





配酒 Wine Pairin

Wine Pairing

3 Glass \$ 980

4 Glass

\$ 1,680

5 Glass \$ 2,480





Lunch Set Menu

精選點心三拼

Dim Sum Combination

朧粤燒味拼盤

(叉燒:西班牙 燒肉:臺灣) Appetizers Platter

花膠筒燉山菌

Stewed Fish Maw with Mushrooms

宮爆腰果蝦球

Wok-fried Prawns with Cashew Nuts

香醋山楂骨

(豬肉產地:臺灣)

Sweet and Sour Pork with Chinese Hawthorn

藜麥三鮮冬瓜

Poached Winter Melon with Quinoa

蛋白欖菜炒飯

Egg White and Kale Borecole Fried Rice

杏仁茶

Almond Milk

流沙包

Salted Egg Custard Bun



TWD 2,880 / 位

Per person



午間套餐

Lunch Set Menu

精選點心三拼 Dim Sum Combination

燒臘雙拼

Barbecued Appetizers Platter

干貝蟹肉冬蓉羹

Scallop, Crab and Winter Melon Soup

X.O翡翠炒雞球

Stir-Fried Chicken with Vegetables and X.O Sauce

京都焗排骨

(豬肉產地:臺灣)

Stir-Fried Pork with Sweet and Sour Sauce

竹笙扒時蔬

Bamboo Fungus and Seasonal Vegetables with Superior Broth

浦魚干燒伊麵

Braised E-Fu Noodles with Dried Flounder

杏仁茶

Traditional Grinded Almond Milk

芝麻球

Sesame Balls

TWD 1,880 / 位 Per person

全日套餐

Set Menu

朧粤四福拼

Appetizers Platter

枸杞花膠筒燉老雞

Chicken Soup with Fish Maw and Goji Berry

金蒜粉絲蒸小青龍

Steamed Green Lobster with Garlic Vermicelli

蜜椒汁和牛粒

(牛肉產地:日本)

Sautéed Wagyu Beef with Garlic

古法蒸海上鮮

Steamed Freshly Caught Fish with Fungus and Scallion

濃雞湯雲耳百合冬瓜(干貝)

Poached Black Fungus, Lily Bulbs, and Winter Gourd in Chicken Soup Reduction

揚州炒飯

Yeung Chow Fried Rice

杏仁茶

Almond Milk

芝麻球拼流沙包

Sesame Ball & Salted Egg Custard Bun

TWD 3,880 / 位 Per person

全日套餐

Set Menu

朧粤四福拼

Appetizers Platter

極品花膠燉螺頭湯

Double-boiled Fish Maw and Sea Conch Soup

花雕蛋白蒸龍蝦

Steamed Lobster with Egg White and Hua Diao Wine

鮮鮑扣鵝掌

Braised Abalone and Goose Web in Abalone Sauce

老菜脯百合雲耳蒸鱈魚

(小鱗犬牙南極魚)

Steamed Cod Fish with Aged Dried Radish, Lily Bulbs and Black Fungus

鮮果咕咾肉

(豬肉產地:臺灣)

Signature Sweet and Sour Pork

松露蛋白和牛炒飯

(牛肉產地:日本)

Wagyu Beef, Black Truffle and Egg White Fried Rice

楊枝甘露

Chilled Mango Sago Cream with Pomelo

芝麻球拼流沙包

Sesame Ball & Salted Egg Custard Bun

TWD 5,880 / 位 Per person

全日套餐

Set Menu

精選點心三拼 Dim Sum Combination

朧粤燒味三拼

(叉燒:西班牙燒肉:臺灣) Assorted Barbecue Platter

極品花膠燉螺頭湯

Double-boiled Fish Maw and Sea Conch Soup

焗釀鮮蟹蓋

Baked Crab Shell Stuffed with Crab Meat

梅菜蒸鱈魚

(小鱗犬牙南極魚) Steamed Cod Fish with Preserved Vegetables

蝦皇百花刺參

Sea Cucumber Stuffed with Shrimp Paste with Abalone Sauce

鮮果咕咾肉

(豬肉產地:臺灣)

Signature Sweet and Sour Pork

粥水浸時蔬

Poached Seasonal Vegetables in Porridge

魔鬼炒飯

(豬肉產地:西班牙)

Chef Kan's Signature Fried Rice

杏仁茶

Almond Milk

芝麻球拼流沙包

Sesame Ball & Salted Egg Custard Bun

TWD 8,880 / 位

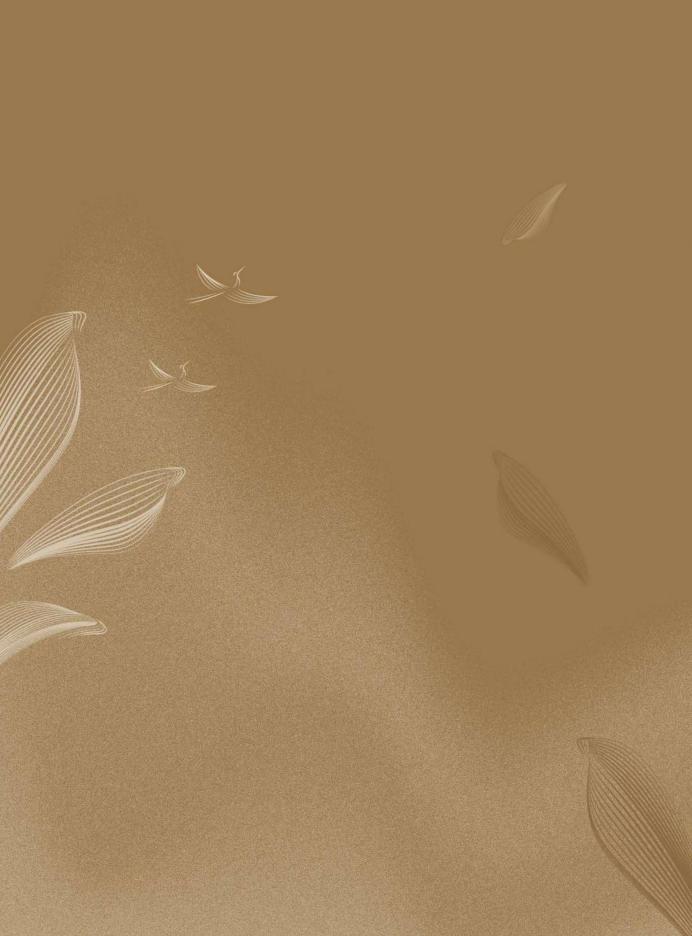
Per person











朧粵點心 / 午間限定 Dim Sum / Lunch Only Portion 軟殼脆蟹陽粉 __________一碟 480 Steamed Rice Roll with Fried Soft-shell Crab 420 Steamed Pork Dumpling with Abalone and Shrimp three pieces **朧 粤 蝦 餃** 皇 (豬肉產地:臺灣) 三件 360 Steamed Shrimp Dumpling three pieces 金沙脆蝦陽粉 (豬肉產地:臺灣) 一碟 360 Steamed Rice Roll with Shrimp and Crispy Fritter 蟹肉蛋白餃 (豬肉產地:臺灣) 三件 360 three pieces Steamed Crab Meat Dumpling with Egg White **花膠蘆筍餃_____** 三件 360 Steamed Fish Maw and Asparagus Dumpling three pieces 鮑魚雞粒酥 三件 360 Baked Abalone Puff with Diced Chicken three pieces 臘味蘿蔔糕 (豬肉產地:臺灣) 三件 300 Pan-fried Turnip Pudding with Air-dried Meat three pieces 300 Baked Barbecued Pork Bun three pieces 安蝦鹹水角 三件 300 Crispy Glutinous Rice Dumpling with three pieces Dried Shrimp and Pork

香芋春捲 (豬肉產地:臺灣) 三件

Steamed Rice Roll with Preserved Vegetable and Barbecued Pork

Spring Roll with Taro

300

240

three pieces



| BARBECUED / MARINATED / APPETIZERS | | P | ortion |
|--------------------------------------------------|------|--------------|----------------|
| 脆皮乳豬 (豬肉產地:臺灣) Crispy Suckling Pig | | (預訂) (預訂) | 4,500 8,880 |
| 廣式片皮鴨Longyue Signature Roasted Duck | | (預訂) (預訂) | 2,980 3,580 |
| 招牌金蒜黑豚叉燒 (豬肉產地: 西班牙) Signature Barbecued Pork | | | 1,080 |
| 冰燒三層肉 (豬肉產地:臺灣) | | | 980 |
| 至尊燒鴨Premium Roasted Duck | | | 580 |
| 涼拌手撕雞 Shredded Chicken with Jellyfish | | | 680 |
| 玫瑰油雞 Marinated Chicken in Soy Sauce | | | 680 |
| 酸薑皮蛋 Marinated Baby Ginger with Century Eggs | | | 280 |
| 陳醋海蜇頭 Marinated Jellyfish with Aged Vinegar | | | 200 |
| 涼拌木耳 Black Fungus Marinated with Sesame Oil | | | 200 |
| 齊齊撈起 Prosperity Toss - Teochew - style Salad | (兩人以 | 上預定) 3 | 00/位 |

SOUP Per Person 金耳竹笙上素湯 _____ 380 Jin'er Fungus and Bamboo Fungus Soup 480 Double-boiled Bamboo Fungus Soup with Matsutake and Vegetable 滋補燉響螺湯 480 Double-boiled Sea Whelk Soup 羊肚菌瑤柱燉瓜脯 480 Double-boiled Morel Mushroom with Dried Scallop and Turnip 鮮鮑魚燉北菇雞湯 580 Double-boiled Abalone Soup with Mushroom and Chicken **筒膠竹笙菜膽湯** 680 Double-boiled Fish Maw Soup with Bamboo Fungus and Vegetable 花膠燉螺頭湯 1,280 Double-boiled Fish Maw with Sea Whelk Doubled-boiled Fish Maw with Pigeon and Dried Radish

| 燕窩、海味 | |
|-------------------------------------------------------------------------|------------|
| BIRD'S NEST / DRIED SEAFOOD | Per Person |
| 蟹肉竹笙釀官燕 Braised Bamboo Fungus Stuffed with Bird's Nest and Crab Meat | 1,280 |
| 高湯紅燒官燕 Braised Bird's Nest with Superior Stock | 1,680 |
| 鮑汁花膠扣鵝掌 Fish Maw and Goose Web with Abalone Sauce | 1,380 |
| 鮑汁扣關東遼參 Braised Sea Cucumber with Abalone Sauce | 1,680 |
| 蠔皇鮮鮑(4頭) Braised Abalone with Abalone Sauce (Four Head) | 1,680 |
| 蠔皇鮮鮑(3頭) Braised Abalone with Abalone Sauce (Three Head) | 3,380 |

| POULTRY / MEAT | Portion |
|-----------------------------------------------------------|-------------|
| 柚香嫩子排 (豬肉產地:臺灣) | 480 |
| 鮮果咕咾肉 (豬肉產地:臺灣) | 680 |
| 椒鹽蒜香排骨 (豬肉產地:臺灣) | 780 |
| 京都排骨 (豬肉產地 : 臺灣)Stir-fried Pork with Sweet and Sour Sauce | 780 |
| 桂葉牛腩煲 (牛肉產地:美國) | 1,280 |
| 桂花燒乳鴿 (兩隻以上預訂) | (預訂)1,280/隻 |
| 黑椒煎和羊排 Fried Lamb Rib with Black Pepper Sauce | 1,680 |
| 古法羊腩煲 Traditional Lamb Stew | (預訂) 1,880 |
| 手吊脆皮雞 | (預訂) 1,980 |
| 燒汁和牛脯 (牛肉產地:日本) | 3,580 |
| 八寶鴨 Eight Treasure Celestial Duck | (預訂) 4,280 |

豆腐、蔬菜

TOFU / VEGETABLES

| 櫻花蝦油渣菠菜 | 380 |
|-----------------------------------------------------------|-----|
| Stir-fried Spinach with Sakura Shrimp and Crispy Lard | |
| 黃金豆腐粒 | 380 |
| Deep-fried Tofu | |
| 蒜香生爆芥蘭 | 380 |
| Stir-fried Kale with Garlic | |
| 欖菜乾煸四季豆 (豬肉產地:臺灣) | 480 |
| Stir-fried String Bean with Kale Borecole | |
| 蝦籽竹笙扒豆腐 | 480 |
| Grilled Tofu with Shrimp Roe and Bamboo Fungus | |
| 瑤柱蔓白翠蔬 | 480 |
| Stir-fried Lettuce with Dried Scallop | |
| 梅菜皇瘦肉蒸茄子 (豬肉產地:西班牙) | 680 |
| Steamed Eggplant with Preserved Vegetables and Meat Floss | |
| 上湯時蔬 | 680 |
| Poached Vegetables with Superior Broth | |
| 蝦干芥蘭煲 | 680 |
| Braised Dried Shrimp and Chinese Kale in Casserole | |
| 粥水浸時蔬 | 680 |
| Poached Seasonal Vegetables in Porridge | |
| 吻仔魚莧菜 | 680 |
| Boiled Amaranth with Whitebait | |
| 粉絲蒸絲瓜 (季節限定) | 680 |
| Steamed Loofah with Vermicelli | |

RICE & NOODLES

_____例 Portion

| 臘味鵝肝腸煲仔飯 (豬肉產地:臺灣) Wok-fried Rice with Chinese Sausages | (兩人以上預訂) | 480/位 |
|--------------------------------------------------------------------------|----------|-------|
| 干燒伊麵 Stir-fried E-fu Noodles | | 380 |
| 海鮮炒麵 Wok-fried Noodles with Seafood | | 580 |
| 鹹魚帶子炒飯 Salted Fish and Scallop Fried Rice | | 580 |
| 瑤柱海鮮炒飯 Seafood and Dried Scallop Fried Rice | | 680 |
| 砂鍋瑤柱炒麵 Wok-fried Noodles with Dried Scallop | | 680 |
| 揚州炒飯 Yeung Chow Fried Rice | | 680 |
| 魔鬼炒飯 (豬肉產地:西班牙) | | |
| 松露蛋白和牛炒飯 (牛肉產地:日本) Wagyu Beef, Black Truffle and Egg White Fried Rice | | 680 |
| 龍蝦泡飯(4-6人份) Rice Puff Lobster Soup with Seafood | | 2,080 |
| 生滾蟹粥(4-6人份) Congee with Fresh Crab | | 時價 |

