇	\$480
Braised King Oyster Mushroom with Teriyaki Sauce	
素客家小炒	\$420
Vegetarian Hakka Stir-Fry	
紅麴獅子頭	\$520
Red Yeast Pork Balls	

《砂鍋家常菜料／Homestyle Casserole Dishes》

滬江砂鍋魚頭煲/半粒	\$1,280
Stewed Fish Head Casserole/Half	
砂鍋白菜海什錦	\$760
Cabbage and Seafood Casserole	
七味蒜香肥腸	\$580
Pig Intestines with Shichimi and Garlic Sauce	
砂鍋獅子頭(白湯、紅燒)/4粒	\$620
Pork Balls Casserole (Soup, Braised)/4pcs	
海鮮豆腐煲	\$580
Braised Seafood with Tofu	
五更腸旺煲	\$580
Braised Pig Intestine with Duck Blood	
香根牛肉絲(蔥爆)	\$520
Shredded Beef with Coriander (Stir Fry with Scallions)	
紅椒干絲豬肉絲	\$520
Shredded Pork with Dried Red Pepper and Dry Tofu	
銀芽雞絲	\$480
Fried Bean Sprouts with Chicken	
雞火炆煮干絲	\$480
Yeung Chow Boiled Dry Tofu	
乾煸四季豆	\$480
Dried Sautéed String Beans	
雪菜百頁	\$420
Hundred Layer Tofu with Potherb Mustard	
紅蟳什錦鍋	\$1,680
Red King Crab Assorted Pot	
香辣啤酒蟹	\$1,320
Spicy Beer Crab	
碼頭干鍋羊腩煲	\$760
Lamb Stew in Clay Pot	