

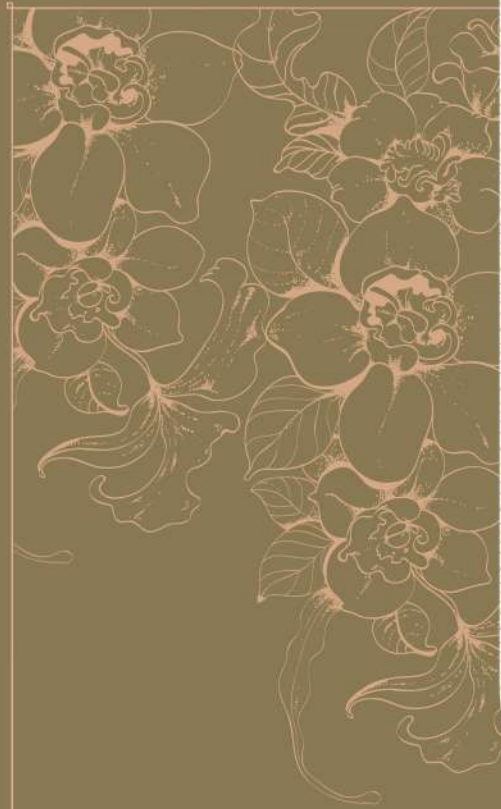
THE GRAND HOTEL KAOHSIUNG

營業時間

Business Hours

Lunch: 11:30AM~02:00PM

Dinner: 05:30PM~09:00PM



萬

福

廳



蔥油雞  
Steamed Chicken with Scallion



鎮江肴肉  
Pork Jelly in Zhenjiang Style



三色拼盤  
Mixed Appetizer Platter - 3 items

## 冷 COOL DISH 盤

	小 small	中 Medium
香烤烏魚子 Mullet Roe	420	630
蔥油雞 Steamed Chicken with Scallion	350	525
水晶油雞 Chicken with Sesame Oil	350	525
圓山醉雞 Shaoxing Wined Chicken	350	525
鎮江肴肉 Zhenjiang Chilled Crystal Ham	320	480
涼拌雲耳 Chilled Black Fungus Salad	280	420
涼拌蜆頭 Mixed Marinated Jellyfish	280	420
雙星小拼 Mixed Appetizer Platter - 2 items	450	
三色拼盤 Mixed Appetizer Platter - 3 items	620	

以上所有價格均需另加一成服務費  
All prices are subject to a 10% service charge

## 海 SEA FOOD 鮮

	小 small	中 Medium
鳳梨蝦球 Shrimps Balls with Pineapple	450	675
香蔥頭抽草蝦 Garlic Shrimp with Scallions	420	630
生菜蝦鬆 Minced Shrimps with Vegetable	420	630
蒜茸鮮蝦 Steamed Shrimps with Minced Garlic Flavor	380	570
椒鹽鮮魷 Crispy Squid Salt & Pepper	380	570
XO醬韭黃鮮魷 Stir-Fried Squid with XO Sauce & Yellow Chives	380	570
酸菜水煮魚 Hot and Spicy Boiled Sliced Fish	780	1170
京都白鰻球 Crispy Eel with Kyoto Sauce & Rice Crackers	680	1020
金沙魚皮 Boiled Fish with Chinese Pickled Cabbage	320	480
XO醬炒玉帶 Stir-Fried Scallops with XO Sauce & Asparagus	720	1080
清蒸扁鱈魚(大比目魚) Steamed Cod Fish with Scallion	420	630
乾燒鱈魚片(大比目魚) Sautéed Sliced Cod Fish	420	630

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韭黃鱈糊  
Sautéed Eel with Chinese Chive  
Ⓜ 350 | Ⓜ 525



避風塘白鰻球  
Eel with Crispy Garlic & Chili  
Ⓜ 680 | Ⓜ 1020



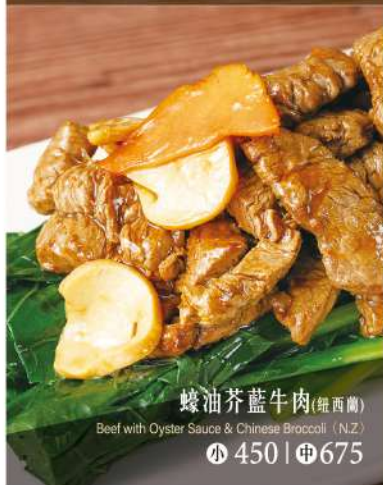
蘆筍炒玉帶  
Sautéed Asparagus with Scallops  
Ⓜ 720 | Ⓜ 1080



**糖醋咕咿肉**  
Sweet & Sour Glazed Pork  
📞 380 | 📞 570



**香根牛肉絲(紐西蘭)**  
Sautéed Beef and Bean Curd Julienne with Coriander(N.Z.)  
📞 320 | 📞 480



**蠔油芥藍牛肉(紐西蘭)**  
Beef with Oyster Sauce & Chinese Broccoli (N.Z.)  
📞 450 | 📞 675

## 嗜 M E A T 肉

	小 small	中 Medium
<b>橙汁排骨</b> Sautéed Pork Spare Ribs in Orange Sauce	300	450
<b>椒鹽排骨</b> Crispy Salt & Pepper Pork Spare Ribs	300	450
<b>尖椒炒咕咿肉</b> Stir-Fried Pork with Chili Peppers	380	570
<b>宮保雞丁</b> Kunh Pao Chicken Sautéed Diced Chicken with Peanuts and Chili	380	570
<b>東坡肉(附荷葉夾) / 盅</b> Double Stewed Pork Chunk with Plain Bun	240	
<b>麻辣水煮肥牛(美國)</b> Spicy Boiled Sliced Beef in chili broth (U.S.)	720	1080
<b>子薑炒牛肉(紐西蘭)</b> Spicy Boiled Sliced Beef in chili broth (N.Z.)	450	675
<b>中式牛柳(紐西蘭)</b> Stir Fried Fillet Beef with Vegetable (N.Z.)	480	720
<b>香根牛肉絲(紐西蘭)</b> Sautéed Beef and Bean Curd Julienne with Coriander(N.Z.)	320	480
<b>香根雞絲</b> Sautéed Chicken and Bean Curd Julienne with Coriander	300	450
<b>梅汁排骨</b> Sautéed Pork Spare Ribs in Plum Sauce 📞 300   📞 450		



## 煲 C l a y P O T 仔

	小 small	中 Medium
<b>海鮮豆腐煲</b> Seafood & Tofu Clay Pot	450	675
<b>蟹粉海皇煲</b> Seafood Pot with Crab Roe	420	630
<b>沙茶銀絲草蝦煲</b> Shrimp Vermicelli Casserole with Satay Sauce	420	720
<b>蜜餞子薑雞球煲</b> Chicken with Pickled Ginger Clay Pot	350	525
<b>沙茶金菇牛肉煲</b> Beef & Enoki Mushroom Casserole with Satay Sauce	420	630
<b>柱侯牛腩筋煲</b> Braised Beef Tendon & Brisket with Chu Hou Sauce	450	675

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**蟹粉海皇煲**  
Seafood Pot with Crab Roe



**沙茶銀絲草蝦煲**  
Shrimp Vermicelli Casserole with Satay Sauce



鮮菇炒水蓮  
Stir-Fried Water Lotus with Mushrooms



金銀蛋時蔬  
Vegetables with salted and century eggs

## 蔬 V E G E 菜

	小 small	中 Medium
干貝燴絲瓜 Braised Loofah with Scallop	300	450
雪菜百頁 Braised Bean Curd Skin and Preserved Kale	280	420
金銀蛋時蔬 Vegetables with Salted and Century Eggs	300	450
鮮菇炒水蓮 Stir-Fried Water Lotus with Mushrooms	260	390
季節時蔬 Stir Fried Seasonal Vegetable	260	390
麻婆豆腐 Sautéed Bean Curd with Hot and Spicy Bean Paste	280	420
大地紅燒豆腐 Braised Tofu with Dried Flatfish	280	420



大地紅燒豆腐  
Braised Tofu with Dried Flatfish

## 羹 S O U P 湯

東港旗魚米粉鍋 Donggang Rice Vermicelli Casserole With Swordfish	1120
砂鍋醃篤鮮 Braised Chinese Ham with Bean Curd and Bamboo Shoot Soup in Casserole	580
砂鍋獅子頭 Stewed Pork Meatballs and Casserole	480
老火例湯(4人) Daily Slow-Simmered Soup (for 4 persons)	420



砂鍋白菜  
Braised Mixed Seafood and Cabbage Casserole



老火例湯-四人份  
Daily Slow-Simmered Soup (for 4 persons)

	小 small	中 Medium
香菜皮蛋魚片湯 Fish Fillet Soup with Century Egg & Cilantro	320	480
干貝絲冬瓜湯 Shredded Scallops and White Gourd Soup	280	420
西湖海鮮羹 West Lake Seafood Thick Soup	350	525
砂鍋白菜 Braised Mixed Seafood and Cabbage Casserole	420	630

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乾燒蟹肉伊麵

Braised E-Fu Noodles with Crab Meats



香蔥臘味炒飯

Fried Rice with Chinese Sausage & XO Sauce

## 麵 NOODLE · RICE 飯

	小 small	中 Medium
干炒河粉 (豬 / 牛) Stir-Fried Flat Rice Noodles (Beef or Pork)	300	450
金瓜米粉 Stir-fried Rice Vermicelli with Pumpkin	280	420
乾燒蟹肉伊麵 Braised E-Fu Noodles with Crab Meat	280	420
生炒牛崧飯 Stir-Fried Minced Beef Fried Rice	300	450
香蔥臘味炒飯 Fried Rice with Chinese Sausage & XO Sauce	280	420
蝦仁蛋炒飯 Fried Rice with Shrimps and Egg	280	420



干炒牛肉河粉

Stir-Fried Flat Rice Noodles (Beef)

## 素 VEGETARIAN 食

	小 small	中 Medium
素梅汁山藥(冷盤) Yam Chinese in Plum Sauce	280	420
砂鍋麻油杏鮑菇 King Oyster Mushroom in Sesame Oil Casserole	300	450
素什錦鍋 Mixed Vegetable Soup and Bean Curd Casserole	300	450
素松子鴿鬆美生菜 Stir-fried Pine Nats with Lettuce	300	450
素橙汁山藥 Chinese Yam in Orange Sauce	280	420
素寧式鰻糊 Stir-fried Vegetarian Style Eel	260	390
素紅燒豆腐 Braised Bean Curd in Brown Sauce	260	390
素炒時蔬 Stir-fried Seasonal Vegetable	260	390
素雪菜豆腐羹 Bean Curd Soup with Preserved Kale	250	375
素食炒麵 Fried Noodle with Vegetable	250	375
素食炒飯 Fried Rice with Vegetable	250	375

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素松子鴿鬆美生菜

Stir-fried Pine Nats with Lettuce



素雪菜豆腐羹

Bean Curd Soup with Preserved Kale



冰花煎餃  
Crispy Skirt Dumpling



紅豆鬆糕  
Steamed Glutinous Rice Cake  
With Red Bean



蔥油餅  
Pan-fried Crispy Scallion Pan Cake

## 點心 SNACK

紅豆鬆糕 150/塊 820/6吋  
Steamed Glutinous Rice Cake with Red Bean

棗泥鍋餅/份 320  
Mashed Dates Chinese Pancake

小籠包/6粒 280  
Steamed Pork Buns (6 Pieces)

冰花煎餃/6粒 280  
Crispy Skirt Dumpling (6 Pieces)

楊枝甘露/杯 200  
Mango Pomelo Sago

紅豆涼糕/塊 55  
Chilled Red Bean Cake

紅豆芋泥 100/盅 1600/6吋  
Mashed Taro Cake with Red Bean

銀絲捲/條(蒸/炸) 90  
Chinese Bread (Choice of Crispy Fried or Steamed Bread)

蘿蔔絲酥餅 70  
Radish Puff Pastry

蔥油餅/張 150  
Pan-fried Crispy  
Scallion Pan Cake

紅豆芋泥/6吋  
Mashed Taro Cake with Red Bean



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