

甜品誘惑 SWEET TEMPTATIONS

午餐與晚餐時段供應
AVAILABLE DURING
LUNCH AND DINNER

● 鬆化酥皮蛋塔 (3粒)
Creamy egg tarts / 3 pieces 180

● 紫艷菇菇包 (3粒)
Custard bun with egg yolk /
3 pieces 180

🌿 新疆棗皇糕 (3個)
Steamed sticky rice cake, red date,
coconut cream / 3 pieces 180

● 奶皇木瓜千層酥 (3個)
Puff pastry with papaya and
custard / 3 pieces 180

椰絲忌廉紅豆糕 (3個)
Coconut milk red bean jelly /
3 pieces 180

播沙麻蓉湯圓 (4顆)
Glutinous sesame dumplings with
peanut powder / 4 pieces 220

🌿 香芒楊汁金露 (每位)
Cream of mango with sago
pearls, pomelo / per person 250

🌿 蘆薈青檸雪葩香茅凍 (每位)
Lemongrass crystal jelly with aloe
vera, lime sorbet / per person 220

蛋白杏仁茶湯圓 (每位)
Glutinous sesame dumplings
in egg white almond sweet soup /
per person 250

香芒布丁 (每位)
Mango pudding / per person 220

🌿 環球水果盤 (每位)
Fresh fruit platter / per person 150

核桃露湯圓 (每位)
Sweetened walnut puree with glutinous
rice balls / per person 250

南瓜雪葩西米露 (每位)
Sweetened pumpkin soup with sago,
coconut cream and lime sorbet /
per person 220

水晶蝦餃 (4粒)
Crystal shrimp dumplings /
4 pieces 240

● 原隻鮑魚蒸燒賣 (4粒)
Steamed abalone siew mai /
4 pieces 320

🌿 寶島野菌餃 (3粒)
Formosa mushroom dumplings /
3 pieces 180

● 龍皇玉梨香 (3捲)
Spring rolls with pear, scallop and
shrimp / 3 pieces 280

潮州蒸粉粿 (3粒)
Steamed dumplings with peanuts,
dried daikon radish and pork /
3 pieces 180

● 松茸黑豚肉小籠包 (3粒)
Matsutake and pork dumplings /
3 pieces 240

🌿 柳葉素菜包 (2顆)
Vegetarian bun with assorted
mushroom and bok choy /
2 pieces 180

瑤柱珍珠雞 (2顆)
Steamed glutinous rice with
chicken and dried scallop
wrapped in lotus leaf /
2 pieces 220

🌿 醬皇金錢肚 (每份)
Steamed beef tripe with
X.O. sauce / per portion 180

蟹肉瑤柱灌湯餃 (每位)
Crab meat dumplings with dried
scallop served in supreme broth /
per person 280

黑松露干貝腸粉 (每份)
Steamed rice rolls, black truffle,
scallop / per portion 380

翠綠叉燒腸粉 (每份)
Steamed barbecued pork and
zucchini rice rolls / per portion 280

● 春風得意腸粉 (每份)
Prawn spring rolls wrapped in
steamed rice flour / per portion 380

🌿 X.O. 醬炒龍鳳腸粉 (每份)
Stir fried rice rolls with shrimp,
chili, bean sprouts, parsley
in X.O. sauce / per portion 380

🌿 紅油抄手 (5粒)
Poached pork dumplings with
shrimp and mushroom in chili
sauce / 5 pieces 250

芋香雞絲春捲 (3捲)
Spring rolls with taro and
chicken / 3 pieces 180

鮮蝦煎腐皮捲 (3捲)
Pan fried tofu skin rolls stuffed
with shrimps / 3 pieces 240

蜜汁叉燒酥 (3個)
Barbecued pork pastry puffs /
3 pieces 180

● 藕斷絲連 (3個)
Fried turnip shreds with cheese /
3 pieces 210

金珠鹹水餃 (3個)
Crispy glutinous rice dumplings
with diced pork, dried shrimp /
3 pieces 180

● 糯米瑤柱乾蒸燒賣 (3粒)
Glutinous rice siew mai with
dried scallop / 3 pieces 180

金網煎鍋貼 (3個)
Pan fried pork dumplings /
3 pieces 180

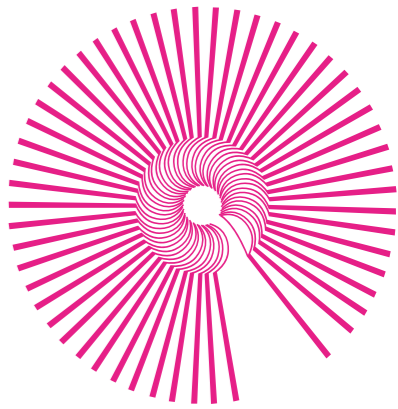
香煎蘿蔔糕 (3個)
Pan fried sausage and shrimp
radish cake / 3 pieces 160

🌿 櫻花蝦臘味炒蘿蔔糕 (每份)
Air-cured sausage and
sakura shrimp radish cake /
per portion 220

● 雪山菠蘿叉燒包 (3個)
Baked barbecue pork buns,
sugar frost / 3 pieces 300

🌿 豉香醬皇蒸鳳爪 (每份)
Steamed chicken feet with
black bean and soy sauce /
per portion 180

● 豆豉南瓜蒸排骨 (每份)
Steamed pork ribs with black
bean and pumpkin /
per portion 180



紫艷點心 DELECTABLES

僅午餐時段供應
AVAILABLE DURING
LUNCH ONLY

🌿 素食 VEGETARIAN ● 紫艷招牌菜 YEN'S SIGNATURE DISHES

· 以上價格皆以新台幣計算，需另加10%服務費
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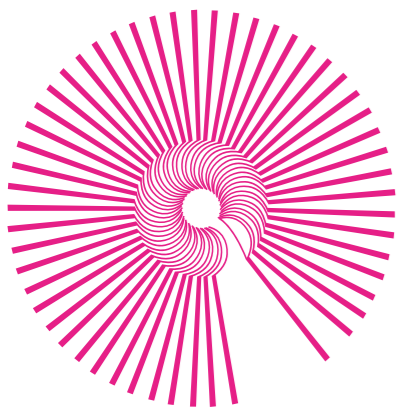
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● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌿 辛辣 SPICY 🌿 素食 VEGETARIAN

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主廚推薦 CHEF'S RECOMMENDATION

● 玉燕映階戲蛟龍 -
金腿澎湖龍蝦球燴頂級官燕盞 60gram (每位)
Steamed Penghu lobster with egg white,
ham and bird's nest 60gm / per person 2,580

● 奇岩如仙露明珠 -
喜馬拉雅山岩鹽焗澳洲鮮活鮑魚 500gram (每份)
Baked Australia abalone 500gram with
Himalayan rock salt / per portion 4,280

● 龍池柳色雨中深 -
莎當尼白酒汁焗澎湖鮮活明蝦 (每位)
Penghu tiger prawns seared in chardonnay
white wine sauce / per person 680

● 水晶簾捲近秋河 -
生拆蟹肉太極燴頂級官燕盞 60gram (每位)
TaiChi-crab meat seafood soup and bird's
nest 60gram chicken soup / per person 1,800

● 芙蓉蓮影歸蘭漿 -
陳年花雕玉液蒸鮮活大沙公蟹鉗 (每位)
Steamed mud crab claw, egg white with
aged Huadiao wine / per person 1,280

● 流螢飛橋牽牛郎 -
白舞茸青尖椒爆澳洲M9和牛粒 (每位)
Wok fried Australia M9 wagyu beef with
Shiromaitake mushroom, Japanese green
pepper / per person 1,080

● 青楓江上秋帆遠 -
港式脆菇焗深海圓鱈魚柳 (每位)
Cantonese style seared cod fillet with crispy
mushroom / per person 680

● 綠木猶遮漢王玉 -
蘆筍榆耳炒北海道鮮活元貝皇(每位)
Wok fried Hokkaido scallop with asparagus
and black fugues / per person 680

龍門炒米粉
Fried rice vermicelli with shrimp,
barbecue pork, honey beans,
bean sprouts and egg 550

● X.O. 醬豉油皇雞絲銀芽炒麵
Fried noodles with shredded chicken,
chives, bean sprouts in X.O. sauce 550

鮑汁章魚雞粒飯
Fried rice with diced chicken and
octopus in abalone sauce 650

● 龍蝦湯蛤皇勝瓜米苔目 (每位)
Rice noodle with clam and luffa in
superior braised lobster stock /
per person 580

● 紫艷西施泡飯
Deep-fried rice puff in superior
braised lobster stock 1,980

香檳汁海鮮明珠炒飯
Fried rice with seafood and shrimp
roe in champagne sauce 780

● 黑松露醬鮑魚蛋白炒飯
Fried rice with abalone, black
truffle and egg white 980

菲皇帶子蟹肉炆伊麵
Braised e-fu noodle with scallop,
crab meat and chives in chicken
broth 780

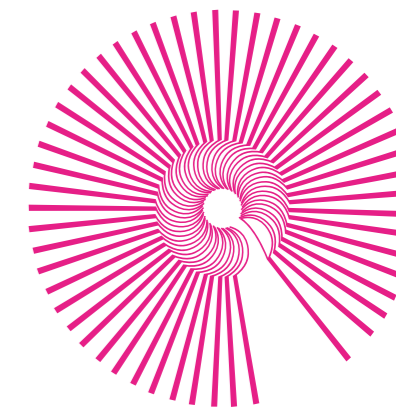
五穀松仁瑤柱蛋白炒飯
Mixed grain fried rice with pine nuts,
dried scallop and egg white 780

● 星洲炒米粉
Singapore fried rice vermicelli 550

金蒜籠仔糯米蒸花竹蝦 (每位)
Steamed prawn and glutinous rice
with golden garlic / per person 680

● 紫艷紅燒牛腩筋麵 (每位)
Braised beef noodle soup /
per person 550

廣式皮蛋瘦肉粥 (每位)
Cantonese porridge with century
egg and minced pork /
per person 280



五穀豐登 RICE & NOODLES

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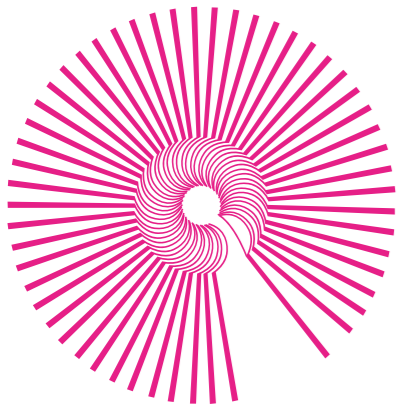
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田園野趣，豆腐
VEGETABLES
& TOFU

 義大利牛肝菌羅漢齋煲
Buddha's delight - Stewed assorted mushrooms, bean curd sheets and boletus 680


欖菜肉鬆乾煸四季豆
Wok fried string beans and minced pork with preserved olives 500

雪菜蝦仁燒豆腐煲
Clay pot stewed tofu, pickled cabbage and shrimp 680

濃湯貴妃蚌鮮腐竹雜菜煲
Short necked clam, bean curd sheets and assorted vegetables in casserole 680

濃湯野菌泡絲瓜
Poached luffa, wild mushrooms in supreme chicken broth 580


珍菌萬象素紅茄 (每位)
Stuffed tomato with ginkgo, black fungus and mushroom / per person 580


 清炒時令蔬菜
Wok fried seasonal vegetables 480


梅菜蝦干蒸茄子
Steamed eggplant with dried shrimp and preserved vegetable 680

 竹筴金筍素月盒
Steamed assorted fungus with carrot wrapped in bamboo fungus 680

珊瑚蟹肉扒絲瓜
Poached luffa, crab meat, egg white in superior broth 680


 蟲草花鮮菌白玉環 (每位)
Winter melon with cordyceps and assorted mushroom / per person 480

 鮮莓汁雪影紅堤
Strawberry jus, red globe grapes 280


 花膠千層順風耳
Pigs ear jelly with fish maw 580

鵝肝幕斯，酸話梅凍
Maltase glazed goose liver mousse, chilled sour plum jelly 580

青蘋果烏魚子脆筒
Pan-fried mullet roe, green apple, crisp rolls 720


 三星蔥烤小香魚
Seared sweetfish with Yilan scallion 580



冰鎮愛玉紹興黃酒醉雞
Cool drunken chicken with Shaosing wine jelly 450

 桂花釀小蕃茄
Chilled cherry tomato with osmanthus flower 280


老醋醃野生小木耳海蜇頭
Vinegar-cured jellyfish and black fungus salad 380


煙燻醬滷鯖魚
Smoked-soy mackerel, wild vegetable salad, betel plant hearts 480

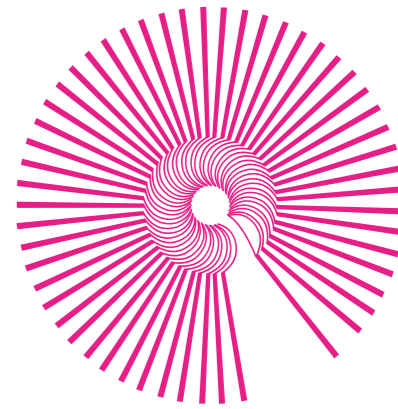
  港式辣酒浸鮮鮑
Cantonese style baby abalone with Kaoliang liquor, spicy dressing 980

  老成都麻辣口水雞
Steamed chicken, cucumber in peanut paste and chili sauce 580

蘇杭鳳尾魚
Deep fried estuarine tapertail anchovy with sweet and sour sauce 480

 四寶烤麩
Four treasure soy wheat bran 280

 冰鎮蜂蜜翡翠白涼瓜片
Chilled bitter melon two ways with longan honey 280



冷菜
APPETIZERS

 紫艷招牌菜 YEN'S SIGNATURE DISHES  辛辣 SPICY  素食 VEGETARIAN

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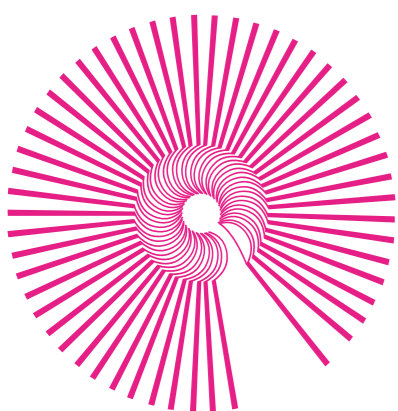
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燒臘 BARBECUE SELECTIONS

● 紫艷片皮鴨 (全隻) / 需事先預定
Roast duck (whole) /
advanced reservation suggested
二吃-片皮，銀芽醬爆
Two styles - duck fillet with pancakes,
wok fried duck with bean sprouts,
soya sauce 1,980

紫艷片皮鴨 (半隻) / 需事先預定
Roast duck with pancakes (half portion) /
advanced reservation suggested 1,200

脆皮黑毛豬燒肉
Roast kurobuta pork belly 580

招牌蜜汁叉燒
Honey-glazed barbecue pork 580

明爐港式燒鴨
Hong Kong style roast duck,
plum sauce 680

鴻運乳豬 (全隻) 需事先預定
Roast fortune suckling pig (whole)
advanced reservation suggested 4,500

鴻運乳豬 (每份)
Roast fortune suckling pig / per portion 880

蒜香脆皮大漠風沙雞 (全隻)
Garlic spiced crispy chicken (whole) 1,280

蒜香脆皮大漠風沙雞 (半隻)
Garlic spiced crispy chicken (half portion) 680

● 港式玫瑰豉油雞
Cantonese style rose golden roast chicken 580

● 凍頂烏龍茶燻琵琶乳鴨仔
Oolong tea smoked baby duck 1,300

燒臘拼盤
Barbecue platter
雙拼 two combinations 880
三拼 three combinations 1,200

您可以有下列的選擇：
Your selections as below：

- 燒鴨 Hong Kong style roast duck
- 乳豬 roast fortune suckling pig
- 海蜇頭 jellyfish
- 蜜汁叉燒肉 honey-glazed barbecue pork
- 脆皮燒肉 roast kurobuta pork belly
- 港式玫瑰豉油雞 cantonese style rose golden roast chicken

● 秋葵野菌蒜香伊比利松坂肉
Sautéed Iberico pork neck, okra,
wild mushrooms, garlic 980

● 雲南小瓜野菌炒伊比利松坂肉
Wok fried Iberico pork neck with
zucchini, wild mushrooms 980

草莓鮮果黑豚咕咾肉
Sweet and sour kurobuta pork with
strawberry and pineapple 680

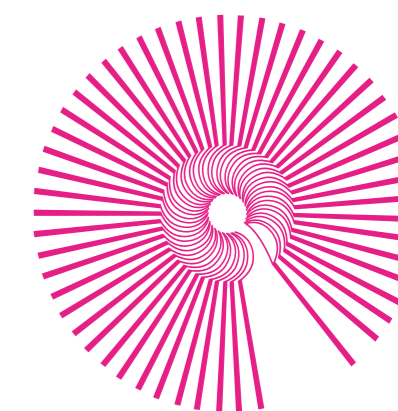
鎮江香醋骨
Deep fried pork ribs
Zhenjiang style 780

● 避風塘牛柳粒
Wok fried beef tenderloin,
bi fon tang style 980

● 黑椒醬杏菇炒澳洲牛小排
Wok fried Australia beef short rib
with oyster mushrooms in black
pepper sauce 980

港式古法紅燜牛肋骨 (每位)
Cantonese style stewed beef ribs /
per person 680

羅定豆豉雞煲
Stewed chicken with black bean
sauce served in casserole 680



雲裳羽衣，山野馴牧 POULTRY & MEATS

● 紫艷招牌菜 YEN'S SIGNATURE DISHES ● 辛辣 SPICY ● 素食 VEGETARIAN

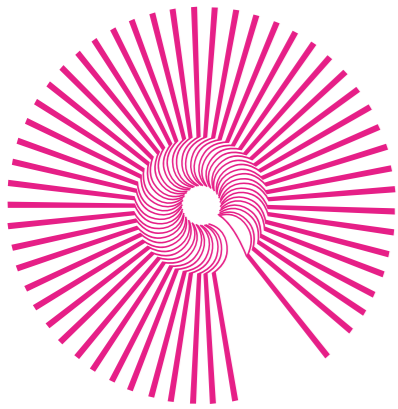
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遨遊四海 LIVE SEAFOOD

七星斑 (每兩)
Live Spotted garoupa / 37.5gram

老虎斑 (每兩)
Live Tiger garoupa / 37.5gram

南非孔雀活鮑魚 (每兩)
Live South African abalone/ 37.5gram

沙公 (每兩)
Live Mud Crab / 37.5gram

澎湖明蝦 (每兩)
Penghu live prawn / 37.5gram

澎湖龍蝦 (每兩)
Penghu live lobster/ 37.5gram

瀨尿蝦 (每兩)
Mantis live Shrimp/ 37.5gram

時價 per market price

以上海鮮類請在48小時前預訂
THE ABOVE SPECIALTIES CAN
BE PREPARED SPECIALLY
FOR YOU WITH 48 HOURS ADVANCED
RESERVATION SUGGESTED

各類游水魚烹煮方法 SUGGESTED COOKING METHODS FOR FISH

清蒸
steamed, soya sauce, scallions

油浸
deep-fried, soya sauce

蔞豉蒸
steamed, black bean sauce

炒球
sautéed fish fillet

鮑魚烹煮方法 POPULAR COOKING METHODS FOR LIVE ABALONE

清蒸
steamed, soya sauce, scallions

醬爆
stir-fried with piquant sauce

龍蝦及蟹烹煮方法 POPULAR COOKING METHODS FOR LOBSTER AND CRAB

香辣醬爆
wok-fried, piquant sauce

上湯芝士
sautéed with consommé and parmesan cheese

薑茸汁蒸
steamed, freshly grated ginger, soya sauce

蝦烹煮方法 POPULAR COOKING METHODS FOR LIVE PRAWNS

白灼
poached with ginger and spring onions

蒜炒
quick sautéed, minced garlic

椒鹽
fried with five spiced salt

避風塘
bi fon tang style

鮑汁花膠 (每位)
Fish maw in abalone sauce / per person

拌北菇
with mushroom 1,400

拌六十五頭刺參
with 65 head sea cucumber 3,200

拌六頭湯鮑魚
with 6 head abalone 2,400

翡翠蠔皇極品鮑魚炆婆參 (每位)
Braised sea cucumber, abalone,
seasonal greens in oyster sauce /
per person 1,200

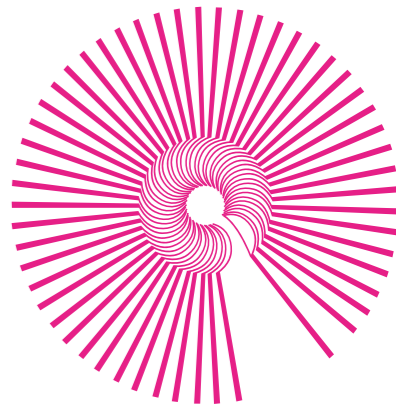
蠔皇4頭極品鮑 (每位)
Braised 4 head abalone in oyster
sauce / per person 1,200

紅燒官燕 (每位)
Braised imperial bird's nest in rich
brown sauce / per person 2,280

鮮拆蟹肉燕窩羹 (每位)
Braised bird's nest soup with
crab meat / per person 1,980

冬蟲草燉官燕 (每位)
Braised bird's nest soup with
cordyceps / per person 3,288

雞茸燴燕窩 (每位)
Braised bird's nest soup with minced
chicken / per person 1,800



美人燕窩，海珍，鮑魚 DELICACIES

紫艷招牌菜 YEN'S SIGNATURE DISHES 辛辣 SPICY 素食 VEGETARIAN

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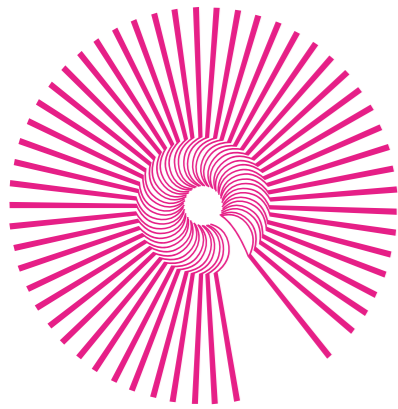
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精緻湯類 SOUP

合時滋補燉品 NOURISHMENT

杏汁燉白肺
Double-boiled chicken soup with pork lung and pork rib, almond juice 1,800

薑米龍皇海鮮羹 (每位)
Seafood soup with lobster and minced ginger / per person 580

深海響螺頭嫩菱角燉雞湯
Double-boiled chicken soup with matsutake mushroom, winkle and Chinese water chestnut 2,200

蛹蟲草海馬燉螺頭
Double-boiled chicken soup, cordyceps, winkle and seahorse 2,400

蟲草花螺頭燉老鴨湯
Double-boiled aged duck soup, sliced winkle, cordyceps 2,200

冬蓉瑤柱燴花膠羹 (每位)
Minced winter melon, dried scallop, fish maw soup / per person 580

生拆蟹肉海藻羹 (每位)
Seaweed soup with fresh crab meat / per person 480

酸辣海鮮花膠羹 (每位)
Hot and sour seafood soup with fish maw / per person 580

生拆蟹肉粟米羹 (每位)
Sweet corn chicken soup with crab meat / per person 480

陳年花雕醉花膠湯 (每位)
Double-boiled fish maw in aged Huadiao wine soup / per person 780

松茸竹筍燉菜膽 (每位)
Double-boiled chicken soup with Matsutake mushroom and tender greens, bamboo fungus / per person 360

松茸瑤柱燉鮑魚 (每位)
Double-boiled chicken soup, matsutake mushroom, dried scallop and abalone / per person 820

足料老火靚湯 (每位)
Yen's soup of the day / per person 350
四人份 / for 4 persons 880

鮑魚海味一品煲
Clay pot abalone, scallops, prawns, sea cucumber, chicken in oyster sauce 1,680

X.O. 醬蘆筍炒元貝
Sautéed scallops, asparagus, wild mushrooms in X.O. chili sauce 1,150

瑤柱絲瓜煮貴妃蚌
Poached luffa, dried scallops and short necked clam in supreme chicken broth 680

山葵沙丹明蝦球
Wasabi prawns 1,280

蜜豆泡椒炒深海虎蝦球
Wok fried tiger prawns, honey beans with pickled chili 1,280

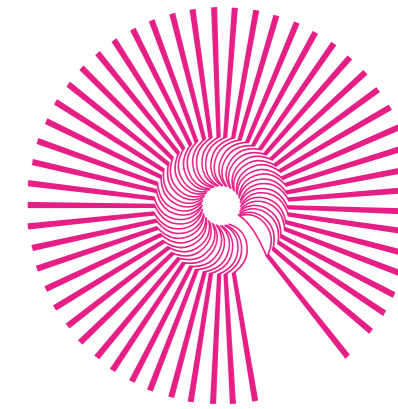
避風塘醬爆明蝦球
Wok fried prawns, bi fon tang style 1,280

茄子燒腩紅燜龍膽魚
Braised giant garoupa, pork belly and egg plant 1,080

籠仔剝椒銀絲蒸鱈魚 (每位)
Steamed cod fish, scallion, chili paste in bamboo basket / per person 580

酒釀乾燒龍膽魚球 (每位)
Seared giant garoupa, spice fermented rice brine / per person 480

清蒸芙蓉鱈魚 (每位)
Steam cod fish with tofu / per person 580



河鮮海味 SEAFOOD

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