



梅漬番茄	NT\$	14
Pickled Tomato with Plum Juice		
陳醋麻辣果仁 Spicy Nuts with Vintage Vinegar		16
桂花蜜南瓜 Osmanthus Honey Pumpkin		16
秘製小黃瓜 Chef's Special Pickled Cucumber		16
蜜汁小魚乾 Stir-fried Sweet Anchovies		20
涼拌海蜇頭 Jellyfish Salad		28
金沙魚皮 Fish Skin with Salted Egg Yolk		38
椒鹽排骨 Deep-fried Pork Spare Ribs	小份 200	大 38
避風塘蘿蔔糕 Wok-fried Radish Cake with Garlic Chili	小份 200	大 38
香煎蓮藕餅 Pan-fried Lotus Root Cake	4片 200	38







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三吃 3 ways cooking A區選一 +B區還	<u>Ĕ</u> →	2,56
———— A區 ————	- B區	
生菜包鴨鬆	薑蔥爆鴨架	
Minced Duck Breast with Lettuce	Duck Bones Sautéed with Onion and Scallion	
銀芽炒鴨絲	椒鹽鴨架	
Duck Stir-fried with Beansprout	Deep-fried Duck Bones with Salt & Pepper	
鴨肉米粉湯	酸菜鴨架湯	
Duck and Rice Vermicelli Soup	Duck and Pickled Cabbage Broth	
鴨絲炒米粉	津白蕃茄鴨架湯	
Stir-fried Rice Vermicelli with Duck Meat	Cabbage Tomato Duck Bone Soup	
Rock Sugar Braised Goose Wings		
Rock Sugar Braised Goose Wings 玫瑰鼓油雞		
冰糖醬鵝翅 Rock Sugar Braised Goose Wings 玫瑰鼓油雞 Soy Sauce Chicken 椒麻藤椒香妃鮑 Sliced Abalone with Pepper Sauce		32 42 48
Rock Sugar Braised Goose Wings 玫瑰鼓油雞 Soy Sauce Chicken 椒麻藤椒香妃鮑 Sliced Abalone with Pepper Sauce 脆皮燒鴨		42
Rock Sugar Braised Goose Wings 玫瑰鼓油雞 Soy Sauce Chicken 椒麻藤椒香妃鮑		42
Rock Sugar Braised Goose Wings 玫瑰鼓油雞 Soy Sauce Chicken 椒麻藤椒香妃鮑 Sliced Abalone with Pepper Sauce 脆皮燒鴨 Roasted Duck 五香脆皮燒肉		42 48 52











金華海鮮炒飯	NT\$	360
Jinhua Ham Fried Rice with Seafood 瑤柱雪蛤海皇翅 / 位 Hasma Seafood Thick Shark's Fin Soup with Dry Scallops		380
香酥百花金磚 Deep Fried Tofu with Minced Shrimp Paste		380
招牌咕噜脆皮豬 Chef's Special Sweet & Sour Pork Belly		38
XO醬雪花牛燜伊麵 Braised XO Sauce E-fu Noodles with Beef		46
蒜片頂級牛肉粒 Diced Prime Beef with Sliced Garlic		58
港式紅燒牛腩 煲 Hong Kong Style Braised Beef Brisket		58
陳皮潮汕蒸龍膽 Steamed Giant Grouper with Dried Tangerine Peel		68
金牌脆皮炸子雞 Chef's Special Crispy Fried Chicken		1,18
龍蝦海皇泡飯 Braised Lobster Bisque with Rice		1,38



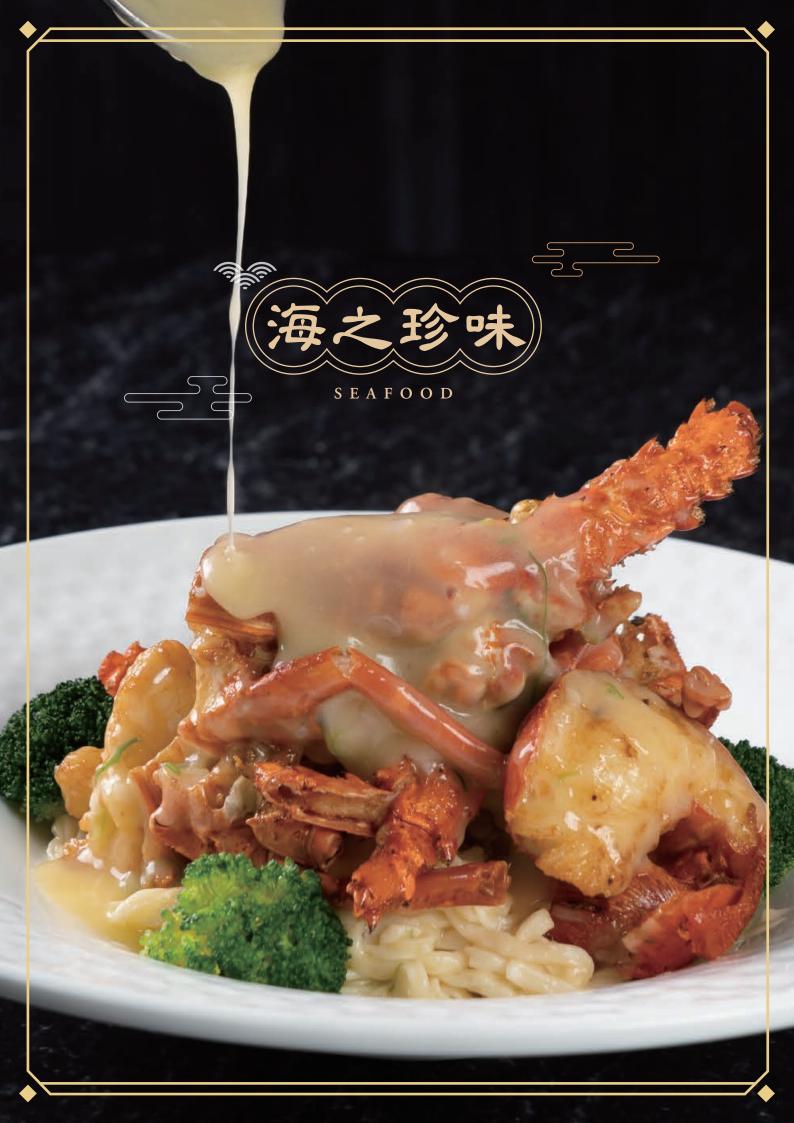




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四頭澳洲鮑魚扣鵝掌 Braised Australian Abalone (4 Heads) & Goose Web	NT\$ 800
二頭澳洲鮑魚扣鵝掌 Braised Australian Abalone (2 Heads) & Goose Web	1,600
砂鍋大排翅(水沙勾) / 1.5兩 Braised Shark's Fin in Casserole (65 gm)	980
砂鍋大排翅(水沙勾) / 3兩 Braised Shark's Fin in Casserole (113 gm)	1,980
清湯蟹肉大排翅 / 3兩 Shark's Fin & Crab Meat with Superior Broth (113 gm)	2,400
腿茸鮮雞湯燒官燕 Superior Bird Nest with Minced Ham and Chicken Broth	1,480
瑤柱小米燴關東參 Braised Japanese Sea Cucumber and Dried Scallop with Millet	1,580
鮑汁關東參扣鵝掌 Braised Sea Cucumber and Goose Web with Abalone Sauce	1,680
鮑汁花膠扣鵝掌 Braised Goose Web with Fish Maw in Abalone Sauce	1,680
南非極品鮑魚扣鵝掌 / 25頭 Braised Abalone & Goose Web with Oyster Sauce (25 Heads)	2,380









蟹肉蒸芙蓉 Steamed Eggs with Crab Meat	NT\$	380
魚香海鮮茄子煲 Eggplant & Pork with Assorted Seafood in Casserole		480
XO醬蘆筍炒龍膽球 Wok-fried Giant Grouper & Asparagus with XO Sauce		580
清蒸龍虎斑 (600g) Steamed Grouper		980
避風塘波士頓龍蝦 (500-600g) Wok-fried Boston Lobster with Garlic Chile		1,380
蒜香蒸波士頓龍蝦 (500-600g) Steamed Boston Lobster with Garlic		1,380
花雕蒸澳洲活龍蝦 (500-600g) Steamed Australian Lobster with Hua Diao Wine		3,280
上湯焗澳洲活龍蝦伊麵 (500-600g) Sautéed Australian Lobster with E-Fu Noodles		3,280
砂鍋澳洲活龍蝦銀絲煲 (500-600g) Australian Lobster with Vermicelli in Casserole	•	3,280









松子生菜和牛鬆 Fried Minced Wagyu and Pine Seeds with Lettuce	NT\$	380
干煎辣籽松阪豬 Seared Pork Neck with Chili		380
秘制醬滷和牛肉 / 位 Braised Wagyu Beef with Chef's Special Sauce		380
燒汁羊小排 / 位 Braised Lamb Chops with Black Pepper Sauce		380
皇樓小排骨 Chef's Signature Ribs		420
銀蘿清湯牛腩煲 Braised Beef Tendon with Radish		580
蔥茸香煎伊比利豬 Pan-fried Iberico Pork with Minced Scallion		1,080
石燒煎烤頂級牛 (10oz) Stone Pan-fried Prime Beef		1,380

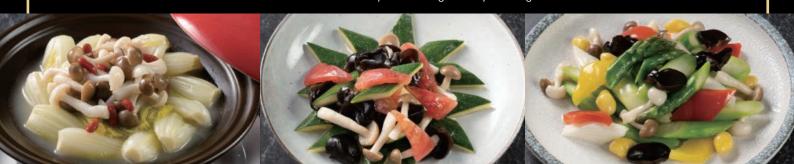


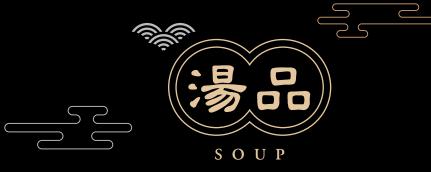






季節時蔬 (清炒、蒜香) Seasonal Vegetables (Original / Garlic)	NT\$	320
精選芥藍 Kale		320
口味: 白灼、蠔油、清炒、蒜香 Cook Method: Poached, Oyster Oil, Stir-fried, Wok-fried with Garlic		
蕃茄滑蛋煮絲瓜 Scrambled Eggs with Tomato and Loofa		380
濃湯雙菇淋津白 Creamed Cabbage with Dual Mushrooms		420
上湯鮮蘆筍 Sautéed Asparagus in Chicken Broth		420
鮮茄燜煮有機櫛瓜 Stewed Zucchini with Fresh Tomato		460
銀杏山藥蘆筍 Sautéed Asparagus with Yam and Gingko		460







四季靚煲湯 Daily Double-boiled Soup	NT\$	位 148	例 420
金瓜山藥海皇羹 Seafood Thick Soup with Pumpkin and Yam		200	580
香菜龍膽魚片湯 Giant Grouper Clear Soup with Coriander		200	580
鮑絲瑤柱鴨絲羹 Shredded Duck Thick Soup with Abalone and Dry Scallops		230	680
瑤柱雪蛤海皇翅 Hasma Seafood Thick Shark's Fin Soup with Dry Scallops		380	960

以上價格已含5%營業稅,但須另加10%服務費 The above rate is inclusive of 5% government tax and subject to 10% service charge.

若您對任何食材會產生過敏性反應,請事先告知服務人員 Please advice our associates if you are allergic to any food ingredients.













美國極品牛/台灣豬肉河粉 Stir-fried U.S. Prime Beef or Taiwan Pork with Flat Rice Noodles	NT\$	360
金華叉燒炒飯 Jinhua Ham Fried Rice with Barbecue Pork		360
星洲炒米粉 Singapore-Style Fried Rice Noodles		360
廣東炒麵 Cantonese Style Fried Noodles		360
石鍋澳洲和牛窩蛋拌飯 (不吃生蛋可換太陽蛋) Australian Wagyu Fried Rice with Raw Egg (can change to sunny side up)		380
石鍋海皇拌飯 Seafood Bibimbap		460
港式鮑絲蟹肉炒米粉 Hong Kong Style Fried Rice Noodles with Crab Meat & Shredded Abalone		680







金黃流沙包 / 2粒	NT\$	98
Steamed Creamy Custard Bun (2 pieces) 蜂巢芋頭角 / 2粒		118
Deep-fried Taro Dumpling (2 pieces) 港式臘味蘿蔔糕 / 4塊 Signature Radish Cake (4 pieces)		128
皇樓招牌蝦餃皇 / 顆 Prawn Dumpling (1 piece)		138
金銀蒜蒸鮮排骨 / 例 Steamed Pork Spare Ribs with Garlic (regular)		13
豉汁蒸鳳爪 / 例 Steamed Chicken Feet in Black Bean Sauce (regular)		13
鮑魚燒賣皇 / 2顆 Abalone Shao-Mai (2 pieces)		180
招牌網通腸粉 / 例 Crispy Rice Roll with Shrimp (regular)		180
金銀蒜長春捲 / 4條 Deep-fried Shrimp Roll (4 pieces)		180
脆皮叉燒包 / 3粒 Crispy BBQ Pork Bun (3 pieces)		180







酸辣小籠包 / 粒 Sour and Chili Soup Dumpling (piece)	NT\$	4
蜜糖蜂巢糕 / 3粒 Honey Comb Cake (3 pieces)		10
鮑魚咸水角 / 2粒 Deep-fried Abalone Rice Dumpling (2 pieces)		11
黑椒和牛煎包 / 2粒 Pan-fried Australian Wagyu Beef Bun (2 pieces)		11
紅油雲吞 / 6粒 Pork Wonton in Chili Sauce (6 pieces)		12
脆皮富貴包 / 3粒 (素) Crispy BBQ Vegetable Bun (3 pieces)		13
皇樓鮮蔬春捲 / 3條 (素) Deep-fried Vegetable Roll (3 pieces)		13
松露野菌素粉粿 / 3粒 Steamed Rice Dumpling with Truffle and Wild Mushroom (3 pieces)		13
牛蒡網通素腸粉 / 例 Steamed Rice Roll with Burdock & Mushroom (regular)		13
珍珠糯米雞 / 2粒 Sticky Rice with Scallop in Lotus Leaf (2 pieces)		16
杏汁燕窩煎堆 / 位 Bird Nest with Almond Cream Pastry (per person)		28
蟲草花魚翅灌湯餃 / 位 Braised Superior Shark's Fin in Soup Dumpling		42







芋頭西米露 Sago Soup with Taro	NT\$	位 128
蛋白杏仁茶 Sweet Almond Soup with Egg White		128
生磨腰果露 Cashew Nut Sweet Soup		128
杏汁燉雪蛤 Double-boiled Hasma with Almond Soup		188
冰花燉官燕 Double-boiled Bird Nest with Crystal Sugar		1,500
杏汁燉官燕 Double-boiled Bird Nest with Almond Soup		1,500
椰汁燉官燕 Sweet Coconut Soup with Bird Nest		1,500

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精選東方茗茶 The Classic Tea Collection	
菊花茶 Chrysanthemum Tea	位 NT\$ 50
茉莉香片 Jasmine Tea	50
陳年黑製普洱茶 Aged Ripe Pu-er Tea	50
鐵觀音 Tieguanyin Tea	50
烏龍茶 Oolong Tea	50



Welcome Assorted Dishes

紅燒海皇燴魚翅 Braised Seafood Soup with Shark's Fin and Scallops

> **蟹肉燒賣皇** Crab Meat Shao-Mai

蒜香蒸波士頓龍蝦 Steamed Boston Lobster with Garlic

秘製醬滷和牛肉 Braised Wagyu Beef with Chef's Special Sauce

> 脆皮叉燒包 Crispy BBQ Pork Bun

> > 合時甜品 Assorted Desserts

寶島鮮水果 Seasonal Fruit Platter

NT\$1,880 / 每位 per person

Please advice our associates if you are allergic to any food ingredients.



Welcome Assorted Dishes

紅燒砂鍋排翅1.5兩 Braised Shark's Fin in Casserole (65 gm)

> 鮑魚燒賣皇 Abalone Shao-Mai

蒜香蒸波士頓龍蝦 Steamed Boston Lobster with Garlic

燒汁羊小排 Lamb Chop with Black Pepper Sauce

金華海鮮炒飯 Jinhua Ham Fried Rice with Seafood

> 合時甜品 Assorted Desserts

寶島鮮水果 Seasonal Fruit Platter

NT\$2,280 / 每位 per person

Please advice our associates if you are allergic to any food ingredients.



Welcome Assorted Dishes

紅燒砂鍋排翅1.5兩

Braised Shark's Fin in Casserole (65 gm)

皇樓招牌蝦餃皇

Prawn Dumpling

蠔皇鮮鮑扣鵝掌

Braised Abalone & Goose Web with Oyster Sauce

秘製醬滷和牛肉 或 蔥爆松阪豬

Braised Wagyu Beef with Chef's Special Sauce

or

Pork Neck Sautéed with Onion and Scallion

薑粒蟹肉炒飯

Crab Meat Fried Rice with Minced Ginger

合時甜品

Assorted Desserts

寶島鮮水果

Seasonal Fruit Platter

NT\$2,580 / 每位 per person



Welcome Assorted Dishes

紅燒砂鍋排翅1.5兩

Braised Shark's Fin in Casserole (65 gm)

鮑魚燒賣皇

Abalone Shao-Mai

香煎白酒海鹽波士頓龍

Seared Boston Lobster with White Wine & Sea Salt

椒汁煎烤雪花牛

Beef Stir-fried with Black Pepper Sauce

金華海鮮炒飯

Jinhua Ham Fried Rice with Seafood

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$2,980 / 每位 per person



Welcome Assorted Dishes

清湯蟹肉排翅 (1.5兩)

Shark's Fin & Crab Meat with Superior Broth

蠔皇2頭鮑魚扣鵝掌 或 鮮露蒸澳洲龍蝦 Braised Abalone & Goose Web (2 Heads) with Oyster Sauce or Steamed Australian Lobster with Fish Sauce

秘製醬滷和牛肉

Braised Wagyu Beef with Chef's Special Sauce

三蔥焗鮮魚球

Steamed Fresh Fish with Scallion

福建海皇炒飯

Hokkien Seafood Fried Rice

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$3,880 / 每位 per person



Welcome Assorted Dishes

紅燒砂鍋大排翅3兩

Braised Shark's Fin in Casserole (113 gm)

飽汁花膠扣鵝掌 或 鮮露蒸澳洲龍蝦

Braised Goose Web with Fish Maw in Abalone Sauce or

Steamed Australian Lobster with Fish Sauce

秘製醬滷和牛肉

Braised Wagyu Beef with Chef's Special Sauce

上湯筍衣浸菜苗

Sautéed Bamboo Shoot & Pae Sprouts in Chicken Broth

蠔皇鮑魚撈飯

Abalone Rice with Sauce

冰花燉官燕

Double-boiled Bird Nest with Crystal Sugar

寶島鮮水果

Seasonal Fruit Platter

NT\$4,980 / 每位 per person



皇樓風味小品 Welcome Assorted Dishes

蟹肉乾煎大排翅3兩 Pan-fried Shark's Fin(113 gm) & Crab Meat

花雕蒸澳洲龍蝦 Steamed Australian Lobster with Hua Diao Wine

> 紅燒花膠扣鵝掌 Braised Goose Web with Fish Maw

煎烤頂級雪花牛 或 黑椒香煎羊小排 或 蔥茸醬煎烤伊比利豬
Pan-fried Prime Beef
or
Pan-fried Lamb Chop with Black Pepper Sauce
or
Pan-fried Iberico Pork with Minced Scallion

金華海鮮炒飯拌時蔬 Jinhua Ham Fried Rice with Seafood & Vegetables

棗汁燉官燕 Double-boiled Bird Nest with Date Juice

> 寶島鮮水果 Seasonal Fruit Platter

NT\$6,880 / 每位 per person



Welcome Assorted Dishes

金湯小米煎大排翅3兩

Pan-fried Shark's Fin(113 gm) with Millet & Golden Broth

花雕蒸澳洲龍蝦

Steamed Australian Lobster with Hua Diao Wine

鮑汁厚花膠扣鮮鮑

Braised Abalone and Fish Maw with Abalone Sauce

香煎A5和牛佐鮮蔬

Seared A5 Wagyu Beef with Vegetables

金華海鮮炒飯拌時蔬

Jinhua Ham Fried Rice with Seafood & Vegetables

杏汁燉官燕

Double-boiled Bird Nest with Almond Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$8,880 / 每位 per person



Welcome Assorted Dishes

牛蒡網通素腸粉

Steamed Rice Roll with Burdock & Mushroom

松茸海茸燉山藥

Double-boiled Matsutake Yam Soup with Durvillea Antarctic

香酥燕窩卷

Spring Roll with Bird's Nest

芝士焗洋芋佐素脆鱔

Crispy Mushroom and Potato Topped with Baked Cheese

黑椒彩蔬猴頭菇

Spicy Monkey Head Mushroom with Vegetable

脆皮富貴包

Crispy Veggie Buns

生磨腰果露

Cashew Nut Sweet Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$1,500 / 每位 per person



Welcome Assorted Dishes

金湯小米燴官燕

Superior Bird Nest with Millet & Golden Broth

松露野菌素粉粿

Steamed Rice Dumpling with Truffle and Mushroom

白汁鮮菇焗茄盅

Béchamel Sauce Baked Mushroom and Tomato with Baked Cheese

椒汁香酥猴頭菇排

Fried Monkey Head Mushroom with Spicy Sauce

榆耳枝竹扒蘆筍

Stir-fried Asparagus, Elm Fungus

松子石鍋拌飯

Vegetable Bibimbap

蛋白杏仁茶拚蜂巢糕

Sweet Almond Soup with Egg White and Honey Comb Cake

寶島鮮水果

Seasonal Fruit Platter

NT\$2,200 / 每位 per person