



望月樓

本廳使用台灣豬肉與豬油
We use Taiwanese pork and lard.

若您對特定食物過敏，請告知服務人員
Please inform our staff if you have food allergies.



望月 Set Menu

望月樓精選拼盤

海膽焗日本干貝、帕瑪森芝士燻鮭魚

Moon Pavilion Delicate Appetizers

Poached Japanese scallop seared with sea urchin sauce

Smoked salmon with grated parmesan cheese

花膠響螺香水椰盅

Double-boiled chicken soup with fish maw, sea whelk
and dried scallop in a coconut

黃燜汁軟殼龍蝦燜野米(每人半隻)

Simmered half soft-shell lobster in
supreme chicken stock with wild rice

松露鮑汁澳洲4頭鮑

Braised Australian abalone (4-head) in black truffle abalone sauce

金蒜紅酒醬乾煎鹿兒島和牛

Pan-fried Kagoshima Wagyu beef with red wine sauce and golden garlic

海虎蝦蟹粉煨伊麵

Braised E-fu noodles with tiger prawn and crab roe

燕窩杏仁茶

Stewed bird's nest in apricot kernel cream

寶島鮮水果

Fresh fruit platter

每位NT\$5,280外加一成服務費

NT\$5,280 per person and subject to a 10% service charge

饗月 Set Menu

望月樓精選拼盤

海膽焗日本干貝、蒜香烏魚子

Moon Pavilion Delicate Appetizers

Poached Japanese scallop seared with sea urchin sauce

Mullet roe served with green garlic slices

花雕蛋白蒸波士頓龍蝦(每人半隻)

Steamed half Boston lobster and egg white with Huadiao wine

鮮鮑佛跳牆

Double-boiled chicken soup with abalone, dried scallop,
pork tendon, chestnut and taro

麥香摩卡和牛粒(選用澳洲和牛)

Sautéed Australian Wagyu beef coated with homemade mocha sauce
and multigrain milk powder

瑤柱拍薑芥藍

Stir-fried Chinese kale and ginger garnished with crispy dried scallops

松露海鮮煨伊麵

Braised E-fu noodles with seafood and black truffle sauce

巴蜀金湯龍虎斑

Tiger grouper fillet in pumpkin & yellow lantern chili broth

燕窩杏汁芝麻球 & 寶島鮮水果

Bird's nest sesame ball with apricot kernel cream filling
& Fresh fruit platter

每位NT\$2,980外加一成服務費

NT\$2,980 per person and subject to a 10% service charge





饌月 Set Menu

望月樓精選拼盤

海膽焗日本干貝、上海燻魚

Moon Pavilion Delicate Appetizers

Poached Japanese scallop seared with sea urchin sauce

Shanghai style sweetened deep-fried seabass fillet

黑虎掌菌烏雞燉遼參

Double-boiled black-bone chicken soup
with sea cucumber and sarcodon aspratus

咖哩芙蓉蛋海虎蝦

Braised tiger prawn with curry flavor steamed egg

一品原隻鮑 & 波特酒香美國牛小排

Braised whole abalone &
American short rib simmered with Port wine sauce

明太子蟹肉海鮮炒飯

Fried rice with crab meat, cod roe and seafood

川味豇豆蒸龍虎斑 燻雞蛋豆腐

Spicy tiger grouper fillet with pickled long beans and egg tofu

雪蛤杏仁茶

Stewed hasma in apricot kernel cream

寶島鮮水果

Fresh fruit platter

每位NT\$2,580外加一成服務費

NT\$2,580 per person and subject to a 10% service charge

雅月 Set Menu

烏魚子燒味拼盤

Mullet roe and BBQ platter

羊肚菌蟹肉海虎蝦

Braised tiger prawn with
morels and crab meat
in pumpkin chicken broth

蟲草花瑤柱燉響螺

Double-boiled sea whelk soup
with cordyceps flower and dried scallop

爐烤大漠羊肩排

Roasted lamb shoulder chop with assorted spices

蠔皇鮮鮑燴野米

Braised abalone with wild rice in oyster sauce

杏汁流心芝麻球 & 寶島鮮水果

Lava sesame ball with apricot kernel cream filling
& Fresh fruit platter

每位NT\$1,980外加一成服務費

NT\$1,980 per person
and subject to a 10% service charge



品月 Set Menu

廣式燒味拼盤

Cantonese style BBQ platter

麻婆醬燒海龍蝦(每人半隻)

Braised half Boston lobster with Mapo tofu

黑椒香烤豬腱骨

Deep-fried pork shank with black pepper sauce

龍蝦湯海鮮泡飯

Poached seafood in lobster broth
served with crispy rice

蟹粉菌菇鮮時蔬

Braised seasonal vegetables
with crab roe and mushrooms

芋頭椰香西米露

Taro soup with
sago and coconut cream

寶島鮮水果

Fresh fruit platter

每位NT\$1,280外加一成服務費

NT\$1,280 per person
and subject to a 10% service charge



【新月】蔬食套餐
Vegetarian Set Menu

前菜風味集

Cold cuts combination

金瓜文思豆腐羹

Tofu pumpkin soup with mixed vegetables

羊肚菌什錦上素

Buddha's delights with morel mushroom

橙花荔茸香酥魚

Deep-fried taro paste in orange sauce

銀杏竹筴蘆筍捲

Bamboo fungus roll stuffed with asparagus and ginkgo

松露醬炒什錦時蔬

Stir-fried vegetables with truffle sauce

荷香養生飯

Healthy lotus leaf rice

蘆薈羅漢桂圓茶

Sweet longan tea with aloe and lo-han-kue

季節鮮水果

Seasonal fresh fruits

每位NT\$1,300外加一成服務費

NT\$1,300 per person and subject to a 10% service charge

此一套餐為蛋奶素

This menu is ovo-lacto vegetarian.