



禧粵樓

HEE YUET LAU

喝酒不開車，安全有保障

Drive don't drink, drink don't drive./No drunk driving for safety's sake
安全を守るために、飲酒運転は絶対になさらないでください。

未滿18歲者，禁止飲酒，本場所不販賣酒予未滿18歲者

Underage of 18, drinking is disallow, This restaurant don't sell alcohol to people underage of 18
18歲未滿は飲めません，このレストランは18歲未滿の人にアルコールを販売していません。

如果您有任何關於食物過敏的擔憂，請於點餐前提醒您的服務生。

Should you have any concerns for food allergens, please let your server know of any allergies prior to ordering.
お客様にどのような食物アレルギーのご心配がある場合にも、料理をご注文される前にサービススタッフまで注意を払うようお願いいたします。

自帶酒酌收清潔費 葡萄酒300元，烈酒500元(酒精濃度40%)啤酒每瓶30元

The corkage is NTD300 per bottle for wine, NTD 500 for liquor (40% alcohol content), and NTD 30 for beer.
お客様ご自身で持ち込まれた酒類については、清掃料としてワインNT\$300、ウィスキー-NT\$500(アルコール度数40%)、
ビールは1瓶当たりNT\$30を頂戴いたします。



營業時間

午餐 11:30 - 14:00

晚餐 17:30 - 21:00

位於飯店二樓，主打冬春濃郁、夏秋清爽的傳統粵菜之外，也為滿足貴賓多元需求提供原味台菜、精緻飲茶、美味點心等。



【主廚推薦】

Chef's Recommendation

松露美極海虎蝦 (4隻, 每隻140克) NT\$ 1880
Stir-fried Tiger Prawns with Truffle and Maggi Seasoning Sauce

十三香櫻桃片皮鴨 (半隻) 兩吃 (每日限量) NT\$ 1380
(片皮鴨//炒鴨架 或 生滾鴨粥 或 生滾鴨湯米粉, 三擇一)
Cherry Roasted Duck (Half) (2 courses)(Daily Limited)
(Slice//Stir-fried Duck Legs and Body/Duck Congee/Rice Vermicelli in Duck Broth)

甜酒西施燻圓鱈 (犬牙南極魚) NT\$ 680
Smoked Toothfish with Liqueur and Egg White

X.O 蘆筍蔥爆肥牛 (美國牛)  NT\$ 580
Sautéed Sliced Beef and Asparagus with X.O Sauce

蒜味吊燒炸子雞佐轟炸薯條 (半隻) NT\$ 620
Garlic-flavored Roasted Chicken Served with French Fries (Half)

魚尾獅城麥片金沙明蝦球 NT\$ 580
Prawn Balls with Salted Egg Yolk and Oatmeal



以上餐點均需加收10%服務費

All of the above prices are subject to a 10% service charge.

【燒味滷水】

BBQ and Marinated Selections

十三香櫻桃片皮鴨 (1隻) 三吃

NT\$ 2680

(片皮鴨//炒鴨鬆/炒鴨架/炒鴨絲//生滾鴨粥/生滾鴨湯米粉)

Cherry Roasted Duck (Whole) (3 courses)

(Slice//Stir-fried Duck Floss/Stir-fried Duck Legs and Body/Stir-fried Shredded Duck//

Duck Congee/Rice Vermicelli in Duck Broth)



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掛爐焗烤櫻桃鴨

Roasted Barbecued duck

NT\$ 620

老饕牛三寶(牛腱/牛筋/牛肚)(紐澳牛)

Beef Platter (Shank/Tendon/Tripe)

NT\$ 680

燒味三重奏(烤鴨/油雞/叉燒(台灣豬)/牛腱(澳洲牛)) 任選三樣

Three-in-one Siu Mei Platter

(Roasted Duck/Soy Sauce Chicken/Barbecued Pork/Beef Shank) Choose whichever three from the four items

NT\$ 620

燒味鴛鴦拼(烤鴨/油雞/叉燒(台灣豬)/牛腱(澳洲牛)) 任選二樣

Two-in-one Siu Mei Platter

(Roasted Duck/Soy Sauce Chicken/Barbecued Pork/Beef Shank) Choose whichever two from the four items

NT\$ 520

陳皮滷牛腱(澳洲牛)

Braised Beef Shank

NT\$ 480

頭抽嫩油雞

Soy-flavored Chicken

NT\$ 420

明火蜜汁叉燒(台灣豬)

Barbecue Pork with Sweet Sauce

NT\$ 420

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【開胃前菜】

Appetizer

海蜇絲

Seasoned Jellyfish

NT\$ 240

琥珀宮保皮蛋 🌶️🌶️

Kung-Pao Preserved Egg with Walnut

NT\$ 220

龍蝦沙拉蟹蚌筍

Lobster Salad with Crab Stick and Bamboo Shoot

NT\$ 220

柚香蓮藕雲耳

Pomelo-Flavored Lotus Root and Black Fungus

NT\$ 200

黃金辣泡菜 🌶️

Spicy Golden Kimchi

NT\$ 200



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【生猛游水】

Live Seafood

玉樹花菇清蒸活石斑 (約600g)

Steamed Grouper with Greens and shiitake in Soy Sauce

NT\$ 1380

樹子玉樹清蒸活石斑 (約600g)

Steamed Grouper with Greens and Cordia

NT\$ 1380



糖醋醬淋鮮黃魚 (約480g)

Braised Yellow Croaker with Sweet and Sour Sauce

NT\$ 980

乾煎檸檬鮮黃魚 (約480g)

Pan-fried Yellow Croaker with Lemon

NT\$ 980

蒜子金磚燒鱸魚 (約600g) 🌶️

Braised Bass with Tofu and Garlic

NT\$ 680

果樹蔥芽蒸鱸魚 (約600g)

Steamed Bass with Scallion and Cordia

NT\$ 620

麻婆川味蒸比目魚 (約320g)(加拿大豬) 🌶️🌶️

Steamed Halibut with Mapo Sauce

NT\$620

豆酥甘露蒸比目魚 (約320g)

Steamed Halibut with Fried Soybean Crisp and Soy Sauce

NT\$620

以上餐點均需加收10%服務費

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【海鮮美饌】

Seafood Dishes

松露醬炒美國元貝 Stir-fried Fresh Scallops with Truffle Sauce	NT\$ 720
一帆風順海中寶 Fortune Assorted Seafood Feast	NT\$ 620
X.O醬炒明蝦球(台灣豬) 🌶️ Stir-fried Prawn Balls with XO Sauce	NT\$ 580
蔬果沙律明蝦球 Deep-fried Prawn Balls with Fruit Salad and Mayonnaise	NT\$ 480
泰皇莎莎鮮魚球 🌶️ Tai-style Stir-fried Fish Balls Served with Fruits and Salsa Sauce	NT\$ 480
麻婆川味虱目魚肚 🌶️🌶️ Milkfish Belly with Mapo Spicy Sauce	NT\$ 480
檸檬乾煎虱目魚肚 Pan-fried Milkfish Belly with Lemon	NT\$ 480
美生西施明蝦鬆 Stir-fried Minced Prawns with Lettuces	NT\$ 420
芙蓉滑蛋鮮蝦仁 Stir-fried Scrambled Egg and Shrimps Balls	NT\$ 380




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【肉類料理】

Meat and Poultry Dishes

綠蔬法式羊小排 Roasted Lamb Chops with Green Vegetables	NT\$ 780
孜然牛小排(美國牛) Roasted Beef Chops with cumin	NT\$ 520
芥茉籽綠蔬嫩牛(紐澳牛) Stir-fried Green Vegetables and Beef with Mustard Sauce	NT\$ 420
薑蔥爆嫩牛(紐澳牛) Sautéed Sliced Beef with Ginger and Green Onion	NT\$ 420
金沙麥片蒜味骨(台灣豬) Crispy Fried Spareribs with Salted Egg and Oatmeal	NT\$ 380
京都焗肉排(台灣豬) Braised Pork Chops with Peking Sauce	NT\$ 380
脆梅焗肉排(台灣豬) Braised Pork Chops with Green Pickled Plums	NT\$ 380
西檸香檳煎軟雞 Pan-fried Chicken with Lemon and Champagne	NT\$ 300
爐烤檸檬椒麻雞  Deep-fried Chicken with Lemon and Peppers	NT\$ 300
松露滑蛋嫩牛(紐澳牛) Stir-fried Beef with Scrambled Eggs and Truffle Sauce	NT\$ 320

【砂鍋煲仔】

Clay Pot

- 一品鮑參海皇煲 NT\$ 620
Braised Assorted Seafood with Abalone and Sea Cucumber
- 南洋咖哩牛小排煲佐法國麵包(美國牛) 🌶️ NT\$ 520
Braised Beefribs in Nanyang Curry Sauce served with Bread
- 沙茶草蝦粉絲煲 NT\$ 520
Braised Shrimp and Bean Threads in Satay Sauce
- 蟹粉海皇豆腐煲 NT\$ 480
Braised Bean Curd with Assorted Seafood and Crab Roe
- X.O 醬海皇蹄筋紫茄煲(台灣豬) NT\$ 380
Braised Seafood, Tendon and Egg Plants with X.O Sauce
- 南洋咖哩滑雞煲佐法國麵包 🌶️ NT\$ 360
Braised Chicken in Nanyang Curry Sauce served with Bread
- 三杯杏菇雞煲 🌶️ NT\$ 320
Braised King Oyster Mushroom and Chicken with Sesame Oil, Soy Sauce and Rice Wine
- 巴東牛肉粉絲煲(紐澳牛) NT\$ 380
Braised Beef Rendang with Bean Threads



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【羹、湯】

Soup

瑤柱翡翠雪蛤燕液

Dried Scallop and Hashima Thick Soup

NT\$ 320

西洋菜野菌鮮魚湯

Fresh Fish Soup with Watercress and Mushrooms

NT\$ 280

竹筴珍蕈山藥湯

Chinese Yam Soup with Bamboo Fungus and Mushrooms

NT\$ 280

蟹蚌巧達粟米湯

Crab Meat Stick Shred and Corn Chowder

NT\$ 260

蜀都酸辣鳳液 

Hot and Sour Chicken Broth in Sichuan Style

NT\$ 260

蕃茄蔬菜野菇蛋花湯

Egg-drop Vegetable Soup with Tomatoes and Mushrooms

NT\$ 220

以上餐點均需加收10%服務費

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【健康蔬食】

Vegetable Dishes

彩虹花菇炒蘆筍 NT\$ 460
Stir-fried Asparagus with Bell Pepper and Mushroom

瑤柱上湯娃娃菜 NT\$ 380
Braised Dried Scallops and Baby Cabbage


蒜子金銀蛋浸時蔬 NT\$ 360
Stir-fried Seasonal Vegetables with Garlic, Salted and Preserved Egg

金蒜蒸澎湖絲瓜 NT\$ 320
Steamed Penghu Sponge Gourd with Garlic

鹹蛋山苦瓜 NT\$ 280
Stir-fried Bitter Squash with Salted Eggs

花菇銀杏炒絲瓜 NT\$ 280
Stir-fried Sponge Gourd with Gingko Nut and Mushroom

海棠彩虹炒野菌 NT\$ 280
Stir-fried Bok Choy and Bell Pepper with Mushrooms

乾煸四季豆(台灣豬)  NT\$ 320
Dried-fried Green Beans

清炒時令季節蔬(青江菜/高麗菜/青花菜)

Plain Stir-fried Seasonal Vegetable (Bok Coy/Cabbage/Broccoli)

NT\$ 260

羅漢紅燒豆腐

Braised Bean Curd with Buddha's Delight

NT\$ 260

麻婆川味豆腐(台灣豬) 🌶️🌶️

Spicy Stir-fried Crispy Bean Curd

NT\$ 240

銀芽水蓮梗

Stir-fried Bean Sprouts and White Water Snowflake

NT\$ 240

絲瓜粟米煎蛋

Pan-fried Egg with Sponge Gourd and Maize

NT\$ 220

三星蔥煎蛋

Pan-fried Eggs with Sansing Scallion

NT\$ 180

菜脯煎蛋

Pan-fried Eggs with Pickled Turnip

NT\$ 180

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【鍋物】

Hot Pots

東北酸菜白肉鮮魚鍋

Pickled Cabbage, Pork and Fresh Fish Pot

NT\$ 780

蒜子蛤蜊煲雞汽鍋

Double-boiled Chicken Soup with Garlic and Clams

NT\$ 680

剝皮辣椒煲雞汽鍋

Peeled Chili Pepper Chicken Pot

NT\$ 680

青紅蘿蔔煲排骨鍋(台灣豬)

Green Radish and Carrot Pork Rib Pot

NT\$ 580

鳳梨苦瓜煲排骨鍋(台灣豬)

Pineapple, Bitter Gourd and Pork rib Pot

NT\$ 580



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【米.飯】

Rice and Congee / ご飯類

鮑汁瑤柱海皇炒飯 Fried Rice with Abalone and Dried Scallops	NT\$ 340
X.O醬臘味炒飯(台灣豬)  Fried Rice with Chinese Sausage and X.O Sauce	NT\$ 320
燻鮭魚炒飯 Fried Rice with Smoked Salmon	NT\$ 320
生炒牛肉飯(紐澳牛) Fried Rice with Beef	NT\$ 280
羅漢野菇素炒飯 Fried Rice with Buddha's Delight	NT\$ 240
滑蛋魚片粥 Fish Fillet and Egg Congee	NT\$ 280
生滾滑雞粥 Chicken Porridge	NT\$ 220
瑤柱白粥 Dried Scallop Conpoy Congee	NT\$ 160



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【麵食】

Noodles / 麵類

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| 星洲炒米粉(台灣豬)
Stir-fried Rice Vermicelli in Singapore Style | NT\$ 280 |
| 廣東海鮮炒麵
Cantonese Chow Mein with Seafood | NT\$ 320 |
| X.O醬海鮮伊府麵(台灣豬) 🌶️
Braised Noodles with Seafood and X.O Sauce | NT\$ 320 |
| 乾炒牛肉 (豬肉) 河粉(紐澳牛)(台灣豬)
Dry-fried Rice Noodles with Beef (Pork) | NT\$ 280 |
| 台式炒米粉(台灣豬)
Taiwanese Stir-fried Rice Vermicelli | NT\$ 260 |
| 紫茄野菇素伊府麵
Braised Noodles with Eggplant and Mushroom | NT\$ 260 |
| X.O 醬海鮮出前一丁(台灣豬) 🌶️
Braised Instant Noodle with Seafood and X.O Sauce | NT\$ 260 |



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【酒水、飲料】

Wine and Beverages



噶瑪蘭經典單一麥芽威士忌 700ML
Kavalan Classic Single Malt Whisky

NT\$ 5200/瓶



約翰走路12年黑牌 700ML
Johnie Walker Black Label 12Year Blended Scotch Whisky

NT\$ 1500/瓶



金門58度高粱酒 600ML
Kinmen 58° Kaoliang Wine

NT\$ 900/瓶



精釀陳年紹興酒 600ML
Craft Premium V.O Shaohsing Wine

NT\$ 600/瓶



陳年紹興酒 600ML
V.O Shaohsing Wine

NT\$ 500/瓶



荷蘭海尼根啤酒 650ML
Heineken Beer

NT\$ 180/瓶



台灣金牌啤酒 600ML
Gold Medal Taiwan Beer

NT\$ 120/瓶



美國費澤莊園夏多內白酒
Fetzer Chardonnay/USA

NT\$ 1400/瓶



智利三風精選馬爾貝克
Trivento Reserve Malbec/Chile

NT\$ 1400/瓶

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【酒水、飲料】

Wine and Beverages



愛維揚礦泉水 500ML

Evian

NT\$ 150/瓶



百事可樂 330ML

Pepsi Cola

NT\$ 60/瓶



七喜汽水

7-UP Soda

NT\$ 60/瓶



美粒果柳橙汁 1000ML

Minute Maid Orange Juice

NT\$ 90/瓶



優鮮沛蔓越莓汁 500ML

Cranberry Juicy

NT\$ 60/瓶

當季新鮮果汁

Fresh Juice

NT\$ 180/杯

精選茶

Selected Tea /NT\$30 per person+10% service charge

烏龍茶、香片、普洱茶、鐵觀音

Oolong Tea、Jasmine Tea、Pu-erh Tea、Tieguanyin Tea

每位NT\$ 30

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