



2026 湛露中式桌菜菜單
2026 ZHÀN LÙ Family Style Menu

桌菜 A

湛露風味前菜集

ZHÀN LÙ Gourmet Appetizer Collection
十香玫瑰油雞 / 第一刀蜜汁叉燒 / 梁溪脆鱈
Rose Wine and Soy Poached Chicken
Barbecue Pork (Char Siu) with Honey Sauce
Crispy Eel in Sweet and Sour Sauce
金沙魚皮/醬滷蜜汁鱈魚
Deep Fried Fish Skin with Salted Egg Yolk
Marinated Mackerel in Honey Sauce

花旗蔘石斛海螺花膠煲雞湯

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

湛露片皮鴨/京醬爆鴨絲,丹麥燒餅

Zhàn Lù Roasted Duck
Wok-fried Shredded Duck with Beijing Style Sweet Soy Bean
Paste, Served with Home Baked Danish Croissant

紅蟳欖菜蒸土魷肉餅

Steamed Minced Pork with Dried Squid Patty
with Mud Crab Meat

櫻花蝦酸豆醬蒸龍膽班柳

Steamed Giant Grouper Fillet with
Sakura Shrimp and Capers Sauce

秋爽暖冬

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

湛露招牌炒飯

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

琥珀琉璃蛋塔

Baked Egg Tart

手磨龍皇杏仁茶

Sweet Almond Soup

每桌 NT\$26,888+10%(每桌 10 位)

加人加量 每位 NT\$2,688 +10%

(最低須保證 8 人菜量)

桌菜 B

湛露珍饈前菜集

ZHÀN LÙ Gourmet Appetizer Collection
金磚燒腩 / 醬滷蜜汁鱈魚 / 第一刀蜜汁叉燒
Crispy Pork Belly
Marinated Mackerel in Honey Sauce
Barbecue Pork (Char Siu) with Honey Sauce
金牌口水雞 / 柚香蜜蕃茄 / 梁溪脆鱈
“Mouth-Watering” Poached Chicken in Peanut and Chili Oil
Pomelo Honey Cherry Tomatoes
Crispy Eel in Sweet and Sour Sauce

太子蔘瑤柱螺頭花膠煲雞湯

Double-Boiled Chicken Soup with
Solomon 's Seal, Sea Conch, and Fish Maw

湛露片皮鴨/京醬爆鴨絲,丹麥燒餅

Zhàn Lù Roasted Duck
Wok-fried Shredded Duck with Beijing Style Sweet Soy Bean
Paste, Served with Home Baked Danish Croissant

花雕焗沙公襯麻婆豆腐

Baked Mud Crab with Huadiao Wine
Served with Mapo Tofu

順德頭菜古法七星斑

Shunde-Style Steamed Whole Seven-Star Grouper
with Aged Preserved Turnip and Ginger

羊肚菌金湯雜糧扒芽白

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

湛露招牌炒飯

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

燕窩琥珀琉璃蛋塔

Baked Egg Tart with Bird's Nest

手磨龍皇杏仁茶

Sweet Almond Soup

每桌 NT\$36,888+10%(每桌 10 位)

加人加量 每位 NT\$3,688 +10%

(最低須保證 8 人菜量)

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、巴拉圭；豬肉產地：台灣。

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