

To :
TEL :
Fax :



FROM : 圓苑餐廳
FAX: 2885-5221
TEL: 2886-1818 ext.1241-2

2026 年圓苑餐廳-桌席菜單

圓苑迎賓六品集

花雕醉雞、韭黃鱔糊、東港烏金
四喜烤麩、蟲草蜆頭、金沙魚皮

Assorted Platter of 6 Appetizer

胡麻野蔬九孔鮑

Abalone with Vegetables in Sesame Sauce

金沙麥片明蝦球

Prawn with Cereal and Salted Egg

菠蘿紅燴牛雙寶

Sautéed Beef Shank and Tendon in Pineapple

圓苑鴛鴦雙味拼

(橙汁排骨、海鮮捲)

Orange Spareribs、Shrimp-Stuffed Beancurd Rolls

北海香鰻珍珠米

Steamed Glutinous Rice with Savory Eel

清蒸玉露蒸石斑

Steamed Grouper with Jade Dew Sauce

雲腿竹笙燉全雞

Stewed Ham and Bamboo Fungus Chicken Soup

香酥起士芋泥球

Taro Balls with Crispy Cheese

寶島季節鮮果盤

Seasonal Fruits Platter

每桌\$20800+10%/每桌10人

賓客自備酒於餐廳使用，將酌收服務費：葡萄酒每瓶/NT\$700 烈酒每瓶/NT\$1000/ 以上價格均需另加 10%服務費
台北市中山北路四段1號

圓苑迎賓六品集

香蔥油雞、韭黃鱔糊、蟲草川耳
瓜仁小魚、老滷牛三寶、冬菇素鵝

Assorted Platter of 6 Appetizer

冷鰻烏魚子沙拉

Mullet Roe Salad with Eel

香蔥明蝦粉絲煲

Garlic Prawn Vermicelli Pot

爐烤紅酒羊肩排

Roasted Lamb Shoulder Rack with Red Wine

鮑魚頂湯佛跳牆

Abalone Buddha Jumps Over the Wall

XO 松阪鮮玉帶

Scallop and Matsusak in XO Soy Sauce

蔥油玉露龍虎斑

Giant Grouper Squirrel in Scallion Oil

三代同堂花膠雞

Stewed Chicken Soup with Fish Maw

飄香桂花千層糕

Osmanthus Layer Cake

寶島季節鮮果盤

Seasonal Fruits Platter

每桌 NT\$25800+10%/每桌10人

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2026 年圓苑餐廳-桌席菜單

圓苑迎賓六珍饌

涮嘴牛肉乾、無錫脆鱔、油封蘑菇
椒燒皮蛋、蟲草蜆頭、金沙中卷

Assorted Platter of 6 Appetizer

甘蔗茶香玉米雞

Sugarcane Tea-Infused Corn Chicken

酒釀乾燒大明蝦

Wine Flavored Prawns with Stir-fry Sauce

經典東坡醬手肘

Pig Knuckle in Classic Brown Sauce

白果花膠燒烏參

Braised Sea Cucumber with Ginkgo and Fish Maw

蒜茸鮑魚娃娃菜

Abalone Baby Bok Choy with Garlic Sauce

鴛鴦玉露龍虎斑

Steamed Grouper in Pickled Winter Melon
and Cordia dichotom

橫行四海霸王鍋

Meat and Seafood Soup Feast Pot

紅豆鬆糕

Sweet Rice Cake with Red Bean Paste

寶島季節鮮果盤

Seasonal Fruits Platter

每桌 NT\$28800+10%/每桌 10 人

圓苑迎賓六品集

川味口水雞、涮嘴牛肉乾、椒燒皮蛋

油封蘑菇、酒釀油爆蝦、韭黃鱔糊

Assorted Platter of 6 Appetizer

烏魚子冷鰻油醋野蔬

Vegetables with Mullet Roe and Eel in
Vinaigrette

酒釀乾燒焗龍蝦

Spicy Fermented Rice Baked Lobster

黑椒彩蔬牛仔骨

Black Pepper Beef with Vegetables

蠔皇烏參鮑魚蔬

Sea Cucumber and Abalone with Vegetables in
Oyster Sauce

荷香紅蟳珍珠米

Lotus Leaf Mud Crab with Pearl Rice

客家梅干龍虎斑

Steamed Grouper with Preserved Vegetables

羊肚菌花膠燉雞

Stewed Chicken Soup with Fish Maw

桂花冰糖蜜蓮藕

Lotus Root with Sweet Olive and Rock Candy Sauce

寶島季節鮮果盤

Seasonal Fruits Platter

每桌 NT\$32800+10%/每桌 10 人

圓苑迎賓六品集

香蔥油雞、無錫脆鱔、香根腐竹

老滷牛三寶、乾烹中卷、乾煸四季豆

Assorted Platter of 6 Appetizer

九孔胡麻野蔬烏魚子

Mullet Roe with Vegetables in Sesame Sauce

蒜香迷迭蒸龍蝦

Steamed Lobster with Garlic and Rosemary

碧綠紅燒和牛頰

Braised Wagyu Beef Cheek

蟹粉芙蓉鮮玉帶

Scallops with Crab Roe

白果烏參扣鮑魚

Ginkgo and Abalone with Sea Cucumber

砂鍋瑤柱火腩雞

Stewed Scallop with Chicken Soup in Casserole

蔥油玉露麒麟斑

Giant Grouper Squirrel in Scallion Oil

官燕紅棗三元茶

Double-boiled White Fungus with Lotus Seeds

寶島季節鮮果盤

Seasonal Fruits Platter

每桌 NT\$36800+10%/每桌 10 人

賓客自備酒於餐廳使用，將酌收服務費：葡萄酒每瓶/NT\$700 烈酒每瓶/NT\$1000 / 以上價格均需另加 10%服務費

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