

## 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 210

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

奶皇千層馬來糕 (3個)  
Steamed custard layered cake /  
3 pieces 180

恆春龍眼蜂蜜龜靈膏 (每位)  
Hengchun longan,  
herbal jelly with honey /  
per person 220

擂沙麻蓉湯圓 (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

素食 VEGETARIAN 紫艷招牌菜 YEN'S SIGNATURE DISHES

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

生磨蛋白杏仁茶 (每位)  
Egg white almond soup /  
per person 230

草莓杏仁豆腐 (每位)  
Almond tofu with  
Dahu strawberry / per person 220

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

南瓜金鑲脆果 (3個)  
Deep fried crispy pumpkin /  
3 pieces 210

桃膠雪耳燉木瓜 (每位)  
White fungus sweet soup  
with peach gum, papaya /  
per person 210

## 艷光四射 SHINE 4 YOU /980

紅裳鮮蝦西施餃 (4粒)  
Shrimp and celery dumpling in  
carrot flavored skin / 4 pieces

千絲萬縷芋絲炸春卷 (4個)  
Deep fried taro and  
chicken spring roll / 4 pieces

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

北海道鱈場蟹柳灌湯餃 (每位)  
Seafood soup dumpling with  
Hokkaido king crab meat / per person

## 蒸點 STEAMED

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

山竹鮮牛肉球 (3粒)  
Steamed beef balls in  
bean curd sheets / 3 pieces 210

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

紅裳鮮蝦西施餃 (4粒)  
Shrimp and celery dumpling in  
carrot flavored skin / 4 pieces 240

松茸伊比利豬肉小籠包 (3粒)  
Iberico pork and matsutake  
mushroom dumpling / 3 pieces 240

鮑汁花生炆鳳爪 (每份)  
Braised chicken feet,  
peanut with abalone sauce /  
per portion 180

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

瑤柱珍珠雞 (2個)  
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

北海道鱈場蟹柳灌湯餃 (每份)  
Seafood soup dumpling with  
Hokkaido king crab meat /  
per person 280

## 腸粉 RICE ROLL

香檳茸珍菌素腸粉 (每份)  
Steamed rice rolls, champignon  
and mushrooms / per portion 320

香茜牛肉滑腸粉 (每份)  
Steamed beef and  
coriander rice roll / per portion 300

春風得意腸粉 (每份)  
Prawn spring rolls wrapped in  
steamed rice flour / per portion 280

## 炸點 DEEP FRIED

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

黑椒米網美人筍尖和牛捲 (3捲)  
Deep fried net spring rolls with  
wagyu beef and water bamboo /  
3 pieces 280

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

紫艷招牌菜 YEN'S SIGNATURE DISHES

酥炸菜甫鹹水餃 (3個)  
Crispy glutinous rice dumplings with  
diced pork, dried shrimp, chives /  
3 pieces 180

千絲萬縷芋絲炸春卷 (4捲)  
Deep fried taro and  
chicken spring roll / 4 pieces 180

芋茸蜂巢鳳尾蝦 (3個)  
Deep fried shrimp with taro paste /  
3 pieces 240

## 香烤 BAKED

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

芝士海鮮焗脆蓋 (3個)  
Cheese baked seafood tart /  
3 pieces 240

## 煎炒 PAN FRIED

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

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

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## 紫艷點心 DELECTABLES

僅午餐時段供應  
AVAILABLE DURING  
LUNCH ONLY

辛辣 SPICY

素食 VEGETARIAN

## 主廚推薦 CHEF'S RECOMMENDATION

● 貴妃賜浴華清池 -  
海膽蛋白蒸澎湖鮮活龍蝦球 (每位)  
Steamed lobster with egg white,  
sea urchin in lobster bisque /  
per person 1,280

● 碧水如天夜明珠 -  
蠔皇四頭南非極品鮮鮑/每位 (每位)  
Braised South African abalone in  
oyster sauce / per person 1,480

● 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 sauce / per person 680

● 翠影紅岩映潮汐 -  
砵酒翠盞焗美國岩蠔 (4粒)  
Deep fried American oyster with  
port wine sauce / 4 pieces 1,180

● 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 -  
白蘆筍海鹽燒澳洲M9和牛 (每位)  
Grilled Australian M9 wagyu,  
white asparagus / 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 crispy  
cod fish fillet with mushroom /  
per person 680

● 如觀寶盒近龍鬚 -  
泡椒鮮菌甜豆炒龍宮三寶 (每位)  
Wok fried Penghu lobster, scallop,  
American winkle, mushroom,  
sweet pea, pickled chili /  
per person 880

怡香茄子肉松燜新竹米粉  
Stir-fried vermicelli with  
spicy eggplant, minced pork 550

● 辣 ● X.O. 醬元貝菜遠煎脆麵  
Crispy noodle, scallop,  
seasonal greens with X.O. sauce 780

澳洲和牛松貢菜炒飯  
Fried rice with Australian minced wagyu,  
diced preserved Chinese vegetable 680

● 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  
YEN deep-fried rice puff in superior  
braised lobster stock 1,980

● 香椿鮑魚粒櫻花蝦炒飯  
Abalone fried rice with  
sakura shrimp, Chinese toona 860

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

龍蝦湯金菇蝦球炆伊麵  
Braised e-fu noodle with shrimp,  
enoki mushroom in lobster bisque 780

台東紅藜麥松仁蛋白炒飯  
Fried rice with Taitung red quinoa,  
pine nuts, egg white 680

● 星洲炒米粉  
Singapore fried rice vermicelli 550

原隻澎湖明蝦燴伊麵 (每位)  
Braised e-fu noodle with  
whole Penghu prawn in lobster bisque /  
per person 620

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

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

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

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## 五穀豐登 RICE & NOODLES

田園野趣，豆腐  
VEGETABLES  
& TOFU

田園清湯杞子泡娃娃菜  
Poached baby cabbage,  
wolfberry in superior broth 560

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

雪菜蝦仁燒豆腐煲  
Claypot tofu,  
pickled cabbage, shrimp 680

● 濃湯蝦球鮮腐竹雜菜煲  
Shrimp, bean curd sheets and  
assorted vegetables in casserole 880

金銀蛋濃湯浸澎湖絲瓜  
Poached luffa with salted egg,  
preserved egg in superior broth 580

● 珍菌萬象素紅茄 (每位)  
Beefsteak tomato with ginkgo,  
black fungus, 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

● 翡翠香檳茸蘆筍素玉捲  
Poached winter melon wrap with  
assorted mushroom, asparagus 780

● 珊瑚鱈場蟹肉扒絲瓜  
Poached luffa with  
Hokkaido king crab in superior broth 680

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

金勾麻油撈貢菜  
Preserved Chinese vegetable and  
dried shrimps tossed in sesame oil 280

● 花膠千層順風耳  
Pig's cartilage, fish maw jelly 580

皮蛋香蔥拌黑芝麻豆腐  
Black sesame tofu,  
diced century egg, scallions 280

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  
Yi-lan scallion 580

冰鎮愛玉紹興黃酒醉雞  
Drunken chicken with  
Shaoxing wine jelly 450

● 桂花釀小蕃茄  
Chilled cherry tomato  
in osmanthus 280

海蜆頭拌黃瓜  
Jellyfish tossed in cucumber,  
minced garlic, ginger 380

煙燻醬滷鯖魚  
Smoked-soy mackerel  
with burdock 480

● 港式辣酒浸鮮鮑  
Spicy Cantonese style baby abalone  
with Kaoliang liquor 980

● 老成都麻辣口水雞  
Spicy chicken with cucumber  
in peanut paste, chili sauce 580

● 香酥芝麻炸脆鱈  
Honey glazed crispy eel,  
white sesame 480

● 四寶烤麩  
Four treasure soy wheat bran 280

● 冰鎮蜂蜜翡翠白涼瓜片  
Chilled green and white bitter gourd,  
longan honey 280

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

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冷菜  
APPETIZERS

## 燒臘 BARBECUE SELECTIONS

● 紫艷片皮鴨 (全隻) / 需事先預定  
YEN roast duck (whole) /  
Advance 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  
YEN roast duck with pancakes (half portion) /  
Advance 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  
Cantonese 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 5,500

鴻運乳豬 (每份)  
Roast fortune suckling pig / per portion 980

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

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

港式蟲草花貴妃雞  
Cantonese style braised chicken,  
cordyceps 680

港式紅燒乳鴿  
Cantonese style braised pigeon 880

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  
· 海蜆頭 Jellyfish  
· 蜜汁叉燒肉 Honey-glazed barbecue pork  
· 脆皮燒肉 Roast kurobuta pork belly  
· 港式蟲草花貴妃雞 Cantonese style braised chicken, cordyceps

🌶️ 花蓮豆奶山蘇苗炒伊比利松板肉  
Spicy wok fried Iberico pork neck,  
bird's nest fern 960

🌶️ 翠玉瓜辣炒松板豬  
Spicy wok fried pork neck,  
zucchini 960

草莓鮮果咕咾肉  
Sweet and sour pork with  
strawberry and pineapple 680

● 高山樹豆燜燒澳洲和牛尾  
Braised Australian oxtail with  
aboriginal pigeon pea 980

🌶️ 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 beef short rib with  
oyster mushrooms in  
black pepper sauce 980

🌶️ ● 秋葵野菌香辣炒牛柳粒  
Spicy sautéed beef tenderloin,  
okra, wild mushrooms 960

🌶️ 彩椒豆豉爆台南玉米雞球  
Stewed Tainan corn-fed chicken,  
bell peppers, black bean sauce 650

● 梅菜松板肉蒸嫩豆腐  
Steamed minced pork neck with tofu,  
preserved vegetable 720

● 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

### 時價 MARKET PRICE

七星斑 (每兩)  
Spotted garoupa / 37.5gram

老虎斑 (每兩)  
Tiger garoupa / 37.5gram

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

沙公 (每兩)  
Mud crab / 37.5gram

澎湖明蝦 (每兩)  
Penghu prawn / 37.5gram

澎湖龍蝦 (每兩)  
Penghu lobster / 37.5gram

瀨尿蝦 (每兩)  
Mantis shrimp / 37.5gram

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 POPULAR 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

X.O. 醬爆  
Wok fried, chef's special X.O. sauce

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

香辣醬爆  
Wok-fried, chef's special spicy 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  
Sautéed, 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 sea cucumber 3,200

拌六頭湯鮑魚  
With 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

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

玉燕映階戲蛟龍 -  
金腿澎湖龍蝦球燴頂級官燕盞 60gram (每位)  
Bird's nest in steamed Penghu lobster,  
egg white, Chinese ham / per person 2,580

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

水晶簾捲近秋河 -  
生拆蟹肉太極燴頂級官燕盞 60gram (每位)  
Taiji- fresh crab meat seafood bisque,  
bird's nest chicken broth / 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

- 以上價格皆以新台幣計算，需另加10%服務費
- 自備酒水服務費：葡萄酒每瓶TWD500元；烈酒每瓶TWD1,000元
- 若是您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您


- All prices are in TWD and subject to 10% service charge.
- Service charge for guest's own bottles : for beverage and wine : TWD500 per bottle; for spirits : TWD1,000 per bottle.
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## 精緻湯類 SOUP

## 合時滋補燉品 NOURISHMENT


 杏汁菜膽燉白肺  
Double-boiled almond soup, baby cabbage,  
pork lung and pork rib 1,800

蛹蟲草螺頭燉玉米雞湯  
Double boiled corn-fed chicken soup with  
cordyceps, sliced winkle 2,200

 烏來山馬告燉瑤柱鮑魚雞湯 (每位)  
Double boiled chicken soup with  
Wulai mountain aboriginal spice,  
dried scallop, abalone / per person 680


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

北海道瑤柱花膠竹筍羹 (每位)  
Hokkaido dried scallop bisque with  
fish maw, bamboo fungus / per person 480


 香蔥豆腐海藻素菜羹 (每位)  
Seaweed soup with tofu,  
spring onion / per person 360

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


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



 深海響螺頭紅棗杞子燉雞湯 (每位)  
Double boiled chicken soup with winkle,  
red date, wolf berry / per person 520


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



 松葉蟹鉗竹筍燉澎湖絲瓜 (每位)  
Matsuba crab claw, poached luffa,  
bamboo fungus soup / per person 520


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

 麻辣豆腐蝦球煲  
Spicy claypot tofu, shrimp 1,280


  X.O. 醬蘆筍炒北海道元貝皇  
Wok fried Hokkaido scallop with  
asparagus, X.O. sauce 1,580


 山葵沙丹明蝦球  
Wasabi prawns 1,580

  蜜豆泡椒炒深海虎蝦球  
Wok fried tiger prawns, honey  
beans with pickled chili 1,580

 避風塘醬爆明蝦球  
Wok fried prawns,  
bi fon tang style 1,580

薑蔥醬爆深海龍膽魚柳  
Wok fried garoupa with ginger,  
spring onion 1,080

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

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

清蒸芙蓉鱈魚 (每位)  
Steamed cod fish fillet, tofu /  
per person 580

## 河鮮海味 SEAFOOD

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