

桃
苑
CANTON GARDEN




尊爵大飯店
MONARCH PLAZA
HOTEL

CANTON
GARDEN
現代高雅的用餐氛圍，精選道地的港式料理，以客為尊的感心服務

CANTON GARDEN



主廚精選 Chef's Recommended

剝椒蒸龍膽頭腩  NT\$ 980
Braised Grouper Head

酸湯煮龍膽斑塊 NT\$ 680
Groupers in Sour Soup

松茸滑蛋蝦仁 NT\$ 520
Stir-Fried Egg w/ Matsutake & Shrimp

台式沙茶炒羊小排肉 NT\$ 520
Stir-Fried Lamb w/ Barbecue Sauce

鮑汁花菇扒海參 NT\$ 520
Braised Sea Cucumber w/ Mushroom

四川水煮牛肉 (或 松阪豬)  NT\$ 520
Boiled Beef in Hot Chilli Oil (or Matsusake Pork)

紅燒時蔬大腸頭 NT\$ 480
Braised Pig Intestine w/ Spinach

麻油煮松阪 (或 雞肉) NT\$ 480
Stir-Fried Matsuzake Pork (or Chicken) w/ Sesame Oil

蟹粉炒年糕 NT\$ 420
Stir-Fried Rice Cake w/ Crab Meat

香辣肉崙麻婆豆腐  NT\$ 360
Mapo Tofu

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle. for spirits NT\$500 per bottle.

CANTON GARDEN

茶品 Chinese Tea Selections

每位/per person NT\$ 50

凍頂烏龍茶 Oolong Tea / 金萱 Jin Xuan Tea /
普洱 Pu'er Tea / 菊花 Chrysanthemum Tea

開胃前菜 Appetizers

 四喜烤麩 NT\$ 260
Si Xi Braised Wheat Gluten

 蔥油金菇拌蟲草 NT\$ 300
Enoki Mushroom Cordyceps

 脆椒雞中寶  NT\$ 300
Deep-Fried Chicken w/ Chili, Garlic Scallion

 牛蒡拌海參 NT\$ 320
Burdock w/ Sea Cucumber

上海花生  NT\$ 180
Fried Peanuts w/ Garlic, Chili & Scallion

咖哩皇脆皮豆腐  NT\$ 180
Fried Tofu w/ Curry Sauce

蜜地瓜香芋 NT\$ 180
Honey Taro & Sweet Potato

養生陳醋黑木耳 NT\$ 200
Fungus Salad w/ Vinegar

 尊爵XO醬  NT\$ 220
Monarch Extra Old Sauce

 涼拌苦瓜 NT\$ 220
Cold Bitter Gourd

琥珀甜核桃 NT\$ 320
Caramel Walnut

椒鹽酥香排骨 NT\$ 360
Deep-Fried Pork Ribs w/ Pepper & Salt

四川口水雞  NT\$ 420
Sichuan Chicken w/ Chili Oil Sauce

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle. for spirits NT\$500 per bottle.

ROASTED DUCK

京式片鴨

烤鴨需三天前預訂
Book 3 Days in Advance

限量供應 Limited Supply

四吃 NT\$ 3,600

Four Cooking Methods

三吃 NT\$ 3,200

(脆皮+肉，共16件)

Three Cooking Methods

二吃 NT\$ 2,800

(脆皮+肉，共16件)

Two Cooking Methods

烤鴨四吃 (三選一)：

Select one from three

- 黑金魚子醬 Caviar
- 金銀夾心 Rice Crust
- 烏魚子 Mullet Roe
(需加價NT\$980/10片)

烹調做法
COOKING
METHODS

皮 Duck Skin

經典鹽嘜皮

Mandarin Pancakes

配料：

黃瓜絲、三星蔥絲、秘製鴨醬、
蒜蓉醬、X.O醬、黃金鳳梨片
(加點需加價NT\$200/份)

Toppings: Shredded Cucumber /

Shredded Scallion / Sweet Bean Sauce /

Garlic Sauce / X.O Sauce / Sliced Pineapple

肉 Duck Meat

生菜鴨鬆

Stir-Fried Minced Duck
in Lettuce Cup

四川口水拌鴨絲

Shredded Duck w/ Cucumber
in Chili Oil Sauce

客家小炒鴨絲

Hakka-Style Fried Shredded
Duck w/Cuttlefish

鴨肉絲炒河粉

Stir-Fried Flat Noodles
w/Sliced Duck

海蜇撈鴨絲

Cold Salted Jellyfish
w/ Shredded Duck

骨 Duck Bone

椰汁香芋鴨煲

Sauteed Duck & Taro
in Casserole

三杯杏菇鴨煲

Sauteed Duck,
King Oyster Mushroom
in Casserole

鹹菜鴨冬粉湯

Duck Soup w/ Chinese
Pickled Vegetable &
Mung Bean Noodles

蟲草花鴨粥

Duck Bone Congee
w/ Cordyceps Flower



港式燒臘 Barbecue

鴻運乳豬全體 (需三天前預訂)

Roasted A Whole Suckling Pig (3 Days in Advance)

NT\$ 7,800

大紅乳豬件

Barbecued Suckling Pig

NT\$ 820

燒味拼盤 (叉燒 / 油雞 / 櫻桃鴨)

Cantonese BBQ Pork & Roasted Duck Combination

三拼 NT\$ 680

二拼 NT\$ 580

NEW

伊比利豬叉燒

Barbecued Roasted Pork w/ Honey Sauce

NT\$ 680

NEW

鹽焗水晶雞

Succulent Salt Baked Chicken in Aspic

NT\$ 580

NEW

川香滷牛腩

Braised Beef Shank w/ Chili Pepper Giger and Spices

NT\$ 480

掛爐櫻桃鴨

Cantonese Roasted Duck

NT\$ 480

玫瑰油雞

Braised Chicken In Soy Sauce

NT\$ 480

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。

All prices are subject to 10% service charge.

Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

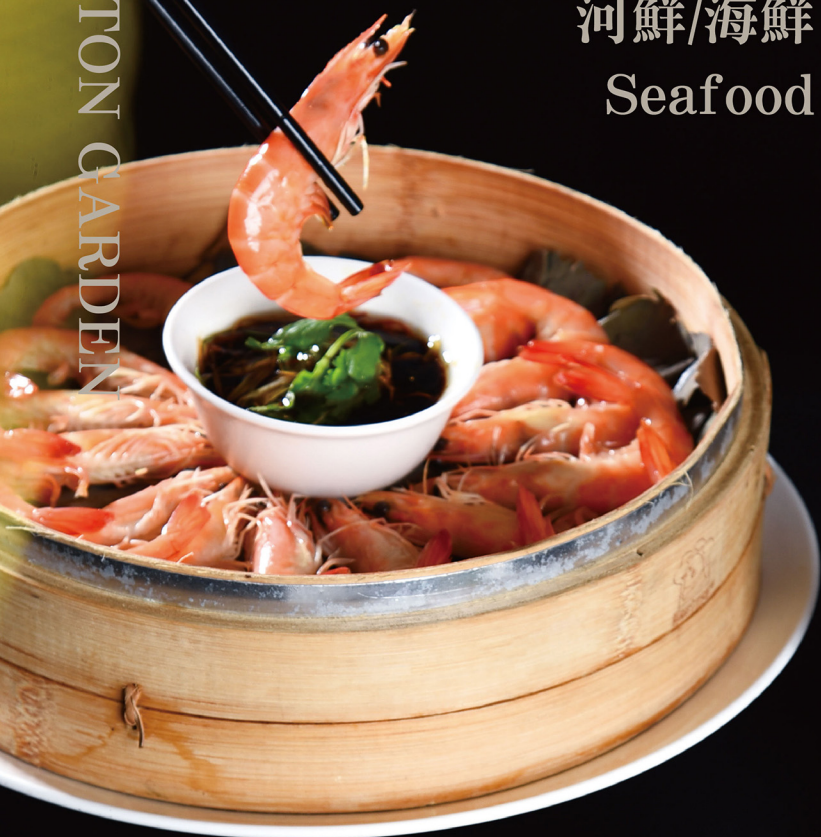
鮑.參.燕 珍饈
Gourmet Dishes



脆瑤柱燕窩炒鮮奶 (例)	NT\$ 1,280
Stir-Fried Bird's Nest w/ Green Scallops & Fresh Milk	
肉末釀刺參 (位)	NT\$ 980
Stuffed Sea Cucumber w/ Minced Meat / Per Person	
NEW 鮑汁鵝掌扣刺參 (位)	NT\$ 980
Braised Sea Cucumber w/ Goose Webs / Per Person	
NEW 人蔘土雞燉刺參 (位)	NT\$ 980
Stewed Wing Ginseng w/ Ginseng Chicken / Per Person	
御品砂鍋撈飯 (位)	NT\$ 820
Imperial Casserole w/ Rice / Per Person	
銀座極品鮑魚扣北菇 (位)	NT\$ 480
Braised Abalone w/ Mushroom / Per Person	
雞蓉燕窩 (位)	NT\$ 480
Bird's Nest w/ Chicken Mince / Per Person	
原只木瓜燉雪蛤 (甜/位)	NT\$ 320
Hasma w/ Papaya Sweet Soup / Per Person	



以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

河鮮/海鮮
Seafood

野生龍蝦 Lobster (歡迎預訂) 每兩依時價計

作法：蒜蓉蒸+粉絲底 / 咖哩皇+伊麵底 / 起士牛油+伊麵底
(Cooking Method: Steamed w/ Chopped Garlic / Curry Sauce / Cheese Butter Sauce)

NEW 古法蒸紅鱗片 Steamed Grouper 20兩 NT\$ 2,380

NEW 咖哩皇酥鱸魚頭 (或 剝椒蒸) NT\$ 1,280
Cooking Method: Deep Fried fish head w/ Curry Sauce (or Chopped Chili Sauce)生猛龍虎石斑 King Grouper 16兩 NT\$ 980
作法：清蒸 / 橄欖蒸 / XO蒸 / 剝椒蒸 / 薑絲湯
(Cooking Method: Steamed / Olives Sauce / X.O Sauce / Chili sauce / Sliced Ginger Soup)扁鱈魚片 Codfish 8兩 NT\$ 980
作法：清蒸 / 剝椒 / 豆酥
(Cooking Method: Steamed / Chili Sauce / Bean Curd)NEW 鮮鮑魚 Abalone 6只/份 NT\$ 980
作法：清蒸 / 松露蒸 / 蒜蓉蒸
(Cooking Method: Steamed / Truffle Sauce / Chopped Garlic)

NEW 香酥牛仔魚 Crispy Fourfinger Threadfin 4-5兩/條 NT\$ 320

香煎龍膽魚塊 (位) NT\$ 280
Fried Groupers / Per Person大海蝦 (6件) (避風塘 / 蒜蓉蒸 / 咖哩皇) NT\$ 980
Stir-Fried King Prawn (6 PCS)
(Garlic & Chili / Garlic / Curry Sauce)百合蘆筍鮮帶子 (或 蝦球) NT\$ 680
Stir-Fried Scallops w/ Asparagus (or Fried Shrimp)松茸海參豆腐 NT\$ 620
Sea Cucumber w/ Matsutake & Tofu蒜苗炒龍膽石斑塊 NT\$ 600
Stir-Fried Fish Slices w/ Garlic Sprouts生菜炒蝦鬆 NT\$ 580
Deep-Fried Minced Shrimp w/Lettuce蛋白海鮮炒雪蛤 NT\$ 580
Stir-Fried Hasma w/ Seafood & Egg籠仔荷香紹興蝦 NT\$ 560
Steamed Fresh Shrimps w/ Shao Sing Wine蒜香帶子蒸豆腐 (XO醬蒸 / 豉汁蒸) NT\$ 560
Steamed Scallop & Tofu w/ Garlic (X.O Sauce / Black Bean Sauce)鹽酥中蝦 NT\$ 560
Stir-Fried Shrimp w/ Salt & Pepper三杯中卷 NT\$ 560
Stir-Fried Squid w/ Sesame Oil, Wine & Soy Sauce以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

鮮美肉品 Meat



尊爵牛小排 (位) (薄荷醬 / 紅酒 / 七味 / 蒜香)
Roast Beef Short Ribs
(Mint Sauce / Red Wine Sauce / Shichimi / Chopped Garlic) / Per Person NT\$ 280

尊爵羊小排 (位) (薄荷醬 / 紅酒 / 七味 / 蒜香 / 孜然)
Roasted Lamb Chop
(Mint Sauce / Red Wine Sauce / Shichimi / Chopped Garlic / Cumin) / Per Person NT\$ 280

松露白果牛仔粒
Stir-Fried Beef w/ Truffle Sauce NT\$ 580

蒜片燒汁牛仔粒
Stir-Fried Diced Beef w/ Sliced Garlic NT\$ 580

XO醬碧綠牛肉 (或 松阪豬) 
Fried Beef (or Pork) & Vegetable w/ X.O Sauce NT\$ 520

黑椒珍菌炒牛肉 (或 松阪豬) 
Stir-Fried Beef (or Pork) w/ Mushroom & Black Pepper NT\$ 520

酸湯煮肥牛 (或 松阪豬)
Beef (or Pork) Sour Soup NT\$ 520

家常辣子雞 
Stir-Fried Chicken w/ Chili Sauce NT\$ 460

蝦干客家小炒皇
Hakka-Style Fried Shredded Pork w/ Cuttlefish NT\$ 460

蒜香四季豆肥腸
Stir-Fried Green Bean & Pork Intestines w/ Garlic NT\$ 460

 香酥雞脯 (泰式椒麻 / 酸甜檸檬)
Crispy Chicken Breast (Thai Chili Ma / Sweet & Sour Lemon) NT\$ 460

 生炒桂花肉排
Stir-Fried Pork Rib w/ Osmanthus Honey NT\$ 460

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

煲仔/靚湯 Clay Pot & Soups

紅燒龍膽頭腩煲 (或 蒜香蒸)
Braised Grouper Head NT\$ 780

干撈海皇粉絲煲
Cellophane Noodle w/ Seafood Clay Pot NT\$ 580

豆撈肥腸枝竹煲 
Chili Sauce w/ Intestines Clay Pot NT\$ 580

NEW 咖哩粉絲中蝦煲
Cellophane Noodles w/ Curry & Shrimps NT\$ 580

NEW 沙茶金菇肥牛煲
Satay Enoki Mushroom Beef Pot NT\$ 580

NEW 蟹粉蝦仁豆腐煲
Crab Meat & Shrimp w/ Tofu Pot NT\$ 580

鹹魚雞粒茄子煲 (或 豆腐煲)
Salty Fish & Diced Chicken Clay Pot NT\$ 560

啫啫雞球煲 (或 排骨)
Chicken (or Pork) Clay Pot NT\$ 560

八珍豆腐煲
Seafood & Tofu Clay Pot NT\$ 480

雪菜肉崙豆腐煲
Minced Pork and Mustard Green, Tofu Clay Pot NT\$ 430

金腿烏雞燉鮮鮑 (鮑魚10只，8-10位用)
Braised Fresh Abalone w/ Jinhua Ham & Chicken NT\$ 3,800

NEW 石斛土雞燉蟲草 (8-10位用) (需一天前預訂)
Herba Dendrobil Chicken w/ Cordyceps (Requires 1 Days Advance Notice) NT\$ 2,500

養生港式煲湯 (逢週五、六、日供應)
Daily Soup (Fri. / Sat. / Sun. Only) NT\$ 680

NEW 剝皮辣椒土雞湯
Peeled Chili w/ Chicken Soup NT\$ 680

雞茸瑤柱雪蛤羹
Hasma Soup w/ Chicken & Scallop NT\$ 680

NEW 港式酸辣海皇羹
Hong Kong Style Hot Sour Chicken Seafood Soup NT\$ 520

大閘蟹粉白玉羹
Crab Meat & Tofu Soup NT\$ 480

吻魚莧菜羹
Whitebait & Amaranth Soup NT\$ 480

海鮮玉米羹 (雞蓉)
Crab Meat & Corn Soup NT\$ 480

鮮番茄海鮮湯
Tomato & Seafood Soup NT\$ 480

羊肚菌松茸燉素湯 (位)
Matsutake Soup w/ Assorted Mushroom / Per Person NT\$ 260

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

飯/麵類

Noodles & Rice



招牌鮑汁鮑魚撈飯
Braised Abalone w/ Rice NT\$ 580

XO醬海皇炆伊麵 
Stewed E-Noodles w/ Seafood (VG) & X.O Sauce NT\$ 480
珍菌 (素) NT\$ 380

鮭魚雞粒炒飯
Fried Rice w/ Salmon (Salty Fish& Diced Chicken) NT\$ 480
鹹魚雞粒 NT\$ 380

干炒牛河 (或 松阪豬 / 海皇)
Stir-Fried Beef Flat Rice Noodles (or Pork / Seafood) NT\$ 480

XO醬牛肉炒飯 
Beef Fried Rice w/ X.O Sauce NT\$ 480

雪菜肉焗炒年糕
Stir-Fried Rice Cake w/ Pickled Mustard NT\$ 380

松茸素菜炒飯 (或 廣炒麵) (素)
Fried Noodles w/ Mushroom (VG) NT\$ 380

什錦廣炒麵 (兩面黃) (牛肉 / 叉燒)
Guangzhou Style Fried Noodles w/ Beef & B.B.Q Pork NT\$ 380

炒米粉 (星洲 / 台式)
Flat Rice Noodles (Singapore / Taiwanese) NT\$ 380

燒鴨叉燒湯伊麵 (或 河粉)
Duck & BBQ Pork Stewed E-Noodles (or Flat Rice Noodles) NT\$ 380

廣東粥 (魚片 / 皮蛋瘦肉 / 瑤柱海參)
Cantonese Congee (Fillet / Preserved egg lean meat / Scallops Sea Cucumber) NT\$ 380

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

蔬食/豆腐

Vegetables & Tofu



NEW	鮮百合炒蘆筍 Stir-Fried Asparagus & Fresh Lily	NT\$ 460
	蟹粉金菇扒西蘭花 (鹹魚蓉炒) Crab Meat Enoki Mushroom Broccoli w/ Salted Garlic	NT\$ 420
	蝦干雙蛋浸莧菜 Stir-Fried Vegetable w/ Dried Shrimp, Preserved Egg & Salty Egg	NT\$ 420
	廣東芥蘭菜 (蠔油 / 蒜炒 / 清炒 / 白灼) Chinese Kale (Oyster Sauce / Garlic / Stir-Fry / Boiling)	NT\$ 420
	上湯白菜心 Stir-Fried Cabbage	NT\$ 420
	鮑汁家鄉釀豆腐 Steamed Tofu w/ Abalone Sauce	NT\$ 420
	金沙鴛鴦蔬 (杏菇 & 絲瓜) Stir-Fried Loofah & King Mushroom w/ Salty Egg Yolk	NT\$ 380
	金蒜瑤柱絲瓜 Fried Loofah w/ Scallop & Garlic	NT\$ 380
	咕嚕鳳梨日式豆腐 (素) Japanese Style Pineapple Tofu	NT\$ 380
	清炒西蘭花 (蒜炒 / 白灼) Stir-Fried Broccoli (Garlic / Boiling)	NT\$ 380
NEW	椒絲腐乳西生菜 (或 空心菜) Shredded Pepper Beancurd Lettuce (or Water Spinach)	NT\$ 360
	三巴醬炒四季豆  Fried Snap Bean w/ Sambal Paste	NT\$ 360
	XO醬蒸茄子 (蒜蓉蒸 / 清蒸)  Garlic Steam Eggplant w/ X.O Sauce (Garlic Sauce / Steamed)	NT\$ 360
	蔥油灼地瓜葉 Fried Sweet Potato Leaves	NT\$ 320

以上價格需加10%服務費；自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

CANTON GARDEN

