

龍池柳色雨中深 -  
火腩支竹炆澎湖龍膽尾翅  
Penghu garoupa tail fin, braised pork,  
bean curd sheets in claypot 1,380

貴妃賜浴華清池 -  
堂弄過橋加拿大活象拔蚌  
Live Canadian geoduck clam with  
seafood bisque 2,980

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

芙蓉蓮影歸蘭棹 -  
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 -  
黑椒蘆筍爆鹿兒島A5和牛  
Wok fried Kagoshima A5 wagyu beef  
with asparagus, black pepper sauce 3,680

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

鄔海明主廚招牌菜色  
CHEF WO'S  
RECOMMENDATION

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

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## 冷菜 APPETIZERS

● 老醋醃野生小木耳海蜇頭  
Aged vinegar jellyfish head and  
wild black fungus salad 380

● 蓬萊鮮菌素鵝  
Deep fried soy beancurd roll with  
mixed mushrooms 260

● 古法滷牛腩  
Traditional style braised beef shank 320

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

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

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

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

🥕 香芒楊汁金露 (每位)  
Creamy mango with sago  
pearls, pomelo / per person 250

鬆化酥皮蛋塔 (3粒)  
Creamy egg tarts / 3 pieces 210

🥕 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)  
herbal jelly with  
Hengchun longan honey /  
per person 220

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

🥕 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

🥕 繽紛水果盤 (每位)  
Fresh fruit platter / per person 150

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

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

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

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## 甜品誘惑 SWEET TEMPTATIONS

## 米麵主食 RICE & NOODLES

🍷 紫艷鱈場蟹肉西施泡飯  
YEN deep-fried rice puff with king crab meat  
in superior braised lobster stock 1,980

🍷 玉蘭菜脯蝦仁炒米粉  
Stir-fried vermicelli with Chinese kale,  
dried radish, shrimp 650

🍷 X.O. 醬元貝菜遠煎脆麵  
Scallop, seasonal greens on  
crispy noodle, X.O. sauce 780

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

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

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

🍷 紅藜麥南瓜海斑粒炒飯  
Fried rice with red quinoa,  
pumpkin, garoupa 680

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

🍷 紫艷片皮鴨 (全隻) / 需事先預定  
YEN roast duck (whole) /  
Advance reservation required  
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 required 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 required 5,500

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

當紅炸子雞 (半隻)  
Crispy fried chicken (half portion) 680

當紅炸子雞 (全隻)  
Crispy fried chicken (whole) 1,280

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 Cantonese 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

## 燒臘 BARBECUE SELECTIONS

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## 燕窩，海參，鮑魚 DELICACIES

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

拌北菇  
With mushroom 1,400

● 拌六五頭關東刺參  
With Japan, Kanto sea cucumber 3,200

拌六頭湯鮑魚  
With abalone 2,400

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

● 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

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

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

南乳腐竹雜菜煲  
Bean curd sheets and assorted vegetables  
in red yeast fermented tofu casserole 680

● 清炒時令蔬菜  
Wok fried seasonal vegetables 480

● 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

## 蔬菜，豆腐 VEGETABLES & TOFU

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## 肉類料理 MEATS

### 避風塘牛柳粒

Bi fon tang wok fried  
beef tenderloin 980

### 翠玉瓜豆豉炒盤克夏松板豬

Spicy wok fried Berkshire pork neck,  
zucchini with black bean sauce 960

### 黑醋草莓咕咾肉

Black vinegar sweet and sour pork with  
strawberry and pineapple 780

### 黑椒醬杏菇炒澳洲牛小排

Wok fried Australian beef short rib  
with oyster mushrooms,  
black pepper sauce 980

### 秋葵野菌香辣炒牛柳粒

Spicy sautéed beef tenderloin,  
okra, wild mushrooms 960

### 梅菜松板肉蒸嫩豆腐

Steamed minced pork neck with tofu,  
preserved vegetable 720

### 足料老火靚湯 (每位)

Yen's soup of the day / per person 350  
四人份 / for 4 persons 880

### 杏汁菜膽燉白肺

Double-boiled almond soup, baby cabbage,  
pork lung and pork rib 1,800

### 宮廷濃湯燉原幅花膠

Double boiled chicken soup with fish maw,  
baby cabbage 2,980

### 深海響螺頭紅棗杞子燉雞湯

Double boiled chicken soup with winkle,  
red date, wolf berry 1,980

### 蟲草花燉龍膽魚湯

Double boiled giant garoupa fish soup  
with cordyceps 1,680

### 碧玉帶子海鮮羹 (每位)

Seafood bisque with scallop,  
asparagus / per person 480

### 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

### 生拆蟹肉粟米羹 (每位)

Sweet corn chicken broth with crab meat /  
per person 480

### 松茸竹笙燉菜膽 (每位)

Double boiled chicken soup with  
matsutake mushroom, tender greens,  
bamboo fungus / per person 360

## 精緻湯類 SOUP

## 合時滋補燉品 NOURISHMENT

### 紫艷招牌菜 YEN'S SIGNATURE DISHES

### 辛辣 SPICY

### 素食 VEGETARIAN

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### 紫艷招牌菜 YEN'S SIGNATURE DISHES


### 辛辣 SPICY


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
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## 海鮮集錦 SEAFOOD


 芹蓮野菌炒澎湖明蝦球  
Wok fried Penghu prawn, celery,  
lotus roots, wild mushrooms 1,680


 柚子蜜金網虎蝦球  
Deep fried tiger prawns with  
pomelo honey sauce 1,580


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

 石鍋蔥爆澎湖龍膽魚柳  
Wok fried Penghu garoupa fillet  
with scallion in stone pot 1,180

 港式X.O.醬蝦干小炒皇  
Cantonese style wok fried chive flower,  
dried shrimp, jellyfish, taro, X.O.sauce 780

 烏龍茶香煎圓鱈魚排  
Oolong tea pan-fried cod fish fillet 1,580

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

 豉汁北海道元貝蒸豆腐  
Steamed tofu with Hokkaido scallop,  
black bean sauce 780

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## 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

**需事先預訂**  
ADVANCED RESERVATION REQUIRED

### 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  
蔴豉蒸  
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

## 鮮活海味 LIVE SEAFOOD

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· 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

· Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.  
· All prices are in TWD and subject to 10% service charge.  
· Corkage fee for beverage and wine : TWD500 per bottle; for spirits : TWD1,000 per bottle.  
· Please let one of our Talent know if you have any special dietary requirements,  
food allergies or food intolerances.