

# 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》  
清蒸比目魚 (一)  
《俗稱：鱸魚》  
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》  
清蒸比目魚 (一)  
《俗稱：鱸魚》  
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  
滑蛋蝦仁  
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》  
清蒸比目魚 (一)  
《俗稱：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》  
清蒸比目魚 (一)  
《俗稱：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  
本菜單2023/4/1啟用



GREAT ROOTS  
Teresby Spa Resort

## 冷盤 Cold Dish

	小 Small	大 Large
 花雕醉雞 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

- 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 
- If you have any special requirements or allergies or food intolerance, please inform the service before ordering.  
Picture: Egnnog, 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
清蒸比目魚 ( 俗稱鱈魚 ) Steamed Flatfish with Shredded Scallion		NT\$480
豆酥比目魚 ( 俗稱鱈魚 ) Steamed Flatfish 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
 板根香酥排骨 (4-5支 / 9-10支) Deep-Fried Pork Spare Ribs	NT\$380	NT\$720
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
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
<b>橙汁排骨</b> Deep-Fried Pork Spare Ribs with Orange Sauce	NT\$360	NT\$600
 <b>炒山豬肉</b> Stir-Fried Wild Boar	NT\$320	NT\$600
<b>紅糟肉 (海山醬 / 辣)</b> Deep-Fried Crispy Pork	NT\$320	NT\$600
 <b>五更腸旺</b> Stewed Pork Intestine and Duck Blood with Chili Sauce	NT\$320	NT\$600
 <b>椒鹽梅花肉</b> Deep-Fried Pork with Salt and Pepper	NT\$320	NT\$600
<b>糖醋咕咾肉</b> Sweet and Sour Pork Loin	NT\$320	NT\$600
<b>台塑牛小排</b> Braised Beef Short Ribs	NT\$480	
 <b>蒜香骰子牛</b> Pan-Fried Dice Beef with Garlic	NT\$480	NT\$900
 <b>黑椒牛小排</b> Stir-Fried Beef Short Ribs with Black Pepper	NT\$460	NT\$880
<b>滑蛋牛肉</b> Poached Beef with Soft-Scrambled Egg	NT\$360	NT\$680
<b>蔥爆牛肉片</b> Stir-Fried Beef with Scallion	NT\$360	NT\$680
 <b>紅酒燴羊膝</b> Braised Lamb Shank with Red Wine	NT\$460	NT\$880
<b>紅酒櫻桃鴨胸</b> Roasted Duck Breast with Red Wine	NT\$420	

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## 煲仔砂鍋類 Clay Pot Dishes

	小 Small	大 Large
 <b>蟹黃海鮮豆腐煲</b> Braised Tofu with Seafood and Crab Roe	NT\$520	NT\$880
<b>沙茶鮮蝦粉絲煲 (8隻/16隻)</b> Braised Fresh Shrimp and Bean Thread with Shacha Sauce	NT\$480	NT\$880
 <b>三杯雞</b> Braised Chicken, Ginger and Garlic with Three-Cups Sauce	NT\$450	NT\$860
  <b>薑蔥魚頭煲</b> Braised Fish Head with Ginger and Scallion	NT\$380	NT\$720
<b>鹹魚雞粒豆腐煲</b> 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
<b>菌菇扒手工豆腐</b> Pan-Fried Handmade Tofu with Mushroom	NT\$280	NT\$520
<b>蟹粉手工豆腐</b> Pan-Fried Handmade Tofu with Crab Roe	NT\$280	NT\$520
  <b>客家小炒</b> Hakka Stir-Fried (with Sliced Squid and Shredded Pork)	NT\$280	NT\$520
  <b>紅燒豆腐</b> Braised Tofu with Shredded Pork	NT\$260	NT\$480
 <b>板根豆腐</b> Ban-Gan Fried Tofu	NT\$260	NT\$480
 <b>菜脯煎蛋</b> Pan-Fried Dried Radish Omelet	NT\$220	NT\$400
 <b>九層塔煎蛋</b> 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
 鮪魚莧菜 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
 <b>旗魚米粉湯</b> Rice Noodle Soup with Swordfish	NT\$480	NT\$880
 <b>鄉土菜脯雞湯</b> Stewed Chicken Soup with Dried Radish	NT\$460	NT\$850
<b>時令土雞鍋湯</b> (季節：刈菜 / 山筍) Stewed Pork Ribs Soup (with Bamboo Shoot or Daikon Radish) (Seasonal)	NT\$460	NT\$850
<b>鳳梨苦瓜雞湯</b> Stewed Chicken Soup with Pineapple and Bitter Melon	NT\$460	NT\$850
 <b>剝皮辣椒雞鍋</b> Stewed Chicken Soup with Peeled Chili Peper	NT\$460	NT\$850
<b>時令排骨湯</b> (季節：蘿蔔 / 山筍) Stewed Pork Rib Soup (with Bamboo Shoot or Daikon Radish) (Seasonal)	NT\$360	NT\$660
<b>薑絲蛤蠣湯</b> Clam Soup with Ginger	NT\$320	NT\$600
<b>藥膳竹筒蝦 / 8隻</b> Stewed Shrimp Soup with Chinese Medicine in Bamboo / 8pcs		NT\$550
<b>養生菌菇山泉斑湯</b> Stewed Bass soup with Mushroom and Goji		NT\$680
 <b>枸杞菌菇湯</b> Stewed Vegetable Soup with Mushroom and Goji / VEG	NT\$280	NT\$520

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## 麵飯類 Rice and Noodles

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

## 主廚私房甜點類 Chef's Dessert

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

### 新鮮果汁 Fresh Fruit Juice

柳丁汁 / 壺	100% Orange Juice	1600ml	NT\$	600
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※100%天然，靜置後若有分層或果肉沉澱屬自然現象，請安心飲用。

### 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

### 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

 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 卡迪拉克地區(Cadillac)

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，濃鬱的煙草味、烘烤味及淡淡木香交融，香氣迷人

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

洛瑪赫 / 紅酒	Lou Magret/Red	750ml	NT\$	880
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產區：法國 波爾多

帶有種輕盈的桃子香味及花香、一點點醋果味、入喉爽口清淡、單寧細緻、後韻良好。

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

桑賽爾 / 白酒	Guy Saget Sancerre / White	750ml	NT\$	1,600
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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.