

臺灣在地茶酒 Taiwan Sparkling Tea & Wine

佐餐優惠 $450/套 (含氣泡茶、氣泡茶酒各1杯)
Combo Price: $450 per set (includes one glass of Sparkling Tea and one glass of Sparkling Tea Wine)

鐵觀音蘋果氣泡茶 Tieguanyin Apple Sparkling Tea	NT$ 200/杯 120ml	NT$ 950/瓶
龍眼桂花氣泡茶 Longan Osmanthus Sparkling Tea	NT$ 200/杯 120ml	NT$ 950/瓶
芭樂東方美人氣泡茶 Guava Oriental Beauty Sparkling Tea	NT$ 200/杯 120ml	NT$ 950/瓶
萬壽菊鐵觀音氣泡茶酒 Marigold Tioguanine Sparkling Tea Wine	NT$ 280/杯 80ml	NT$ 2,000/瓶

國產酒 Taiwanese Liquor

津津蘆筍啤酒 Jim&Dad`s Asparagus Juice Beer	NT$ 280/瓶 330ml
大武山雪莉干邑雙桶 威士忌 Dawu Double Cask Whiskey-sherry Cask & Cognac Cask	NT$ 1,200/瓶 200ml

以上價格均需另加10%服務費 All prices are subject to a 10% service charge.
自備酒水服務費：葡萄酒、烈酒 NT$1000/ 瓶 Corkage fee : Wine, Liquor : NT$1000 / bottle.
酒後不開車，飯店提供叫車服務 Drink Responsibly. We're delighted to arrange a taxi at your service.

TAIWANESE CLASSIC

臺式經典熱炒

回憶臺式經典好滋味

煸椒滷水豬舌 NT$ 420
Chaozhou-Style Braised Pork Tongue with Sautéed Chili

以台灣人熟悉的家常食材為出發，融入川菜的香麻風味與精緻料理手法，重新詮釋傳統滷味，讓熟悉的滋味展現更豐富的味覺層次。

醬燒豬肝 NT$ 420
Soy-Glazed Pork Liver

金沙栗子南瓜 NT$ 480
Salted Egg Yolk Kabocha Squash

選用源自日本品種，經台灣成功培育的栗子南瓜，其口感細緻鬆軟、自然甘甜。

以鹹蛋黃細火炒製金沙醬，讓金沙的濃郁鹹香均勻包裹南瓜。鹹香與清甜交融，口感綿密、風味醇厚，展現食材本身的甘甜與金沙醬的迷人層次。

避風塘金蒜白帶魚 NT$ 520
Typhoon Shelter-Style Beltfish with Golden Garlic



群山環抱　雲霧流轉之間

合歡山脈以高海拔交織日夜溫差，使茶湯更顯清冽純粹

一片片手採嫩芽，凝聚山林四季的靈魂及雲霧滋養的芬芳
這一盞茶，不只是飲品，而是一段天地與時間緩緩共釀
一段關於臺灣土地的故事



茶資 NT$ 80/位

高冷烏龍茶 High Mountain Oolong Tea

產地：臺灣南投縣仁愛鄉 Origin: Nantou, Taiwan

嚴選台灣高海拔茶區栽培之烏龍茶，屬半發酵茶。

茶湯澄澈明亮，帶有淡雅花香與清新茶韻，入口滑順甘醇，

喉韻悠長且回甘細緻，風味清雅宜人。

Carefully selected from Taiwan's high-altitude tea plantations, this semi-oxidized oolong tea presents a clear, luminous infusion with delicate floral notes and a refreshing aroma. Smooth and mellow on the palate, it offers a lingering sweetness and an elegant, refined finish.

小葉種紅茶 Small-Leaf Black Tea

產地：臺灣南投縣仁愛鄉 Origin: Nantou, Taiwan

以高海拔小葉種茶菁精製而成，屬重發酵茶。

茶香細緻溫潤，帶有自然蜜香與熟果香氣，入口圓潤柔和，

口感醇厚滑順，餘韻甘甜優雅。

Crafted from high-altitude small-leaf tea cultivars, this fully oxidized black tea features a refined and gentle aroma with natural honeyed and ripe fruit notes. The taste is round, smooth, and full-bodied, leaving a pleasantly sweet and elegant aftertaste.

雲南普洱茶 Yunnan Pu-erh Tea

產地 ：中國雲南 Origin: Yunnan, China

嚴選陳放三十年之棗香普洱茶，屬後發酵茶。

茶湯深潤厚實，散發沉穩陳香與淡雅棗香，入口醇順滑潤，

層次豐富，尾韻溫潤回甘，適合細細品飲。

Carefully aged for 30 years, this post-fermented Pu-erh tea exudes a steady, mature fragrance with distinctive jujube notes. Rich and smooth in texture, it delivers a layered, mellow flavor with a warm and lingering sweet finish, ideal for slow, mindful enjoyment.

黃金苦蕎茶 Golden Tartary Buckwheat Tea (無咖啡因 Caffeine-Free)

產地：臺灣彰化 Origin: Changhua, Taiwan

黃金苦蕎茶以天然苦蕎製成，茶湯呈現金黃色澤，香氣淡雅，

入口溫潤順口，尾韻回甘細緻。

Made from natural tartary buckwheat, this tea features a golden-hued infusion with a delicate aroma. Smooth and mellow on the palate, it finishes with a gentle, lingering sweetness.

洋甘菊花草茶 Chamomile Herbal Tea

產地：德國 Origin: Germany

茶香清新自然，散發如蘋果般馥郁柔和的芬芳香氣，入口溫潤

順口，尾韻淡雅悠長，讓身心在輕啜之間緩緩沉澱，感受片刻

寧靜與放鬆。

The tea has a fresh, natural aroma, exuding a rich yet gentle fragrance reminiscent of apples. It has a smooth, mellow taste that allows both body and mind to gradually settle and relax.

* 孕婦建議適量飲用 Moderation advised for pregnancy.

【午間精緻套餐】
Lunch Set Menu

雍翠迎賓一品膳
Chinese Cuisine Appetizer

梅汁釀番茄、梨山紅茶燻花枝、紹興醉雞、星蔥美人腿
Tomato with Plum Sauce, Smoked Calamari,
Chicken Roll with Shaoxing Wine, Water Bamboo with Scallion Sauce

山藥薏仁燉雞盅
Double-Boiled Chicken Soup with Japanese Yam and Job's Tear

香辣豉椒南非鮑
Steamed Whole Abalone with Spicy Black Bean Sauce

蜜汁堅果豬肋排 (台灣豬肉)
Roasted Pork Ribs with Honey and Crushed Almonds (Taiwan Pork)

五柳醋溜香酥魚片
Deep-Fried Striped Bass with Sweet and Sour Sauce

櫻花蝦野菇娃娃菜
Stir-Fried Baby Cabbage with Mushrooms and Sakura Shrimps

寶島四季時鮮果
Assorted Seasonal Fruits

桂花白玉紅豆沙
Sweetened Red Bean Soup with Osmanthus and Tangyuan

NT$ 1,380+10% 每位 / per person

若您有特殊飲食習慣，敬請告知服務人員
Please inform one of our associates of any dietary concerns or allergies.

本產品含有甲殼類、大豆、魚類、含麩質之穀物，不適合其過敏體質者使用
Food allergy notice : This product contains crustaceans, soybean, fish, gluten.

內含有蝦、蟹、貝類
Contains Shrimp and Crab.

【 經典套餐 】
Classic Set Menu

雍翠迎賓一品膳
Chinese Cuisine Appetizer

紹興醉雞、紅酒無花果、梨山紅茶燻花枝、洛神紫蘇山藥麵、陳醋海蜇花
Chicken Roll with Shaoxing Wine, Marinated Fig with Red Wine, Smoked Calamari,
Yam Noodles with Roselle and Perilla Sauce, Jellyfish with Chinese Aged Vinegar

一品花膠佛跳牆 (台灣豬肉)
Buddha Jumping Over the Wall with Fish Maw (Taiwan Pork)

塔香三杯龍蝦球
Stir-Fried Lobster Balls with Water Bamboo in Sesame Oil, Rice Wine and Soy Sauce

櫻桃木燻澳洲和牛頰
Cherry Wood Smoked Australian Wagyu Beef Cheek with Chef's Signature Sauce

豉汁瓜綿龍虎斑
Steamed Tigar Grouper with Black Bean Sauce and Salted Young Watermelon

酒香麻油雞煨飯
Chicken Rice with Black Sesame Oil

寶島四季時鮮果
Assorted Seasonal Fruits

桂花白玉紅豆沙
Sweetened Red Bean Soup with Osmanthus and Tangyuan

NT$ 2,380+10% 每位 / per person

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Contains Shrimp and Crab.

【午間蔬食套餐】
Lunch Vegetarian Set Menu

雍翠迎賓一品膳
Chinese Cuisine Appetizer

寧式烤麩、胡麻脆瓜、梅汁蕃茄、香椿美人腿
Braised Wheat Gluten with Mushrooms and Bamboo Shoots, Boiled Cucumber with Sesame Dressing,
Tomato with Plum Sauce, Water Bamboo with Chinese Toon Sauce

養生姬松茸燉山藥
Double- boiled Yam Soup with Blaze Mushroom

松子水果玉米鬆
Spring Roll with Fruit Corn and Pine Nuts

松露猴菇獅子頭
Braised Lion's Mane Mushroom with Assorted Vegetables and Truffle Sauce

焗烤番茄襯蘿蔓
Baked Stuffed Tomato with Yam, Bamboo Shoot and Mushrooms

鮮蔬菌菇素炊飯
Steamed Rice with Vegetables and Mushrooms

寶島四季時鮮果
Assorted Seasonal Fruits

桂花白玉紅豆沙
Sweetened Red Bean Soup with Osmanthus and Tangyuan

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【經典蔬食套餐】
Classic Vegetarian Set Menu

雍翠迎賓一品膳
Chinese Cuisine Appetizer

山椒百靈菇、芥籽蘆筍、海苔核桃、紫蘇山藥麵、桂花釀白玉
White Ferula Mushroom with Japanese Pepper, Asparagus with Mustard Seeds,
Walnut with Seaweed, Yam Noodles with Roselle and Perilla Sauce,
White Radish Pickled with Osmanthus Sauce

竹笙玉耳佛跳牆
Buddha Jumps Over the Wall with Bamboo Pith and White Jade Wood Ear

松子豌豆棗丁鬆
Spring Roll with Peas and Pine Nuts

蟹黃猴菇獅子頭
Braised Lion's Mane Mushroom with Assorted Vegetables and Carrots Sauce

手作蜂巢芋香盒
Honeycomb Taro Puffs

松露肚菌素炊飯
Steamed Rice with Vegetables and Truffle Mushrooms

寶島四季時鮮果
Assorted Seasonal Fruits

桂花白玉紅豆沙
Sweetened Red Bean Soup with Osmanthus and Tangyuan

NT$ 2,380+10% 每位 / per person

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雍翠庭

CHINESE CUISINE

單點菜單

MENU

冷盤

冷盘 Appetizer

麻辣和牛頰（澳洲牛肉） NT$ 520
Stewed Wagyu Beef Cheek with Spicy Sauce (Australian Beef)

精巧堆疊的方塊外型呈現，嚴選肉質極嫩且帶有焦糖口感的澳洲巧克力和牛，滷製長達四小時後，放涼再精修切成條狀，每塊皆是藏筋帶肉的黃金比例，拌入主廚秘製紅油，入口後香氣四溢、尾韻香麻令人回味。



紹興醉雞捲 NT$ 380
Chicken Roll with Shaoxing Wine

陳醋海蜇花 NT$ 320
Jellyfish with Chinses Aged Vinegar

梅醋漬蕃茄 NT$ 260
Tomato with Plum Sauce

紅油豆腐絲 NT$ 260
Shredded Tofu with Chili Sauce

桂花釀白玉 NT$ 260
White Radish Pickled with Osmanthus Sauce

此道菜源自於主廚對麗禧的桂花印象，將白蘿蔔以精湛刀工切成扇狀花形，每片僅有0.1公分厚度，以醋汁與黃金桂花醃製48小時，口感爽脆解膩，透著桂花細緻香氣相當開胃。



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湯品、海鮮

湯品 Soup

麗禧桑拿牛肉湯（美國牛肉） NT$ 560
Signature Sauna Beef Ribs Drizzled with Beef Bone Soup (U.S. Beef)

花膠佛跳牆（單人份）（台灣豬肉） NT$ 480
Buddha Jumping Over the Wall with Fish Maw (Taiwan Pork)

山藥薏仁燉雞盅（單人份） NT$ 320
Double-Boiled Chicken Soup with Japanese Yam and Job's Tear

海鮮 Seafood

活龍蝦（隻） NT$ 1,580
（樹子、蒜蓉、清蒸、豉椒）可擇一作法
Fresh Lobster （A piece）
(Tree Seed Sauce, Garlic Sauce, Steamed, Black Bean Sauce)
Select one of the cooking methods

龍膽石斑 NT$ 1,080
Giant Grouper
（樹子、豉椒）可擇一作法
(Tree Seed Sauce, Black Bean Sauce)
Select one of the cooking methods

花膠蝦汁燒白菜 NT$ 780
Braised Chinese Cabbage with Fish Maw and Shrimp

主廚嚴選臺灣在地養殖白蝦，手工剝殼後將蝦殼與蝦頭細火慢熬，萃取出濃郁鮮甜的蝦湯，再將花膠、白菜與蝦仁一同慢火煨煮。脆嫩的白菜吸飽橘紅的蝦湯精華，花膠Q彈細緻、膠質豐潤，蝦仁彈牙飽滿、鮮香四溢。



南非活鮑魚 NT$ 520
（蒜蓉、清蒸、豉椒）可擇一作法
Fresh South African Abalone
(Garlic Sauce, Steamed, Black Bean Sauce)
Select one of the cooking methods

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熱炒

熱炒 Stir-Fry Dishes

三杯虎掌南非鮑（台灣豬肉） NT$ 1,480
Stir-Fried Abalone and Pork Tendon with Sesame Oil,
Rice Wine and Soy Sauce (Taiwan Pork)

鮮嫩鮑魚融合台式經典的三杯口味，鹹香濃郁，令人回味。虎掌指豬膝蓋處的韌帶與軟骨組織。每隻豬僅有兩塊，數量稀少珍貴，富有滿滿的膠原蛋白，三杯醬汁完整滲透鮑魚、虎掌和杏鮑菇，交織出絕佳的口感！



星蔥牛肋排（美國、加拿大牛肉） NT$ 1,280
Stewed Beef Ribs with Sanshing Scallions Sauce (U.S. 、Canada Beef)

紅糟香蒜排骨酥（台灣豬肉） NT$ 520
Crispy Pork Ribs with Garlic and Red Rice Yeast (Taiwan Pork)

蜂巢芋香蝦 NT$ 520
Deep-fried Shrimp with Taro

三杯舒肥雞捲 NT$ 480
Sous Vide Chicken with Sesame Oil, Rice Wine and Soy Sauce

尖椒腰果丁香魚 NT$ 480
Silver-stripe Round Herring with Diced Spicy Pepper and Cashew

瓜仁吻仔魚 NT$ 480
Fried Whitebait with Melon Seeds

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蔬食、素食、甜湯

蔬食 Vegetables

雙菇炒季節時蔬 NT$ 360
Stir-Fried Seasonal Vegetables with Mushrooms

素食 Vegetarian

椒麻杏鮑菇 NT$ 420
Salt & Pepper King Oyster Mushrooms

竹笙玉耳佛跳牆 NT$ 380
Buddha Jumps Over the Wall with Bamboo Dith and White Jade Wood Ear

什錦鮮蔬羅漢粥 NT$ 320
Assorted Vegetable Congee

什錦鮮蔬素炒飯 NT$ 320
Assorted Vegetable Fried Rice

養生姬松茸燉山藥 NT$ 280
Double- boiled Yam Soup with Blaze Mushroom

甜湯 Sweetsoup

桂花白玉紅豆沙 NT$ 260
Sweetened Red Bean Soup with Osmanthus and Tangyuan



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飯、麵

飯 Rice

酒香麻油雞煨飯 NT$ 780
Chicken Rice with Black Sesame Oil

將台灣人最熟悉的麻油雞入菜，將越光米浸泡於純米酒中一晚，讓酒香完全被米飯所吸收，再小火慢煸麻油與老薑，考驗著師傅控制火侯的功力，並拌入切丁杏鮑菇與仿土雞腿肉增添口感，上桌後鹹香撲鼻、飄出濃郁麻油香氣。



金沙烏魚子炒飯 NT$ 580
Fried Rice with Mullet Roe

太陽蛋雞肉飯 NT$ 480
Chicken Rice with Sunny Egg

麵 Noodles

麗禧紅燒牛肉麵（美國牛肉） NT$ 580
Signature Braised Beef Noodle Soup (U.S. Beef)

麗禧清燉牛肉麵（美國牛肉） NT$ 580
Signature Stew Beef Noodle Soup (U.S. Beef)

麗禧排骨酥麵（台灣豬肉） NT$ 520
Taiwanese-style Spareribs Noodle soup (Taiwan Pork)



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雍翠庭

CHINESE 雍 CUISINE

啤酒 Beer

台灣金牌啤酒 Taiwan Gold Medal Lager Beer	NT$ 180/瓶	330ml
朝日啤酒 Asahi Super Dry Beer	NT$ 200/瓶	330ml
海尼根啤酒 Heineken Beer	NT$ 200/瓶	330ml

清酒 Sake

八海山 本釀造 Hakkaisan Honjozoshu	NT$ 1,200/瓶	300ml
天鷹心 純米吟釀 Tentaka Kokoro	NT$ 1,500/瓶	300ml

果汁與軟性飲品 Juice & Soft Drink

美式咖啡 Coffee Americano	NT$ 160/杯	
拿鐵咖啡 Coffee Latte	NT$ 180/杯	
鮮榨柳橙汁 / 鮮榨蔬果汁 Fresh Orange Juice / Dietary Fiber Juice	NT$ 100/杯	350ml
可口可樂 / 雪碧汽水 / Zero零卡可樂 Coca Cola / Sprite / Coke Zero	NT$ 100/瓶	330ml
法國 Evian 天然礦泉水 Evian Mineral Water	NT$ 200/瓶	1000ml
義大利聖沛黎洛氣泡水 San Pellegrino	NT$ 200/瓶	1000ml

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