



樂天皇朝

PARADISE DYNASTY

小籠包・烤鴨 *Signature*

《樂·宴》

樂在分享，宴在豐盛

珊瑚龍蝦套餐

雙人套餐 NT\$3,288
SET MENU FOR 2 PERSONS

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)

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

暖胃湯品 (2選1) SOUP (CHOOSE ONE)

金蘋雪耳燉子排 | 清燉竹筍雞湯
Double-boiled Pork Rib Soup with Apple and Snow Fungus/Double-boiled Kampong Chicken Soup
with Bamboo Fungus and Black Fungus

海之臻選 SEAFOOD

極鮮龍蝦 (選擇做法: 清蒸、避風塘、XO醬焗)
Lobster (Methods of Preparation: Steamed with Supreme Soy Sauce,
Stir-fried with Garlic and Dried Chili in Typhoon Style, Baked with XO Sauce)

功夫主菜 (2選1) HOT DISH (CHOOSE ONE)

宮保腰果雞丁 | 芥藍炒牛肉
Stir-fried Gong Bao Chicken with Cashew Nut/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

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup
and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



四人套餐 NT\$6,688 SET MENU FOR 4 PERSONS

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

暖胃湯品 (2選1) SOUP (CHOOSE ONE)

金蘋雪耳燉子排 | 清燉竹筍雞湯
Double-boiled Pork Rib Soup with Apple and Snow Fungus/Double-boiled Kampong Chicken Soup with Bamboo Fungus and Black Fungus

海之臻選 SEAFOOD

極鮮龍蝦 (選擇做法: 清蒸、避風塘、XO醬焗)
Lobster (Methods of Preparation: Steamed with Supreme Soy Sauce, Stir-fried with Garlic and Dried Chili in Typhoon Style, Baked with XO Sauce)

功夫主菜 (3選2) HOT DISH (CHOOSE TWO)

香辣水煮魚片 | 姥姥紅燒肉 (附荷葉夾) | 黑胡椒牛菲力
Poached Sliced Fish in Szechuan Chili Oil/Braised Pork Belly in Shanghai Style served with Crisp-fried Glutinous Rice Cake and Lotus Leaf Bun/Stir-fried Beef Fillet with Black Pepper

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

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



六人套餐 NT\$9,888

SET MENU FOR 6 PERSONS

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

暖胃湯品 (2選1) SOUP (CHOOSE ONE)

金蘋雪耳燉子排 | 清燉竹筍雞湯
Double-boiled Pork Rib Soup with Apple and Snow Fungus/Double-boiled Kampong Chicken Soup with Bamboo Fungus and Black Fungus

海之臻選 SEAFOOD

極鮮龍蝦 (選擇做法: 清蒸、避風塘、XO醬焗)
Lobster (Methods of Preparation: Steamed with Supreme Soy Sauce, Stir-fried with Garlic and Dried Chili in Typhoon Style, Baked with XO Sauce)

功夫主菜 (3選2) HOT DISH (CHOOSE TWO)

仙宮流影咕嚕肉 | 黑胡椒牛菲力 | 一品海鮮豆腐煲
Icy-hot Crispy Sweet and Sour Pork/Stir-fried Beef Fillet with Black Pepper/Braised Tofu with Seafood in Claypot

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

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



珊瑚龍蝦套餐

八人套餐 NT\$13,888 SET MENU FOR 8 PERSONS

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

暖胃湯品 SOUP

黃金蟲草燉珍珠雞
Double-boiled Chicken Soup with Cordyceps

海之臻選 SEAFOOD

極鮮龍蝦 (選擇做法: 清蒸、避風塘、XO醬焗)
Lobster (Methods of Preparation: Steamed with Supreme Soy Sauce, Stir-fried with Garlic and Dried Chili in Typhoon Style, Baked with XO Sauce)

功夫主菜 HOT DISH

姥姥紅燒肉 (附荷葉夾)
Braised Pork Belly in Shanghai Style served with Crisp-fried Glutinous Rice Cake and Lotus Leaf Bun

芥藍炒牛肉
Stir-fried Beef with Kai Lan

清蒸鮮活龍虎斑
Steamed Dragon Grouper with Supreme Soy Sauce

季節食蔬 SEASONAL VEGETABLE

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

飯後甜品 DESSERT

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



珊瑚龍蝦套餐

十人套餐 NT\$16,888 SET MENU FOR 10 PERSONS

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

暖胃湯品 SOUP

黃金蟲草燉珍珠雞
Double-boiled Chicken Soup with Cordyceps

海之臻選 SEAFOOD

極鮮龍蝦 (選擇做法: 清蒸、避風塘、XO醬焗)
Lobster (Methods of Preparation: Steamed with Supreme Soy Sauce, Stir-fried with Garlic and Dried Chili in Typhoon Style, Baked with XO Sauce)

功夫主菜 HOT DISH

姥姥紅燒肉 (附荷葉夾)
Braised Pork Belly in Shanghai Style served with Crisp-fried Glutinous Rice Cake and Lotus Leaf Bun

芥藍炒牛肉
Stir-fried Beef with Kai Lan

清蒸鮮活龍虎斑
Steamed Dragon Grouper with Supreme Soy Sauce

季節食蔬 SEASONAL VEGETABLE

五彩時蔬匯
Stir-fried Assorted Seasonal Vegetable

飯後甜品 DESSERT

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



經典饗宴套餐

雙人套餐 NT\$2,288
SET MENU FOR 2 PERSONS

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)

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

暖胃湯品 (2選1) SOUP (CHOOSE ONE)

金蘋雪耳燉子排 | 蟹粉海鮮羹
Double-boiled Pork Rib Soup with Apple and Snow Fungus / Seafood Thick Soup
with Crab Roe

功夫主菜 HOT DISH

蒜香排骨
Deep-fried Garlic Pork Rib

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

季節食蔬 SEASONAL VEGETABLE

蒜片鮮菇炒水蓮菜
Stir-fried White Water Snowflake with Mushroom and Sliced Garlic

飯後甜品 DESSERT

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup
and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



經典饗宴套餐

四人套餐 NT\$4,588
SET MENU FOR 4 PERSONS

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)

聞香蔥油酥
Scallion Pastry

暖胃湯品 (2選1) SOUP (CHOOSE ONE)

金蘋雪耳燉子排 | 蟹粉海鮮羹
Double-boiled Pork Rib Soup with Apple and Snow Fungus / Seafood Thick Soup with Crab Roe

功夫主菜 HOT DISH

皇朝麥片蝦
Crisp-fried Cereal Prawn

姥姥紅燒肉 (附荷葉夾)
Braised Pork Belly in Shanghai Style served with Crisp-fried Glutinous Rice Cake and Lotus Leaf Bun

黑胡椒牛菲力
Stir-fried Beef Fillet with Black Pepper

季節食蔬 SEASONAL VEGETABLE

五彩時蔬滙
Stir-fried Assorted Seasonal Vegetable

飯後甜品 DESSERT

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



經典饗宴套餐

六人套餐 NT\$6,888
SET MENU FOR 6 PERSONS

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

暖胃湯品 SOUP

清燉竹筍雞湯
Double-boiled Kampong Chicken Soup with Bamboo Fungus and Black Fungus

功夫主菜 HOT DISH

松葉蟹皇白玉
Braised Tofu with Crab Roe and Snow Crab Claw

黑胡椒牛菲力
Stir-fried Beef Fillet with Black Pepper

農場小炒松阪豬
Stir-fried Sliced Pork with Onion and Scallion on Hot Plate

糖醋魚片
Stir-fried Sweet and Sour Sliced Fish

季節食蔬 SEASONAL VEGETABLE

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

飯後甜品 DESSERT

清檸馬蹄爽拼宮廷驢打滾
Combination Platter of Chilled Water Chestnut and Lime Sweet Soup and Red Bean Glutinous Rice Roll topped with Soy Bean Powder



經典饗宴套餐

八人套餐 NT\$9,688
SET MENU FOR 8 PERSONS

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、無錫脆鱈)
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

翡翠白玉花蔬蒸餃
Steamed Vegetable Dumpling

暖胃湯品 SOUP

清燉竹筍雞湯
Double-boiled Kampong Chicken Soup with Bamboo Fungus and Black Fungus

功夫主菜 HOT DISH

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

私房酸菜魚
Szechuan Sauerkraut Fish

黑胡椒牛菲力
Stir-fried Beef Fillet with Black Pepper

XO醬百花鑲油條
Crispy Dough Fritters stuffed with Seafood Paste served with XO Sauce

季節食蔬 SEASONAL VEGETABLE

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

飯後甜品 DESSERT

香煎豆沙鍋餅
Pan-fried Pancake with Red Bean Paste

酒釀蛋黑芝麻湯圓
Black Sesame Glutinous Rice Ball in Fermented Rice Wine with Egg Drop



經典饗宴套餐

十人套餐 NT\$12,288
SET MENU FOR 10 PERSONS

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

翡翠白玉花蔬蒸餃
Steamed Vegetable Dumpling

暖胃湯品 SOUP

清燉竹筍雞湯
Double-boiled Kampong Chicken Soup with Bamboo Fungus and Black Fungus

功夫主菜 HOT DISH

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

私房酸菜魚
Szechuan Sauerkraut Fish

黑胡椒牛菲力
Stir-fried Beef Fillet with Black Pepper

松葉蟹皇白玉
Braised Tofu with Crab Roe and Snow Crab Claw

季節食蔬 SEASONAL VEGETABLE

五彩時蔬匯
Stir-fried Assorted Seasonal Vegetable

飯後甜品 DESSERT

香煎豆沙鍋餅
Pan-fried Pancake with Red Bean Paste

酒釀蛋黑芝麻湯圓
Black Sesame Glutinous Rice Ball in Fermented Rice Wine with Egg Drop



食在樂天，宴在真心