



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

將鴨胚置入清水中浸泡，以持續打氣循環水流，配合超音波震動，讓殘留在血管與肌肉纖維中的血水緩緩釋出。

燙

脆皮定型關鍵

以 80°C 的熱水從上而下反覆沖洗表皮。皮面在熱力中均勻緊縮、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

48 至 72 小時的低溫乾燥。每隔 12 小時，針對鴨的皮面逐一檢視，直到皮面完整無瑕，才放行進爐。

烤

純粹乾烤，極致酥香

採用旋轉式電烤箱，以乾式高溫烤製逼出皮下油脂，形成皮肉之間的乾燥空層，成就酥脆俐落、毫不油膩的口感。





※ 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
(HALF)

\$ 1,688 烤鴨半隻

A2 琥珀脆皮烤鴨

CRISPY PEKING ROASTED DUCK
(WHOLE)

\$ 3,188 烤鴨全隻



1 一吃

鴨餅皮 6 片、附四款配料及沾醬
CHINESE CRÊPE (6PC) SERVED WITH
FOUR CONDIMENTS AND SAUCES

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 (CHOOSE ONE)

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 (CHOOSE ONE)

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.

雙人烤鴨套餐

2人套餐 NT\$2,488

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

皇饗寶鴨 SIGNATURE DUCK SPECIALTY

琥珀脆皮烤鴨
CRISPY PEKING ROASTED DUCK

一吃 FIRST STYLE

烤鴨半隻、鴨餅皮6片附四款配料及沾醬
Roasted Duck (Half), Chinese Crêpe (6pc) 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

活力主食 MAIN

田園米飯
White Rice

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



以上價格需酌收原價10%服務費 • 以上套餐須提前預訂 • 以上優惠無法與其他行銷活動併行，如有重複請擇一使用
• 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利，恕不另行通知。

Dine-in is subject to 10% service charge • Advance reservation is required for the above set menu • Not valid in conjunction with other discounts, promotions and/or
vouchers • Paradise Group(Taiwan) reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

四人烤鴨套餐

4人套餐 NT\$5,188

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)

蒜香排骨 | 瑤柱芙蓉賽螃蟹 | 芥藍炒牛肉
Deep-fried Garlic Pork Rib/Scrambled Egg White with Fish and Conpoy/
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

活力主食 MAIN

田園米飯
White Rice

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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• 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利，恕不另行通知。

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六人烤鴨套餐

6人套餐 NT\$7,688

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)

蒜香排骨 | 黑胡椒牛菲力 | 私房酸菜魚 (小)
Deep-fried Garlic Pork Rib / Stir-fried Beef Fillet with Black Pepper / Szechuan Sauerkraut Fish

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

活力主食 MAIN

田園米飯
White Rice

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



八人烤鴨套餐

8人套餐 NT\$9,888

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) 蘿蔔絲酥餅
Specialty Dynasty Xiao Long Bao (8 flavors) 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

活力主食 MAIN

田園米飯
White Rice

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



片片酥香，席席圓滿