

# ZHÀN LÙ

湛露



若您對食物過敏請告知服務人員。

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

菜單價格均需另加10%服務費。

All prices are subjected to a 10% service charge.

# 精選茗茶 (每位)

## Tea (person)

阿里山烏龍茶

**Alishan Oolong Tea**

NT\$120 /位 person

又稱「台灣高山茶」，口感清香、順口回甘，具有渾厚之高山韻味。

Also known as "Taiwan High Mountain Tea", it is sweet and said to have a "High Mountain aftertaste".

阿里山金萱

**Alishan Jin Xuan Oolong Tea**

NT\$120 /位 person

又稱「台茶12號」，獨特的奶香香氣，芽葉綠中帶紫，葉肉厚，富茸毛，清綠透亮的茶湯，甘潤順口、澀味適中，十分清香。

Also known as "Taiwan No. 12", it has an unique milk aroma. The fluffy and fleshy green leaf makes an excellent tea with a fresh and smooth taste with just the right tannin.

2018年熟普洱

**2018 Pu'er Tea**

NT\$120 /位 person

雲南大葉種野放茶，獨特熟陳香、果蜜香，茶質細膩柔滑，厚實飽滿，甜韻持久。

This wild variety from YunNan makes it one-of-a-kind that tastes aged yet refreshing and smooth. It has a sweet fruit aroma and is enduring with a sweet aftertaste.

茉莉花茶

**Jasmine Tea**

NT\$120 /位 person

茶花清香甘甜，茶色橙黃暈暖，香氣帶茉莉花及白花香，滋味甜潤，有「可聞春天氣息」之美譽。

Jasmine tea is fragrant and sweet with the color of amber. It has a Jasmine aroma with a sweet taste; people say you would be able to smell "Spring" in the tea.

普洱菊花茶

**Chrysanthemum Pu'er Tea**

NT\$140 /位 person

結合濃郁的普洱陳香、菊花的清新，口感清香宜人、層次豐富，滋味濃厚順口。

A combination of the flavorful 2018 cooked Pu'er and fresh White Chrysanthemum, it becomes a flavorful and complex tea with a refreshing and smooth taste.

東方美人茶

**Oriental Beauty Oolong Tea**

NT\$180 /位 person

又稱「膨風茶」，獨特的熟果香和蜂蜜香氣，手工採摘一心一葉，再以傳統技術精製而成高級茶，茶湯呈現琥珀色。

With the aroma of ripe fruits and honey, Oriental Beauty Tea is made from hand-picked tea leaves processed with the most refined yet traditional method.

日月潭野生紅茶

**Sun Moon Lake Wild Black Tea**

NT\$180 /位 person

台灣南投山區原生茶種，帶有玫瑰花香，甘醇溫厚、甜潤順喉。

Taiwan Nantou Wild Black Tea is an indigenous variety with rose flavor and a smooth, soft texture.

# 精選茗茶 (每位) Tea (Person)

烘培凍頂烏龍茶

**Roasted Dong Ding Oolong Tea**

NT\$180 /位 person

「臺灣十大特色茶」之一，為「臺灣茶中之聖」。有著淡淡焦糖香及炭火香，滋味醇厚、回韻無窮。  
One of the top ten of the most special Taiwanese Tea, locals refer to it as the "God of Taiwanese Tea".  
It is heavy and enduring yet pure with a hint of caramel and charcoal.

古樹生普洱

**Ancient Tree Pu'er Tea**

NT\$180 /位 person

香氣清揚，口感蜜韻香甜，滋味醇厚，回甘生津。  
Tea brewed from Pu'er Ancient Trees enduring a sweet and fresh aftertaste.

烘焙阿里山鐵觀音

**Alishan Guanyin Oolong Tea**

NT\$200 /位 person

茶香濃郁而持久，「七泡有餘香」之美譽。帶出果蜜香滋味，韻味最強的一種茶，成就獨特的「觀音韻」。  
Alishan Guanyin Oolong Tea is rich and enduring; it is said to be able to retain its flavor after seven rounds of brewing. It has a very powerful "Guanyin aftertaste" with a fruity flavor.

梨山烏龍茶

**Lishan Oolong Tea**

NT\$200 /位 person

高山茶獨特的「山頭韻」，特殊冷礦味山頭氣，夾帶梨山茶區獨有的蜜果香氣，水軟甘甜，果膠質濃稠且經久耐泡，餘韻長，回甘度佳。  
Lishan Oolong Tea has a truly unique aroma: a "cold mineral" and special sweet fruit aroma found only in teas from Li-Shan. It is fresh and has a sweet and enduring aftertaste.

杭菊茶

**White Chrysanthemum Tea**

NT\$200 /位 person

採摘後自然曬乾，保留菊花的天然色澤，香氣淡雅，口感清新回甘，可舒緩身心靈。  
Naturally dried after picking, White Chrysanthemum retains its natural color and brews an elegant and refreshing tea for your own relaxation.

山楂玫瑰洛神茶

**Rose Hibiscus Tea**

NT\$200 /位 person

融合了洛神花、山楂、玫瑰各自的香氣口味，酸中帶甜，口感層次豐富，喉韻溫和、生津止渴、養顏美容。  
This unique tea has an aroma of roselle, hawthorn, and rose. It is enduring and complex with some sour balanced with just the right level of sweetness.

# 珍饌精選

## À la carte



無麩質  
Gluten  
Free



甲殼類  
Crustacean



貝類  
Shell



牛奶  
Milk



堅果  
Nuts



全素  
Vegetarian



大豆  
Soybean



牛肉  
Beef



蛋  
Egg



花生  
Peanuts



芝麻  
Sesame



蛋奶素  
Ovo-lacto  
Vegetarian

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作為永續發展承諾的一部分，並與洲際酒店集團「明日方舟」計畫保持一致，酒店餐廳將持續減少一次性餐具使用量。

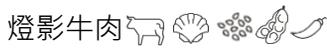
僅此公告，如賓客至高雄洲際酒店餐廳消費，用餐打包將使用非一次性餐盒，每個餐盒酌收NT\$30元起。

As part of our ongoing commitment to sustainability and aligned with IHG's Journey to Tomorrow initiative, the Food and Beverage department will implement a revised policy for food takeaway practices.

For the menu for takeaway orders and unfinished leftover foods packed away for home consumption, an additional 30 NTD (1 USD) will be charged.

# 主廚推薦

## Chef's Recommend



Crispy Paper-Thin Beef Jerky in Sweet Chili Sauce

NT\$580

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Egg Yolk Glazed Char Siu

NT\$680

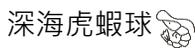
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Wok-fried Shrimp, Squid, Pork, Whitebait, Dried Bean Curd  
Chives and Bean Sprouts

NT\$580

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Tiger Prawn

NT\$380/單顆 1pcs

NT\$1,500/四顆 4pcs

敬選一款烹調方法:

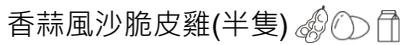
麥香金沙 / 避風塘炒 / XO醬蘆筍炒

Choose one cooking method:

Wok-fried with Salted Egg Yolks and Oatmeal

Wok-fried with Garlic and Chili Sauce / Wok-fried with XO Sauce and Asparagus

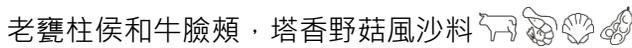
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Deep-fried Crispy Garlic Chicken (Half)

NT\$780

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Braised Wagyu Beef Cheeks, Wok-fried Mixed Mushroom with Basil

NT\$2,280

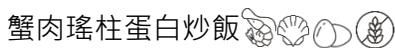
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Claypot Chicken with Tofu and Salted Fish

NT\$480

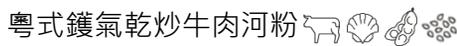
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Wok-fried Rice with Crab Meat, Dried Scallop, Egg White and Green Beans

NT\$580

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Wok-fried Rice Noodles with Sliced U.S. Beef and Bean Sprouts

(可更換為豬肉 Can be changed to Pork)

NT\$520

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# 蒸籠點心(僅於午餐時間供應)

## Steamed Dim Sum

### (Served during Lunch Period)

蟹粉小籠包 (三顆)  

Steamed Pork and Crab Roe Xiao Long Bao (3 pcs)

NT\$280

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晶瑩筍尖蝦餃皇 (三顆)  

Steamed Shrimp Dumplings with Bamboo Shoot (3 pcs)

NT\$180

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禿黃油蟹粉蝦餃皇 (三顆)   

Steamed Shrimp Dumplings with Crab Roe (3 pcs)

NT\$240

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湛露鮑魚鳳眼餃 (三顆)  

Steamed Dumpling with Abalone (3 pcs)

NT\$420

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金銀蛋薺菜粉粿 (三顆)  

Steamed Crystal Dumpling with Vegetables, Salted Egg, and Century Egg (3 pcs)

NT\$180

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魚子鮮蝦豬肉燒賣 (三顆)  

Steamed Siu Mai Topped with Fish Roe (3 pcs)

NT\$160

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金蒜豆豉蒸腩排  

Pork Spare Ribs in Soy Bean Sauce and Garlic

NT\$180

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## 酥品點心(僅於午餐時間供應) Sautéed and Deep-fried Dim Sum (Served during Lunch Period)

懷舊香煎蘿蔔糕 (六塊)   
Pan-fried Radish Cake (6 pcs)

NT\$160

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塔香鮮蚵腐皮蝦捲 (三捲)       
Crispy Bean Curd Roll with Oyster and Shrimps (3 pcs)

NT\$360

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欖菜牛肉煎包(兩顆)    
Pan-fried Buns with Beef and Olive Vegetables (2 pcs)

NT\$160

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家鄉鹹水角 (三顆)     
Deep-fried Glutinous Rice Dumplings with Pork and Pickled Radish (3 pcs)

NT\$160

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私房惹味和牛臉頰酥(兩件)      
Flavorful Crispy Wagyu Beef Cheeks (2 pcs)

NT\$220

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## 經典腸粉(僅於午餐時間供應) Steamed Rice Noodle Rolls (Served during Lunch Period)

韭黃原只鮮蝦紅米腸粉    
Steamed Rice Noodle Roll with Shrimps and Chives

NT\$480

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## 風味前菜 Appetizers

怪味醬滷鯖魚   

Marinated Mackerel in Chef's Special Sauce

NT\$680

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燈影牛肉    

Crispy Paper-Thin Beef Jerky in Sweet Chili Sauce

NT\$580

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梁溪脆鱈   

Crispy Eel in Sweet and Sour Sauce

NT\$480

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金牌黃皮口水雞   

"Mouth-Watering" Poached Chicken in Peanut and Chili Oil

NT\$480

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## 馳名燒味 Barbeque

掛爐淮鹽燒鴨  

Roasted Crispy Duck with Black Pepper and Salt

NT\$520

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金磚脆皮燒腩仔 

Crispy Pork Belly with Mustard Sauce

NT\$680

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月見蜜汁叉燒   

Egg Yolk Glazed Char Siu

NT\$680

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十香玫瑰油雞

Rose Wine and Soy Poached Chicken

NT\$480

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燒味拼盤 (以上品項敬選兩款)

BBQ Platter (Choice of two from the items above)

NT\$980

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# 馳名燒味 Barbeque

湛露片皮鴨  
Zhàn Lù Roasted Duck

NT\$2,880/ 兩吃 two ways  
NT\$3,080/ 三吃 three ways

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請提前兩天預定

Please reserve 48 hours in advance

第一吃: 酥脆鴨皮搭配麵餅皮 (原味, 全麥, 青蔥 ; 三種風味各四片) 以及白糖、冰梅醬  
Sliced Duck Wrapped with Pancake (White, Whole Wheat, and Scallion ; 4pcs each)  
served with Granulated Sugar and Plum Sauce

白糖、冰梅醬可加價NT\$880升級為: 脆皮鴨方、棗飯糕佐鱈魚子醬 (10件)  
Granulated Sugar and Plum Sauce can be upgraded for an additional NT\$880 to:  
Duck Square, Glutinous Rice Cake served with Sturgeon Caviar (10pcs)

第二吃 (敬選一款吃法):

Second Course (Please Choose One of the Cooking Methods):

生菜松仁惹味炒鴨鬆 

Wok-fried Hand Minced Duck with Espelette Pepper, Pine Nuts,  
Black Bean Sauce and Lettuce Wrap

京醬爆鴨絲,配芝麻燒餅 

Wok-fried Shredded Duck with Beijing Style Sweet Soy Bean Paste  
Served with Home Baked Chinese Sesame Bun

椒鹽鴨架 

Deep-fried Duck with Salt and Pepper

第三吃 (敬選一款吃法):

Third Course (Please Choose One of the Cooking Methods):

腐竹百果鴨骨粥 

Duck Congee with Yuba, Ginkgo and Shredded Duck Meat

酸蘿蔔鴨架湯 

Duck Soup with Pickled Mustard Radish, Ginkgo Nuts, Black Mushrooms,  
Goji Berries and Shredded Duck Meat

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## 鮑參肚燕(每位)

### Sea Cucumber, Abalone and Bird's Nest, Fish Maw (person)

京蔥火蒜鮑汁炆遼參 · 金湯雜糧  

Braised Sea Cucumber in Abalone Sauce with Scallions and Blistered Garlic,  
accompanied by Chicken Broth with Mixed Grains

NT\$1,480

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蝦籽鮑汁炆三十頭花膠桶   

Braised Fish Maw in Abalone Sauce with Shrimp Roe

NT\$2,880

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鮑汁炆原只四頭澳洲鮑魚  

Braised Whole Australian Abalone in Abalone Sauce

NT\$2,280

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鮑汁炆原只二十五頭日本吉品鮑魚 · 金湯雜糧  

Braised Whole Japanese Abalone in Abalone Sauce  
served with Chicken Broth with Mixed Grains

NT\$3,680

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紅燒上湯官燕盞 

Braised Bird's Nest in Superior Broth

NT\$2,280

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金湯蟹肉燴官燕盞  

Braised bird's Nest Soup with Crab Meat in Golden Broth

NT\$2,580

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# 當日生猛海鮮

## Live Seafoods

筍殼魚

Marble Goby Fish

NT\$180 /50g

敬選一款烹調方法:

清蒸  / 油浸  / 欖豉醬蒸  / 網油泡椒蒸  / 老菜圍豉油蒜蒸

Choose one cooking method:

Steamed / Slow Cooked in Oil / Steamed with Black Bean Sauce

Steamed with Pickled Pepper Oil

Steamed with Perserved Vegetables with Black Bean Sauce and Garlic

龍虎斑

Giant Grouper

NT\$150 /50g

敬選一款烹調方法:

清蒸  / 油浸  / 欖豉醬蒸  / 網油泡椒蒸  / 老菜圍豉油蒜蒸

Choose one cooking method:

Steamed, Slow Cooked in Oil / Steamed with Black Bean Sauce / Steamed with Pickled Pepper Oil

Steamed with Perserved Vegetables with Black Bean Sauce and Garlic

沙公 

Mud Crab

NT\$240 /50g

敬選一款烹調方法:

避風塘炒  / 欖菜四季炆  / 牛油黑古月焗  / 星洲辣醬炆 

Choose one cooking method:

Wok-fried Garlic and Chili Sauce / Wok-fried String Beans with Olive Pickle

Wok-fried with Black Pepper and Butter / Wok-fried Singapore-Style Spicy Sauce

波士頓龍蝦 

Boston Lobster

NT\$220 /50g

敬選一款烹調方法:

上湯芝士伊麵焗  / 避風塘炒  / 蒜蓉蒸 

Choose one cooking method:

Cheese Baked with Egg Noodles / Wok-fried Garlic and Chili Sauce, Steamed with Garlic

紅螞膏蟹蒸家鄉肉餅   

Steamed Minced Pork with Dried Squid Patty with Mud Crab Meat

每隻NT\$1,280/ pcs

紅螞胡椒蝦湯泡飯   

Rice in River Prawn Broth with Mud Crab

NT\$1,650/1隻 (4人份) 1 pcs (serves 4)

NT\$3,300/2隻 (8人份) 2 pcs (serves 8)

NT\$4,950/3隻 (12人份) 3 pcs (serves 12)

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# 河鮮海味 Seafoods

海味小炒皇 

Wok-fried Shrimp, Squid, Pork, Whitebait, Dried Bean Curd  
Chives and Bean Sprouts

NT\$580

燒腩枝竹燜魚腩煲 

Braised Grouper Filet with Pork Belly, Bean Curd Skin,  
Bamboo and Mushroom

NT\$680

龍膽班柳

Giant Grouper

NT\$380/位 person

敬選一款烹調方法:

清蒸  / 欖豉醬蒸  / 網油泡椒蒸  / 老菜圃豉油蒜蒸

Choose one cooking method:

Steamed / Steamed with Black Bean Sauce / Steamed with Pickled Pepper Oil

Steamed with Preserved Vegetables with Black Bean Sauce and Garlic

日本生食帶子 

Japanese Scallop

NT\$880

敬選一款烹調方法:

XO醬蘆筍炒  / 蜜椒汁甜豆炒 

Choose one cooking method:

Wok-fried with XO Sauce and Asparagus / Wok-fried with Pepper Sauce with Peas

蔥燒蝦籽海參煲 

Clay Pot Scallion-Braised Sea Cucumber with Shrimp Roe

NT\$980

深海虎蝦球 

Tiger Prawn

NT\$380/單顆 1pcs

NT\$1,500/四顆 4pcs

敬選一款烹調方法:

麥香金沙  / 避風塘炒  / XO醬蘆筍炒 

Choose one cooking method:

Wok-fried with Salted Egg Yolks and Oatmeal

Wok-fried with Garlic and Chili Sauce / Wok-fried with XO Sauce and Asparagus

智利海鱸

Chilean Sea Bass

NT\$520/位 person

敬選一款烹調方法:

網油泡椒蒸  / 小蔥薑茸蒸  / 老菜圃豉油蒜蒸

Choose one cooking method:

Steamed with Pickled Pepper Oil / Steamed with Ginger and Scallion Sauce

Steamed with Preserved Vegetables with Black Bean Sauce and Garlic

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# 精緻湯羹 (每位) Soup(Person)

足料老火煲例湯   
Chef's Daily Soup

NT\$220  
每鍋NT\$880/ pot (4人份/Serves 4)

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香檳茸螺頭鮮鮑燉雞湯  

Double-Boiled Chicken Soup with Champignon, Whelk, and Fresh Abalone

NT\$720

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黑虎掌日月魚燉雞湯 

Double-boiled Chicken Soup with Mushroom  
and Dried Asian Moon Scallops

NT\$480

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海皇酸辣羹     

Sour and Spicy Soup with Seafood

NT\$480

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花旗參石斛豬展燉海螺湯 

Double-boiled Chicken Soup with Sea Whelk, Pork Knuckle, Figs, Ginseng and Scallop

NT\$520

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杏汁花膠燉瑤柱雞湯   

Double-boiled Chicken Soup with Almond, Scallop, Fish Maw and Vegetables

NT\$520

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砂鍋雲吞津白火焗雞  

Double-boiled Chicken Soup with Wontons in Clay Pot  
(請提前兩天預訂 Please reserve 48 hours in advance)

每鍋NT\$1,580 /鍋 pot  
(4-6人份/Serves 4-6)

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太子參玉竹螺頭花膠燉雞湯 

Double-Boiled Chicken Soup with Pseudostellaria Root,  
Solomon's Seal, Sea Conch, and Fish Maw  
(請提前兩天預訂 Please reserve 48 hours in advance)

每鍋NT\$3,680 /鍋 pot  
(4-6人份/Serves 4-6)

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菜單價格均需另加10%服務費。

All prices are subjected to a 10% service charge.

若您對食物過敏請告知服務人員。

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

# 家禽肉類

## Meats

糖醋菠蘿心咕咾肉 

Sweet and Sour Pork (Gu Lao Rou) with Pineapple

NT\$540

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陳醋松阪肉  

Pork Neck with Aged Vinegar

NT\$680

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香蒜風沙脆皮雞(半隻)   

Deep-fried Crispy Garlic Chicken (Half)

NT\$780

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嗶椒醬爆腰果雞丁      

Wok-fried Chicken Thigh with Dried Bell Pepper and Cashew

NT\$480

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川味水煮牛    

Sichuan Boiled Beef

NT\$880

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黑古月茭白牛仔粒   

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

NT\$1,080

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香煎恆溫原條牛仔骨   

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

NT\$2,180

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老甕柱侯和牛臉頰 · 塔香野菇風沙料   

Braised Wagyu Beef Cheeks, Wok-fried Mixed Mushroom with Basil

NT\$2,280

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# 田園鮮蔬 豆腐

## Vegetables and Tofu

季節時蔬

Stir-fried Seasonal Vegetable

敬選一款烹調方法:

蒜炒  / 清炒  / 上湯   / XO醬炒     / 濃雞湯浸 

Choose one cooking method:

Garlic / Stir-fried / Braised in Chicken Broth  
with X.O. Sauce / in Thick Chicken Soup

NT\$380

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欖菜肉末乾煸四季豆   

Stir-fried Green Bean with Minced Pork and Olive Greens

NT\$380

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秋爽暖冬 (季節時蔬, 濃雞湯, 芡實, 薏米, 野米, 舞菇) 

Seasonal Vegetables with Autumn Harvest Grains and Wild Mushrooms  
in Chicken Broth

NT\$480

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臘味薑汁炒芥藍 

Stir-Fried Chinese Broccoli with Preserved Meats and Ginger Sauce

NT\$520

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川味麻婆豆腐      

Sichuan-style Ma-po Tofu with Minced Beef

(可更換為豬肉 Can be changed to Pork)

NT\$380

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芥菜火腩燜豆腐  

Braised Tofu with Roasted Pork Belly and Mustard Leaf

NT\$480

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馬友鹹魚雞粒豆腐煲  

Claypot Tofu with Salted Fish and Diced Chicken

NT\$480

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菜單價格均需另加10%服務費。

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# 中式主食

## Rice and Noodles

豉油韭黃鴨絲炒麵 

Wok-fried Noodles with Shredded Duck and Chives

NT\$480

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蟹肉瑤柱蛋白炒飯 

Wok-fried Rice with Crab Meat, Dried Scallop, Egg White and Green Beans

NT\$580

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櫻花蝦XO醬鮑仔海鮮炒飯 

Wok-fried Rice with Abalone, Seafood, Sakura Shrimps and XO Sauce

NT\$880

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馬友鹹魚雞粒鮮蔬炒飯 

Wok-fried Rice with Salted Fish, Diced Chicken and Fresh Vegetables

NT\$480

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湛露招牌炒飯 

Zhàn Lù Signature Fried Rice with Sakura Shrimps, Diced Vegetables, Mullet Roe, Seafood, Char Siu Pork and Crispy Rice

NT\$580

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粵式鑊氣乾炒牛肉河粉 

Wok-fried Rice Noodles with Sliced U.S. Beef and Bean Sprouts

(可更換為豬肉 Can be changed to Pork)

NT\$520

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菜單價格均需另加10%服務費。

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# 幸福甜品

## Desserts

冰鎮青檸雪蛤香茅凍 

Lemongrass Jelly with Hasma and Pandan Sorbet

NT\$180 /位 person

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荔芋奶皇流沙酥(三顆)  

Taro and Egg Yolk Pastry (3 pcs)

NT\$160

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流沙包(三顆) 

Salted Egg Custard Bun (3 pcs)

NT\$160

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手磨龍皇杏仁茶  

Sweet Almond Soup

NT\$160 /位 person

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豆沙鍋餅   

Red Bean Pancake

NT\$180

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