



**醉月樓 長福桌菜**  
**Shanghai Pavilion Fortune Table Menu**

醉月雅緻六小味碟  
Assorted Appetizers Platter

翡翠文思海皇羹湯  
Spinach Seafood Soup with Bean Curd

富貴茄汁鍋巴大蝦  
Braised Prawn with Tomato Sauce and Crispy Rice

蔥油蛤蠣蒸龍虎斑  
Steamed Grouper and Clam in Scallion Oil

半月鮑海參燒虎掌  
Braised Sliced Abalone with Sea Cucumber and Pork Tendon

香酥蟹鉗佐芋頭糕  
Deep-fried Crab Claws with Traditional Taro Cake

瑤柱燴菜膽玫瑰花  
Braised Shredded Scallop with Vegetables and Seafood Paste Dumpling

石斛螺片燉烏雞盅  
Dendrobium Double-boiled Chicken Soup with Sliced Conch

吉祥如意映雙輝點  
Delicate Cantonese Dessert

精美合時蜜香甜湯  
Chinese Sweet Soup

寶島四季水果鮮盤  
Seasonal Sliced Fruits Platter

每桌 NT\$14,888 加一成服務費(10 人桌菜)  
NT\$14,888 Per Table Plus 10% Service Charge

本餐廳使用豬肉來源: 台灣 / Origin of the Pork : Taiwan  
自備酒水服務費葡萄酒每瓶 NT \$ 500/烈酒 NT \$ 800  
Surcharge of NT \$ 500 per bottle of wine / NT \$ 800 per bottle of spirit  
is applied for beverage brought by guests



SHANGHAI PAVILION

**醉月樓 長壽桌菜**  
**Shanghai Pavilion Longevity Table Menu**

吉祥精緻五雅碟  
Assorted Chinese Appetizer Platter

府城繡球海皇鮮羹  
Seafood Thick Soup with Seafood Dumplings

上湯奶油起司大蝦  
Braised Prawn in Buttered Superior Broth

紅燒海參東坡肘子  
Slow-braised Pork Hock and Sea Cucumber

荷葉蟲花蒸龍虎斑  
Steamed Lotus Leaf Wrapped Grouper with Cordyceps Flower

浦燒鰻瑤柱糯米飯  
Kabayaki Eel Steamed Glutinous Rice with Shredded Scallop

黑松露五彩鮮螺片  
Truffle Sauce Stir-fried Sliced Conch and Vegetables

湘蓮菌菇燉烏雞盅  
Double-boiled Chicken Soup with Mushrooms and Lotus Seeds

吉祥如意映雙輝  
Delicate Chinese Dessert

四季進財蜜甜湯  
Chinese Sweet Soup

寶島應時水仙果  
Seasonal Fruits Platter

每桌 NT\$15,888 加一成服務費(10人桌菜)  
NT\$15,888 Per Table Plus 10% Service Charge

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SHANGHAI PAVILION

**醉月樓櫻桃鴨桌菜**  
**Shanghai Pavilion Roasted Duck Table Menu**

醉月雅六小碟  
Assorted Appetizer Platter

雪蛤竹笙海皇羹湯  
Seafood Thick Soup with Hasma and Bamboo Fungus

滬式鴛鴦美彩蝦球  
Shanghai Style Shrimp with Mango Mayo and Sesame Sauce

青龍豆豉蒸龍虎斑  
Steamed Grouper with Stir-fried Sweet Chili and Fermented Black Bean

醉月片皮櫻桃鴨  
Signature Roasted Cherry Duck

羊肚菌南靖燴封雞  
Simmered Whole Free-range Chicken Stuffed with Morels

XO 醬五彩松板螺片  
Wok-fried Sliced Conch and Pork Neck with Vegetables in XO Sauce

酸白菜什錦鴨架湯  
Pickled Chinese Cabbage Boiled Duck Soup

吉祥如意映喜雙輝  
Delicate Cantonese Dessert

合時蜜意甜品湯盅  
Chinese Sweet Soup

寶島四季水果鮮盤  
Seasonal Sliced Fruits Platter

每桌 NT\$16,888 加一成服務費(10 人桌菜)  
NT\$16,888 Per Table Plus 10% Service Charge

本餐廳使用豬肉來源: 台灣, 西班牙 / Origin of the Pork : Taiwan, Spain  
自備酒水服務費葡萄酒每瓶 NT \$ 500/烈酒 NT \$ 800  
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SHANGHAI PAVILION

**醉月樓主廚推薦桌菜**  
**Chef Recommendation Table Menu**

醉月精緻六雅碟  
Assorted Chinese Appetizer Platter

火腩霸王雞  
Stewed Whole Free-range Chicken with Bamboo Shoot,  
Bean Curd Sheet and Dried Scallop

滬江年糕醬爆大蝦  
Stir-fried Homemade Sticky Rice Cake and Prawns with Brown Sauce

斑躍珍珠龍膽魚  
Steamed Grouper with Chinese Ham and Mushroom

鮑魚紅燒肉  
Braised Marbled Pork Belly with Abalone

五彩螺片玉帶子  
Stir-fried Scallop and Conch Slices with Vegetables

老上海瑤柱葫蘆鴨  
Shanghai-style Gourd Duck with Scallop

蟹粉腐衣石榴包  
Steamed Pork Dumpling with Crab Roe and Bean Curd Sheet

雞汁小籠包 / 金黃流沙包  
Steamed Minced Pork Dumpling and Salty Egg Custard Bun

雪蛤椰汁西米露  
Coconut Cream Sago Soup with Hasma

季節水果盤  
Seasonal Fruits Platter

每桌 NT\$17,888 加一成服務費(10人桌菜)  
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**醉月樓皇家禮炮盛宴**  
**Royal Salute 23 Blend Scotch Whisky Table Menu**

皇家極緻六味雅碟  
Signature Appetizer Platter

海皇繡球扣珍寶羹  
Seafood Thick Soup with Seafood Ball

黑蒜蒸波士頓龍蝦(2 只)  
Steamed Boston Lobster with Fermented Black Garlic

蟲草花紅棗龍膽班  
Steamed Grouper with Red Date and Cordyceps Flower

蝦籽海參蹄燒虎掌  
Braised Sea Cucumber and Pork Tendon with Shrimp Roe

瑤柱浦燒鰻八寶飯  
Kabayaki Eel Steamed Eight Treasured Rice with Shredded Scallop

黑松露蘆筍五行蔬  
Truffle Sauce Stir-fried Asparagus and Seasonal Vegetables

羊肚菌鮑魚燉雞盅  
Double-boiled Chicken Soup with Abalone and Morel

禮炮手工雙美點  
Chinese Salute Desserts

紅棗桂圓香燉雪蛤  
Red Date and Dried Longan Stewed Hasma

應時寶島水仙果盤  
Seasonal Fruits Platter

皇家禮炮 23 年調和威士忌乙瓶  
Royal Salute 23 Years Blend Scotch Whisky

每桌 NT\$25,888 加一成服務費(10 人桌菜)  
NT\$25,888 Per Table Plus 10% Service Charge

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89 Section West, University Road, Tainan City 70146, Taiwan R.O.C. 台南市70146東區大學路西段89號

Tel 電話 +886 6 702 8888 Fax 傳真 +886 6 702 7777 [www.shangri-la.com](http://www.shangri-la.com)