



菜單

Set Menu

圓苑饗宴六前品

Appetizers

(蘇式燻魚、桂花香芋、香蔥油雞、上燒素鵝、涮嘴牛肉乾、風味醬蘿蔔)
(Smoked Fish, Sweet Osmanthus Taro, Scallion Oil Chicken, Mock Roast Goose, Beef Jerky, Radish with Savory Sauce)

千絲雪蛤海皇燴

Braised Hasma Thick Soup with Seafood

蟹粉金湯玉環蝦

King Prawns Topped with Crab Roe

極汁醬燒戰斧豬

Tomahawk Pork Chops with Teriyaki Sauce

煙燻蔗香比目魚

Cane-Smoked Flounder

蔥開濃白湯煨麵

Stewed Noodle Soup with Scallion

手搗麻糰芝麻包

Handmade Sesame Steamed Buns

寶島時令鮮美果

Seasonal Fruits

每位 NT\$2500 元/ Per Person

以上價格均需另加 10% 服務費

All above prices are subject to 10% service charge.

上記価格には別途 10% のサービス料が加算されます。

위의 가격은 모두 별도로 10%의 서비스 요금이 부과됩니다.

2025



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圓苑饗宴六前品 Appetizers

(老滷牛三寶、梅汁蕃茄、燻鮭酪梨盞、拌白菜心、四喜烤麩、酒釀油爆蝦)
(Braised Beef Three Treasures, Tomato in Plum Sauce, Hot-Smoked Salmon and Avocado,
Mixed Cabbage Hearts Salad, Sixi Roasted Bran, Stir-Fried Shrimp in Fermented Wine & Oil)

宮廷御膳燉八珍
Braised Eight Treasures

酒釀乾燒焗龍蝦
Dry-Braised Baked Lobster in Fermented Rice Soup

迷迭香紅酒羊排
Red Wine and Rosemary Lamb Chops

鴛鴦玉露龍虎斑
Steamed Hybrid Tiger Grouper in Pickled Winter Melon and Cordia dichotom

烏魚子紅藜炒飯
Mullet roe Fried Rice with Red Quinoa

銀耳蓮子燉雪蛤
Stewed Hasma Soup with White Fungus and Lotus Seeds

寶島時令鮮美果
Seasonal Fruits

每位 NT\$3000 元/Per Person

以上價格均需另加 10% 服務費

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(東港烏魚子、金沙魚皮、麻辣鮑片、梅汁醋飲、爆漿蕃茄肉、涼拌腐竹)

(Donggang Mullet Roe, Crispy Fish Skin, Spicy Abalone Slices, Plum Vinegar, Beef and Tomato Stir Fry, Cold Sliced Tofu Salad)

花膠雲腿松茸雞

Chicken with Fish Maw, Jinhua Ham, and Matsutake

香蔥龍蝦粉絲煲

Scallion Lobster Casserole with Vermicelli

香煎黑椒小犢牛

Black Pepper Pan-Fried Veal

百果鮑魚燒美參

Braised Abalone with Seasonal Fruits

蟹粉三色小籠包

Three-Color Xiao Long Bao with Crab Roe

紅棗杏汁燉官燕

Stewed Superior Bird's Nest Group with Red Dates and Apricot Juice

繽紛時令美果杯

Seasonal Fruits

每位 NTS\$3500 元/Per Person

以上價格均需另加 10% 服務費

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圓苑饗宴六前品

Appetizers

(油封蘑菇、花雕醉雞、虎皮烏魚子、蟲草蜚頭、無錫脆鱧、椒燒皮蛋)
(Mushrooms In Olive Oil, Drunken Chicken with Hua Diao Wine, Mullet Roe, Jellyfish Salad with Cordyceps, Wuxi-Style Crispy Eel, Century Eggs with Roasted Peppers)

雞汁蟹腿燴官燕

Braised Superior Bird's Nest in Chicken Soup with Crab Legs

芝士上湯焗龍蝦

Cheddar Lobster Chowder

花膠鮑魚燒美參

Braised Fish Maw and Abalone with Ginseng

響油星蔥紅條斑

Leopard Coral Trout with Onion Oil

松阪麻油麵線煎

Sesame Oil Matsusaka Pork Noodle Stir Fry

圓苑滿福桃花酥

Grand Hotel Peach Blossom Pastry

繽紛時令美果杯

Seasonal Fruits

每位 NT\$4000 元/Per Person

以上價格均需另加 10% 服務費

All above prices are subject to 10% service charge.

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