

臺灣在地茶酒 Taiwan Sparkling Tea Wine

佐餐優惠 \$450/套 (含氣泡茶、氣泡茶酒各1杯)
Combo Price: \$500 per set (includes one glass of Sparkling Tea and one glass of Sparkling Tea Wine)

鐵觀音蘋果氣泡茶 Tieguanyin Apple Sparkling Tea	NT\$ 200/杯 120ml	NT\$ 900/瓶
龍眼桂花氣泡茶 Longan Osmanthus Sparkling Tea	NT\$ 200/杯 120ml	NT\$ 900/瓶
萬壽菊鐵觀音氣泡茶酒 Marigold Tioguanine Sparkling Tea Wine	NT\$ 280/杯 80ml	NT\$ 2,000/瓶

啤酒 Beer

台灣金牌啤酒 Taiwan Gold Medal Lager Beer	NT\$ 120/瓶	330ml
麒麟啤酒 Kirin Ichiban Draft Beer	NT\$ 120/瓶	330ml
海尼根啤酒 Heineken Beer	NT\$ 120/瓶	330ml

清酒 Sake

八海山 本釀造 Hakkaisan Honjozoshu	NT\$ 900/瓶	300ml
天鷹心 純米吟釀 Tentak Kokoro	NT\$ 1,500/瓶	300ml

果汁與軟性飲品 Juice & Soft Drink

美式咖啡 Coffee Americano	NT\$ 100/杯	
拿鐵咖啡 Coffee Latte	NT\$ 100/杯	
鮮榨柳橙汁 / 鮮榨蔬果汁 Fresh Orange Juice / Dietary Fiber Juice	NT\$ 60/杯	350ml
可口可樂 / 雪碧汽水 / Zero零卡可樂 Coca Cola / Sprite / Coke Zero	NT\$ 60/瓶	330ml
美國 Natura 微礦氣泡水暢飲 Natura Sparkling Water	NT\$ 60/每位	
法國 Evian 天然礦泉水 Evian Mineral Water	NT\$ 160/瓶	1000ml

特推飲品 Special Drinks

黃金苦蕎茶 Golden Buckwheat Tea	茶資 NT\$ 50/位
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以上價格均需另加10%服務費 All prices are subject to a 10% service charge.
自備酒水服務費：葡萄酒、烈酒 NT\$1000/ 瓶 Corkage fee : Wine, Liquor : NT\$1000 / bottle.
酒後不開車，飯店提供叫車服務 Drink Responsibly. We're delighted to arrange a taxi at your service.



雅翠庭

CHINESE  CUISINE

套餐菜單

SET MENU

擁翠之境 以茶叙情



因此孕育出產量稀少、純淨茶韻的台灣高山茶
日夜溫差大，茶樹生長較緩

四季分明、冷霧繚繞；時而微雨、時而陽光和煦

群山環繞、優雅靜謐的——台中市和平鄉

源自台灣高海拔茶葉產區

梨山紅茶 Lishan Black Tea

產地:台灣梨山 Origin: Lishan Mountain, Taiwan

入口味醇、餘韻渾厚，為台灣最具代表性的頂級紅茶。

位於中央山脈梨山區，產於海拔2,250公尺，以人工摘採方式特選一個月內「頂端心芽」；具有獨特、飄渺的花香或熟蜜般的果香，以全發酵製成，茶湯呈濃厚橙色，柔和清香。

From the Lishan mountain range, the Lishan black tea is produced 2,250 meters above sea level. The handpicked “top sprouts” are no more than one month old and are filled with a unique winter honey fragrance. The smell of the brewed tea carries a floral scent mixed with the fruity aroma of honey.



梨山清香烏龍 Lishan Oolong Tea

產地:台灣梨山 Origin: Lishan Mountain, Taiwan

茶湯色澤如蜜綠琥珀色，入口有如甜梨果香。

位於中央山脈梨山區，產於海拔2,250公尺，高海拔帶來不同的高山氣韻及花果香氣。因晝夜溫差大，終日雲霧繚繞，水氣充足，是孕育茶樹的最佳環境，口感潤滑而高雅，散發著花果香氣。

Lishan oolong tea is produced 2,250 meters above sea level. The high altitude gives the tea a distinct alpine ambiance and a special floral and fruity aroma. The color of the tea soup takes on the hue of honey amber green; it also has a fruity, sweet pear aftertaste and exudes a smooth and elegant floral aroma.



大禹嶺綠茶 Dayuling Green Tea

產地:台灣合歡山 Origin: Hehuanshan Mountain, Taiwan

茶香淡雅清甜，保有原始山林氣息，被視為茶中極品。

位於合歡山，產於海拔2,600公尺，全年雲霧籠罩、晝夜溫差大，氣候溫冷濕潤，因茶葉生長較緩，一年僅採收2次。葉片豐潤渾厚，芽葉苦澀成份低，茶色鮮豔悅目。

From the Hehuanshan mountain range, the Dayuling green tea is produced 2,600 meters above sea level. Covered by clouds and mists all year long, the tea plants experience large day/night temperature variations due to the climate's warm, cold, and humid conditions. The tea soup appears in a brilliant honey green color when brewed and has a fresh, sweet taste.



【 午間精緻套餐 】

Lunch Set Menu

雍翠迎賓一品膳

Chinese Cuisine Appetizer

梅汁釀番茄、梨山紅茶燻花枝、紹興醉雞、星蔥美人腿

Tomato with Plum Sauce, Smoked Calamari,

Chicken Roll with Shaoxing Wine, Water Bamboo with Scallion Sauce

山藥薏仁燉雞盅

Double-Boiled Chicken Soup with Japanese Yam and Job's Tear



香辣豉椒南非鮑

Steamed Whole Abalone with Spicy Black Bean Sauce



蜜汁堅果豬肋排 (台灣豬肉)

Roasted Pork Ribs with Honey and Crushed Almonds (Taiwan Pork)

五柳醋溜香酥魚片

Deep-Fried Striped Bass with Sweet and Sour Sauce



櫻花蝦野菇娃娃菜

Stir-Fried Baby Cabbage with Mushrooms and Sakura Shrimps

寶島四季時鮮果

Assorted Seasonal Fruits

冰糖玫瑰銀耳露

Sweetened Wood Fungus with Rose and Rock Sugar

NT\$ 1,380+10% 每位 / per person

若您有特殊飲食習慣，敬請告知服務人員

Please inform one of our associates of any dietary concerns or allergies.

本產品含有甲殼類、大豆、魚類、含麩質之穀物，不適合其過敏體質者使用

Food allergy notice : This product contains crustaceans, soybean, fish, gluten.



內含有蝦、蟹、貝類

Contains Shrimp and Crab.

【 經典套餐 】

Classic Set Menu

雍翠迎賓一品膳

Chinese Cuisine Appetizer

紹興醉雞、紅酒無花果、梨山紅茶燻花枝、洛神紫蘇山藥麵、陳醋海蜇花
Chicken Roll with Shaoxing Wine, Marinated Fig with Red Wine, Smoked Calamari,
Yam Noodles with Roselle and Perilla Sauce, Jellyfish with Chinese Aged Vinegar



一品花膠佛跳牆 (台灣豬肉)

Buddha Jumping Over the Wall with Fish Maw (Taiwan Pork)



塔香三杯龍蝦球

Stir-Fried Lobster Balls with Water Bamboo in Sesame Oil, Rice Wine and Soy Sauce



櫻桃木燻澳洲和牛頰

Cherry Wood Smoked Australian Wagyu Beef Cheek with Chef's Signature Sauce

梅菜鮮露龍膽石斑

Steamed Giant Grouper with Pickled Mustard Greens

酒香麻油雞煨飯

Chicken Rice with Black Sesame Oil

寶島四季時鮮果

Assorted Seasonal Fruits

冰糖玫瑰銀耳露

Sweetened Wood Fungus with Rose and Rock Sugar

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【午間蔬食套餐】

Vegetarian Set Menu

雍翠迎賓一品膳

Chinese Cuisine Appetizer

桂花釀白玉、胡麻脆瓜、梅汁蕃茄、芥末脆雲耳、香椿美人腿

White Radish Pickled with Osmanthus Sauce, Boiled Cucumber with Sesame Dressing,
Tomato with Plum Sauce, Black Fungus with Wasabi, Water Bamboo with Chinese Toon Sauce

養生姬松茸燉山藥

Double-boiled Yam Soup with Blaze Mushroom

松子水果玉米鬆

Spring Roll with Fruit Corn and Pine Nuts

松露猴菇獅子頭

Braised Lion's Mane Mushroom with Assorted Vegetables and Truffle Sauce

焗烤番茄襯蘿蔓

Baked Stuffed Tomato with Yam, Bamboo Shoot and Mushrooms

鮮蔬菌菇素炊飯

Steamed Rice with Vegetables and Mushrooms

寶島四季時鮮果

Assorted Seasonal Fruits

冰糖玫瑰銀耳露

Sweetened Wood Fungus with Rose and Rock Sugar

NT\$ 1,380+10% 每位 / per person

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【 經典蔬食套餐 】

Classic Vegetarian Set Menu

麗禧迎賓六品膳

Chinese Cuisine Appetizer

山椒百靈菇、芥末脆雲耳、海苔核桃、香椿美人腿、紫蘇山藥麵、桂花釀白玉
White Ferula Mushroom with Japanese Pepper, Black Fungus with Wasabi,
Walnut with Seaweed, Water Bamboo with Chinese Toon Sauce,
Yam Noodles with Roselle and Perilla Sauce, White Radish Pickled with Osmanthus Sauce

燕液百合南瓜盅

Pumpkin Soup with Lily Buds and Bird's Nest

松子豌豆棗丁鬆

Spring Roll with Peas and Pine Nuts

蟹黃猴菇獅子頭

Braised Lion's Mane Mushroom with Assorted Vegetables and Carrots Sauce

手作蜂巢芋香盒

Honeycomb Taro Puffs

松露肚菌素炊飯

Steamed Rice with Vegetables and Truffle Mushrooms

寶島四季時鮮果

Assorted Seasonal Fruits

冰糖玫瑰銀耳露

Sweetened Wood Fungus with Rose and Rock Sugar

NT\$ 2,380+10% 每位 / per person

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雅翠庭

CHINESE  CUISINE

單點菜單

MENU

冷盤

冷盤 Appetize 前菜



麻辣和牛頰 (澳洲牛肉)

NT\$ 400

Stewed Wagyu Beef Cheek with Spicy Sauce (Australian Beef)

精巧堆疊的方塊外型呈現，嚴選肉質極嫩且帶有焦糖口感的澳洲巧克力和牛，滷製長達四小時後，放涼再精修切成條狀，每塊皆是藏筋帶肉的黃金比例，拌入主廚秘製紅油，入口後香氣四溢、尾韻香麻令人回味。



紹興醉雞捲

NT\$ 200

Chicken Roll with Shaoxing Wine

陳醋海蜇花

NT\$ 200

Jellyfish with Chinses Aged Vinegar

梅醋漬蕃茄

NT\$ 200

Tomato with Plum Sauce



紅油豆腐絲

NT\$ 200

Shredded Tofu with Chili Sauce

桂花釀白玉

NT\$ 200

White Radish Pickled with Osmanthus Sauce

此道菜源自於主廚對麗禧的桂花印象，將白蘿蔔以精湛刀工切成扇狀花形，每片僅有0.1公分厚度，以醋汁與黃金桂花醃製48小時，口感爽脆解膩，透著桂花細緻香氣相當開胃。



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湯品、海鮮

湯品 Soup

-  花膠佛跳牆 (單人份) (台灣豬肉)
Buddha Jumping Over the Wall with Fish Maw (Taiwan Pork)
- NT\$ 400
- 山藥薏仁燉雞盅 (單人份)
Double-Boiled Chicken Soup with Japanese Yam and Job's Tear
- NT\$ 200

海鮮 Seafood

-  活龍蝦 (隻)
(樹子、蒜蓉、清蒸、🌶️ 豉椒) 可擇一作法
Fresh Lobster (A piece)
(Tree Seed Sauce, Garlic Sauce, Steamed, 🌶️ Black Bean Sauce)
Select one of the cooking methods
- NT\$ 1,200
-  豆醬燒龍膽石斑
Braised Giant Grouper with Soybean Sauce
- NT\$ 800
-  南非活鮑魚
(蒜蓉、清蒸、🌶️ 豉椒) 可擇一作法
Fresh South African Abalone
(Garlic Sauce, Steamed, 🌶️ Black Bean Sauce)
Select one of the cooking methods
- NT\$ 400

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熱炒

熱炒 Stir-Fry Dishes



三杯虎掌南非鮑 (台灣豬肉)

NT\$ 1,200

Stir-Fried Abalone and Pork Tendon with Sesame Oil,
Rice Wine and Soy Sauce (Taiwan Pork)

鮮嫩鮑魚融合台式經典的三杯口味，鹹香濃郁，令人回味。虎掌指豬膝蓋處的韌帶與軟骨組織。每隻豬僅有兩塊，數量稀少珍貴，富有滿滿的膠原蛋白，三杯醬汁完整滲透鮑魚、虎掌和杏鮑菇，交織出絕佳的口感！



星蔥牛肋排 (美國、加拿大牛肉)

NT\$ 1,000

Stewed Beef Ribs with Sanshing Scallions Sauce (U.S. 、Canada Beef)

紅糟香蒜排骨酥 (台灣豬肉)

NT\$ 400

Crispy Pork Ribs with Garlic and Red Rice Yeast (Taiwan Pork)



尖椒腰果丁香魚

NT\$ 400

Silver-stripe Round Herring with Diced Spicy Pepper and Cashew



瓜仁吻仔魚

NT\$ 400

Fried Whitebait with Melon Seeds

蜂巢芋香蝦

NT\$ 400

Deep-fried Shrimp with Taro

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蔬食、素食、甜湯

蔬食 Vegetables

雙菇炒季節時蔬
Stir-Fried Seasonal Vegetables with Mushrooms

NT\$ 200

素食 Vegetarian

養生姬松茸燉山藥
Double-boiled Yam Soup with Blaze Mushroom

NT\$ 200

什錦鮮蔬羅漢粥
Assorted Vegetable Congee

NT\$ 200

什錦鮮蔬素炒飯
Assorted Vegetable Fried Rice

NT\$ 200

甜湯 Sweetsoup

冰糖玫瑰銀耳露 (含季節水果)
Sweetened Wood Fungus with Rose and Rock Sugar and Fruit

NT\$ 200

以南投埔里食用玫瑰細火慢熬，加入清爽蘆薈粒，帶來清新與滑順交織的口感，其中檸檬汁更帶來畫龍點睛般提味，讓整體風味更顯鮮活自然，沁人心脾。



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飯、麵

飯 Rice

酒香麻油雞煨飯

NT\$ 600

Chicken Rice with Black Sesame Oil

將台灣人最熟悉的麻油雞入菜，將越光米浸泡於純米酒中一晚，讓酒香完全被米飯所吸收，再小火慢燉麻油與老薑，考驗著師傅控制火候的功力，並拌入切丁杏鮑菇與仿土雞腿肉增添口感，上桌後鹹香撲鼻、飄出濃郁麻油香氣。



金沙烏魚子炒飯

NT\$ 400

Fried Rice with Mullet Roe

太陽蛋雞肉飯 (含小菜、季節湯品、美式咖啡或柳橙汁)

NT\$ 480

Chicken Rice with Sunny Egg (Includes: Side dish、Soup and Drinks)

麵 Noodles (含小菜、美式咖啡或柳橙汁)

(Includes : Side dish and Drinks)



麗禧紅燒牛肉麵 (美國牛肉)

NT\$ 480

Signature Braised Beef Noodle Soup (U.S. Beef)

麗禧清燉牛肉麵 (美國牛肉)

NT\$ 480

Signature Stew Beef Noodle Soup (U.S. Beef)

麗禧排骨酥麵 (台灣豬肉)

NT\$ 420

Taiwanese-style Spareribs Noodle soup (Taiwan Pork)

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雅翠庭

CHINESE  CUISINE

大武山 雪莉干邑雙桶 威士忌

DAWU DOUBLE CASK WHISKEY-SHERRY CASK & COGNAC CASK

—— 散發葡萄乾 聖誕蛋糕 乳脂軟糖香氣
入口有棉花糖、焦糖等甜蜜氣息

酒精濃度50.9% · 200ml

主廚推薦 Chef's Recommendation

麗禧桑拿牛肉湯 (美國牛肉) Signature Sauna Beef Ribs Drizzled with Beef Bone Soup (U.S. Beef)	NT\$ 400
糯米椒中卷 Wok-Fried Sweet Chili and Squid	NT\$ 400
金沙龍膽石斑魚 Deep-Fried Gentian Grouper with Salted Egg Yolk Sauce	NT\$ 600
三杯龍膽石斑下巴 Stir-Fried Giant Grouper with Sesame Oil, Rice Wine and Soy Sauce	NT\$ 600
爆炒沙茶野草菲力牛 (紐西蘭牛肉) Wok-fried Diced Beef with Taiwan barbecue sauce and Mushroom (New Zealand Beef)	NT\$ 600

臺灣在地葡萄酒 Taiwanese local wine

小威石東輕紅酒 no.5 WE by Weightstone Clairet no.5	NT\$ 1,800/瓶
小威石東白酒 no.6 WE by Weightstone white no.6	NT\$ 1,800/瓶
小威石東微氣泡葡萄酒 no.6 WE by Weightstone Frizzante no.6	NT\$ 2,000/瓶

國產酒 Chinese Liquor

埔里玉泉精釀陳年紹興酒 (附話梅一份) Puli Premier Shao-Hsing Wine	NT\$ 600/瓶	600ml
大武山雪莉干邑雙桶 威士忌 Dawu Double Cask Whiskey-sherry Cask & Cognac Cask	NT\$ 1,200/瓶	200ml

臺灣在地茶酒 Taiwan Sparkling Tea Wine

茶米酒 Tea Unfiltered Rice Wine	NT\$ 1,500/瓶
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自備酒水服務費：葡萄酒、烈酒 NT\$1000/ 瓶 Corkage fee : Wine, Liquor : NT\$1000 / bottle.

酒後不開車，飯店提供叫車服務 Drink Responsibly. We're delighted to arrange a taxi at your service.