



2023 湛露中式套餐菜單 - 涎
2023 ZHAN LU Chinese Set Menu - Xián

湛露精選拼盤

Zhan Lu Classic Appetizer

掛爐淮鹽烤米鴨 / 金磚脆皮燒腩 / 蜜汁叉燒

Roasted Crispy Duck with Black Pepper and Salt

Braised Pork Belly with Mustard Sauce/ Barbecue Pork with Honey Sauce

黑虎掌瑤柱燉竹絲雞

Double-boiled Chicken Soup with Dry Scallop and Wild Mushroom

黑松露炒玉帶鳳尾蝦

Wok-fried Shrimp and Fresh Scallop with Truffle Sauce

香煎豬小里肌, 佐川味胡麻醬

Pan-fried Pork Ribs with Sichuan Style Sesame Sauce

蒜子螺片浸絲瓜

Braised Loofah with Garlic and Sea Whelk

韭黃火鴨絲炒麵

Stir-fried Noodles with Sliced Duck in Soy Sauce

寶島四季鮮果

Seasonal Fruit Platter

冰鎮青檸香茅凍

Lemongrass Jelly

每位 NT\$1,980 另加一成服務費

NT\$1,980+10% per person

如您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

牛肉產地：澳洲、紐西蘭、美國；豬肉產地：台灣。

Beef Origin: Australia, New Zealand, America ; Pork Origin: Taiwan.



2023 湛露中式套餐菜單 – 沐
2023 ZHAN LU Chinese Set Menu - Mò

精選前菜集

Classic Appetizer Platter

金牌黃皮口水雞 / 蔥油青瓜響螺片 / 焦糖鳳梨叉燒
“Mouth-Watering” Poached Chicken in Peanut and Chili Oil
Sea Whelk, Cucumber with Scallion Oil/Barbecue Pork with Caramel Pineapple

絲瓜斑片魚濃湯

Fish Soup with Grouper Fillet, Mushrooms and Loofah

魚子芥末蝦球

Deep-fried Shrimp Ball with Mustard Sauce, topped with Fish Roe

香料焗羊架,炒野菌鮮蔬

Baked Lamb Chop with Spices, Wok-fried Mushrooms and Seasonal Vegetables

蟲草云耳蒸龍膽斑柳

Steamed Giant Grouper Fillet with Black Fungus and Cordyceps in Fish Sauce

蟹肉魚籽炒飯

Wok-fried Rice with Crab Meat and Fish Roe

寶島四季鮮果

Seasonal Fruit Platter

手磨龍皇杏仁茶

Almond Milk Soup

每位 NT\$2,580 另加一成服務費

NT\$ 2,580+10% per person

如您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

牛肉產地：澳洲、紐西蘭、美國；豬肉產地：台灣。

Beef Origin: Australia, New Zealand, America ; Pork Origin: Taiwan.



2023 湛露中式套餐菜單 - 玉 ZHAN LU Chinese Set Menu - Yù

精選點心拼盤

Classic Dim Sum Platter

魚子鮮肉燒賣 / 晶瑩筍尖蝦餃 / 黑松露蟹肉蛋白餃

千絲腿茸銀蘿酥 / 鴨肝雞粒荔芋角

Siu Mai Topped with Fish Roe / Shrimp Dumpling with Bamboo Shoot
Crab Meat Dumpling with Black Truffle Sauce / Deep-fried Turnip and Ham Pastry
Deep-fried Taro Croquet with Foie Gras and Chicken

花膠響螺燉土雞湯

Double-boiled Chicken Soup with Fish Maw and Sea Whelk

菌汁花菇六頭湯鮑, 小米金湯

Braised Whole Abalone with Shiitake Mushroom in Chicken Broth

茭白黑椒爆牛仔粒

Wok-fried Diced U.S. Angus Beef with Water Bamboo and Black Pepper

欖豉醬蒸智利海鱸

Steamed Chilean Sea Bass Fillet with Black Bean Sauce

湛露招牌炒飯

Wok-fried Rice with Mullet Roe, Vegetables, Seafood, Barbeque Pork and Crispy Rice

寶島四季鮮果

Seasonal Fruit Platter

桂圓紅棗茶燉香梨

Double-boiled Pear Soup with Dried Longan and Red Date

每位 NT\$3,080 另加一成服務費

NT\$3,080+10% per person

如您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

牛肉產地：澳洲、紐西蘭、美國；豬肉產地：台灣。

Beef Origin: Australia, New Zealand, America ; Pork Origin: Taiwan.



2023 湛露中式套餐菜單 - 珠 ZHAN LU Chinese Set Menu - Zhū

精選點心拼三品

Dim Sum Combination

鮑魚釀雞肉燒賣 / 晶瑩筍尖蝦餃皇 / 黑松露蟹肉蛋白餃

Siu Mai Topped with Abalone and Chicken

Shrimp Dumpling with Bamboo Shoot / Steamed Crab Meat Dumpling with Black Truffle

精選前菜集

Classic Appetizer Plate

蜜汁醬滷燻魚佐黃金泡菜 / 香煎玉帶配綠豆苕醬 / 黃皮口水雞

Marinated Mackerel in Honey Sauce with Golden Pickled Cabbage

Pan-fried Scallop with Green Bean Sauce / "Mouth-Watering" Poached Chicken in Peanut and Chili Oil

譚家海鮮黃燜湯

Double-boiled Chicken Broth with Assorted Seafood

金沙麥片龍蝦球

Wok-fried Lobster Balls with Salted Egg Yolks and Oatmeal

蔥燒百花釀遼參佐金湯小米

Shrimp Stuffed Sea Cucumber in Chicken Broth

香煎恆溫牛小排

Sous Vide U.S. Beef Short Ribs with Chef's Special Sauce

翡翠瑤柱蛋白炒飯

Signature Fried Rice with Dried Scallop, Egg White and Asparagus

寶島四季鮮果

Seasonal Fruit Platter

杏汁燉官燕

Almond Milk Soup with Bird's Nest

每位 NT\$3,580 另加一成服務費

NT\$3,580+10% per person

如您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

牛肉產地：澳洲、紐西蘭、美國；豬肉產地：台灣。

Beef Origin: Australia, New Zealand, America ; Pork Origin: Taiwan.



2023 湛露素食套餐菜單 – 蓮 ZHAN LU Chinese Set Menu - Lien

全素 Vegan

湛露蔬食開胃小品

桂花糖藕/川味胡麻青瓜/柚子醋泡聖女果/醬魯脆皮杏鮑菇
Stuffed Lotus Root with Glutinous Rice/Cucumber with Sichuan Style Sesame Sauce
Marinated Tomatoes and Radish with Honey and Yuzu Vinegar
Braised Crispy King oyster Mushroom with Soy Sauce

花旗參椰肉燉猴蘑

Double-boiled Lion's Mane with Ginseng and Coconut Meat

玉環賽螃蟹葵花球

Stewed Beyond Meat with Winter Gourd and Carrot.

羊肚菌雜糧素東坡

Braised Vegan "Tong Po Pork" with Morel and Whit Gourd

松露荷塘炒鮮蔬

Stir-fried Seasonal Vegetables with Truffle Sauce

紅藜牛肝菌鮮蔬炒飯

Wok-fried Rice with Porcini, Vegetables and Red Quinoa

寶島季節水果

Seasonal Fruit Platter

桂圓紅棗茶燉香梨

Double-boiled Pear Soup with Dried Longan and Red Date

每位 NT\$1,900 另加一成服務費

NT\$1,900+10% per person

如您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

牛肉產地：澳洲、紐西蘭、美國；豬肉產地：台灣。

Beef Origin: Australia, New Zealand, America ; Pork Origin: Taiwan.