

趣享
美味



Things
to
eat

福容嚴選

櫻桃片皮鴨(整隻)

預定制

一鴨三吃

第一吃

片皮鴨搭配餅皮

第二吃

選一

XO醬七彩炒鴨絲

麻油果仁鴨鬆盞

蘿柚果醋手撕鴨沙拉

第三吃

選一

酸白菜菌菇鴨架湯

韓茼蒿生滾鴨粥

香芋炊粉鴨架湯

\$2,680

如您有任何特殊的飲食要求,食物過敏或食物不耐症,請告知我們的服務人員

所有價格皆須外加一成服務費

響福宴

雀躍相迎精選前菜(5選2)

蔥油仿雞腿、水滷牛腱、
爐烤黑叉燒、明爐掛燒鴨、舟山海蜆

南洋果律蝦球

港式點心集(7選2)

魚子燒賣皇(二顆)、安蝦鹹水餃(二顆)、蜜汁炊鳳爪
香煎蘿蔔糕(二片)、荷葉珍珠雞(一個)
豆沙芝麻球(二顆)、黃金流沙包(一顆)

肉類料理(2選1)

川湘左宗棠雞、脆梅香酥骨

季節時蔬(清炒/蒜炒)

依時令供應

合時湯品(2選1)

萬壽果花生雞爪湯(盅)、
蟲草花蓮子淮山煲(盅)

主廚特製甜湯(盅)

寶島芋香白米

\$980/位

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燒臘

水滷牛腱

\$460

蔥油仿雞腿

\$420

爐烤黑叉燒

\$420

明爐掛燒鴨

\$420

舟山海蜇

\$260

五香豚腱

\$380

煙燻鴨胸

\$260

米、麵、湯品

粵式炒飯

\$380

廣州炒麵

\$358

寶島芋香白米

\$30

萬壽果花生雞爪湯(盅)

\$200

蟲草花蓮子淮山煲(盅)

\$220

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主廚集錦

醬香牛小排

\$620

深海扁鱈(清蒸魚汁/瓜醬樹豆)

\$520

南洋果律蝦球

\$480

川湘左宗棠雞

\$480

脆梅香酥骨

\$480

君度橙汁玉排

\$520

蟹粉豆腐煲

\$460

季節時蔬(清炒/蒜炒)

\$260

沁香青檸京骨

\$520

銀芽豆酥梅花豚

\$480

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燃手小品

鮮蝦腐皮捲(3條/份)

\$168

鮮蝦滑腸粉(3條/份)

\$160

招牌蝦餃皇(3個/份)

\$158

魚子燒賣皇(3個/份)

\$158

楊汁美甘露(盅/位)

\$128

蜜汁叉燒酥(3個/份)

\$128

蘿蔔絲酥餅(3個/份)

\$140

荷葉珍珠雞(2個/份)

\$140

蠔皇叉燒包(3個/份)

\$140

爐烤蛋塔(3個/份)

\$120

千層燕窩蛋塔(3個/份)

\$180

香茜魚翅餃(3個/份)

\$158

黃金流沙包(3個/份)

\$138

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燃手小品

蜜汁豉鳳爪

\$128

豉汁蒸排骨

\$128

芋香炸春捲(3個/份)

\$128

安蝦鹹水餃(3個/份)

\$128

豆沙芝麻球(3個/份)

\$128

特製蘿蔔糕(3片/份)

(XO醬) \$ 220 (香煎) \$128

珍饈素膳

季節時蔬(全素-清炒)

\$260

香椿碧綠鮮玉帶(全素)

\$320

蕈菇蒟蒻燒豆腐(蛋素)

\$280

綠椰花石瑤果(4個/蛋素)

\$320

菩提綠映廣炒麵(全素)

\$280

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珍饈素膳

松露菌菇蛋白火腿炒飯(蛋素)

\$280

羊肚蘑菇百果燉山藥(全素/盅)

\$200

翡翠素蒸餃(3個/蛋素)

\$140

蟲草蕈三絲腸粉(3條/全素)

\$140

嚴選五道式雙人合菜

港點 選二

魚子燒賣皇、香煎蘿蔔糕、豉汁蒸排骨、
蜜汁炆鳳爪、爐烤蛋塔、安蝦鹹水餃、豆沙芝麻球

冷盤-選一

蔥油仿雞腿、五香豚腱、水滷牛腱、
煙燻鴨胸、爐烤黑叉燒、舟山海蜆、明爐掛燒鴨

季節時蔬(蒜炒/清炒)

熱菜-選一

君度澄汁玉排、沁香青檸京骨、銀芽豆酥梅花豚、
川湘左宗棠雞、蟹粉豆腐煲

主廚特製甜湯

寶島御飯

\$1,800+10%

使用雙人五道式粵菜另贈送茶資兩人份
(如家人同行用餐茶資須另計)

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飲饌之選

熱茶

香片·普洱·蜜香紅茶·菊普茶·阿里山烏龍茶

以用餐人數計價,12歲以下兒童不計

\$40/位

黑松茶花綠茶

\$120/瓶

麥仔茶

\$150/瓶

柳橙汁

\$150/瓶

蔓越莓汁

\$150/瓶

百威啤酒

\$180/瓶

金牌台灣啤酒

\$180/瓶

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Fullon Selection

Roast Duck (Whole)

Advance Reservation Required

Roast Duck Served in Three Courses

Duck Fillet with Pancake

Select One Cooking Method From Below

Sauteed Shredded Duck in XO Sauce

Minced Duck with Lettuces, Nuts, Sesame Oil

Shredded Duck Salad, with Pomelo Sauce

Select One Cooking Method From Below

Duck Bones Soup with Pickled Cabbage

Boiled Duck Porridge, with Celtnuce

Roast Duck Bone Soup , with Taro

\$2,680

Please let us know if you have any special dietary requirments, food allergies or food intolerances.

Allprices are in NT dollars and subject to 10% service charge.

The Harmony Feast of Fortune

Appetizers (Select 2 from below)

Chicken Leg with Scallion Oil / Traditional Braised Beef Shank
Roasted Black Char Siu (Pork)
Cantonese Style Roast Duck / Jellyfish

Deep-Fried Shrimps with Fruit Mayonnaise

Dim Sun (Select 2 from below)

Steamed Shumai with Crab Roes / Deep-Fried Glutinous Rice Dumpling
Braised Chicken Feet / Sauteed Radish Cake /
Steamed Glutinous Rice with Chicken, Shitake Mushroom in Lotus Leaf
Deep-Fried Sesame Rice Ball with Red Bean Paste
Salted Egg Yolks Lava Bun

Meat (Select 1 from below)

General Tso's Chicken
Crisp Fried Pork Ribs with Plum Sauce

Seasonal Vegetables (Stir-Fried / Fried Garlic)

Seasonal Availability

Soup (Select 1 from below)

PGreen papaya and peanut stewed chicken feet (per person) /
Cordyceps, Yam and Lotus Seed Stew (per person)

Signature Sweet Soup by the Chef

Rice

\$980/per person

Barbecue Selections

Traditional Braised Beef Shank
\$460

Chicken Leg with Scallion Oil
\$420

Black Char Siu (Pork)
\$420

Cantonese Style Roast Duck
\$420

Jellyfish
\$260

Braised Pork Shank with Five-Spice Aroma
\$380

Smoked Duck Breast
\$260

Rice, Noodles & Soup Selections

Cantonese Fried Rice
\$380

Guangzhou Style Fried Noodles
\$380

Rice
\$30

Green papaya and peanut stewed chicken feet
(per person)
\$200

Cordyceps, Yam and Lotus Seed Stew
(per person)
\$220

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Chef's Recommendation

Short Ribs with Brown Sauce

\$620

Halibut (Steamed / Cordia dichotoma)

\$520

Deep Fried Shrimps with Fruit Mayonnaise

\$480

General Tso's Chicken

\$480

Crisp Fried Pork Ribs with Plum Sauce

\$480

Wok Fried Pork Ribs with Orange Sauce

\$520

Braised ToFu with Minced Crab Meat

\$460

Seasonal Vegetables(Stir-Fried / Fried Garlic)

\$260

Grilled Pork Ribs with Lemon Juice

\$520

Bean sprouts, enoki mushrooms, pork slices and soybean crisps

\$480

Dim Sun

Deep-Fried Beancurd with Shrimp
\$168

Shrimp Rice Noodle Roll
\$160

Signature Shrimp Dumpling
\$158

Steamed Shumat with Crab Roes
\$158

Mango Pomelo Sago
\$128

Pork Pastry with Honey BBQ Sauce
\$128

Crispy Radish Puff
\$140

Steamed Glutinous Rice with
Chicken, Shiitake Mushroom in Lotus Leaf (2 piece)
\$140

Char Siu Bao with Oyster Glaze
\$140

Creamy Egg Tarts (3 piece)
\$120

Bird's Nest Layered Egg Tart
\$180

Shrimp and Cilantro Dumplings
\$158

Salted Egg Yolks Lava Bun
\$138

Dim Sun

Chicken Feet with Braised Sweet-Gravy
\$138

Steamed Pork Ribs with Black Beans Sauce
\$128

Deep-Fried Popiah Roll with Taro Filings
\$128

Deep-Fried Glutinous Rice Dumpling
\$128

Deep-Fried Red Bean Paste Sesame Ball
\$128

Radish Cake(Select One Cooking Methods)
XO Sauce \$220 Sauteed \$128

Imperial Vegetarian Banquet

Seasonal Vegetables (Stir-Fried)
\$260

Deep-Fried King Oyster Mushroom with Fruits
\$320

Mushroom konjac vegetable Tofu stew
\$280

Pomegranate and Broccoli steamed Dumplings
\$320

Cantonese style fried noodles with
vegetables and mushrooms
\$280

Egg white fried rice, truffle, vegetables ham
\$280

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Imperial Vegetarian Banquet

Morel Mushroom and Yam Stew

\$200

Vegetable steamed dumplings (Vegan)

\$140

Steamed Rice Roll with Cordyceps Flower (Vegan)

\$140

Two-Person Five-Course Cantonese Set

Dim Sum

(Select 2 from below)

Steamed Shumai with Crab Roes/Radish Cake/Steamed Pork Ribs with Black Beans Sauce/
Chicken Feet with Braised Sweet-Gravy/Creamy Egg Tarts/Deep-Fried Glutinous Rice Dumpling/
Deep-Fried Red Bean Paste Sesame Ball

Cold Dishes

(Select 1 from below)

Chicken Leg with Scallion Oil/Braised Pork Shank with Five-Spice Aroma/
Traditional Braised Beef Shank/Smoked Duck Breast/Black Char Siu (Pork)/
Jellyfish/Cantonese Style Roast Duck

Seasonal Vegetables

Fried Garlic / Stir-Fried

Hot Dishes

(Select 1 from below)

Wok Fried Pork Ribs with Orange Sauce/Grilled Pork Ribs with Lemon Juice/
Bean sprouts, enoki mushrooms, pork slices and soybean crisps/
General Tso's Chicken/Braised ToFu with Minced Crab Meat

Chef's Special Sweet Soup

Rice

\$1,800+10%

With the Two-Person Five-Course Cantonese Set Menu,
complimentary tea service is included for two.
(Additional tea charges apply for accompanying family members.)

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Beverage Selection

Hot Teas

Jasmine Green Tea · Aged Pu-erh Tea · Honey-Scented Black Tea ·

Chrysanthemum Pu-erh Tea · Alishan High Mountain Oolong

Pricing is based on the number of dining adults. Children under 12 are not included.

A water service fee of \$20 per person applies for guests bringing their own tea. Children under 12 are not included.

\$40/per person

Camellia Green Tea

\$120/ per bottle

Barley Tea

\$150/ per bottle

Orange Juice

\$150/ per bottle

Cranberry Juice

\$150/ per bottle

Budweiser

\$180/ per bottle

Taiwan Beer Gold Label

\$180/ per bottle

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