



2026 湛露中餐廳 個人套餐菜單 ZHÀN LÙ Set Menu

平日午間商業套餐

適用於週一至週五中午、不適用於國定及特殊假日

湛露精選點心三品

ZHÀN LÙ Signature Steamed Dim Sum

鱈魚子晶瑩筍尖蝦餃皇 / 北海道魚卵鳳眼餃 / 鮑魚鮮蝦燒賣皇

Steamed Shrimp and Bamboo Shoot Dumplings topped with Caviar

Steamed Shrimp Dumplings with Hokkaido Fish Roe

Steamed Pork and Shrimp "Siew Mai" topped with Whole Abalone

精選前菜

Appetizer Trio

小蔥茸玫瑰油雞 / 金磚脆皮燒腩仔 / 掛爐淮鹽燒鴨

Rose Wine and Soy Poached Chicken topped with Minced Scallion

Crispy Pork Belly / Roasted Crispy Duck with Black Pepper and Salt

足料老火例湯

Chef's Daily Soup

櫻花蝦酸豆醬蒸龍膽石斑 或 老廣枝竹炆和牛臉頰

(二選一)

Steamed Grouper with Sakura Shrimp and Pickled Bean Sauce

Or

Cantonese Style Braised Wagyu Beef Cheek with Bean Curd Sticks

粵式鑊氣乾炒牛肉河粉

(如不吃牛可更換為豬肉)

Wok-Fried Rice Noodles with Sliced U.S. Beef and Bean Sprout

(An alternative of pork is available for non-beef eaters)

手磨龍皇杏仁茶

Sweet Almond Soup

每位 NT\$1,680 另加一成服務費

NT\$ 1,680+10% per person

素食套餐-蓮

(奶素)

湛露蔬饌匯

ZHÀN LÙ Vegetarian Appetizers Selection

金沙麥片淮山 / 薑汁蜜餞蕃茄塔 / 黑松露素鵝捲

Crispy Chinese Yam with Salted Egg Yolk and Cereal

Fresh Organic Tomato with Ginger Sauce

Crispy Bean Curd Rolls with Black Truffle and Shredded Vegetables

老菜脯花菇燉菜膽

Double-boiled Vegetarian Soup with Aged Turnip

苦茶油羅漢齋

Assorted Oriental Vegetables with Camellia Oil

老雪菜炆鳳眼綠筍

Braised Green Bamboo Shoots with Aged Pickled Greens

鮮果糖醋猴頭菇

Sweet and Sour Lion's Mane Mushroom with Fresh Fruits

野珍菌扒芥藍

Stir-fried Chinese kale with Mushroom

松子香椿鮮蔬炒飯

Fried Rice with Toon Sprout Paste, Pine Nuts
and Seasonal Vegetables

冰鎮青檸香茅凍

Lemongrass Jelly with Pandan Sorbet

每位 NT\$2,080 另加一成服務費

NT\$ 2,080+10% per person

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.



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ZHÀN LÙ Set Menu

中式套餐-沐

湛露珍饈前菜集

ZHÀN LÙ Gourmet Appetizer Collection

醬滷蜜汁鯖魚 / 金牌黃皮口水雞 / 金磚脆皮燒腩仔

Marinated Mackerel in Honey Sauce

"Mouth-Watering" Poached Chicken in Peanut and Chili Oil
Crispy Pork Belly

牛肝菌螺頭瑤柱花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw, Sea Conch,
Dried Scallops, and Porcini Mushrooms

蒜浪避風塘焗海虎蝦球

Crispy Tiger Prawn with Garlic and Chili Sauce

黑椒筊白爆牛仔粒，開心果

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

鳳脂清蒸龍膽班柳

Steamed Giant Grouper

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

琥珀琉璃蛋塔

Baked Egg Tart

手磨龍皇杏仁茶

Sweet Almond Soup

每位 NT\$2,880 另加一成服務費

NT\$ 2,880+10% per person

中式套餐-玉

湛露珍饈前菜集

ZHÀN LÙ Gourmet Appetizer Collection

第一刀蜜汁叉燒 / 香煎玉帶子, 普寧豆醬 / 掛爐淮鹽燒鴨

Barbecue Pork (Char Siu) with Honey Sauce

Pan-fried Fresh Scallop, Peking Fermented Soya Bean Paste
Roasted Crispy Duck with Black Pepper and Salt

香檳茸螺頭花膠燉雞湯

Double-Boiled Chicken Soup with Champignon, =
Whelk, and Fish Maw

XO 醬皇炆龍蝦球，煎白玉糕

Wok-fried Lobster Ball with XO Sauce served
with Pan-fried Radish Cake

老廣枝竹炆和牛臉頰

Cantonese Style Braised Wagyu Beef Cheek with Bean Curd Sticks

順德頭菜古法蒸七星斑

Steamed Leopard Coral Grouper with Shun-de Preserved Turnip
in Traditional Style

蟹肉瑤柱蛋白炒飯

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

燕窩琥珀琉璃蛋塔

Egg Tart topped with Bird's Nest

手磨龍皇杏仁茶

Sweet Almond Soup

每位 NT\$3,880 另加一成服務費

NT\$ 3,880+10% per person

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