

滬上風華 · 天際饗宴

於流光溢彩的城市天際間，勾勒出一幅東方韻味與現代雅致交融的美學畫卷。寬闊的景觀窗將繁華都會與天光雲影盡收眼底，為每一位賓客營造尊貴非凡的饗宴體驗。

由擁有逾三十年廚藝淬煉的許忠賢主廚領軍，攜手匠心獨具的廚藝團隊，嚴選時令珍饈，以精湛技藝演繹滬上經典功夫菜，將細膩風味層層鋪展。餐單融匯特色台菜、江浙佳餚、川味經典與滬粵精緻點心，承載多元滋味的美學詩篇，滿足味蕾的無限遐想。

更備有多間典雅私密包廂，無論是商務宴請，還是親友歡聚，都能於此品味餘韻悠長的極致盛宴，讓每一刻相聚皆成經典。

Shanghai Elegance · Skyline Feast

Amidst the shimmering skyline, a harmonious fusion of Eastern charm and contemporary sophistication unfolds, painting a masterpiece of refined elegance. Expansive panoramic windows capture the dazzling urban vibrance and celestial light, setting the stage for an unparalleled dining experience.

Under the masterful leadership of Chef Ken Hsu, whose artistry has been honed over three decades, our culinary team meticulously curates the finest seasonal ingredients, transforming them into exquisite Shanghainese delicacies that celebrate time-honored craftsmanship. Our menu is a symphony of flavors, embracing the rich heritage of Taiwanese specialties, Jiangzhe delights, Sichuan classics, and the refined artistry of Shanghainese-Cantonese dim sum, offering an extraordinary gastronomic journey.

For those seeking an intimate dining experience, our elegantly appointed private rooms provide the perfect sanctuary—whether for business gatherings or cherished reunions—where every moment is elevated into a timeless celebration of taste and elegance.



許忠賢主廚擁有近三十年江浙菜烹飪的經驗。秉持著傳統中式菜肴的烹飪工序與技法，許主廚憑藉自己精湛的廚藝，在食材、品質及菜品色香味上不僅精益求精，更追求創新，務求為每位美食愛好者呈現一場視覺與味覺的雙重盛宴。

Head Chef Ken Hsu has nearly 30 years of culinary experience specializing in Zhejiang cuisine. Drawing inspiration from traditional Chinese cuisine, Chef Hsu has created his own cooking style, which focuses on using high-quality fresh ingredients to create authentic dishes that are uncompromising in quality, colour and aroma. His creations are pleasing to the eye as they are to the palate.

主廚 許忠賢

Head Chef Ken Hsu





主廚推薦

Chef's Recommendation

例 / Portion

● 香酥軟殼蟹	720
Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing	
● 桂花炒蟹肉	750
Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce	
● 油爆韭黃鱔糊	820
Wok-fried Taiwanese Eel with Leek	
● 火山石鍋巴三鮮	820
Braised Shrimps, Scallop, Squid and Crispy Rice with Oyster Sauce	
花膠海皇扣三絲羹	980
Seafood Thick Soup with Fish Maw	
西湖醋魚	980
Braised River Perch with Vinaigrette	
● 鮑魚紅燒肉	1,180
  Braised Pork Belly with Abalone	
● 白果蝦籽花膠燒玉骨 (4只)	1,580
Braised Fish Maw and Pork Shank with Shrimp Roe (4 pieces)	
● 上湯奶油干貝霸王蝦 (4隻)	1,680
Braised Prawn and Scallop in Buttered Superior Broth (4 pieces)	
● 黑蒜蘆筍炒美國熟成牛肉	1,780
 Ferment Black Garlic Stir-fried Asparagus with US Flannery Prime Beef	
牛肉來源：美國 Beef Origin : USA	
蟲花黑蒜紅棗蒸虎斑	2,280
Steamed Grouper with Fermented Black Garlic and Cordyceps Flower	
● 羊肚菌火臘燉霸王雞	2,680
  Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd and Morel	
台南霸王雞、台南鮮筍、中式風乾火腿、自製上海濃湯	
敬請一天前預訂 Please place order 1 day in advance	
● 醉月佛跳牆	2,880
 Buddha's Casserole	
敬請一天前預訂 Please place order 1 day in advance	



招牌菜



素食



內含辣味食材



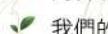
內含牛肉食材 (牛肉產地 美國、紐西蘭)



內含豬肉食材 (豬肉產地 台灣)



內含易致過敏食材 (如花生、堅果、蕎麥)



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材

Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.

冷盤

Appetizer

		例 / Portion
● 蜜味烤麩	Gluten Puff with Sweet Soy Sauce	320
● 葱烤鯽魚	Fried Carp Fish with Scallion Sauce	380
● 烏梅西紅柿	Fresh Tomato in Plum Sauce	380
	鹽水蕃茄、正合興烏梅	
紅酒無花果	Red Wine Fig	380
滬式柳葉魚	Braised Capelin	380
● 花雕醉香雞	Drunken Chicken with Hua Diao Wine	460
● 台式煙燻粉肝	Smoked Pork Liver	460
五味冰捲	Chilled Cuttle Fish with Cocktail Sauce	560
三蔥紅油拌牛筋	Marinated Beef Tendon with Scallions and Chili Oil	580

- 招牌菜 Signature Dish
- 素食 Vegetarian
- 內含辣味食材 Contains Spicy Ingredient
- 內含牛肉食材 (牛肉產地 美國、紐西蘭) Contains Beef Ingredient (USA, New Zealand)
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湯品 Soup

位 / Per Person

松子甘露八寶盅 Simmered Pine Nuts Soup with Chestnut, Candied Jujube and Bamboo Shoot	320
綠筍蛤蠣燉雞湯 Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot 台南鮮筍	320
清燉竹笙獅子頭 Double-boiled Chicken Soup with Pork Meat Ball	420

例 / Portion

花膠海皇扣三絲羹 Seafood Thick Soup with Fish Maw	980
砂鍋醃篤鮮 Bean Curd Sheet Soup with Salted Pork in Clay Pot 自製上海濃湯	1,280
羊肚菌火臘燉霸王雞 Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd and Morel 台南霸王雞、台南鮮筍、中式風乾火腿、自製上海濃湯 敬請一天前預訂 Please place order 1 day in advance	2,680
醉月佛跳牆 Buddha's Casserole 敬請一天前預訂 Please place order 1 day in advance	2,880

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海鮮精選

Seafood

		例 / Portion
韭菜黃蝦仁滑蛋	Soft Scramble Egg with Shrimps and Chives	720
香酥軟殼蟹	Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing	720
桂花炒蟹肉	Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce	750
火山石鍋巴三鮮	Braised Shrimps, Scallop, Squid and Crispy Rice with Oyster Sauce	820
油爆韭黃鱔糊	Wok-fried Taiwanese Eel with Leek	820
西湖醋魚	Braised River Perch with Vinaigrette	980
鳳果海參蹄筋煲	Braised Sea Cucumber with Pork Tendon and Ginkgo Nuts	1,120
上湯奶油干貝霸王蝦 (4隻)	Braised Prawn and Scallop in Buttered Superior Broth (4 pieces)	1,680
蟲花黑蒜紅棗蒸虎斑	Steamed Grouper with Fermented Black Garlic and Cordyceps Flower	2,280



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禽類

Poultry

- ✓ 蘆筍鮮菇滑雞片
Stir-fried Chicken with Asparagus and Sliced Mushroom
- 🔥 左宗棠雞
Stir-fried Chicken in Sweet and Spicy Sauce
- 石鍋香芋燒雞
Braised Chicken with Taro in Clay Pot

例 / Portion

560

580

720

豬牛

Pork and Beef

- 堅果極汁菲力骰子牛
Stir-fried Diced Beef Tenderloin with Assorted Nuts
牛肉來源：紐西蘭 Beef Origin : New Zealand
- 鮑魚紅燒肉
Braised Pork Belly with Abalone
天麩豬、台南鮮筍
- 🔥 白果蝦籽花膠燒玉骨
Braised Fish Maw and Pork Shank with Shrimp Roe (4 pieces)
- 黑蒜蘆筍炒美國熟成牛肉
Ferment Black Garlic Stir-fried Asparagus with US Flannery Prime Beef
牛肉來源：美國 Beef Origin : USA

例 / Portion

1,080

1,180

1,580

1,780



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飯食、年糕

Rice, Rice Cakes

例 / Portion

● 醉月招牌炒飯	520
Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp	
● 韭黃肉絲炒年糕	520
Stir-fried Homemade Rice Cake with Leek and Shredded Pork	
● 金絲上海鹹肉菜飯	580
Shanghai Style Semi Wet Stir-fried Rice with Shredded Dried Scallop, Chinese Ham, Mushroom and Vegetables	
台南後壁16號全國冠軍米	
瑤柱蒲鰻玉子糯米飯	1,280
Kabayaki Eel and Eggs Steamed Glutinous Rice	

蔬菜豆腐

Vegetable and Bean Curd

例 / Portion

● 樹子炒水蓮	450
Stir-fried White Water Snowflake with Tree Seed	
● 櫻花蝦高麗菜	450
Stir-fried Cabbage with Dried Shrimps	
● 雪菜百頁毛豆子	480
Salted Vegetables with Bean Curd Sheet and Green Soybeans	
● 金銀上湯燴時蔬	580
Braised Vegetable with Century Egg	

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點心與甜品

Dim Sum and Desserts

	例 / Portion
● 花素蒸餃 (3顆) Steamed Vegetable Dumpling (3 pcs)	240
● 魚子燒賣 (3顆) Steamed Pork Shumai with Fish Roe (3 pcs)	270
桂花紅豆包 (3顆) Steamed Osmanthus Red Bean Paste Bun (3 pcs)	280
● 金黃流沙包 (3顆) Steamed Custard Bun (3 pcs)	330

	位 / Per Person
● 季節水果 Seasonal Sliced Fruits	220
椰汁西米露 Chilled Coconut Sago Cream Soup	250
銀耳蓮子露 White Fungus and Lotus Seed Sweet Soup	250
楊枝甘露 (蛋奶素) Chilled Mango Sago Cream Soup with Pomelo	250



地方特色飲品

Local Drink Specialty

冬瓜檸檬

Winter Melon and Fresh Lemon Juice

壺 / Jug

500

蜂蜜檸檬

Honey and Fresh Lemon Juice

500

桂花洛神烏梅

Osmanthus, Roselle and Smoked Plum

500

傳統杏仁漿

Traditional Apricot Kernel Milk

500

果汁

Juice

柳橙汁

Orange Juice

壺 / Jug

500

西瓜汁

Watermelon Juice

500

蘋果汁

Apple Juice

500

礦泉水

Mineral Water

聖沛黎洛 氣泡礦泉水

San Pellegrino Sparkling 500ml

瓶 / Bottle

160

依雲 氣泡礦泉水

Evian Sparkling 330ml

160

依雲 天然礦泉水

Evian Still 330ml

160

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精選東方茗茶

Selected Tea

享用以下精選茗茶佐餐，每位80元
Select a tea from below for NTD80 per person

東方美人 Oriental Beauty

苗栗 Miaoli, Taiwan

又名膨風茶或白毫烏龍茶,百年前以『福爾摩沙烏龍茶』聞名於世，英國女王更將其命名『東方美人』。茶葉白毫肥大、葉身呈白、綠、紅、黃、褐五色相間,獨特的天然果香，滋味如同蜂蜜般甘甜茶湯呈現明亮艷麗的琥珀色，入口而不生澀，滑潤爽口、徐徐生津。

A century ago was world-renowned as "Formosa Oolong, also known as "Bai Hao Oolong," The tea leaves are covered in plump white tips, with displaying an unique mix of white, green, red, yellow, and brown hues. It boasts a distinctive natural fruity aroma and a honey-like sweetness with bright, vibrant amber color.

凍頂烏龍 Oolong

南投 Nantou, Taiwan

凍頂烏龍茶生長在海拔約700~1200的山坡地，地型與土質特殊，搭配台灣獨有的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工焙火的韻味與香氣，飲後令人回味無窮。

Planted on the slopes of Dongding Mountain in Nantou, central Taiwan, the Oolong tea is produced only with leaves that consist of two or three leave-blades. It displays a golden orange color and offers a long-lasting sweet and fruity taste.

鐵觀音 Tieguanyin

木柵 Muzai, Taiwan

珍貴茶樹品種與獨特製茶工藝，產生無可取代的觀音韻，質重如鐵，葉底肥厚柔軟，豔亮均勻，葉緣紅點，青心紅鑲邊。湯醇厚甘鮮，入口回甘帶蜜味；香氣馥郁持久。

The multi-layered taste of this tea offers a delicate aroma and is made differently from other teas. Tiehkuanyin tea leaves are beautifully colored; its exotic roots are thick with red dots on its stems. This tea gives a strong yet light honey taste that is irreplaceable and is pleasantly long-lasting in the mouth.

普洱 Pu'er

雲南 Yunnan, China

普洱茶的原料主為滇青茶，經發酵特殊工藝精緻而成，色澤呈烏潤或褐紅色，滋味醇厚回甘，雖有一股霉味卻更能帶出柔和溫潤的滋味，非常適合搭配菜餚。

Yunnan Ripe Puer Tea selects only the healthiest looking leaves and is produced with special fermentation techniques. With a brownish red color, this tea gives a rich aftertaste that is smooth and tender.

菊花 Chrysanthemum

南投 Nantou, Taiwan

菊花科植物菊花的頭狀花，帶有微微香甜口感的柔和，很容易讓人接受。

This tea is made especially from the Chrysanthemum flower, hence its given name. It has a light sweet taste and is widely accepted, hence often a strongly recommended tea.

茉莉香片 Jasmine Green

三峽 Sansia, Taiwan

茶葉吸附有茉莉花的香味，是一種非常受歡迎的花茶，尤其受到女性的歡迎。茉莉花高雅與淡淡的甘甜香味，加上圓潤細緻的口感令人難忘。

This tea consists of a refreshing jasmine fragrance. It is very popular, especially among females. This elegant tea has a light sweet taste that makes it unforgettable.

碧螺春 Biluochun

三峽 Sansia, Taiwan

來自台灣最適合綠茶生長的台北縣三峽，摘取春天鮮嫩茶芽製作，將小小嫩芽細心捲成螺旋狀，清澈碧綠的茶湯，散發綠茶特有的新鮮蔬香，茶湯口感輕盈細緻，帶有活潑清爽的甘甜滋味。

Bi-luo-chun tea is renowned for its fruity taste and floral aroma. Its tea leaves are usually picked in spring. It is a type of green tea with a unique crisp vegetable taste and a hint of sweetness.

軟性飲料

Soft Drink

可口可樂

Coke

罐 / Can

160

無熱量零卡可樂

Coke Zero

160

雪碧

Sprite

160

啤酒

Beer

瓶 / Bottle

台灣金牌

Taiwan Beer Gold Medal 330ml

200

百威

Budweiser 330ml

200

朝日

Asahi 330ml

200

海尼根

Heineken 330ml

200

中式釀酒

Chinese Wine

瓶 / Bottle

精釀陳年紹興

Premium V.O Shaohsing Wine

1,200

金門高粱58度

Kinmen Kaoliang 58

1,500

禁 止 酒 駕

Driving After Drinking is Prohibited



未 滿 十 八 歲 禁 止 飲 酒

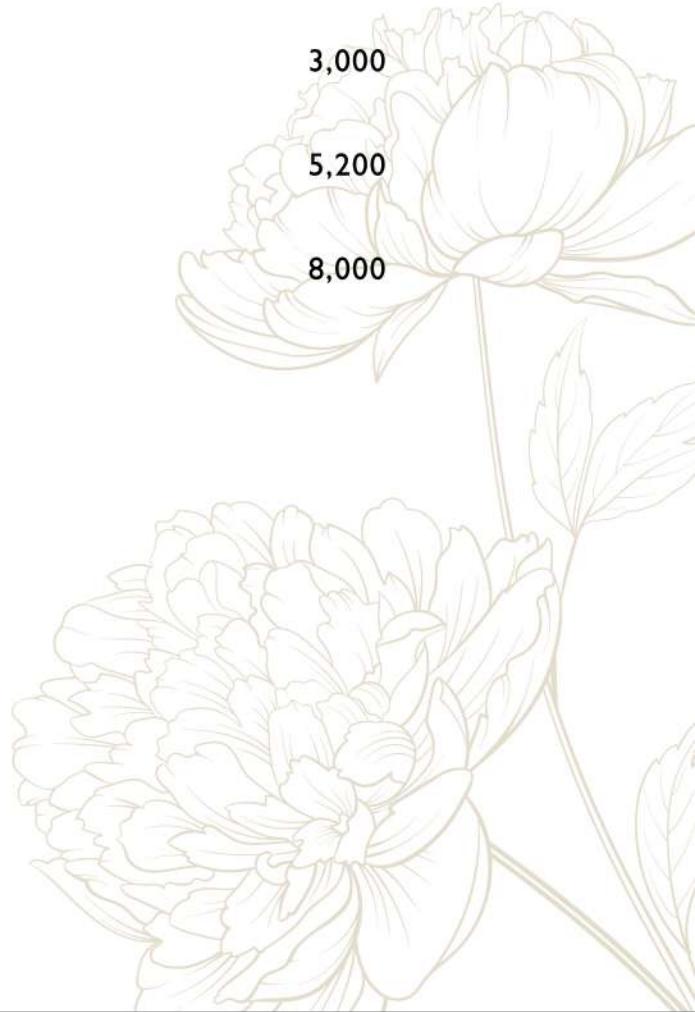
Please do not drink if you are a minor

威士忌

Whisky

	瓶 / Bottle
噶瑪蘭珍藏 Kavalan Distiller Select	2,500
格蘭利威首席三桶12年 The Glenlivet 12 yrs Rum and Bourbon Cask Selection	2,500
百富12年 The Balvenie Doublewood 12 yrs	3,500
麥卡倫雙桶12年 The Macallan Double Cask 12 yrs	3,500
大摩15年 The Dalmore 15 yrs	6,000
約翰走路黑牌12年 Johnnie Walker Black Label 12 yrs	2,500
百齡譚17年 Ballantine's 17 yrs	3,000
皇家禮炮21年 Chivas Regal Royal Salute 21 yrs	5,200
約翰走路藍牌 Johnnie Walker Blue Label	8,000

自備酒水服務費葡萄酒每瓶500元、烈酒每瓶800元，以上價格均為新台幣並需外加一成服務費
Self-brought beverage service fee of NTD 500 per bottle for wine and NTD 800 per bottle for spirits apply.
Prices are quoted in NTD and subject to a 10% service charge.



禁 止 酒 駕  未 滿 十 八 歲 禁 止 飲 酒
Driving After Drinking is Prohibited Please do not drink if you are a minor

香檳與氣泡酒

Champagne and Sparkling Wine

	瓶 / Bottle
Veuve Clicquot Ponsardin, Brut Yellow Label	4,680
Domaine Ste Michelle, Brut, USA	2,480
Zonin, Prosecco Brut Cuvée DOC, Italy	1,580

精選私藏葡萄酒

Collection Wine

	杯 / Glass	瓶 / Bottle
McManis, Chardonnay, California, USA	350	1,580
Van Volxem, Riesling VV, Mosel, Germany		1,880
Te Pa, Pā Road, Sauvignon Blanc, Marlborough, New Zealand		1,780
Robert Mondavi Winery, Private Selection, Buttery Chardonnay, California, USA		2,300
McManis, Cabernet Sauvignon, California, USA	350	1,580
Cantina Tollo, Aldiano Montepulciano D'Abruzzo DOP, Italy		2,000
Ruffino, Riserva Ducale, Chianti Classico DOCG, Italy		2,600
Domaine Piron, Morgon La Chanaise, Beaujolais, France		2,200
Chateau Calon-Segur, Sanit-Estephe de Calon-Segur, France		2,800
Domaine Joseph Drouhin, Pinot Noir, Bourgogne, France		2,800
Bodegas y Vinedos Merayo, Aquiana, Mencia, Bierzo, Spain		2,500

如需更多酒單資訊,請洽服務人員
For our complete wine list, Please contact our service staff

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