

麗宴

Liyan

- 營業時間：平日 午餐 11:30~14:00 (最後點餐13:30) 晚餐 17:30~21:00 (最後點餐20:30)
假日 午餐 11:00~14:30 (最後點餐14:00) 晚餐 17:00~21:30 (最後點餐20:30)

- 每人最低基本消費NT\$300起
- 餐廳餐點均現點現做，請耐心等待
- 自備酒水，每桌需收酒水服務費NT\$300
- 如您對任何食物有特殊要求或過敏反應及食物不耐症，請在點餐前告知服務人員
圖示：蛋奶素  素食  微微辣  辣  花生 
- 小份餐點約2-4人菜量，大份餐點約6-8人菜量

本菜單 ■ 豬肉原產地：台灣 (含內臟、豬油)
■ 牛肉原產地：美國 (無骨牛、牛腩、牛小排)；紐西蘭、澳洲 (牛腱、莎朗、牛肚)

- Business hours: Weekday lunch 11:30-14:00 (last order 13:30) Dinner 17:30-21:00 (last order 20:30)
Holiday lunch 11:00-14:30 (last order 14:00) Dinner 17:00-21:30 (last order 20:30)
- The minimum charge is NT\$300 per person.
- The restaurant is ready to order. Please be patient.
- Self-contained drinks NT\$300 per Ttable
- If you have any special requirements or allergies or food intolerance, please inform the service before ordering.
Picture: Eggnog, vegan, slightly spicy peanuts.
- A small serving of about 2-4 people, a large serving of about 6-8 persons.

This menu ■ Origin of pork: Taiwan (including viscera, lard)

■ Origin of beef: U.S. (boneless beef, brisket, steak); New Zealand, Australia (bovine tendon, sarang, tripe)

麗宴

板根風味合菜菜單

【本菜單依用餐人數，每人費用NT\$680+10%】

2~4人菜單

板根雙拼
五香滷肉桂竹筍
糖醋魚片
清炒時蔬
季節排骨湯
蓬萊鮮果盤

5~7人菜單

板根三品盤
五香滷肉桂竹筍
白切放山雞
橙汁燒子排
清蒸山泉斑 (二選一)
《限量供應》
清蒸鱈魚
清炒時蔬
季節排骨湯
蓬萊鮮果盤

8~12人菜單

板根賜喜拼
五香滷肉桂竹筍
白切放山雞
橙汁燒子排
XO醬炒雙脆
清蒸山泉斑 (二選一)
《限量供應》
清蒸鱈魚
清炒時蔬
季節排骨湯
蓬萊鮮果盤

■ 豬肉原產地：台灣



GREAT ROOTS
Toresty Spa Resort

麗宴

主廚推薦合菜菜單

【本菜單依用餐人數，每人費用NT\$880+10%】

2~4人菜單

板根雙拼
白切土雞
無錫排骨
菌菇扒手工豆腐
油燜桂竹筍
老菜脯雞湯
寶島鮮果盤

5~7人菜單

板根三品盤
白切土雞
無錫排骨
德國豬腳
清蒸山泉斑 (二選一)
《限量供應》
清蒸鱈魚
菌菇扒手工豆腐
油燜桂竹筍
老菜脯雞湯
寶島鮮果盤

8~12人菜單

板根賜喜拼
白切土雞
無錫排骨
德國豬腳
XO醬炒雙脆
清蒸山泉斑 (二選一)
《限量供應》
清蒸鱈魚
菌菇扒手工豆腐
油燜桂竹筍
老菜脯雞湯
寶島鮮果盤

■ 豬肉原產地：台灣



冷盤 Cold Dish

	小 Small	大 Large
 花雕醉蝦 Huadiao Wine Shrimp	NT\$420	NT\$780
 香蔥滷牛腱 Braised Scallion Beef Shank	NT\$360	NT\$680
紹興醉雞卷 Shaoxing Wine Chicken Roll	NT\$360	NT\$680
五味軟絲 Boiled squid with Five Flavor sauce	NT\$360	NT\$680
 沙拉涼筍 (夏季供應) Bamboo Shoots Salad (Seasonal)	NT\$280	NT\$520
 泰式涼拌花枝 Squid Salad with Thai Sauce	NT\$320	NT\$600
 麻辣口水雞 Chili Oil Chicken	NT\$320	NT\$600
醉元寶 Shaoxing Wine Pork Trotter	NT\$320	NT\$600
 冰梅淮山 Chinese Yam with Plum Sauce	NT\$260	NT\$500
青瓜海蜇 Cucumber Jellyfish Salad	NT\$280	NT\$520
 果香蓮藕 Fruity Lotus Root	NT\$260	NT\$500
 優格山野蔬 Vegetable Salad with Yogurt	NT\$260	NT\$500
  鳳衣過貓捲  Vegetable Fern in Egg Roll (with Peanut Butter)	NT\$260	NT\$500
和風海鮮盅 (1人份) Vegetable and Seafood Salad with Japanese Style	NT\$180	
香煎和風帶子 6粒 / 12粒 Pan-Fried Scallops with Japanese Style 6/12 pcs	NT\$520	NT\$980

* 此餐點工序繁瑣需耐心等待30分鐘 / 歡迎預訂

* The process is cumbersome, you need to wait patiently for 30 minutes/ welcome to book

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圖示：蛋奶素  素食  微微辣  辣  花生 
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Picture: Egnog, vegan, slightly spicy peanuts.

以上所有價格外加一成服務費
All prices are subject to a 10% service charge.









海鮮 Seafood

	小 Small	大 Large
 清蒸山泉斑 (限量供應, 歡迎預訂) Steamed Fresh Bass with Shredded Scallion		NT\$650
五柳山泉斑 (限量供應, 歡迎預訂) Deep-Fried Bass with five sliced ingredients		NT\$680
 泰式檸檬魚 Steamed Fresh Bass with Thai Style		NT\$650
清蒸鱈魚 Steamed Codfish with Shredded Scallion		NT\$480
豆酥鱈魚 Steamed Codfish with Savory Crisbean		NT\$480
 XO醬炒帶子 Stir-fried Scallops with XO Sauce	NT\$560	
 黑松露滑蛋帶子 Stir-fried Scallop and Soft-Scrambled Egg with Black Truffle Sauce	NT\$560	
鳳梨蝦球 (8隻/16隻) Deep-Fried Shrimp Ball with Mayonnaise Dressing and Pineapple	NT\$460	NT\$820
芒汁蝦球 (8隻/16隻) Deep-Fried Shrimp Ball with Mango Sause	NT\$460	NT\$820
滑蛋蝦仁 (8隻/16隻) Stir-fried Shrimp with Soft-Scrambled Egg	NT\$460	NT\$820
 鹹酥蝦 Deep-Fried Shrimp with Salt and Pepper	NT\$360	NT\$680
 炒蛤蠣 Stir-Fried Clam with Basil	NT\$360	NT\$680
 四季豆花枝 Stir-Fried Green Bean and Squid with Chili and Garlic	NT\$360	NT\$680
蛤蠣絲瓜 Stir-Fried Clam and Loofah with Ginger	NT\$320	NT\$600
 香酥溪蝦  Deep-Fried River Shrimps with Chili, Garlic and Peanut	NT\$280	NT\$520
 香酥溪魚 Deep-Fried River Fish with Chili and Garlic	NT\$280	NT\$520
上湯焗大蝦 Fried Shrimp with Chicken Broth (pcs / Minimum order : 2pcs)	NT\$180 / 隻	2隻起
  避風塘大蝦 Deep-Fried Shrimp with Chili and Garlic (pcs / Minimum order : 2pcs)	NT\$180 / 隻	2隻起

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家禽、肉類 Meat & Poultry

	小 Small	大 Large
 白切山土雞 Salted and Steamed Chicken		NT\$760
 紅袍脆皮雞 (限量供應, 歡迎預訂) Roasted Crispy Chicken		NT\$650
 泰式椒麻雞 Deep-Fried Chicken with Thai Sauce	NT\$380	NT\$720
 宮保雞球  Deep-Fried Diced Chicken with Dried Chili, Onion and Peanut	NT\$360	NT\$680
五香雞卷 (酸辣醬 ) Deep-Fried Minced Fish and Meat Roll	NT\$300	NT\$560
德國豬腳 Roasted German Pork Knuckle	NT\$480	
梅干扣肉 (附荷葉包4片 / 8片) Stewed Pork Belly with Preserved Pickles (with Steamed Bun 4 / 8 pcs)	NT\$380	NT\$720
 古早味滷豬腳 Braised Pork Knuckle	NT\$380	NT\$720
古早味香酥排 (4-5支 / 9-10支) Deep-Fried Pork Spare Ribs	NT\$380	NT\$720
江寧無錫排骨 (4-5支 / 9-10支) Wuxi Braised Spare Ribs	NT\$380	NT\$720
 黑椒炒鹹豬肉 Stir-Fried Salted Pork Loin with Pepper	NT\$360	NT\$680
五香滷肉桂竹筍 Braised Pork Belly with Bamboo Shoots	NT\$360	NT\$600

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家禽、肉類 Meat & Poultry

	小 Small	大 Large
橙汁排骨 Deep-Fried Pork Spare Ribs with Orange Sauce	NT\$360	NT\$600
 炒山豬肉 Stir-Fried Wild Boar	NT\$320	NT\$600
紅糟肉 (海山醬 / 辣) Deep-Fried Crispy Pork	NT\$320	NT\$600
 五更腸旺 Stewed Pork Intestine and Duck Blood with Chili Sauce	NT\$320	NT\$600
 椒鹽梅花肉 Deep-Fried Pork with Salt and Pepper	NT\$320	NT\$600
糖醋咕咾肉 Sweet and Sour Pork Loin	NT\$320	NT\$600
台塑牛小排 Braised Beef Short Ribs	NT\$480	
 蒜香骰子牛 Pan-Fried Dice Beef with Garlic	NT\$480	NT\$900
 黑椒牛小排 Stir-Fried Beef Short Ribs with Black Pepper	NT\$460	NT\$880
滑蛋牛肉 Poached Beef with Soft-Scrambled Egg	NT\$360	NT\$680
蔥爆牛肉片 Stir-Fried Beef with Scallion	NT\$360	NT\$680
 紅酒燴羊膝 Braised Lamb Shank with Red Wine	NT\$460	NT\$880
紅酒櫻桃鴨胸 Roasted Duck Breast with Red Wine	NT\$420	

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煲仔砂鍋類 Clay Pot Dishes

	小 Small	大 Large
 蟹黃海鮮豆腐煲 Braised Tofu with Seafood and Crab Roe	NT\$520	NT\$880
沙茶鮮蝦粉絲煲 (8隻/16隻) Braised Fresh Shrimp and Bean Thread with Shacha Sauce	NT\$480	NT\$880
 三杯雞 Braised Chicken, Ginger and Garlic with Three-Cups Sauce	NT\$450	NT\$860
  薑蔥魚頭煲 Braised Fish Head with Ginger and Scallion	NT\$380	NT\$720
鹹魚雞粒豆腐煲 Braised Tofu with Diced Chicken and Salted Fish	NT\$360	NT\$680

板根風味集 Ban-Gan Flavor Style

	小 Small	大 Large
菌菇扒手工豆腐 Pan-Fried Handmade Tofu with Mushroom	NT\$280	NT\$520
蟹粉手工豆腐 Pan-Fried Handmade Tofu with Crab Roe	NT\$280	NT\$520
  客家小炒 Hakka Stir-Fried (with Sliced Squid and Shredded Pork)	NT\$280	NT\$520
  紅燒豆腐 Braised Tofu with Shredded Pork	NT\$260	NT\$480
 板根豆腐 Ban-Gan Fried Tofu	NT\$260	NT\$480
 菜脯煎蛋 Pan-Fried Dried Radish Omelet	NT\$220	NT\$400
 九層塔煎蛋 Pan-Fried Basil Omelet	NT\$220	NT\$400

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季節時蔬 Seasonal Vegetables

	小 Small	大 Large
  蘆筍彩椒山藥 Stir-Fried Yam and Asparagus with Bell Pepper	NT\$420	NT\$680
 蟹粉翠白玉 Baby Cabbage with Crab Roe	NT\$320	NT\$580
  小魚山蘇 (季節供應) Sauteed Bird's Nest Fern with Clove Fish (Seasonal)	NT\$280	NT\$520
   鹹蛋苦瓜酥 Deep Fried Bitter Melon with Salted Egg Yolk	NT\$280	NT\$520
  椒鹽杏鮑菇 Deep-Fried King Oyster Mushroom with Salt and Pepper	NT\$280	NT\$520
  炒綠竹筍 (夏季供應) Sauteed Green Bamboo Shoot (Seasonal)	NT\$280	NT\$520
油燜桂竹筍 Braised Bamboo Shoot in Oil	NT\$280	NT\$520
 水蓮炒肉絲 Stir-Fried White Water Snowflake with Shredded Pork	NT\$260	NT\$420
 麻油川七 Sauteed Madeira Vine with Sesame Oil	NT\$260	NT\$420
 芥藍菜 (清炒 / 蠔油 / 蒜香) Chinese Kale (Stir-Fried / with Oyster Sauce / with Garlic)	NT\$260	NT\$420
 麻油紅鳳菜 Sauteed Gynura Bicolor with Sesame Oil	NT\$220	NT\$320
 魷魚莧菜 Sauteed Amaranth with Whitebait	NT\$220	NT\$400
 炒地瓜葉 Stir-Fried Sweet Potato Leaves	NT\$220	NT\$320
櫻花蝦高麗菜 Stir-Fried Cabbage with Sakura Shrimp	NT\$220	NT\$400
 清炒高麗菜 Stir-Fried Cabbage	NT\$200	NT\$320

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湯品 Soup

	小 Small	大 Large
 旗魚米粉湯 Rice Noodle Soup with Swordfish	NT\$480	NT\$880
 鄉土菜脯雞湯 Stewed Chicken Soup with Dried Radish	NT\$460	NT\$850
時令土雞鍋湯 (季節：刈菜 / 山筍) Stewed Pork Ribs Soup (with Bamboo Shoot or Daikon Radish) (Seasonal)	NT\$460	NT\$850
鳳梨苦瓜雞湯 Stewed Chicken Soup with Pineapple and Bitter Melon	NT\$460	NT\$850
 剝皮辣椒雞鍋 Stewed Chicken Soup with Peeled Chili Peper	NT\$460	NT\$850
時令排骨湯 (季節：蘿蔔 / 山筍) Stewed Pork Rib Soup (with Bamboo Shoot or Daikon Radish) (Seasonal)	NT\$360	NT\$660
薑絲蛤蠣湯 Clam Soup with Ginger	NT\$320	NT\$600
藥膳竹筒蝦 / 8隻 Stewed Shrimp Soup with Chinese Medicine in Bamboo / 8pcs		NT\$550
養生菌菇山泉斑湯 Stewed Bass soup with Mushroom and Goji		NT\$680
 枸杞菌菇湯 Stewed Vegetable Soup with Mushroom and Goji / VEG	NT\$280	NT\$520


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麵飯類 Rice and Noodles

	金瑤雪花帶子炒飯 Fried Rice with Dried Scallop and Egg White	NT\$380
 	XO醬臘味炒飯 Fried Rice with XO Sauce	NT\$320
	豉油皇臘味炒飯 Fried Rice with Chinese Sausage and Soy Sauce	NT\$280
	蒜香炒飯 (平日供應) Fried Rice with Garlic (Weekday Only)	NT\$180
	菜脯炒飯 (平日供應) Fried Rice with Dried Radish (Weekday Only)	NT\$180
	櫻花蝦炒飯 (平日供應)  Fried Rice with Vegetable and Sakura Shrimp (Weekday Only)	NT\$180
	什錦炒麵 Assorted Fried Noodle	NT\$220
	風味素食炒飯 Vegetarian Fried Rice	NT\$220
	風味素食炒麵 Vegetarian Fried Noodle	NT\$220
	白飯 Rice	NT\$ 20

主廚私房甜點類 Chef's Dessert

	膠原養生凍 / 杯 (限量供應) Double Boiled fish scale jelly with red dates	NT\$100
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酒類及飲料 Wine and Beverage

飲料 Beverage

柳橙汁	Orange Juice	1000ml	NT\$ 90
蔓越莓	Cranberry Juice	980ml	NT\$ 90
芭樂汁	Guava Juice	900ml	NT\$ 90
健康油切分解茶	Multigrain Activate Tea	1000ml	NT\$ 90
每朝健康綠茶	O'Cha Yen Green Tea	1000ml	NT\$ 90
老北京酸梅湯	Sourplum Driuk	980ml	NT\$ 90
可樂	Coca Cola	330ml	NT\$ 50
雪碧	Sprite	330ml	NT\$ 50
蘋果西打	Apple Sidra	600ml	NT\$ 50
礦泉水	Mineral Water	1000ml	NT\$ 40

啤酒 Beer

台灣金牌啤酒 / 瓶	Gold Medal Taiwan Beer / Bottle	600ml	NT\$ 120
海尼根啤酒 / 瓶	Heineken Beer / Bottle	650ml	NT\$ 160
海尼根0.0零酒精啤酒 / 罐	Heineken Beer / Can	330ml	NT\$ 90

高粱 Kaoliang

金門高粱58°C	Kinmen Kaoliang Liquor	750ml	NT\$ 850
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威士忌 Whisky

約翰走路黑牌	Johnnie Walker Black Label (Aged 12 Years)	750ml	NT\$ 1,200
約翰走路綠牌	Johnnie Walker Green Label (Aged 15 Years)	750ml	NT\$ 1,500
麥卡倫	Macallan (Aged 12 Years)	750ml	NT\$ 2,400

葡萄酒 Wine

貓頭鷹梅洛 / 紅酒	GUFO Merlot / Red	750ml	NT\$ 800
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產區：義大利 阿布鲁佐地區(abruzzo)

香氣十足，充滿成熟李子、櫻桃和其它漿果類果香口感新鮮酸度低

波坦薩古堡2006 / 紅酒	Chateau Potensac / Red	750ml	NT\$ 1,200
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產區：法國 波爾多 梅多克地區

單寧圓潤，帶有淡淡的泥土味及黑醋栗味

比頓山古堡2017 / 紅酒	Chateau Puy-Bardens / Red	750ml	NT\$ 1,500
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產區：法國 波爾多 卡迪拉克地區(Cadillac)

酒體飽滿帶有水果香氣、口感濃郁入口清新，有絕妙的平衡感



比頓山古堡2015 / 紅酒	Chateau Puy-Bardens / Red	750ml	NT\$ 2,000
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產區：法國 波爾多

酒體呈現經典寶石紅色，開瓶的瞬間成熟的果香味四溢，橡木桶給酒添加了更多風采，濃郁的煙草味、烘烤味及淡淡木香交融，香氣迷人

法國桑賽爾 / 白酒	Guy Saget Sancerre / White	750ml	NT\$ 2,000
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產區：法國 桑賽爾地區

含有覆盆子、黑醋栗、柑橘等果香味，酒體輕盈爽口

飲酒請勿開車 未滿18歲者禁止飲用

以上所有價格外加一成服務費

Please do not drink if you are a minor. All prices are subject to a 10% service charge.