

午間套餐
Lunch Set Menu



精選點心三拼
Dim Sum Combination

臘粵燒味雙拼
Assorted Barbecue Platter

海鮮豆腐羹
Braised Tofu Soup with Assorted Seafood

香酥干燒蝦球
Crispy Prawns with Chili Sauce

黑松露鮮菌雞球
Stir-fried Black Truffle and Diced Chicken with
Mushrooms

櫻花蝦干貝浸冬瓜片
Poached Winter Melon with Dried Scallop and
Sergestid Shrimp

叉燒絲鼓油皇炒麵
Soy Sauce Fried Noodles with Barbecued Pork

杏仁茶
Traditional Grinded Almond Milk

芝麻球
Sesame Balls



TWD 1,880 / 位
Per person



午間套餐
Lunch Set Menu



精選點心三拼
Dim Sum Combination

臘粵燒味拼盤
Assorted Barbecue Platter

菜膽竹笙燉松茸
Double-boiled Bamboo Fungus Soup with Matsutake
and Vegetable

山藥鮮鮑
Braised Abalone with Yam Sauce

蜜椒汁牛仔骨
(牛肉產地：美國)
Deep-fried Beef Ribs with Sweet Pepper Sauce

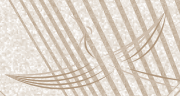
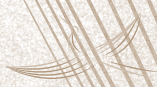
鮮腐莧菜
Boiled Amaranth with Fresh Bean Curd Sheets

鹹魚雞粒炒飯
Salted Fish with Diced Chicken Fried Rice

杏仁茶
Traditional Grinded Almond Milk

流沙包
Salted Egg Custard Bun

TWD 2,880 / 位
Per person





全日套餐

Set Menu



隴粵四福拼

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

濃雞湯雲耳百合時蔬（干貝）

Poached Black Fungus, Lily Bulbs, and Seasonal Vegetable
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

朥粵四福拼

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

臘粵燒味三拼

(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



龍粵點心 / 午間限定

Dim Sum / Lunch Only

例
Portion

軟殼脆蟹腸粉	一碟	480
Steamed Rice Roll with Fried Soft-shell Crab		
金沙脆蝦腸粉 (豬肉產地：臺灣)	一碟	360
Steamed Rice Roll with Shrimp and Crispy Fritter		
牛肉腸粉 (牛肉產地：臺灣)	三件	360
Steamed Rice Roll with Minced Beef	three pieces	
鮑魚燒賣皇 (豬肉產地：臺灣)	三件	420
Steamed Pork Dumpling with Abalone and Shrimp	three pieces	
龍粵蝦餃皇 (豬肉產地：臺灣)	三件	360
Steamed Shrimp Dumpling	three pieces	
海鮮蛋白餃 (豬肉產地：臺灣)	三件	360
Seafood Dumpling with Egg White	three pieces	
花膠時蔬餃	三件	360
Steamed Fish Maw and Vegetable Dumpling	three pieces	
安蝦鹹水角	三件	300
Crispy Glutinous Rice Dumpling with Dried Shrimp and Pork	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	
脆皮奶皇包	三件	300
Crispy Custard Buns	three pieces	
香芋春捲 (豬肉產地：臺灣)	三件	240
Spring Roll with Taro	three pieces	

明爐燒味、冷盤

BARBECUED / MARINATED / APPETIZERS



例
Portion

黃金片皮鵝	二吃 (預訂) 5,280
Roasted Goose served in Peking Duck Style	三吃 (預訂) 5,880
脆皮乳豬 (豬肉產地：臺灣)	半隻 (預訂) 4,500
Crispy Suckling Pig	全隻 (預訂) 8,880
廣式片皮鴨	二吃 (預訂) 2,980
Longyue Signature Roasted Duck	三吃 (預訂) 3,580
招牌金蒜黑豚叉燒 (豬肉產地：西班牙)	(預訂) 1,680
Signature Barbecued Pork	
冰燒三層肉 (豬肉產地：臺灣)	(預訂) 980
Roasted Pork Belly	
涼拌手撕雞	680
Shredded Chicken with Jellyfish	
玫瑰油雞 (需等候45分鐘)	680
Marinated Chicken in Soy Sauce (Preparation time 45 mins)	
欖菜甜豆仁	680
Stir-fried Preserved Vegetables with Peas	
至尊燒鴨	580
Premium Roasted Duck	
齊齊撈起	(六人以上預訂) 300 / 位
Prosperity Toss - Teochew - style Salad	
酸薑皮蛋	280
Marinated Baby Ginger with Century Eggs	
陳醋海蜇頭	200
Marinated Jellyfish with Aged Vinegar	
涼拌木耳	200
Black Fungus Marinated with Sesame Oil	

湯

SOUP

位

Per Person

花膠老菜脯燉乳鴿 1,680

Doubled-boiled Fish Maw with Pigeon and Dried Radish

毛蟹酸辣湯 (四人以上預訂) 1,280 / 位

Spicy and Sour Crab Soup (pre-order)

花膠燉螺頭湯 1,280

Double-boiled Fish Maw with Sea Whelk

筒膠竹筴菜膽湯 680

Double-boiled Fish Maw Soup with Bamboo Fungus and Vegetable

鮮鮑魚燉北菇雞湯 580

Double-boiled Abalone Soup with Mushroom and Chicken

羊肚菌瑤柱燉瓜脯 480

Double-boiled Morel Mushroom with Dried Scallop and Turnip

滋補燉響螺湯 480

Double-boiled Sea Whelk Soup

菜膽松茸燉竹筴 480

Double-boiled Bamboo Fungus Soup with Matsutake and Vegetable

金耳竹筴上素湯 380

Jin'er Fungus and Bamboo Fungus Soup

活海鮮 LIVE SEAFOOD

兩
Per Tael

老虎斑 時價
(清蒸、梅菜蒸、X.O、清炒)

Tiger Garoupa
(Steamed / Steamed with Preserved Vegetable /
Stir-fried with X.O Sauce / Sautéed)

東星斑 時價
(清蒸、梅菜蒸)

Leopard Coral Grouper
(Steamed / Steamed with Preserved Vegetable)

基圍蝦 時價
(椒鹽香蔥焗、白灼、蒜蓉粉絲蒸)

Shrimp
(Wok-Baked with Scallion and Spice / Scalded /
Steamed with Garlic and Vermicelli)

小青龍 時價
(蒜蓉蒸、上湯焗、油泡、X.O、金沙)

Green Lobster
(Steamed with Garlic / Wok-baked in Superior Broth / Stir-fried /
Stir-fried with X.O Sauce / Stir-fried with Salted Egg Yolk)

澳洲龍蝦 時價
(上湯焗、豆鼓辣炒)

Australian Lobster
(Wok-Baked in Superior Broth / Sautéed with Black Bean Paste
and Chili)

阿拉斯加蟹 時價
(椒鹽、焗伊麵、花雕蒸蛋)

Alaskan King Crab
(Salt and Pepper / Wok-baked with E-fu Noodles /
Steamed with Egg and Huadiao Yellow Wine)

燕窩、海味

BIRD'S NEST / DRIED SEAFOOD

位

Per Person

碧綠珊瑚扒官燕（4人份）	12,800
Braised Bird's Nest with Crab Meat and Crab Roe	
蠔皇南非乾鮑（10頭）	6,000
Braised South African Abalone (Ten Heads)	
蠔皇鮮鮑（3頭）	3,380
Braised Abalone with Abalone Sauce (Three Heads)	
蠔皇鮮鮑（4頭）	1,680
Braised Abalone with Abalone Sauce (Four Heads)	
鮑汁百花釀刺參	1,980
Sea Cucumber Stuffed in Shrimp Paste with Abalone Sauce	
鮑汁扣關東遼參	1,680
Braised Sea Cucumber with Abalone Sauce	
紅燒官燕	1,680
Braised Bird's Nest with Superior Stock	
鮑汁花膠扣鵝掌	1,380
Fish Maw and Goose Web with Abalone Sauce	

家禽、肉類

POULTRY / MEAT



例
Portion

八寶鴨.....(預訂)	4,280
Eight Treasure Celestial Duck	
手吊脆皮雞.....(預訂)	1,980
Deep-fried Crispy Chicken	
桂花燒乳鴿 (兩隻以上預訂).....(預訂)	1,280 / 隻
Crispy Pigeon	
砂鍋鮮花椒和牛粒 (牛肉產地：日本).....	3,600
Wok-fried Wagyu Beef Tenderloin with Sichuan Pepper	
咕咾和牛 (牛肉產地：日本).....	3,600
Sweet and Sour Wagyu Beef	
燒汁和牛腩 (牛肉產地：日本).....	3,580
Wok-fried Wagyu Beef Brisket with Vegetables	
蜜椒汁牛仔骨煲 (牛肉產地：美國).....	1,580
Wok-fried Beef Ribs with Sweet Peppers in Casserole	
桂葉牛腩煲 (牛肉產地：美國).....	1,280
Braised U.S. Beef Brisket with Bay Leaf in Casserole	
古法羊腩煲.....(預訂)	1,880
Traditional Lamb Stew	
黑椒煎和羊排.....	1,680
Fried Lamb Rib with Black Pepper Sauce	
京都排骨 (豬肉產地：臺灣).....	780
Stir-fried Pork with Sweet and Sour Sauce	
椒鹽蒜香排骨 (豬肉產地：臺灣).....	780
Fried Pork Ribs with Garlic and Pepper	

家禽、肉類

POULTRY / MEAT



例

Portion

柚香嫩子排 (豬肉產地：臺灣) 780

Stir-fried Pork with Home Made Yuzu Sauce

鮮果咕咾肉 (豬肉產地：臺灣) 680

Signature Sweet and Sour Pork

海鮮

SEAFOOD

例
Portion

海參豆腐煲 1,500

Braised Sea Cucumber and Tofu in Casserole

焗釀鮮蟹蓋 1,280 / 位

Baked Crab Shell Stuffed with Crab Meat and Onion

瑤柱蒸蛋白 880

Steamed Egg White with Dry Scallops

蜜椒鱈魚粒 (小鱗犬牙南極魚) 880

Fried Cod Fish with Marinated Pepper

X.O 蘆筍炒帶子 780

Stir-fried Scallop with Asparagus and X.O Sauce

百合蘆筍炒螺片 780

Stir-Fried Sea Whelk with Lily and Asparagus

香酥沙律脆蝦球 680

Deep-fried Prawns with Wasabi Mayonnaise Dressing

X.O 粉絲蝦球煲 680

Wok-fried Prawns with X.O Sauce and Vermice

酥炸蟹鉗 680 / 位

Deep-fried Crab Pincers

花雕蛋白蒸蟹鉗 680 / 位

Steamed Crab Pincers with Chinese Wine and Egg White

老菜脯百合雲耳圓鱈 880 / 位

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

金沙鱈魚條 480

Fried Sliced Cod with Salted Egg Yolk

避風塘炒大蝦 280 / 隻

Fried Prawns with Minced Garlic and Chili

豆腐、蔬菜

TOFU / VEGETABLES

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



飯、麵

RICE & NOODLES

例

Portion

膏蟹粉絲煲	3,600
Wok-fried Crab Roe and Meat with Vermicelli	
生滾蟹粥（4-6人份）	時價
Congee with Fresh Crab	
龍蝦泡飯（4-6人份）	2,080
Rice Puff Lobster Soup with Seafood	
松露蛋白和牛炒飯（牛肉產地：日本）	680
Wagyu Beef, Black Truffle and Egg White Fried Rice	
魔鬼炒飯（豬肉產地：西班牙）	680
Chef Kan's Signature Spicy Fried Rice with Barbecued Pork and Shrimps	
揚州炒飯	680
Yeung Chow Fried Rice	
砂鍋瑤柱炒麵	680
Wok-fried Noodles with Dried Scallop	
瑤柱海鮮炒飯	680
Seafood and Dried Scallop Fried Rice	
鹹魚帶子炒飯	580
Salted Fish and Scallop Fried Rice	
海鮮炒麵	580
Wok-fried Noodle s with Seafood	
臘味鵝肝腸煲仔飯（豬肉產地：臺灣）	（兩人以上預訂） 480 / 位
Claypot Rice with Chinese Sausages	
干燒伊麵	380
Stir-fried E-fu Noodles	

甜品

DESSERT

位

Per Person



椰汁燉官燕	1,500
Braised Bird's Nest with Coconut Milk	
椰汁燕窩湯圓	800
Rice Balls and Bird's Nest with Coconut Milk	
楊枝甘露	220
Chilled Mango Sago Cream with Pomelo	
生磨杏仁茶	220
Traditional Grinded Almond Milk	
核桃露湯圓	220
Sweet Walnut Dew with Rice Balls	
豆沙芝麻球	三件 180
Sesame Balls	three pieces
酥皮蛋撻	三件 180
Crispy Egg Tart	three pieces
金沙流沙包	三件 180
Salted Egg Custard Bun	three pieces

