樂天皇朝

PARADISE DYNASTY

小籠包・烤鴨 Signature

《鴨・宴》

烤鴨上桌，歡樂開動

「有些味道，需要三天才能抵達你的唇齒之間。」

選 台灣嚴選櫻桃鴨
飼育 66 天．黃金體重 2.6 至 3 公斤。

淨 流水微震，還原純粹
鴨胚清水中浸泡，以持續打氣循環水流，配合超音波震動，血水緩緩釋出。

燙 脆皮定型關鍵
以 80°C 的熱水反覆沖洗表皮，熱力中均勻緊縮、毛孔密合，為脆皮打下基礎。

淋 琥珀色的層層疊加
獨家秘製配方調製皮水，均勻淋遍鴨身，反覆 2 至 3 次，直到皮面色深、緊實、均勻，建立起脆皮層次。

風 低溫收斂
72 小時低溫乾燥，定時檢視鴨皮，皮面完整無瑕後進爐。

烤 純粹乾烤，極致酥香
以旋轉式電烤箱，高溫乾烤逼出油脂，成就酥脆不膩口感。

※ 琥珀脆皮烤鴨須提前一天預訂
Advance reservation is required

◎ 一鴨三吃 ◎

A1 琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK (WHOLE)
$ 3,288 全隻烤鴨三吃

招牌推薦 SIGNATURE DISH

1 一吃
鴨餅皮 12 片、附四款配料及沾醬
CHINESE CRÊPE (12PC) SERVED WITH FOUR CONDIMENTS AND SAUCES

2 二吃 (3 選 1)
- 五彩鴨絲小炒皇 STIR-FRIED SHREDDED DUCK WITH CHINESE CHIVES
- 碧綠生菜炒鴨鬆 STIR-FRIED MINCED DUCK WITH LETTUCE
- 大煮三絲（鴨絲、干絲、蔥絲） STEWED SHREDDED DUCK, SHREDDED BEANCURD AND SCALLION STRIPS IN SUPERIOR CHICKEN BROTH

3 三吃 (3 選 1)
- 白菜豆腐老鴨湯 DOUBLE-BOILED OLD DUCK SOUP WITH CHINESE CABBAGE AND TOFU
- 香芋米粉鴨架湯 TARO AND RICE VERMICELLI IN SUPERIOR DUCK BONE SOUP
- 辣子鴨香骨 CRISPY SPICY DUCK BONE

圖片僅供參考，價格不包括 10% 服務費。
Pictures are for illustration purposes only, Prices are subject to 10% service charge.

SET MENU FOR 2 PERSONS

雙人烤鴨套餐

2人套餐 NT$3,888

開胃前菜 APPETIZER

前菜三拼 (椒香玉茄、芥末脆拌黃瓜、秘漬白玉蘿蔔)
Trio Combination Platter (Eggplant with Spicy Vinaigrette,
Japanese Cucumber with Wasabi Sauce and Marinated Radish)

皇饗寶鴨 SIGNATURE DUCK SPECIALTY

琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK

一吃 FIRST STYLE

烤鴨全隻、鴨餅皮12片附四款配料及沾醬
Roasted Duck (Whole), Chinese Crêpe (12pc) served with
Four Condiments and Sauces

二吃 SECOND STYLE
(擇一 Choose ONE)

五彩鴨絲小炒皇 | 碧綠生菜炒鴨鬆 | 大煮三絲 (鴨絲、干絲、蔥絲)
Stir-fried Shredded Duck with Chinese Chives/Stir-fried Minced Duck
with Lettuce/Stewed Shredded Duck, Shredded Beancurd and Scallion
Strips in Superior Chicken Broth

三吃 THIRD STYLE
(擇一 Choose ONE)

白菜豆腐老鴨湯 | 香芋米粉鴨架湯 | 辣子鴨香骨
Double-boiled Old Duck Soup with Chinese Cabbage and Tofu/Taro and
Rice Vermicelli in Superior Duck Bone Soup/Crispy Spicy Duck Bone

季節食蔬 (2選1) SEASONAL VEGETABLE (CHOOSE ONE)

蒜蓉炒西蘭花 | 蒜片鮮菇炒水蓮菜
Stir-fried Broccoli with Minced Garlic/Stir-fried White Water Snowflake
with Mushroom and Sliced Garlic

飯後甜品 DESSERT

清檸馬蹄爽拼棗泥一口鴨
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup
and Duck-shaped Pastry with Red Date Paste Filling

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SET MENU FOR 4 PERSONS

四人烤鴨套餐

4人套餐 NT$5,888

開胃前菜 APPETIZER

前菜四碟 (桂花蜜香芋、椒香玉茄、芥末脆拌黃瓜、醬香白切雞)
Appetizer Selection (Chilled Taro tossed with Osmanthus Honey, Eggplant with Spicy Vinaigrette, Japanese Cucumber with Wasabi Sauce and Poached Chicken served with Specialty Sauce)

招牌點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)
Specialty Dynasty Xiao Long Bao (8 flavors)

蘿蔔絲酥餅
Radish Pastry

皇饗寶鴨 SIGNATURE DUCK SPECIALTY

琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK

一吃 FIRST STYLE
烤鴨全隻、鴨餅皮12片附四款配料及沾醬
Roasted Duck (Whole), Chinese Crêpe (12pc) served with Four Condiments and Sauces

二吃 SECOND STYLE
(擇一 Choose ONE)
五彩鴨絲小炒皇 | 碧綠生菜炒鴨鬆 | 大煮三絲 (鴨絲、干絲、蔥絲)
Stir-fried Shredded Duck with Chinese Chives/Stir-fried Minced Duck with Lettuce/Stewed Shredded Duck, Shredded Beancurd and Scallion Strips in Superior Chicken Broth

三吃 THIRD STYLE
(擇一 Choose ONE)
白菜豆腐老鴨湯 | 香芋米粉鴨架湯 | 辣子鴨香骨
Double-boiled Old Duck Soup with Chinese Cabbage and Tofu/Taro and Rice Vermicelli in Superior Duck Bone Soup/Crispy Spicy Duck Bone

功夫主菜 (3選1) HOT DISH (CHOOSE ONE)

農場小炒松阪豬 | 火燎鴨心 | 芥藍炒牛肉
Stir-fried Sliced Pork with Onion and Scallion on Hot Plate/Flame-seared Duck Heart/
Stir-fried Beef with Kai Lan

季節食蔬 (2選1) SEASONAL VEGETABLE (CHOOSE ONE)

蒜蓉炒西蘭花 | 蒜片鮮菇炒水蓮菜
Stir-fried Broccoli with Minced Garlic/Stir-fried White Water Snowflake with Mushroom and Sliced Garlic

飯後甜品 DESSERT

清檸馬蹄爽拼棗泥一口鴨
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Duck-shaped Pastry with Red Date Paste Filling

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SET MENU FOR 6 PERSONS

六人烤鴨套餐

6人套餐 NT$8,288

開胃前菜 APPETIZER

前菜五碟 (桂花蜜香芋 、 椒香玉茄、芥末脆拌黃瓜、醬香白切雞、五香牛腱)
Appetizer Selection (Chilled Taro tossed with Osmanthus Honey, Eggplant with Spicy Vinaigrette, Japanese Cucumber with Wasabi Sauce, Poached Chicken served with Specialty Sauce and Spiced Beef Shank)

招牌點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)
Specialty Dynasty Xiao Long Bao (8 flavors)

蘿蔔絲酥餅
Radish Pastry

皇饗寶鴨 SIGNATURE DUCK SPECIALTY

琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK

一吃 FIRST STYLE
烤鴨全隻、鴨餅皮12片附四款配料及沾醬
Roasted Duck (Whole), Chinese Crêpe (12pc) served with Four Condiments and Sauces

二吃 SECOND STYLE
(擇一 Choose ONE)
五彩鴨絲小炒皇 | 碧綠生菜炒鴨鬆 | 大煮三絲 (鴨絲、干絲、蔥絲)
Stir-fried Shredded Duck with Chinese Chives/Stir-fried Minced Duck with Lettuce/Stewed Shredded Duck, Shredded Beancurd and Scallion Strips in Superior Chicken Broth

三吃 THIRD STYLE
(擇一 Choose ONE)
白菜豆腐老鴨湯 | 香芋米粉鴨架湯 | 辣子鴨香骨
Double-boiled Old Duck Soup with Chinese Cabbage and Tofu/Taro and Rice Vermicelli in Superior Duck Bone Soup/Crispy Spicy Duck Bone

功夫主菜 (3選2) HOT DISH (CHOOSE TWO)

仙宮流影咕嚕肉 | 火燎鴨心 | 皇朝麥片蝦
Icy-hot Crispy Sweet and Sour Pork / Flame-seared Duck Heart / Crisp-fried Cereal Prawn

季節食蔬 (3選1) SEASONAL VEGETABLE (CHOOSE ONE)

蒜蓉炒西蘭花 | 蒜片鮮菇炒水蓮菜 | 金銀雙蛋浸時蔬
Stir-fried Broccoli with Minced Garlic/Stir-fried White Water Snowflake with Mushroom and Sliced Garlic/Poached Seasonal Vegetable with Egg Duo in Superior Broth

飯後甜品 DESSERT

清檸馬蹄爽拼棗泥一口鴨
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Duck-shaped Pastry with Red Date Paste Filling

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SET MENU FOR 8 PERSONS

八人烤鴨套餐

8人套餐 NT$10,888

開胃前菜 APPETIZER

前菜六碟 (桂花蜜香芋、椒香玉茄、芥末脆拌黃瓜、醬香白切雞、五香牛腱、無錫脆鱔)
Appetizer Selection (Chilled Taro tossed with Osmanthus Honey, Eggplant with Spicy Vinaigrette, Japanese Cucumber with Wasabi Sauce, Poached Chicken served with Specialty Sauce, Spiced Beef Shank and Crispy Eel in Sweet and Sour Sauce)

招牌點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)
Specialty Dynasty Xiao Long Bao (8 flavors)

蘿蔔絲酥餅
Radish Pastry

皇饗寶鴨 SIGNATURE DUCK SPECIALTY

琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK

一吃 FIRST STYLE
烤鴨全隻、鴨餅皮12片附四款配料及沾醬
Roasted Duck (Whole), Chinese Crêpe (12pc) served with Four Condiments and Sauces

二吃 SECOND STYLE
(擇一 Choose ONE)
五彩鴨絲小炒皇 | 碧綠生菜炒鴨鬆 | 大煮三絲 (鴨絲、干絲、蔥絲)
Stir-fried Shredded Duck with Chinese Chives/Stir-fried Minced Duck with Lettuce/Stewed Shredded Duck, Shredded Beancurd and Scallion Strips in Superior Chicken Broth

三吃 THIRD STYLE
(擇一 Choose ONE)
白菜豆腐老鴨湯 | 香芋米粉鴨架湯 | 辣子鴨香骨
Double-boiled Old Duck Soup with Chinese Cabbage and Tofu/Taro and Rice Vermicelli in Superior Duck Bone Soup/Crispy Spicy Duck Bone

功夫主菜 HOT DISH

仙宮流影咕嚕肉
Icy-hot Crispy Sweet and Sour Pork

一品海鮮豆腐煲
Braised Tofu with Seafood in Claypot

火燎鴨心
Flame-seared Duck Heart

季節食蔬 SEASONAL VEGETABLE

金銀雙蛋浸時蔬
Poached Vegetable with Egg Duo in Superior Broth

飯後甜品 DESSERT

清檸馬蹄爽拼棗泥一口鴨
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Duck-shaped Pastry with Red Date Paste Filling

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SET MENU FOR 10 PERSONS

十人烤鴨套餐

10人套餐 NT$12,888

開胃前菜 APPETIZER

前菜六碟 (桂花蜜香芋 、 椒香玉茄、芥末脆拌黃瓜、醬香白切雞、五香牛腱、無錫脆鱔)
Appetizer Selection (Chilled Taro tossed with Osmanthus Honey, Eggplant with Spicy Vinaigrette, Japanese Cucumber with Wasabi Sauce, Poached Chicken served with Specialty Sauce, Spiced Beef Shank and Crispy Eel in Sweet and Sour Sauce)

招牌點心 SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)
Specialty Dynasty Xiao Long Bao (8 flavors)

蘿蔔絲酥餅
Radish Pastry

皇饗寶鴨 SIGNATURE DUCK SPECIALTY

琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK

一吃 FIRST STYLE
烤鴨全隻、鴨餅皮12片附四款配料及沾醬
Roasted Duck (Whole), Chinese Crêpe (12pc) served with Four Condiments and Sauces

二吃 SECOND STYLE
(擇一 Choose ONE)
五彩鴨絲小炒皇 | 碧綠生菜炒鴨鬆 | 大煮三絲 (鴨絲、干絲、蔥絲)
Stir-fried Shredded Duck with Chinese Chives/Stir-fried Minced Duck with Lettuce/Stewed Shredded Duck, Shredded Beancurd and Scallion Strips in Superior Chicken Broth

三吃 THIRD STYLE
(擇一 Choose ONE)
白菜豆腐老鴨湯 | 香芋米粉鴨架湯 | 辣子鴨香骨
Double-boiled Old Duck Soup with Chinese Cabbage and Tofu/Taro and Rice Vermicelli in Superior Duck Bone Soup/Crispy Spicy Duck Bone

功夫主菜 HOT DISH

仙宮流影咕嚕肉
Icy-hot Crispy Sweet and Sour Pork

一品海鮮豆腐煲
Braised Tofu with Seafood in Claypot

火燎鴨心
Flame-seared Duck Heart

季節食蔬 SEASONAL VEGETABLE

五彩時蔬匯
Stir-fried Assorted Seasonal Vegetable

飯後甜品 DESSERT

清檸馬蹄爽拼棗泥一口鴨
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Duck-shaped Pastry with Red Date Paste Filling

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片片酥香，席席圓滿