

皇豪

中餐廳

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「食不厭精，膾不厭細。」
選料精細，運用在地食材呈現純粹美味。
技藝精良，主廚深厚底蘊演繹正宗粵菜。

*Enjoy fine Cantonese delicacies perfectly executed
to highlight the original flavor of the produce
with artistic presentation that leaves guests with a lasting impression.*













薑黃瑤柱水晶雞

Marinated chicken with dried shrimp, turmeric and scallop in broth

開胃前菜

Appetizers



薑黃瑤柱水晶雞  	NT\$ 580
<i>Marinated chicken with dried shrimp, turmeric and scallop in broth</i>	
佛山滷燻蹄花捲  	460
<i>Braised pig trotter with superior soy sauce</i>	
四季蔥燒母香魚 2隻 	460
<i>Simmered sweet fish in sweetened soy and scallion sauce</i>	
花雕川芎醉雞捲  	420
<i>Marinated chicken in high-grade Shaoxing wine with Chinese herb</i>	
香辣饞嘴滷鴨舌 	380
<i>Braised duck tongue in chilli soy sauce</i>	
宮保爽脆旗肚膠  	360
<i>Kung Pao king marlin fish maw</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian









內含牛肉
Contains beef



如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。
Please let our server know if you have any special dietary requirements, food allergies or food intolerances.

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開胃前菜 Appetizers

老醋花生海蜆頭   	NT\$ 300
<i>Marinated jelly fish head and peanut in vintage vinegar</i>	
陳皮瑤柱浸戈渣 4個    	260
<i>Deep fried chicken broth jelly with kumquat and scallop sauce</i>	
梅汁銀杏釀番茄 	220
<i>Marinated green house tomato and gingko with plum juice</i>	
琥珀糖衣脆核桃 	220
<i>Crispy candied walnuts</i>	
鎮江千層醬蘿蔔 	200
<i>Marinated daikon with pickled chilli and soy sauce</i>	
潮州滷水撈花生 	180
<i>Chaozhou style braised peanuts</i>	



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Alcohol



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皇豪片皮鴨四吃

Roasted duck with four courses

燒味 Barbecue

皇豪片皮鴨四吃(台灣櫻桃鴨,需24小時前預訂)

NT\$ 3,080

青瓜季蔥鴨捲餅 / 檸檬糖蘸片皮鴨

整隻 / whole

X.O. 醬彩蔬炒鴨絲   

玫瑰蘇梅醬鴨腿

四季明火品鴨湯

春季-薏米冬瓜火鴨湯(3-5月)

夏季-檸檬酸菜火鴨湯(6-8月)

秋季-荔芋椰青火鴨湯(9-11月)

冬季-麻油珍菌火鴨湯(12-2月)

Roasted duck with four courses (24 hours advance notice is required)

included of:

Pancakes wrapped with sliced duck meat and green onion /

Roasted duck with fresh lemon slice and sugar

Stir-fried shredded duck with bean sprouts and X.O. sauce in fresh vegetables

Roasted duck leg with plum sauce

Seasonal duck soup:

Braised duck soup with winter melon and pearl barley (Spring-only Mar.-May.)

Braised duck soup with pickle greens and salted lemon (Summer-only Jun.-Aug.)

Braised duck soup with coconut flesh and taro (Autumn-only Sep.-Nov.)

Braised duck soup with mushrooms and sesame oil (Winter-only Dec.-Feb.)

黑麥伊比利叉燒(西班牙) 

880

Honey-glazed barbecue Iberico pork belly with maltz

蒜香孜然無骨牛(美國) 

780

Roasted beef short ribs with garlic and cumin

黑椒汁明爐燒鴨  

580

Roasted duck with black pepper



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Alcohol



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冬蟲夏草鮑魚燉雁鴨

Double steamed cordyceps soup with abalone and duckling

燉品 · 湯羹

Soup

- | | |
|---|--------------------------|
| 火瞳鮑魚花膠雞 (需等候30分鐘)   | NT\$ 9,880
每盅十八份 |
| Double-boiled South African abalone, fish maw and Jin-Hua ham in chicken broth (Preparation time 30 mins) | |
| 冬蟲夏草鮑魚燉雁鴨   | 1,380
每位 / per person |
| Double steamed cordyceps soup with abalone and duckling | |
| 洋參螺頭燉花膠   | 880
每位 / per person |
| Double-boiled sea whelk, fish maw and American ginseng in chicken broth | |
| 胡椒螺頭燉豬肚    | 680 |
| Double-boiled pig stomach, sea whelk and black pepper in chicken broth | |
| 杏汁螺頭燉白肺   | 680 |
| Double-boiled sea whelk, pork lung and pork rib in almond juice | |



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燉品 · 湯羹

Soup

鮑魚花膠海皇露  	NT\$ 620
<i>Braised abalone and assorted seafood in superior broth</i>	
檸檬冬玉龍斑湯  	580
<i>Braised giant grouper, clams, pickled mustard greens and winter melon soup with salted lemon</i>	
西湖水雲牛肉羹  	480
<i>West lake beef soup with mozuku seaweed</i>	
粟米蟹肉瑤柱羹   	480
<i>Sweet corn chicken broth with crab meat</i>	
椰青螺頭燉鮑魚  	300
<i>Double steamed sea whelk and abalone soup with coconut flesh</i>	每位 / per person
黑蒜螺頭燉鮑魚  	300
<i>Double steamed abalone and sea whelk soup with black garlic</i>	每位 / per person



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猴菇鵝掌扣鮑魚

Stewed South African fresh abalone and goose web in supreme abalone sauce

鮑參肚

Abalone and Dried Seafood



金箔原汁20頭吉品乾鮑(日本)  	NT\$ 6,280 每位 / per person
紅燒鮑汁扣金龍花膠(肯亞鱸魚膠)  	2,680 每位 / per person
紅燒鮑汁扣60頭關東遼參(日本)  	2,250 每位 / per person
松露原汁扣5頭吉品罐鮑(日本)  	1,880 每位 / per person
猴菇鵝掌扣鮑魚(南非鮑)  	1,880 每位 / per person
猴菇鵝掌扣花膠(肯亞鱸魚膠)  	1,680 每位 / per person
古法紅燒南非鮑(180-200g 鮮鮑滷製)  	1,380 每位 / per person
鮑汁北菇扣鵝掌  	580 每位 / per person



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Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



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Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



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避風塘焗白鯧魚 (約300-400g)

Typhoon shelter pomfret with garlic and dried chilli

海鮮類 Seafood

藜麥蘆筍炒鮑魚 3隻  	NT\$ 1,200
<i>Stir-fried South African fresh abalone, asparagus, quinoa and bell pepper</i>	
松露野菌炒龍斑  	780
<i>Stir-fried giant grouper with wild mushroom and truffle</i>	
蒜子柱侯龍斑煲   	780
<i>Braised giant grouper casserole with garlic in Chu Hou sauce</i>	
避風塘焗白鯧魚 (約300-400g)  	680
<i>Typhoon shelter pomfret with garlic and dried chilli</i>	
乾煎豉油白鯧魚 (約300-400g) 	680
<i>Pan-fried pomfret with light soya sauce</i>	
香芒貴妃脆蝦球 6隻 	680
<i>Deep-fried prawns with mango sauce</i>	
皇豪三味虎蝦球 6隻 	680
<i>Deep-fried prawns with three flavours (Sweet and sour sauce, Mango sauce, Truffle sauce)</i>	
X.O.醬松阪玉帶蝦  	680
<i>Stir-fried pork neck, prawns and scallops with X.O. sauce</i>	
松露蘆筍炒玉帶 	680
<i>Stir-fried asparagus and scallop with truffle</i>	



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Contains milk



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Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



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Contains seafood



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Gluten free



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海鮮類 Seafood

避風塘焗軟殼蟹  	NT\$ 680
<i>Typhoon shelter soft shell crab with garlic and dried chilli</i>	
奶油金沙海虎蝦 5隻   	580
<i>Deep-fried prawns with cream salted egg yolk sauce</i>	
避風塘焗海虎蝦 5隻  	580
<i>Typhoon shelter prawns with garlic and dried chilli</i>	
豆撈銀絲虎蝦煲 5隻  	580
<i>Braised prawns with glass vermicelli in chilli bean paste</i>	
芝心龍帶玉梨香 6個    	480
<i>Deep-fried scallop stuffed shrimp paste with pear and cheese</i>	
絲瓜蝦仁玉帶滑蛋  	480
<i>Stir-fried luffa, prawns and scallops on steamed egg</i>	
蓉城椒香杏桃腿   	460
<i>Kung Pao frog legs</i>	
菠蘿咕佬杏桃腿 	460
<i>Sweet and sour frog legs with fresh pineapple</i>	



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Contains milk



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Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



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內含牛肉
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游水鮮 Live Seafood

筍殼魚(約500-550g) 🍣
Soon hock / Marble goby

NT\$ 1,580
整隻 / whole

台灣龍虎斑 🍣
Dragon tiger grouper

1,580
1000-1200公克 / g
950
600-800公克 / g

急凍東星斑(約800-1000g) 🍣
Flash-frozen spotted grouper

1,580
整隻 / whole

台灣東星斑(約600-800g, 需三天前預訂) 🍣
Spotted grouper (3 days advance notice is required)

420
100公克 / g

台灣龍膽石斑 🍣
Giant grouper

250
100公克 / g

作法選擇:

玉露蒸 🍣 / 蒜蓉蒸 🍣 / 剁椒蒸 🍣🌶️ / 泰汁蒸 🍣🌶️ / 欖菜蒸 🍣

Preparation Method:

Steamed with light soya sauce / Steamed with garlic / Steamed with homemade chopped chilli / Thai steamed with lime and chilli / Steamed with Chinese olive vegetables



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Alcohol



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游水鮮 Live Seafood

日本象拔蚌 (約300-500g, 需七天前預訂) 🌊
Geoduck (7 days advance notice is required)

NT\$ 500
100公克/g

作法選擇:

碧綠油泡炒 🌊🌿 / X.O. 醬野菌炒 🐷🌊🌶️ / 濃湯過橋灼 🐷🌊

Preparation Method:

Stir-fried with seasonal greens / Stir-fried with X.O. sauce / Simmered in superior broth

阿拉斯加蟹 (約2000-3000g, 需七天前預訂) 🌊
Alaskan King Crab (7 days advance notice is required)

530
100公克/g

作法選擇:

原隻花雕芙蓉蒸 🍷🌊🥚 / 原隻西施奶湯堂灼 🐷🌊 /

原隻避風塘蒜焗 🌊🌶️

Preparation Method:

Steamed with Huadiao wine and egg / Simmered in superior broth /

Stir-fried with minced garlic and dried chilli

老饕三吃:

蒜蓉蒸蟹足 🌊 / 黑椒炒蟹身 🌊🌶️ / 翡翠蒸蟹蓋 🌊

Gourmet 3 Courses:

Steamed crab cluster with minced garlic / Wok-fried crab with black pepper /

Steamed crab carapace with seasonal greens



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辣味
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Alcohol



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游水鮮 Live Seafood

生猛活澳洲龍蝦 (約500-600g) 🍤
Live Western rock lobster

NT\$ 460
100公克/g

生猛活波士頓龍蝦 (約500-600g) 🍤
Live Boston lobster

300
100公克/g

作法選擇:

蒜蓉白玉蒸 🍤 / 花雕芙蓉蒸 🍤🍷 / 陳皮豉汁蒸 🍤 /
X.O. 醬碧綠炒 🍤🌶️ / 豉椒火腩炒 🍤🌶️ / 蠔皇野菌炒 🍤 /
薑蔥銀絲焗 🍤 / 避風塘蒜焗 🍤🌶️ / 金瑤濃湯焗 🍤🍷

Preparation Method:

Steamed with minced garlic / Steamed with Huadiao wine and egg / Steamed with dried mandarin peel and soya sauce / Stir-fried with seasonal greens and X.O. sauce / Stir-fried with pork belly, chilli and fermented black bean / Stir-fried with mushrooms and oyster sauce / Baked with glass vermicelli and scallion / Baked with minced garlic and dried chilli / Baked in superior broth Sizzling rice in superior lobster bisque

生猛活蟹 (沙母) 🍤
Mud Crab (Female)

300
100公克/g

生猛活蟹 (沙公) 🍤
Mud Crab (Male)

270
100公克/g

作法選擇:

玉露蒸 🍤 / 蒜蓉蒸 🍤 / 剁椒蒸 🍤🌶️ / 豉汁蒸 🍤 /
薑蔥焗 🍤 / 金沙焗 🍤🍳 / 豉椒炒 🍤🌶️ / 避風塘 🍤🌶️ /
X.O. 醬野菌銀絲煲 🍤🌶️ / 老饕虎門蒸蟹餅 🍤🍳

Preparation Method:

Steamed with light soya sauce / Steamed with garlic / Steamed with homemade chopped chilli / Baked with ginger and scallion / Baked with salted egg yolk sauce / Stir-fried with fermented black bean and chilli / Stir-fried with minced garlic and dried chilli / Stir-fried with X.O. sauce and glass vermicelli / Humen style steamed crab cake



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內含蛋類
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辣味
Spicy



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Alcohol



內含堅果類
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不含麩質
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麥片風沙脆皮雞

Crispy chicken with minced garlic and cereal

家禽肉類 *Poultry and Meat*

	
黑椒燒汁和牛粒(澳洲)  	NT\$ 1,280
<i>Wok-fried diced wagyu beef with asparagus</i>	
頭抽三蔥牛柳粒(美國)  	780
<i>Wok-fired diced beef tenderloin, scallion, red onion and shallot with soya sauce</i>	
薄荷燒汁羊肩排 4支(紐西蘭)	780
<i>Pan-fried Australian lamb shoulder with mint sauce</i>	
青龍豉椒黑豚肉(西班牙) 	680
<i>Stir-fried Iberico pork false lean and manganji pepper with fermented black bean</i>	
菠蘿咕咾黑豚肉(西班牙)	680
<i>Sweet and sour Iberico pork with pineapple</i>	
蘆筍彩椒牛肋粒(美國) 	680
<i>Wok-fried diced beef ribeye, asparagus, bell peper and red onion</i>	
麥片風沙脆皮雞(台灣) 	600
<i>Crispy chicken with minced garlic and cereal</i>	半隻 / half



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內含牛肉
Contains beef

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家禽肉類 *Poultry and Meat*

薑米泡椒左宗雞 	NT\$ 480
<i>General Tso's chicken with chilli pickle</i>	
黑醋梅露炒雞球	480
<i>Stir-fried chicken ball with black glutinous rice vinegar and plum sauce</i>	
黑椒野菌松阪肉 	480
<i>Stir-fried pork neck with mushroom and black pepper</i>	
金沙彩蔬松阪肉 	480
<i>Stir-fried pork neck with salted egg yolk sauce</i>	
陽光樂山咖啡骨(台灣) 	460
<i>Braised pork rib with apple in Taitung coffee sauce</i>	
老罈鎮江香醋骨(台灣) 	460
<i>Zhenjiang style braised pork rib with vintage vinegar</i>	
荔芋臘腸蒸子排(台灣) 	420
<i>Steamed pork rib with taro and Chinese preserved sausage</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef

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火腩鮮蝦絲瓜球

Stewed luffa, prawns, ginkgo and pork belly

蔬菜豆腐類

Vegetables and Bean curd



火腩鮮蝦絲瓜球   	NT\$ 460
<i>Stewed luffa, prawns, ginkgo and pork belly</i>	
豉椒肉崧燒豆腐  	380
<i>Braised bean curd with miced pork neck, chilli and fermented black bean</i>	
櫻花松阪炒芽白 	380
<i>Stir-fried baby cabbage, pork neck and sakura shrimp</i>	
金銀蛋雨菇娃菜  	380
<i>Stewed baby cabbage, minced pork, Nostoc commune, preserved egg and salted egg</i>	
燒腩腐竹炆豆腐 	380
<i>Stewed bean curd, pork belly and shiitake mushroom</i>	
欖角臘腸炒芥藍  	380
<i>Stir-fried Chinese kale, preserved sausage and Chinese olive vegetables</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef












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蔬菜豆腐類

Vegetables and Bean curd



腰果百合碧綠蔬  	NT\$ 380
<i>Stir-fried lily buds, seasonal greens and cashew</i>	
蒜香瑤柱灼芥蘭 	380
<i>Poached Chinese kale with dried scallop and garlic</i>	
金不換貳崧烘蛋   	380
<i>Wok-fired minced pork, preserved egg, sweet basil with over-easy egg</i>	
欖角肉崧四季豆 	360
<i>Dry-fried spring beans, Chinese olive vegetables and minced pork</i>	
清炒蒜香季時蔬  	360
<i>Stir-fried seasonal vegetables with garlic</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



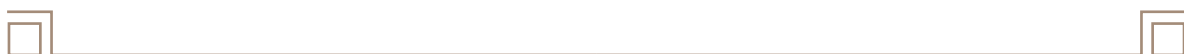
不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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番茄干貝龍蝦粥 6位 (需等候30分鐘)

*Cantonese-style congee with scallop and tomato in chicken broth
(Preparation time 30 mins)*

明火粥品

Congee



潮州粥(附欖榨菜、花生粒、蔥芹菜)

一品蝦蟹龍斑粥 6位(需等候30分鐘)  

NT\$ 3,680

Teochew-style congee with mud crab, shrimp and giant grouper in chicken broth (Preparation time 30 mins)

龍蝦鮑魚田雞粥 6位(需等候30分鐘)  

3,280

Teochew-style congee with Boston lobster, abalone and frog leg in chicken broth (Preparation time 30 mins)

廣東粥(附乾花生、薄脆、蔥芹菜)

番茄干貝龍蝦粥 6位(需等候30分鐘)  




2,350

Cantonese-style congee with scallop and tomato in chicken broth (Preparation time 30 mins)

銀蘿瑤柱牛肉粥 4位(需等候30分鐘)   

1,040

Cantonese-style congee with sliced beef, scallop, daikon and egg in chicken broth (Preparation time 30 mins)

翡翠菌菇魚片粥 4位(需等候30分鐘)   

920

Cantonese-style congee with giant grouper, mushroom and greens (Preparation time 30 mins)



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



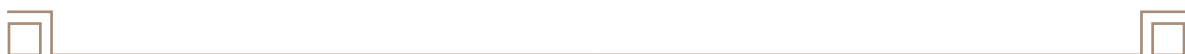
不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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魚子海蝦金塔飯

*Fried turmeric rice, prawn and Chinese preserved sausage
with grated mullet roe*

麵飯粉類

Rice and Noodles

海皇脆米龍蝦泡飯(整隻波士頓龍蝦, 約500-600g)  	NT\$ 1,980
<i>Deep fried rice puffs with assorted seafood in superior lobster bisque</i>	
X.O. 醬龍蝦叉燒炒飯    	1,380
<i>Fried rice with Boston lobster, barbecue pork, egg, Chinese kale and X.O. sauce</i>	
鮑魚海皇脆麵球   	460
<i>Cantonese-style pan-fried noodles with abalone, scallop, cuttlefish, pig stomach and barbecue pork</i>	
魚子海蝦金塔飯   	400
<i>Fried turmeric rice, prawn and Chinese preserved sausage with grated mullet roe</i>	
瓦罉燒鴨瀨粉滑(湯) 	400
<i>Shredded roast duck with thick rice noodles soup</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef

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麵飯粉類

Rice and Noodles



欖菜叉燒蝦仁炒飯   	NT\$ 380
<i>Fried rice with prawn, egg, barbecue pork and Chinese preserved vegetables</i>	
黑椒菜粒牛肉炒飯(美國)   	380
<i>Fried rice with diced beef tenderloin, caper, egg and black pepper</i>	
什菌松阪肉伊麵  	360
<i>Wok-fried egg noodles, assorted mushroom and pork neck</i>	
香椿彩蔬炆伊麵  	320
<i>Wok-fried egg noodles with assorted greens</i>	
絲苗白飯  	40
<i>Steamed rice</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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嫩滑鮮奶燉燕窩

Braised bird's nest with milk

甜如蜜

Desserts



龍皇杏汁燉燕窩(熱, 官燕20g)    




Braised bird's nest with almond juice (Hot)

NT\$ 580
每位 / per person

鮮奶燕窩燉蘋果(熱, 官燕10g)  

Braised bird's nest with milk in apple (Hot)

380
每位 / per person

嫩滑鮮奶燉燕窩(涼, 官燕10g)   

Braised bird's nest with milk (Iced)

300
每位 / per person

龍皇杏汁燉雪蛤(熱)   

Braised hasma with almond juice (Hot)

200
每位 / per person

雪蓮銀耳燉蘋果(熱)  

Braised yacon, apple and snow fungus dessert (Hot)

200
每位 / per person

楓丹楊枝甘露蜜(涼)  

Chilled mango, rambutan, chia seeds and pomelo soup (Iced)

180
每位 / per person



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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甜如蜜

Desserts



龍皇杏汁芙蓉露(熱)    
Braised almond juice with egg white and milk (Hot)

NT\$ 180
每位 / per person

靈芝龍蜜龜苓膏(涼) 
Chinese herb jelly with honey (Iced)


160
每位 / per person

蜜棗雪蓮銀耳露(涼)  
Braised yacon, snow fungus and red date dessert (Iced)

160
每位 / per person

薄荷蘆薈香蘭凍(涼)  
Pandan jelly with aloe and mint (Iced)

160
每位 / per person

堅果黑糖棗皇糕(熱) 
Steamed red dates, coconut milk rice cake and brown sugar
syrup with mixed nuts (Hot)

75
個 / piece



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef





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點心茗集

Dim Sim

脆皮鮑魚叉燒包(炸) 3件    	NT\$ 228
<i>Deep-fried barbecued pork bun with abalone (3pcs)</i>	
金牌皇豪焗酥餅(烤) 3件   	208
<i>Baked Jinhua ham, barbecued pork and green onion pastry (3pcs)</i>	
招牌黑椒燒鴨包(蒸) 3件 	198
<i>Steamed bun with black pepper and duck meat (3pcs)</i>	
黑蒜和牛鹹水餃(炸) 3件   	188
<i>Deep-fried glutinous rice dumplings with wagyu and black garlic (3pcs)</i>	
墨羽流沙尖堆球(炸) 3件   	168
<i>Deep-fried pastry ball with black sesame (3pcs)</i>	
雪花榴蓮豆腐奶(炸) 1件 	168
<i>Deep-fried durian custard pastry (1pc)</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef

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點心茗集

Dim Sim



松花皮蛋叉燒酥(烤) 3件   	NT\$ 168
<i>Baked barbecued pork and preserved egg puff pastry (3pcs)</i>	
皇豪竹碳流沙包(蒸) 3件  	158
<i>Steamed salted egg custard buns (3pcs)</i>	
瑤柱鮮蝦燒賣皇(蒸) 3件  	148
<i>Steamed shrimp shaomai with dried scallops (3pcs)</i>	
松露野菌雞冠餃(蒸) 3件  	148
<i>Steamed truffle and porcini mushrooms dumpling (3pcs)</i>	
牛肝珍菌海棠果(蒸) 3件 	148
<i>Steamed porcini mushrooms dumpling (3pcs)</i>	
枸杞藜麥珍珠丸(蒸) 3入 	148
<i>Chinese pearl meatballs with sticky rice, quinoa and wolfberry (3pcs)</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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蔬食套餐
Vegetarian Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

黑胡麻豆腐 / 白果羊肚菌 / 金沙蓮子塔 / 千層蘿蔔酥
*Black sesame tofu / Stir-fried morel and ginkgo /
Deviled eggs and lotus seeds on sachima / Baked shredded turnip puff pastry*

姬茸腰果燉牛蒡

Braised agaricus mushrooms soup with burdock root and cashew

銀杏野菌炒蘆筍

Wok-fried asparagus and mushroom with ginkgo

鳳果猴菇扒芽白

Braised lion's mane mushroom, baby cabbage and noble bottle tree nuts

珠圓玉潤月寶盒

Hakka-style stuffed tofu with baby bok choy and bamboo shoot

藜麥松子彩蔬飯

Fried rice, quinoa and pine nuts with sweet pepper

主廚嚴選果憶香

Chef's selected seasonal fruits platter

薄荷蘆薈香蘭凍(涼)

Pandan jelly with aloe and mint (Iced)

每位 NT\$1,280 另加一成服務費

NT\$1,280 per person subject to 10% service charge

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兒童套餐
Kid's Set Menu

松露野菌雞冠餃 / 瑤柱鮮蝦燒賣皇 (蒸)
*Steamed truffle and porcini mushrooms dumpling /
Steamed shrimp shaomai with dried scallops*

蠔皇鮑魚叉燒包 (炸)
Deep-fried barbecued pork bun with abalone

粟米蟹肉瑤柱羹
Sweet corn chicken broth with crab meat

咕嚕汁黑豚蝦球
Sweet and sour Iberico pork with prawn

雞翅玉薯海鮮餅
*Deep fried chicken wing with red fermented bean curd /
Cuttlefish with shrimp cutlet/ French fries*

主廚精選水果盤
Chef's selected seasonal fruit platter

蜜棗雪蓮銀耳露 (涼)
Braised yacon, snow fungus and red date dessert (iced)

每位 NT\$680 另加一成服務費
NT\$680 per person subject to 10% service charge

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午間套餐

Lunch Set Menu

精選套餐
Lunch Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 松露廣島蠔 / 金錢花枝餅 / 銀蘿海蜆頭

*Marinated chicken in Huadiao wine / Hiroshima oyster with truffle sauce /
Cuttlefish with shrimp cutlet / Marinated daikon and jelly fish head in vintage vinegar*

花膠鮑絲海皇羹

Assorted seafood thick soup with fish maw

蒜茸銀絲海虎蝦

Steamed tiger prawn with glass vermicelli and garlic

X.O醬松板蘭花蚌

Wok-fried mussel and pork neck with X.O. sauce

避風塘焗海游鱗

Typhoon shelter sea bass with garlic and dried chilli

臘腸子排煲仔飯

Clay pot rice with Chinese preserved meat and pork rib

主廚嚴選果憶香

Chef's selected seasonal fruits platter

蜜棗雪蓮銀耳露(涼)

Braised snow fungus, yacon and red date dessert (Iced)

每位 NT\$1,580 另加一成服務費

NT\$1,580 per person subject to 10% service charge

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Please let our server know if you have any special dietary requirements, food allergies or food intolerances.

精選套餐
Lunch Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 金錢花枝餅 / 烏魚子肚膠 / 松露撈蝦球

Marinated chicken in Huadiao wine / Cuttlefish with shrimp cutlet / Kung Pao king marlin fish maw with mullet roe / Deep-fried prawns with truffle sauce and fresh lime juice

椰青瑤柱燉鮑魚

Double steamed abalone soup with dried scallop and coconut flesh

蒜蓉梅菜蒸龍蝦

Steamed Boston lobster with pickled mustard cabbage and garlic

洋燒澳洲和牛頰

Braised Australian beef cheek with brown sauce

X.O醬響螺龍斑球

Wok-fried sliced sea whelk and tiger grouper meat with X.O. sauce

攪菜肉絲玉帶飯

Fried rice with scallop, pork and Chinese preserved vegetables

主廚嚴選果憶香

Chef's selected seasonal fruits platter

薄荷蘆薈香蘭凍(涼)

Pandan jelly with aloe and mint (Iced)

每位 NT\$1,880 另加一成服務費

NT\$1,880 per person subject to 10% service charge

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精選桌席
Table Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

宮保旗肚膠 / 花雕醉雞捲 / 佛山燻蹄花 / 老醋海蜆頭 / 千層醬蘿蔔
*Kung Pao king maw / Marinated chicken in Huadiao wine / Braised pig trotter in soya sauce /
Marinated jelly fish head in vintage vinegar / Marinated daikon with pickled chilli and soy sauce*

翡翠雞粥海皇露

Double-boiled chicken congee with assorted seafood and greens

葡汁虎蝦銀絲煲

Braised glass vermicelli and prawns in portuguese sauce

X.O醬玉帶 / 松露餃

Wok-fried scallop with X.O. sauce / Steamed truffle dumpling

麥香蒜沙脆皮雞

Crispy chicken with minced garlic and cereal

臘腸子排煲仔飯

Clay pot rice with Chinese preserved meat and pork rib

陳皮豉汁海游鱗

Steamed sea bass with dried mandarin peel and soya sauce

胡椒螺頭豬肚盅

Double-boiled pig stomach, sea whelk and black pepper in chicken broth

蓬萊長春季鮮菓

Chef's selected seasonal fruits plate

墨羽流沙尖堆球

Deep-fried black sesame pastry ball

每桌 NT\$15,800 另加一成服務費

NT\$15,800 per table subject to 10% service charge

如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。
Please let our server know if you have any special dietary requirements, food allergies or food intolerances.

晚間套餐

Dinner Set Menu

精選套餐
Dinner Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 烏魚子肚膠 / 松露撈蝦球 / 金錢花枝餅
*Marinated chicken in Huadiao wine / Kung Pao king marten fish maw with mullet roe /
Deep-fried prawn with truffle sauce and fresh lime juice / Cuttlefish with shrimp cutlet*

黑蒜蟲花燉鮑魚

Double-steamed abalone soup with black garlic and cordyceps

X.O醬白玉蒸龍蝦

Steamed Boston lobster and bean curd with X.O. sauce

南乳山藥無骨牛

Braised beef rib and Chinese yam with fermented bean curd

蕃茄蝦乾鱈龍魚

Steamed surgeon and dried shrimp with garlic and tomato sauce

火腩玉帶撈生麵

Braised noodles with scallop and pork belly in superior broth

主廚嚴選果憶香

Chef's selected seasonal fruits platter

薄荷蘆薈香蘭凍(涼)

Pandan jelly with aloe and mint (Iced)

每位 NT\$1,880 另加一成服務費

NT\$1,880 per person subject to 10% service charge

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精選套餐
Dinner Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

烏魚子肚膠 / 瑤柱浸戈渣 / 山葵撈蝦球 / 伊比利叉燒 / 避風塘魚脰
*Kung Pao king marlin fish maw with mullet roe / Deep-fried chicken broth jelly in kumquat sauce /
Deep-fried prawn with wasabi / Honey-glazed barbeque Iberico pork belly /
Typhoon mullet gizzard with garlic and dried chilli*

旗參螺頭燉花膠

Braised fish maw and sea whelk soup with ginseng

松露檸檬蒸龍蝦

Steamed Boston lobster with truffle and lime sauce

猴菇鮑魚扣鵝掌

*Stewed South African fresh abalone, goose web and lion's mane
mushroom in supreme abalone sauce*

濃湯野菌煎龍躉

Pan-fried tiger grouper with mushroom in superior broth

玉帶松阪黃金飯

Fried turmeric rice with scallop, pork neck, egg and greens

主廚嚴選果憶香

Chef's selected seasonal fruits platter

鮮奶燕窩叉燒酥

Braised bird's nest with milk (Iced) / Baked barbecued pork puff pastry

每位 NT\$2,580 另加一成服務費

NT\$2,580 per person subject to 10% service charge

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精選套餐
Dinner Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 松露撈蝦球 / 避風塘玉帶 / 無花果鴨肝 / 烏魚子肚膠
*Marinated chicken in Huadiao wine / Deep-fried prawn with truffle and fresh lime juice /
Wok fried scallop with dried chili and minced garlic / Duck liver confit with fig /
Kung Pao king marlin fish maw with mullet roe*

花膠響螺爵士湯

Braised sea whelk and fish maw with honeydew melon

極品鮑魚扣鵝掌

Stewed South African fresh abalone and goose web in supreme abalone sauce

海膽西汁焗龍蝦

Baked Boston lobster with sea urchin sauce

黑椒西班牙豚肉

Wok-fried Iberico pork with black pepper

蟹肉烏魚子炒飯

Fried rice, mullet roe and crab meat

主廚嚴選果憶香

Chef's selected seasonal fruits platter

杏汁雪蛤豆腐奶(熱)

Braised hasma with almond juice (Hot)

每位 NT\$2,980 另加一成服務費

NT\$2,980 per person subject to 10% service charge

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精選套餐
Dinner Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

無花果鴨肝 / 松露撈蝦球 / 避風塘魚腩 / 西班牙叉燒 / 蔥燒母香魚
*Duck liver confit with fig / Deep-fried prawn with truffle and fresh lime juice /
Typhoon mullet gizzard with garlic and dried chilli / Honey-glazed barbeque Iberico
pork belly / Simmered sweet fish in sweetened soy and scallion sauce*

石斛海馬燉花膠

Double-boiled sea horse, fish maw and Chinese herbs in chicken broth

鮑魚皇扣關東參

*Stewed South African fresh abalone and Kanto sea cucumber in
supreme abalone sauce*

金瑤濃湯炆龍蝦

Stir-fried Boston lobster in superior broth

野菌燒汁和牛粒

Stir-fried diced Australian wagyu beef and mushroom with jus

櫻花龍斑絲苗飯

Fried rice, sakura shrimp, diced tiger grouper and Chinese kale

主廚嚴選果憶香

Chef's selected seasonal fruits platter

杏汁燕窩焗酥餅

*Braised bird's nest with almond juice (Hot) /
Baked Jinhua ham, barbecued pork and green onion pastry*

每位 NT\$3,680 另加一成服務費

NT\$3,680 per person subject to 10% service charge

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精選桌席
Table Set Menu

皇豪迎賓碟

Chef's selected appetizer platter

避風塘田雞 / 瑤柱水晶雞 / 佛山燻蹄花 / 老醋海蜆頭 / 蘋果烏魚子

Wok-fried frogs leg with dried chili and minced garlic / Marinated chicken with dried shrimp, turmeric and scallop in broth / Braised pig trotter with superior soy sauce / Marinated jelly fish head and peanut in vintage vinegar / Mullet roe with apple

珊瑚蟹肉鮑魚露 (位上)

Braised abalone and assorted seafood in superior broth

瑤柱蒜茸蒸龍蝦

Steamed lobster and dried scallop with garlic

燒汁西班牙黑豚

Wok-fried Iberico pork with jus

X.O醬玉帶螺蝦球

Wok-fried sliced sea whelk, prawns and scallop with X.O. sauce

花膠燒鴨瀨粉滑

Shredded roast duck and fish maw with thick rice noodles soup

潮州欖菜海游鱗

Steamed giant grouper with Chinese olive vegetables

火腩腰果百合蔬

Stir-fried lily buds, pork belly and cashew

蓬萊長春季鮮菓

Chef's selected seasonal fruits platter

金牌皇豪焗酥餅

Baked Jinhua ham, barbecued pork and green onion pastry

每桌 NT\$23,800 另加一成服務費

NT\$23,800 per table subject to 10% service charge

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皇饌佳餚滿室香 豪心暢興意飽滿

Delight Your Palate at Huang Hao Chinese Restaurant



