蔬菜蛋類
VEGETABLES & EGG

銀杏百合玉蘆筍 NT$420
Fried Asparagus with Lily Bulb

金銀蛋灼杏菜 NT$360
Poached Chinese Spinach with Salty Egg and Preserved Egg

蠔油雙菇扒芥蘭 NT$320
Fried Chinese Kale and Mushroom with Oyster Sauce

麻婆豆腐 NT$360
Mapo Tofu

乾鍋花椰菜 NT$360
Stir-fried Cauliflower with Dried Chili Pepper

乾鍋豆腐皮 NT$320
Stir-fried Tofu Skin with Dried Chili Pepper

梅干菜蒸芥藍 NT$360
Steamed Chinese Kale with Preserved Vegetables

開陽白菜 NT$320
Stewed Cabbage with Dry Shrimps

細皮嫩肉 NT$360
Egg Foo Yung Tofu

素食料理
VEGETARIAN

咕嚕鬼馬猴頭菇 NT$420
Deep-Fried Dough Sticks and Bean Sprouts with Mushrooms in Sweet and Sour Sauce

牛肝菌綜合時蔬 NT$380
Mixed Vegetables Sautéed with Porcini Mushrooms

乾煸欖菜四季豆 NT$360
Sautéed String Beans

菩提尖椒嫩豆腐 NT$360
Tofu with Hot Pepper

雲耳野菌炒勝瓜 NT$360
Stir-Fried Luffa with Black Fungus and Mushrooms

三杯塔香杏鮑菇 NT$320
Stir-Fried King Oyster Mushrooms and Basil with Ginger and Wine

午間限定 港式點心
DIM SUM

鮮蝦蒸燒賣 NT$180/3粒
Shrimp Shaomai (3 pieces)

瑤柱珍珠雞 NT$180/2個
Sticky Rice and Chicken Meat in Lotus Leaf (2 pieces)

鮮蝦腐皮卷 NT$180/3個
Deep-Fried Bean Curd Roll with Shrimp (3 pieces)

雞絲炸春捲 NT$140/3個
Deep-Fried Spring Rolls (3 pieces)

陳皮牛肉丸 NT$180/3粒
Orange Peel Beef Ball (3 pieces)

麻辣金錢肚 NT$160
Spicy Beef Tripe

什醬蒸鳳爪 NT$160
Braised Chicken Claw with Soy Sauce

豉汁蒸排骨 NT$160
Steamed Pork Spare Ribs with Black Bean Sauce

臘味蘿蔔糕 NT$160/3片
Turnip Cake (3 pieces)

臘味芋頭糕 NT$120
Steamed Taro Cake

香滑杏汁包 NT$240/3個
Steamed Almond Bun (3 pieces)

飲料
BEVERAGE

新鮮柳橙汁 Orange Juice	NT$200/杯	NT$600/壺
可樂 Cola	NT$35/杯	NT$120/壺
雪碧 Sprite	NT$35/杯	NT$120/壺
萊姆氣泡水 Sparkling Water(Lime)	NT$35/杯	NT$120/壺

沛綠雅 (330ml) NT$90/瓶
Perrier

礦泉水 (1000ml) NT$160/瓶
Mineral Water

甜點類
DESSERT

擂沙芝麻球 NT$130/3粒
Deep-Fried Sesame Balls (3 pieces)

杏仁奶露(熱) NT$180/位
Almond and Milk Soup (per person)

紅豆湯(熱) NT$120/位
Sweet Red Bean Soup (per person)

紅蓮銀耳露(冷) NT$120/位
Red Dates and Lotus Seeds in Sweet Fungus Soup (per person)

椰汁西米露(冷) NT$120/位
Sago with Coconut Milk (per person)

酒類
LIQUEUR

台灣金牌啤酒 (600ml) NT$200/瓶
Golden Blend Taiwan Beer

朝日啤酒 (330ml) NT$150/瓶
Asahi Beer

海尼根啤酒 (330ml) NT$120/瓶
Heineken Beer

陳年紹興酒 (600ml) NT$450/瓶
V.O. Shaohsing Wine

精釀陳年紹興酒 (600ml) NT$600/瓶
Premium V.O. Shaohsing Wine

金門高粱酒 (600ml) NT$1200/瓶
Kinmen Kaoliang Liquor

如您對任何食物有過敏反應，請先告知我們的服務人員。
Guests who are allergic to certain ingredients or on a special diet, please inform service staff in advance.

2021

CHINESE NEW YEAR MENU

春節菜單

本餐廳菜單內所有豬肉類菜餚均為台灣產地之豬肉

The pork we served is local production.

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自備酒水服務費：葡萄酒類及飲料每瓶NT$500，烈酒NT$1,000
Corkage fee for wine and beverage NT$500 per bottle, for spirits NT$ 1,000 per bottle.

本菜單價格需另加一成服務費
All prices are subject to 10% service charge.

AMBASSADOR
Hotels & Restaurants

冷盤類
COLD DISHES

椒麻雞 NT$460
Chicken Legs Served with Grounded
Szechuan Pepper and Spring Onion Sauce

蒜泥白肉 NT$380
Sliced Pork with Garlic Sauce

酸辣木耳 NT$360
Hot and Sour Black Fungus

燒味特色
ROASTED DELIGHTS

廣式片皮鴨（需提前一天預訂） NT$2280/二吃 NT$2480/三吃

(三杯塔香/酸菜豆腐/芋頭米粉/黑椒鴨鬆/XO醬銀芽/鴨架粥)
Cantonese Roast Duck (Requires 1 day advance reservation.)
Stir-Fried with Basil, Ginger and Wine/
Tofu with Pickled Cabbage Soup /
Taro with Rice Noodles Soup/Minced Duck with Black Pepper/
Pan-Fried with Bean Sprouts and X.O. Sauce/Duck Congee

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海鮮類
SEAFOOD

清蒸龍虎斑 時價
Steamed Tiger Grouper

筍殼魚(清蒸/油浸) NT$1680
Marble Goby(Steamed/Deep-Fried)

(芥末/鳳梨/金沙)蝦球 NT$580
Deep-Fried Prawn with
(Mustard Sauce/Pineapple/Salted Egg York Sauce)

薑蔥龍蝦尾炆細麵 NT$1380
Ginger and Scallion Lobster Tail with Noodle

生菜包乾隆蝦鬆 NT$600
Minced Shrimp with Lettuces

薑蔥牛油焗虎蝦 NT$350/隻
Deep-fried Tiger Prawn with Green Onion and Butter

生抽焗草蝦 NT$580
Prawn with Soy Sauce

乾燒蝦仁 NT$680
Shrimp with Chili Sauce

湯類
SOUP

花膠濃湯煲土雞 NT$1980
Stewed Fish Tripe with Chicken Stock

明火足料例湯 NT$160/位 NT$420/例
Daily Soup

香茜皮蛋魚片湯 NT$520
Fish Fillet and Century Egg Soup

肉類
MEAT

大漠風沙雞(需提前一天預訂) NT$680
Crispy Roast Meats Chicken

白灼銀芽潤牛肉 NT$680
Poached Boneless Short Ribs with Bean Sprouts

牛小排(干煎/黑椒/蒜香) NT$620
Beef Ribs with (Pan-fried/Black Pepper Sauce / Garlic Sauce)

羊小排(干煎/蒜香) NT$620
Lamb Short Ribs (Pan-fried /Garlic Sauce)

牛肝菌松阪豬 NT$580
Matsusaka Pork with Porcini

芥蘭蠔油牛肉 NT$520
Stewed Beef and Chinese Kale with Oyster Sauce

水蜜桃咕咾肉 NT$460
Sweet and Sour Pork

鎮江子排 NT$460
Pork Rib in Chinese Black Vinegar Sauce

宮保雞丁 NT$480
Dry Fried Chicken with Kung-Pao Sauce

豆干肉絲 NT$380
Pan-fried Pork and Tofu

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主食類
NOODLES & RICE

海鮮廣州炒麵 NT$420
Fried Seafood Noodles Cantonese Style

乾炒牛河 NT$360
Stir-fried Flat Rice Noodles with Beef

醬皇肉絲炆意麵 NT$360
Braised E-fu Noodles with X.O. Sauce

國賓特色炒飯 NT$420
House Chinese Sausages and Egg Fried Rice

生炒牛肉蔥蛋飯 NT$360
Beef and Spring Onion Fried Rice

鹹魚雞粒炒飯 NT$360
Fried Rice with Salty Fish and Minced Chicken

松露錦華炒飯(素) NT$360
Vegetrian with Truffle Fried Rice

銀絲卷 (蒸/炸) NT$100/條
Sliced Roll (Steamed/Deep-fried)

粵式煲仔料理
CLAY POT DELIGHTS

薑蔥老酒斑腩煲 NT$580
Braised Giant Grouper with Ginger and Scallions

柱侯牛腩筋煲 NT$480
Stewed Beef Brisket in Chu Hou Sauce

沙茶金菇肥牛煲 NT$520
Sautéed Beef and Noodle Mushrooms with Shacha Sauce

雙菇香芋滑雞煲 NT$420
Stewed Chicken with Mushroom and Taro in Casserole

翡翠花菇鵝掌煲 NT$680
Braised Mushrooms and Goose Feet in Oyster Sauce

魚香茄子牛肉煲 NT$520
Braised Beef and Eggplant with Hot Bean Sauce

X.O.海皇豆腐煲 NT$420
Braised Seafood and Tofu with X.O. Sauce

鹹魚雞粒豆腐煲 NT$360
Braised Tofu and Chicken with Salty Fish