

精選前菜

APPETIZER





桂花蜜南瓜 Osmanthus Honey Pumpkin	NT\$	200
秘制小黃瓜 Chef's Special Pickled Cucumber		200
陳醋麻辣果仁 Spicy Nuts with Vintage Vinegar		220
蜜汁小魚乾 Stir-fried Sweet Anchovies		230
梅漬番茄 Pickled Tomato with Plum Juice		240
涼拌海蜇頭 Jellyfish Salad		320
金沙魚皮 Fish Skin with Salted Egg Yolk		420
椒鹽排骨 Deep-fried Pork Spare Ribs	小份 230	大份 450
避風塘蘿蔔糕 Wok-fried Radish Cake with Garlic Chili	小份 230	大份 450
香煎蓮藕餅 Pan-fried Lotus Root Cake	4片 240	8片 450

以上價格已含5%營業稅，但須另加10%服務費
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燒烤

BARBECUE SPECIALTIES



掛爐櫻桃片皮鴨 NT\$ 2,200
 Roasted Cherry Duck Served in 3 Cooking Preparation

二吃 2 ways cooking B區選一 2,480

三吃 3 ways cooking A區選一 +B區選一 2,760

A區

生菜包鴨鬆
 Minced Duck Breast with Lettuce
 銀芽炒鴨絲
 Duck Stir-fried with Beansprout
 鴨肉米粉湯
 Duck and Rice Vermicelli Soup
 鴨絲炒米粉
 Stir-fried Rice Vermicelli with Duck Meat

B區

薑蔥爆鴨架
 Duck Bones Sautéed with Onion and Scallion
 椒鹽鴨架
 Deep-fried Duck Bones with Salt & Pepper
 酸菜鴨架湯
 Duck and Pickled Cabbage Broth
 津白番茄鴨架湯
 Cabbage Tomato Duck Bone Soup

玫瑰豉油雞 450
 Soy Sauce Chicken

川味口水雞 480
 Chilled Chicken with Chili Sauce

吊爐燒鴨腿/隻 600
 Roasted Cherry Duck Leg

香檸脆皮叉燒 630
 Crispy Barbecue Pork with Lemon Slices

五香脆皮燒肉 650
 Crispy Roasted Pork

脆皮燒鴨 680
 Roasted Duck

燒味三拼 (燒鴨/叉燒/燒肉/油雞) 760
 Barbecue Combination Platter
 (Please select 3 items: Roasted Duck / Barbecued Pork / Crispy Roasted Pork / Soy Sauce Chicken)

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ROYAL PALACE

TOP 10

SIGNATURE DISHES

皇樓十大名菜





金華海鮮炒飯 Jinhua Ham Fried Rice with Seafood	NT\$ 420
招牌咕嚕脆皮豬 Chef's Special Sweet & Sour Pork Belly	420
香酥百花金磚 Deep Fried Tofu with Minced Shrimp Paste	430
XO醬雪花牛燜伊麵 Braised XO Sauce E-fu Noodles with Beef	480
麻辣肥腸雞肉煲 Spicy Chicken and Pork Intestine in Casserole	580
蒜片頂級牛肉粒 Diced Prime Beef with Sliced Garlic	680
港式紅燒牛腩煲 Hong Kong Style Braised Beef Brisket	680
陳皮潮汕蒸龍膽 Steamed Giant Grouper with Dried Tangerine Peel	720
金牌脆皮炸子雞 Chef's Special Crispy Fried Chicken	1,180
龍蝦海皇泡飯 Braised Lobster Bisque with Rice	1,480

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極品料理

Abalone · Sea Cucumber
Shark Fin · Fish Maw and Bird Nest



	每位
四頭澳洲鮑魚扣鵝掌 Braised Australian Abalone (4 Heads) & Goose Web	NT\$ 880
二頭澳洲鮑魚扣鵝掌 Braised Australian Abalone (2 Heads) & Goose Web	1,680
金瓜小米燴官燕 (素) Pumpkin Millet Porridge with Bird's Nest (Vegetarian)	1,480
砂鍋大排翅(水沙勾) / 1.5兩 Braised Shark's Fin in Casserole (65 gm)	1,180
砂鍋大排翅(水沙勾) / 3兩 Braised Shark's Fin in Casserole (113 gm)	2,280
清湯蟹肉大排翅 / 3兩 Shark's Fin & Crab Meat with Superior Broth (113 gm)	2,480
瑤柱小米燴關東參 Braised Japanese Sea Cucumber and Dried Scallop with Millet	1,680
鮑汁關東參扣鵝掌 Braised Sea Cucumber and Goose Web with Abalone Sauce	1,880
鮑汁花膠扣鵝掌 Braised Goose Web with Fish Maw in Abalone Sauce	1,880
南非極品鮑魚扣鵝掌 / 25頭 Braised Abalone & Goose Web with Oyster Sauce (25 Heads)	2,800

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海之珍味

SEAFOOD



蟹肉蒸芙蓉

Steamed Eggs with Crab Meat

NT\$ 398

魚香海鮮茄子煲

Eggplant & Pork with Assorted Seafood in Casserole

498

XO醬蘆筍炒龍膽球

Wok-fried Giant Grouper & Asparagus with XO Sauce

620

清蒸龍虎斑 (600g)

Steamed Grouper

1,180

避風塘波士頓龍蝦 (500-600g)

Wok-fried Boston Lobster with Garlic Chile

1,580

蒜香蒸波士頓龍蝦 (500-600g)

Steamed Boston Lobster with Garlic

1,580

花雕蒸澳洲活龍蝦 (500-600g)

Steamed Australian Lobster with Hua Diao Wine

3,380

上湯焗澳洲活龍蝦伊麵 (500-600g)

Sautéed Australian Lobster with E-Fu Noodles

3,380

砂鍋澳洲活龍蝦銀絲煲 (500-600g)

Australian Lobster with Vermicelli in Casserole

3,380

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肉類佳餚

MEAT & POULTRY





干煎辣籽松阪豬

Seared Pork Neck with Chili

NT\$ 430

燒汁羊小排 / 位

Braised Lamb Chops with Black Pepper Sauce

430

松子生菜和牛鬆

Fried Minced Wagyu and Pine Seeds with Lettuce

450

秘制醬滷和牛肉 / 位

Braised Wagyu Beef with Chef's Special Sauce

450

皇樓小排骨

Chef's Signature Ribs

460

蔥茸香煎伊比利豬

Pan-fried Iberico Pork with Minced Scallion

1,280

石燒煎烤頂級牛 (10oz)

Stone Pan-fried Prime Beef

1,480

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田園時蔬

GREEN VEGETABLES



季節時蔬 (清炒、蒜香)

NT\$ 320

Seasonal Vegetables (Original / Garlic)

精選芥藍

330

Kale

口味: 白灼、蠔油、清炒、蒜香

Cook Method: Poached, Oyster Oil, Stir-fried, Wok-fried with Garlic

番茄滑蛋煮絲瓜

390

Scrambled Eggs with Tomato and Loofa

濃湯雙菇淋津白

420

Creamed Cabbage with Dual Mushrooms

上湯鮮蘆筍

480

Sautéed Asparagus in Chicken Broth

鮮茄燜煮有機櫛瓜

480

Stewed Zucchini with Fresh Tomato

銀杏山藥蘆筍

520

Sautéed Asparagus with Yam and Ginkgo

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湯品

S O U P



四季靚煲湯

Daily Double-boiled Soup

位 例
NT\$ 160 460

香菜龍膽魚片湯

Giant Grouper Clear Soup with Coriander

220 640

金瓜山藥海皇羹

Seafood Thick Soup with Pumpkin and Yam

220 650

鮑絲瑤柱鴨絲羹

Shredded Duck Thick Soup with Abalone and Dry Scallops

260 720

銀蘿牛腩清湯/例

Stewed Beef Brisket with Radish in Clear Broth

680

瑤柱雪蛤海皇翅

Hasma Seafood Thick Shark's Fin Soup with Dry Scallops

480 1,380

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飯麵類

RICE & NOODLES





美國極品牛/台灣豬肉河粉 Stir-fried U.S. Prime Beef or Taiwan Pork with Flat Rice Noodles	NT\$ 420
金華叉燒炒飯 Jinhua Ham Fried Rice with Barbecue Pork	420
星洲炒米粉 Singapore-Style Fried Rice Noodles	420
廣東炒麵 Cantonese Style Fried Noodles	480
石鍋澳洲和牛窩蛋拌飯 (不吃生蛋可換太陽蛋) Australian Wagyu Fried Rice with Raw Egg (can change to sunny side up)	460
石鍋海皇拌飯 Seafood Bibimbap	480
港式鮑絲蟹肉炒米粉 Hong Kong Style Fried Rice Noodles with Crab Meat & Shredded Abalone	680

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ROYAL PALACE

TOP 10

SIGNATURE DIM SUM

皇樓十大點心





金黃流沙包 / 2粒 Steamed Creamy Custard Bun (2 pieces)	NT\$ 108
港式經典蛋塔/3粒 Classic Egg Tart (3 pieces)	128
港式臘味蘿蔔糕 / 4塊 Signature Radish Cake (4 pieces)	138
皇樓蝦餃/3顆 Prawn Dumpling (3 pieces)	142
金銀蒜蒸鮮排骨 / 例 Steamed Pork Spare Ribs with Garlic (regular)	158
豉汁蒸鳳爪 / 例 Steamed Chicken Feet in Black Bean Sauce (regular)	158
鮑魚燒賣皇 / 2顆 Abalone Shao-Mai (2 pieces)	188
招牌網通腸粉 / 例 Crispy Rice Roll with Shrimp (regular)	198
金銀蒜長春捲 / 4條 Deep-fried Shrimp Roll (4 pieces)	198
脆皮叉燒包 / 3粒 Crispy BBQ Pork Bun (3 pieces)	220

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點心

DIM SUM





蜜糖蜂巢糕 / 3粒 Honey Comb Cake (3 pieces)	NT\$ 128
蜂巢芋頭餃/2顆 Deep-fried Taro Dumpling (2 pieces)	128
忘憂百菇腸粉/例 (素) Steamed Rice Roll with Mixed Mushrooms (regular)	128
蘿蔔絲酥/2顆 Shredded Radish Pastry (2 pieces)	128
香蔥麻糰卷/3條 Fried Potato Roll with Green Onions (3 pieces)	138
鮑魚咸水角 / 2粒 Deep-fried Abalone Rice Dumpling (2 pieces)	138
紅油雲吞 / 6粒 Pork Wonton in Chili Sauce (6 pieces)	138
西紅柿蛋高麗菜包/3粒 (素) Tomato and Cabbage Buns (3 pieces)	148
松露野菌素粉粿 / 3粒 Steamed Rice Dumpling with Truffle and Wild Mushroom (3 pieces)	148
脆皮富貴包 / 3粒 (素) Crispy BBQ Vegetable Bun (3 pieces)	168
皇樓鮮蔬春捲 / 3條 (素) Deep-fried Vegetable Roll (3 pieces)	168
珍珠糯米雞 / 2粒 Sticky Rice with Scallop in Lotus Leaf (2 pieces)	180
生煎網皮鍋貼/6粒 (素) Pan-fried Vegetarian Dumpling (6 pieces)	180
脆皮松露蟹肉餃/2粒 Pan-fried Vegetarian Dumpling (2 pieces)	320

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甜點

SWEETS



	NT\$	位
芋頭西米露 Sago Soup with Taro		138
蛋白杏仁茶 Sweet Almond Soup with Egg White		168
生磨腰果露 Cashew Nut Sweet Soup		168
杏汁燉雪蛤 Double-boiled Hasma with Almond Soup		248
冰花燉官燕 Double-boiled Bird Nest with Crystal Sugar		1,680
杏汁燉官燕 Double-boiled Bird Nest with Almond Soup		1,680
椰汁燉官燕 Sweet Coconut Soup with Bird Nest		1,680

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TEA BEVERAGE

精選東方茗茶 The Classic Tea Collection

菊花茶 Chrysanthemum Tea	位 NT\$ 50
茉莉香片 Jasmine Tea	50
陳年黑製普洱茶 Aged Ripe Pu-er Tea	50
鐵觀音 Tieguanyin Tea	50
烏龍茶 Oolong Tea	50

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主廚推薦套餐

CHEF'S RECOMMENDATION SET MENU

皇樓風味小品

Welcome Assorted Dishes

紅燒海皇燴魚翅

Braised Seafood Soup with Shark's Fin and Scallops

蟹肉燒賣皇

Crab Meat Shao-Mai

蒜香蒸波士頓龍蝦

Steamed Boston Lobster with Garlic

秘製醬滷和牛肉

Braised Wagyu Beef with Chef's Special Sauce

脆皮叉燒包

Crispy BBQ Pork Bun

合時甜品

Assorted Desserts

寶島鮮水果

Seasonal Fruit Platter

NT\$1,880 / 每位 per person

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主廚推薦套餐

CHEF'S RECOMMENDATION SET MENU

皇樓風味小品

Welcome Assorted Dishes

紅燒砂鍋排翅1.5兩

Braised Shark's Fin in Casserole (65 gm)

鮑魚燒賣皇

Abalone Shao-Mai

蒜香蒸波士頓龍蝦

Steamed Boston Lobster with Garlic

燒汁羊小排

Lamb Chop with Black Pepper Sauce

金華海鮮炒飯

Jinhua Ham Fried Rice with Seafood

合時甜品

Assorted Desserts

寶島鮮水果

Seasonal Fruit Platter

NT\$2,280 / 每位 per person

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皇樓雅緻套餐

ROYAL PALACE CLASSIC SET MENU

皇樓風味小品

Welcome Assorted Dishes

紅燒砂鍋排翅1.5兩

Braised Shark's Fin in Casserole (65 gm)

皇樓招牌蝦餃皇

Prawn Dumpling

蠔皇鮮鮑扣鵝掌

Braised Abalone & Goose Web with Oyster Sauce

秘製醬滷和牛肉 或 蔥爆松阪豬

Braised Wagyu Beef with Chef's Special Sauce

or

Pork Neck Sautéed with Onion and Scallion

薑粒蟹肉炒飯

Crab Meat Fried Rice with Minced Ginger

合時甜品

Assorted Desserts

寶島鮮水果

Seasonal Fruit Platter

NT\$2,580 / 每位 **per person**

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皇樓雅緻套餐

ROYAL PALACE CLASSIC SET MENU

皇樓風味小品

Welcome Assorted Dishes

紅燒砂鍋排翅1.5兩

Braised Shark's Fin in Casserole (65 gm)

鮑魚燒賣皇

Abalone Shao-Mai

香煎白酒海鹽波士頓龍

Seared Boston Lobster with White Wine & Sea Salt

椒汁煎烤雪花牛

Beef Stir-fried with Black Pepper Sauce

金華海鮮炒飯

Jinhua Ham Fried Rice with Seafood

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$2,980 / 每位 **per person**

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皇樓尊品套餐

ROYAL PALACE PREMIUM SET MENU

皇樓風味小品

Welcome Assorted Dishes

清湯蟹肉排翅 (1.5兩)

Shark's Fin & Crab Meat with Superior Broth

蠔皇2頭鮑魚扣鵝掌 或 鮮露蒸澳洲龍蝦

Braised Abalone & Goose Web (2 Heads) with Oyster Sauce

or

Steamed Australian Lobster with Fish Sauce

秘製醬滷和牛肉

Braised Wagyu Beef with Chef's Special Sauce

三蔥焗鮮魚球

Steamed Fresh Fish with Scallion

福建海皇炒飯

Hokkien Seafood Fried Rice

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$3,880 / 每位 **per person**

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皇樓尊品套餐

ROYAL PALACE PREMIUM SET MENU

皇樓風味小品

Welcome Assorted Dishes

紅燒砂鍋大排翅3兩

Braised Shark's Fin in Casserole (113 gm)

鮑汁花膠扣鵝掌 或 鮮露蒸澳洲龍蝦

Braised Goose Web with Fish Maw in Abalone Sauce

or

Steamed Australian Lobster with Fish Sauce

秘製醬滷和牛肉

Braised Wagyu Beef with Chef's Special Sauce

上湯筍衣浸菜苗

Sautéed Bamboo Shoot & Pae Sprouts in Chicken Broth

蠔皇鮑魚撈飯

Abalone Rice with Sauce

冰花燉官燕

Double-boiled Bird Nest with Crystal Sugar

寶島鮮水果

Seasonal Fruit Platter

NT\$4,980 / 每位 **per person**

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皇樓極頂套餐

ROYAL PALACE SUPREME SET MENU

皇樓風味小品

Welcome Assorted Dishes

蟹肉乾煎大排翅3兩

Pan-fried Shark's Fin(113 gm) & Crab Meat

花雕蒸澳洲龍蝦

Steamed Australian Lobster with Hua Diao Wine

紅燒花膠扣鵝掌

Braised Goose Web with Fish Maw

煎烤頂級雪花牛 或 黑椒香煎羊小排 或 蔥茸醬煎烤伊比利豬

Pan-fried Prime Beef

or

Pan-fried Lamb Chop with Black Pepper Sauce

or

Pan-fried Iberico Pork with Minced Scallion

金華海鮮炒飯拌時蔬

Jinhua Ham Fried Rice with Seafood & Vegetables

棗汁燉官燕

Double-boiled Bird Nest with Date Juice

寶島鮮水果

Seasonal Fruit Platter

NT\$6,880 / 每位 **per person**

以上價格已含5%營業稅，但須另加10%服務費

The above rate is inclusive of 5% government tax and subject to 10% service charge.

若您對任何食材會產生過敏性反應，請事先告知服務人員

Please advice our associates if you are allergic to any food ingredients.



皇樓極頂套餐

ROYAL PALACE SUPREME SET MENU

皇樓風味小品
Welcome Assorted Dishes

金湯小米煎大排翅3兩
Pan-fried Shark's Fin(113 gm) with Millet & Golden Broth

花雕蒸澳洲龍蝦
Steamed Australian Lobster with Hua Diao Wine

鮑汁厚花膠扣鮮鮑
Braised Abalone and Fish Maw with Abalone Sauce

香煎A5和牛佐鮮蔬
Seared A5 Wagyu Beef with Vegetables

金華海鮮炒飯拌時蔬
Jinhua Ham Fried Rice with Seafood & Vegetables

杏汁燉官燕
Double-boiled Bird Nest with Almond Soup

寶島鮮水果
Seasonal Fruit Platter

NT\$8,880 / 每位 per person

以上價格已含5%營業稅，但須另加10%服務費
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皇樓素食套餐

ROYAL PALACE VEGETARIAN SET MENU

皇樓風味小品

Welcome Assorted Dishes

忘憂百菇腸粉

Steamed Rice Roll with Mushroom

松茸海茸燉山藥

Double-boiled Matsutake Yam Soup with Durvillea Antarctic

香酥燕窩卷

Spring Roll with Bird's Nest

芝士焗洋芋佐素脆鱈

Crispy Mushroom and Potato Topped with Baked Cheese

黑椒彩蔬猴頭菇

Spicy Monkey Head Mushroom with Vegetable

脆皮富貴包

Crispy Veggie Buns

生磨腰果露

Cashew Nut Sweet Soup

寶島鮮水果

Seasonal Fruit Platter

NT\$1,500 / 每位 **per person**

以上價格已含5%營業稅，但須另加10%服務費

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皇樓素食套餐

ROYAL PALACE VEGETARIAN SET MENU

皇樓風味小品

Welcome Assorted Dishes

金湯小米燴官燕

Superior Bird Nest with Millet & Golden Broth

松露野菌素粉粿

Steamed Rice Dumpling with Truffle and Mushroom

白汁鮮菇焗茄盅

Béchal Sauce Baked Mushroom and Tomato with Baked Cheese

椒汁香酥猴頭菇排

Fried Monkey Head Mushroom with Spicy Sauce

榆耳枝竹扒蘆筍

Stir-fried Asparagus, Elm Fungus

松子石鍋拌飯

Vegetable Bibimbap

蛋白杏仁茶拚蜂巢糕

Sweet Almond Soup with Egg White and Honey Comb Cake

寶島鮮水果

Seasonal Fruit Platter

NT\$2,200 / 每位 per person

以上價格已含5%營業稅，但須另加10%服務費

The above rate is inclusive of 5% government tax and subject to 10% service charge.

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