

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13:45) 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 13:45) 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)






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/全素提供和風醬) Bamboo Shoots Salad (Seasonal)	NT\$320	NT\$600
煙燻中卷 Smoked Squid	NT\$280	NT\$520
 泰式涼拌花枝 Squid Salad with Thai Sauce	NT\$320	NT\$600
 麻辣口水雞 (含堅果) Chili Oil Chicken with Sesame Sauce	NT\$320	NT\$600
蔬果鮮蝦卷 (5卷/10卷; 含堅果) Shrimp and Vegetable Rolls with Sesame Sauce	NT\$320	NT\$600
 優格山野蔬 Vegetable Salad with Yogurt	NT\$260	NT\$500
  鳳梨過貓捲  Vegetable Fem in Egg Rolls (included Peanut powder)	NT\$260	NT\$500
 梅漬番茄 Pickled Tomatoes	NT\$180	
 蜜芋頭 Honey Taro	NT\$180	
和風海鮮盅 (1人份) Vegetable and Seafood Salad with Japanese Style / A Cup	NT\$180	
香煎和風帶子 Pan-Fried Scallops with Japanese Style	NT\$200/位上/兩份起	

* 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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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
糖醋山泉斑 (限量供應, 歡迎預訂) Deep-Fried Bass with Sweet and Sour Sauce		NT\$680
 泰式檸檬魚 (限量供應, 歡迎預訂) Steamed Fresh Bass with Thai Style		NT\$650
清蒸比目魚 (俗稱鱈魚) Steamed Codfish with Shredded Scallion		NT\$520
豆酥比目魚 (俗稱鱈魚)  Steamed Codfish with Savory Crisbean		NT\$520
 黑松露滑蛋帶子 (6 粒) Stir-Fried Scallops and Soft-Scrambled Egg with Black Truffle Sauce	NT\$560	
 XO醬蝦球 (8 隻 / 16 隻) Stir-Fried Shrimps Ball with XO Sauce	NT\$480	NT\$820
鳳梨蝦球 (8 隻 / 16 隻) Deep-Fried Shrimps Ball with Mayonnaise Dressing and Pineapple	NT\$460	NT\$820
藥膳蝦 (8 隻 / 16 隻) Steamed Shrimps with Chinese Herbs	NT\$420	NT\$780
滑蛋蝦仁 (8 隻 / 16 隻) Stir-Fried Shrimps with Soft-Scrambled Egg	NT\$460	NT\$820
 金沙黃金蝦 (8 隻 / 16 隻) Deep-Fried Shrimps with Salted Egg Yolk Sauce	NT\$420	NT\$780
 鹹酥蝦 (8 隻 / 16 隻) Deep-Fried Shrimps with Salt and Pepper	NT\$380	NT\$720
 炒蛤蜊 Stir-Fried Clams with Basil	NT\$380	NT\$720
 四季豆花枝 Stir-Fried Green Beans and Squid with Chili and Garlic	NT\$380	NT\$720
 蛤蜊絲瓜 Stir-Fried Clams and Loofah with Ginger	NT\$320	NT\$600
 香酥溪蝦  Deep-Fried River Shrimps with Chili, Garlic and Peanuts	NT\$320	NT\$600
 香酥溪魚 Deep-Fried River Fish with Chili and Garlic	NT\$320	NT\$600

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海鮮 Seafood



上湯焗大蝦

NT\$200/隻 2隻起/位上

Fried Shrimp with Chicken Broth (pcs / Minimum order: 2pcs)



避風塘大蝦

NT\$200/隻 2隻起/位上

Deep-Fried Shrimp with Chili and Garlic (pcs / Minimum order: 2pcs)



乾燒海大蝦

NT\$200/隻 2隻起/位上

Dry Braised Shelled Shrimp with Chili Sauce (pcs / Minimum order: 2pcs)

家禽、肉類 Meat & Poultry

小 大
Small Large



白切山土雞

NT\$780

Salted and Steamed Chicken



紅袍脆皮雞 (限量供應，歡迎預訂)

NT\$720

Roasted Crispy Chicken



泰式椒麻雞

NT\$380 NT\$720

Deep-Fried Chicken with Thai Sauce



宮保雞球

NT\$360 NT\$680

Deep-Fried Diced Chicken with Dried Chili, Onion and Peanut



椒鹽豬腳 (7~8塊 / 14~16塊)

NT\$420 NT\$780

Deep-Fried Pork Knuckle with Salt and Pepper

德國豬腳

NT\$520

Roasted German Pork Knuckle



XO醬炒松阪豬

NT\$460 NT\$820

Stir-Fried Matsusaka Pork with XO Sauce








板根香酥排骨酥 (8塊 / 16塊)

NT\$420 NT\$780

Deep-Fried Pork Spare Ribs

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家禽、肉類 Meat & Poultry

	小 Small	大 Large
梅干扣肉 (附荷葉包4片 / 8片) Stewed Pork Belly with Preserved Pickles (included Steamed Bun 4 / 8 pcs)	NT\$420	NT\$780
 江寧無錫排骨 (4-5支 / 9-10支) Wuxi Braised Spare Ribs	NT\$420	NT\$780
古早味滷豬腳 Braised Pork Knuckle	NT\$380	NT\$720
五香滷肉桂竹筍 Braised Pork Belly with Bamboo Shoots	NT\$380	NT\$680
橙汁排骨 Deep-Fried Pork Spare Ribs with Orange Sauce	NT\$380	NT\$680
 五更腸旺 Stewed Pork Intestine and Duck Blood with Chili Sauce	NT\$380	NT\$680
 椒鹽梅花肉 Deep-Fried Pork with Salt and Pepper	NT\$360	NT\$680
糖醋咕咾肉 Sweet and Sour Pork Loin	NT\$360	NT\$680
 白切無骨牛小排 (12~14薄片 / 24~28薄片) Stewed Beef Short Ribs	NT\$680	NT\$1,280
 蒜香骰子牛 (含腰果) Stir-Fried Dice Beef with Garlic (included Cashew Nuts)	NT\$480	NT\$900
滑蛋牛肉 Stir-Fried Beef with Soft-Scrambled Egg	NT\$380	NT\$720
 蔥爆牛肉片 Stir-Fried Beef with Scallion	NT\$380	NT\$720

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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 Shrimps and Bean Thread with Shacha Sauce	NT\$480	NT\$880
  三杯雞 Braised Chicken, Ginger and Garlic with Three-Cups Sauce	NT\$480	NT\$880
鹹魚雞粒豆腐煲 Braised Salted Fish with Chicken and Tofu	NT\$380	NT\$720
 黑椒牛仔骨煲 Stir-Fried Beef Short Ribs with Black Pepper Sauce	NT\$480	NT\$880

板根風味集 Ban-Gan Flavor Style

	小 Small	大 Large
 蟲草菌菇福袋 (4袋/8袋) Mushroom Lucky Bag	NT\$360	NT\$680
菌菇扒手工豆腐 Pan-Fried Handmade Tofu with Mushroom	NT\$300	NT\$560
蟹粉手工豆腐 Pan-Fried Handmade Tofu with Crab Roe	NT\$320	NT\$580
  客家小炒 Hakka Stir-Fried (included Sliced Squid and Shredded Pork)	NT\$320	NT\$580
 麻婆豆腐 Mapo Tofu	NT\$280	NT\$520
  紅燒豆腐 Braised Tofu with Shredded Pork	NT\$280	NT\$520
 板根豆腐 Ban-Gan Fried Tofu	NT\$260	NT\$480
 菜脯煎蛋 Pan-Fried Dried Radish Omelet	NT\$260	NT\$480

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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\$600
 	小魚山蘇 (季節供應) Sauteed Bird's Nest Fern with Clove Fish (Seasonal)	NT\$320	NT\$600
  	鹹蛋苦瓜酥 Deep-Fried Bitter Melon with Salted Egg Yolk	NT\$320	NT\$600
 	椒鹽杏鮑菇 Deep-Fried King Oyster Mushroom with Salt and Pepper	NT\$280	NT\$520
 	炒綠竹筍 Sauteed Green Bamboo Shoot (Seasonal)	NT\$320	NT\$600
	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\$280	NT\$480
	芥藍菜 (清炒 / 蠔油 / 蒜香) Chinese Kale (Stir-Fried / with Oyster Sauce / with Garlic)	NT\$280	NT\$520
	魷魚莧菜 Sauteed Amaranth with Whitebait	NT\$280	NT\$480
	炒地瓜葉 Stir-Fried Sweet Potato Leaves	NT\$260	NT\$380
	櫻花蝦高麗菜 Stir-Fried Cabbage with Sakura Shrimp	NT\$260	NT\$460
	清炒高麗菜 Stir-Fried Cabbage	NT\$220	NT\$380

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湯品 Soup

	小 Small	大 Large
 旗魚米粉湯 Rice Noodle Soup with Swordfish	NT\$520	NT\$880
 鄉土菜脯雞湯 Stewed Chicken Soup with Dried Radish	NT\$520	NT\$880
鳳梨苦瓜雞湯 Stewed Chicken Soup with Pineapple and Bitter Melon	NT\$520	NT\$880
 剝皮辣椒雞鍋 Stewed Chicken Soup with Peeled Chili Peper	NT\$520	NT\$880
薑絲蛤蠣湯 Clam Soup with Ginger	NT\$320	NT\$600
 枸杞菌菇湯 Stewed Vegetable Soup with Mushroom and Goji / VEG	NT\$320	NT\$600
 主廚例湯 / 盅 Chef's Soup / Bowl	NT\$180	

時令湯品 Seson Soup

	小 Small	大 Large
山筍土雞鍋湯 (夏季供應) Stewed Chicken Meat with Bamboo Shoot Soup (Summer)	NT\$520	NT\$880
山筍排骨湯 (夏季供應) Stewed Pork Ribs with Bamboo Shoot Soup (Summer)	NT\$380	NT\$720
蘿蔔排骨湯 (冬季供應) Stewed Pork Ribs with Radish Soup (Winter)	NT\$380	NT\$720

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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 Chinese Sausage and XO Sauce	NT\$320
	豉油皇臘味炒飯 Fried Rice with Chinese Sausage and Soy Sauce	NT\$300
	蒜香炒飯 (平日供應) Fried Rice with Garlic (Weekday Only)	NT\$260
	菜脯炒飯 (平日供應) Fried Rice with Dried Radish (Weekday Only)	NT\$260
	什錦炒麵 Assorted Fried Noodles	NT\$260
	風味素食炒飯 Vegetarian Fried Rice	NT\$260
	風味素食炒麵 Vegetarian Fried Noodles	NT\$260
	白飯/碗 Rice / Bowl	NT\$ 20

主廚私房甜點類 Chef's Dessert

	鴨皇流沙包/4粒 Deep Fried Bun with Custard and Egg Yolk Filling	NT\$260 (加點每粒NT\$65)
	黑金流沙包/4粒 (含堅果) Steamed Bamboo Charcoal Bun with Custard and Egg Yolk Filling	NT\$260 (加點每粒NT\$65)
	綠葉壽桃/4粒 Birthday Peach with Red Bean Paste	NT\$260 (加點每粒NT\$65)
	溫泉糰粿/顆 (口味:花生/芝麻)  Hot Spring Mochi / Piece (Flavor Peanuts / Sesame)	NT\$50
	冰沁綠豆糕/顆 Green Bean Cake / Piece	NT\$50
	膠原養生凍/杯 (限量供應) Double Boiled Fish Scale Jelly with Red Dates / A Cup	NT\$100
	季節水果/2片 Fresh Fruits	NT\$50

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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
西瓜汁 / 壺	100% Watermelon Juice	1600ml	NT\$ 600

※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
礦泉水	Mineral Water	1000ml	NT\$ 40

啤酒 Beer

台灣金牌啤酒 / 玻璃瓶	Gold Medal Taiwan Beer / Bottle	600ml	NT\$ 120
海尼根啤酒 / 玻璃瓶	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12年	Johnnie Walker Black Label	700ml	NT\$ 1,200
約翰走路綠牌15年	Johnnie Walker Green Label	700ml	NT\$ 1,500
蘇格登12年	Singleton	700ml	NT\$ 1,800
麥卡倫12年	Macallan (double cask)	700ml	NT\$ 3,000

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 阿布魯佐地區(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

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.