



Yi Hui Xuan Chinese Restaurant

逸薈軒桌菜

NT\$ 18,888+10%

桌菜加購烤鴨二吃優惠價\$3200+10%
SPECIAL OFFER: ADD PEKING DUCK 2
STYLE WITH TABLE MENU FOR
EXTRA \$3200+10%

和逸精選迎賓集

Welcome Platter

滬杭芝蔴鳳尾魚 蒜香白玉涼瓜燻

天府古都酸辣粉 重慶土豆香雜拌 老醋鎮江拌海蜇

ANCHOVY / BITTER MELON / PEA JELLY / BEEF POTATO SALAD / FUNGUS & JELLYFISH

重慶乾鍋小龍蝦

SEA / #LOBSTER #SICHUAN STYLE #SPICY PASTE / STIR FRIED & BRAISED

川椒稻香牛肋排

BEEF / #BAMBOO SHOOT #GRILLED PINEAPPLE #TOMATO #ZUCCHINI #POTATO # NUMB PEPPERCORN /
BRAISED, STEAMED & GRILLED

原汁鮑魚醬方肉 (附荷葉夾)

SURF AND TURF / #ALBAONE #PORK BELLY #ROCK RIVER #SOYA PASTE #SCALLION #OYSTER SAUCE /
BRAISED

甘栗香酥仙知鴨

POULTRY / #BABY DUCK #GLUTINOUS RICE # MUSHROOM #GARLIC #SHRIMP #SHREDDED PORK #CHESTNUT
#CHICKPEA / DEEP FRIED & BRAISED

紅燒大蒜鮮黃魚

FISH / #YELLOW CROAKER #GARLIC #SOYA PASTE #MUSHROOM #TOMATO PASTE / DEEP FRIED & BRAISED

胡椒肚條燉野菜

SOUP / #PORK RIB #PORK TRIPE #CABBAGE #WHITE PEPPER / DOUBLE BOILED

魚子墨魚鮮蝦餃

DUMPLING / #SQUID #SHRIMP #FISH ROE #LARD / STEAMED

寶島四季鮮果集

SWEET ENDING / #FRESH FRUIT #BEST SEASONAL / FRESH SLICED

特選葡萄酒乙瓶

ONE BOTTLE OF CELLAR COLLECTION WINE

- 若無特別註明，本菜單牛肉皆選自美國牛肉 · If not otherwise specified, our restaurant uses U.S. beef.
- 以上價格須外加 10%服務費 · Above prices are subject to a 10% service charge.
- 自備酒水服務費：葡萄酒每瓶\$500 元；烈酒每瓶\$1,000 元 · Corkage Fee per bottle: Wine NT\$500; Spirits NT\$1,000.
- 若您對某些食物過敏，請務必告知服務人員 · If you are allergic to certain foods, please be sure to inform the service staff.





Yi Hui Xuan Chinese Restaurant

逸薈軒桌菜

NT\$ 22,888+10%

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SPECIAL OFFER: ADD PEKING DUCK 2
STYLE WITH TABLE MENU FOR
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和逸精選迎賓集

Welcome Platter

老醋酸辣紫香茄 巴蜀麻辣黑毛豬心
滬江蔥焯抱卵鯽 青蔥椒麻土雞腿 香辣佃煮鮮魚皮
EGG PLANT / PORK HEART / CARP FISH / SCALLION CHICKEN / FISH SKIN

謬縣乾燒小龍蝦

SEA / #LOBSTER #FERMENTED GLUTINOUS RICE #GARLIC #GINGER #TOMATO SAUCE
#SWEET POTATO / DEEP FRIED & BRAISED

蔥燒鮑魚膠玉參

LUXURY SEA / #ALBAONE #FISH MAW #SEA CUCUMBER #MINCED PORK #SHRIMP #WATER
CHESTNUT / BRAISED

成都辣醬風味排

LAND / #PORK RIBS #SICHUAN STYLE #CHILLI SAUCE / BRAISED

巴蜀剝椒龍虎斑

FISH / #TIGER GROUPEL #CHOPPED CHILLI / STEAMED

酸菜芋香煲鴨湯

SOUP / #BABY DUCK #PORK RIB #PICKLED MUSTARD GREEN #PICKLED PEPPER #TARO
#BAMBOO SHOOT #SEAWEED / DOUBLE BOILED

老上海瑤柱香蔥餅

DIM SUM / #SCALLOP #SCALLION #LARD #PASTRY / PAN FRIED

寶島四季鮮果集

SWEET ENDING / #FRESH FRUIT #BEST SEASONAL / FRESH SLICED

特選葡萄酒乙瓶

ONE BOTTLE OF CELLAR COLLECTION WINE

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Yi Hui Xuan Chinese Restaurant

逸薈軒桌菜

NT\$ 26,888+10%

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STYLE WITH TABLE MENU FOR
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和逸精選迎賓集

Welcome Platter

魚子海膽鮮干貝 滬杭燻香鳳尾魚
燒椒松花鑲皮蛋 老四川夫妻肺片 青蔥椒麻鮮鮑魚
SCALLOP / ANCHOVY / PRESEVED DUCK EGG / BEEF COLD CUT / ABALONE

原汁鮑魚佛跳牆

SOUP / #ABALONE #FISH MAW #CHICKEN #PORK TENDON #TARO #CHESTNUT / DOUBLE
BOILED

松露上湯小龍蝦

SEA / #LOBSTER #SCALLION #GINGER #TRUFFLE PASTE # SUPREME BROTH / DEEP FRIED &
BRAISED

寧式香酥肴元蹄

LAND / #PORK TROTTER #BAMBOO SHOOT / DEEP FRIED

重慶諸葛香烤魚

FISH / GIANT GROUPER # BEAN SPROUTS #CELERY #BABY CORN # BEAN CURD #GARLIC
#CHILLI #NUMB PEPPERCORN # GARLIC SPROUT # SESAME / DEEP FRIED & STEWED

金華魚膠扁尖雞

SOUP / #FISH MAW #CHICKEN #CHINESE HAM #PORK RIB #BAMBOO SHOOT #CHINESE
CABBAGE #SHAOXING RICE WINE / DOUBLE BOILED

蟹皇香烤蔥酥餅

DIM SUM / #HARIY CRAB ROE #SCALLION #LARD #PASTRY / PAN FRIED

寶島四季鮮果集 / 黑糖桂花釀冰粉

SWEET ENDING / #FRESH FRUIT #DESSERT #HONEY #JELLY #OSMANTHUS / FRESH SLICED & CHILLED

特選葡萄酒乙瓶

ONE BOTTLE OF CELLAR COLLECTION WINE

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逸薈軒桌菜

NT\$ 32,888+10%

Yi Hui Xuan Chinese Restaurant

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Welcome Platter

青蔥椒麻鮮鮑魚 江蘇梁溪香脆鱈 老醋雲耳拌海蜇
棗杞陳紹醉香雞 蒜香白玉涼瓜燒 魚子海膽鮮干貝

ABALONE / EEL / FUNGUS & JELLYFISH / DRUCKEN CHICKEN / BITTER MELON / SCALLOP

養生黑蒜燉花膠

SOUP / #FISH MAW #SILKY CHICKEN #BLACK GARLIC #CORDYCEPS FUNGUS #MUSHROOM /
DOUBLE BOILED

御製鴛鴦小龍蝦府伊麵(乾燒/蠔汁)

SEA / #LOBSTER #TWIN SAUCE #FERMENTED GLUTINOUS RICE #GARLIC #GINGER #SPICY
TOMATO SAUCE #OYSTER SAUCE #E-FU NOODLE / DEEP FRIED & BRAISED

川椒稻香牛肋排

BEEF / #BAMBOO SHOOT #GRILLED PINEAPPLE #TOMATO #ZUCCHINI #POTATO # NUMB
PEPPERCORN / BRAISED, STEAMED & GRILLED

蟹皇奶湯焗野菜

GREEN / #BABY CABBAGE #HAIRY CRAB ROE #CRAB MEAT #CHINESE HAM / STEWED

金湯酸菜龍虎斑

FISH / #GIANT GROUPER #PICKLED MUSTARD GREEN #PICKLED PEPPER #PUMPKIN BROTH /
STEWED

蟹皇香烤蔥酥餅

DIM SUM / #HAIRY CRAB ROE #SCALLION #LARD #PASTRY / PAN FRIED

寶島四季鮮果集

SWEET ENDING / #FRESH FRUIT #BEST SEASONAL / FRESH SLICED

茶香松子天鵝酥 / 杏汁雪蛤脆酥餅

SWEET ENDING / #DESSERT #PASTRY #RED BEAN PASTE #KUMQUAT MANDARIN #PINE NUTS # TEA POWDER
#SWEET SOUP #ALMOND #HASHIMA #CRISPY PASTRY / BAKED ALSO BOILED

特選葡萄酒乙瓶

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