

## 品味中華料理的精彩雋永 Taste extravaganza with Authentic Chinese Cuisine

儷軒中餐廳，設計風格完美體現東方特有的華麗古典韻味，富麗堂皇的時尚饗食空間，以供應大中華料理為理念，廚藝精湛的料理團隊，嚴選大溪當令食材，悉心融揉創意巧思與深厚火候功夫，為饗家獻上一道道意猶未盡的好味道。

The design of the Li Xuan Chinese Restaurant is the perfect embodiment of the unique, gorgeous and classical oriental charm. This restaurant primarily serves Chinese cuisines at its magnificent and fashionable dining spaces. Besides, our skilled chef team use a strict selection of Daxi's seasonal ingredients in combination with a delicate blend of creative ingenuity and cooking skills in order to deliver delicious gourmet dishes to the guests.



時光詩歌 The Poetry of Time

楊識宏 Chihung Yang



辣  
Spicy



蔬食  
Vegetarian Selection



豬肉  
Pork



主廚推薦  
Recommendation

- 本餐廳加收 10% 服務費 Additional 10% Service Charge will be required
- 照片僅供參考，食材視季節供應可能有變化 Food ingredients may differ from image shown due to seasonal supplies
- 如有任何特殊的飲食需求或過敏來源，請讓我們知道，我們將滿足您的各式需求及期望，並提供您愉悅的用餐體驗。 Allow us to fulfill your every need, want and desire. Simply let us know if you have any special dietary requirements or allergies and we will happily re-design your dining experience.

- 含未標註產地國之豬肉菜餚，均使用台灣豬肉。  
All dishes containing pork without marking the country of origin use Taiwan pork.
- 嚴選美國牛肉，敬請安心食用  
Unless otherwise noted, all the beef we use is prime grade U.S. beef.

# 主廚推薦

*Chef  
Recommendation*

椰汁咖喱嫩牛肉  
Curry Beef with  
Coconut Milk



番茄濃湯嫩牛肉 	1,380
Tomato Soup with Beef	
清蒸龍虎斑 	1,180
Steamed Tiger Grouper with Soy Sauce	
蠔皇花膠扣鮮鮑 (位) 	680
Braised Fish Maw and Abalone with Oyster Sauce (Per Person)	
大良鮮奶炒蝦鬆 	680
Stir-fried Minced Shrimp in Lettuce Cups	
乾燒煎焗海大蝦 	580
Pan-fried Prawn with Tomato Sauce	
椰汁咖哩嫩牛肉 	580
Curry Beef with Coconut Milk	
春風得意腸 	260
Rice Rolls with Shredded Carrot, Shrimp and Scallion	
蠔汁海皇鮮竹捲 	220
Steamed Bean Curd Skin Rolls with Shrimp, Pork and Oyster Sauce	

燒臘

*Cantonese*  
*BBQ*



明爐燒烤櫻桃鴨  
Crispy Roasted Duck

黃金片皮烤乳豬 (三天前預訂) 🐷 6,800

Crispy Roasted Suckling Pig (3 Days Reservation in Advance)

明爐燒烤櫻桃鴨三吃 (兩天前預訂) 👍 2,580

Crispy Roasted Duck in three ways (2 Days Reservation in Advance)

- 片皮鴨 (薄餅、甜麵醬、蔥絲、黃瓜段)  
Slices of Roasted Duck (with additional traditional condiments:  
Pancakes, Sweet Bean Sauce, Green Onion, Cucumber)
- 鴨腿 / 醬爆鴨架 / 客家菜圍爆鴨鬆 / 酸菜鴨架豆腐湯 (4選2)  
Crispy Roasted Duck Leg / Wok-fried Duck Bones with Spices /  
Sauteed Minced Duck with Dried Radish Wrap in Lettuce /  
Duck bone soup with tofu and Chinese pickled cabbage (4 Choices of 2)

乳豬雙拼 (3選2) ※假日供應 🐷 880

Suckling Pig and Assorted Barbecued Meat Platter

(3 Choices of 2) ※Available for Saturday and Sunday only

- 明爐燒烤櫻桃鴨 / 玫瑰豉油王雞腿 / 蜜汁燒烤靚叉燒  
Crispy Roasted Duck / Poached Chicken Leg with Soy Sauce /  
Cantonese Barbecued Pork

燒味雙味拼 (4選2) 580

Cantonese Barbecued Combination (4 Choices of 2)

- 明爐燒烤櫻桃鴨 / 脆皮黃金燒腩肉 / 玫瑰豉油王雞腿 / 蜜汁燒烤靚叉燒  
Crispy Roasted Duck / Crispy Roasted Pork Belly /  
Poached Chicken Leg with Soy Sauce / Cantonese Barbecued Pork

明爐燒烤櫻桃鴨 480

Crispy Roasted Duck

脆皮黃金燒腩肉 🐷 480

Crispy Roasted Pork Belly

玫瑰豉油王雞腿 420

Poached Chicken Leg with Soy Sauce

蜜汁燒烤靚叉燒 🐷 420

Cantonese Barbecued Pork

# 精選開胃菜

## *Selected Appetizer*

每份 Portion

老醋雲耳撈蜆頭	280
Marinated Jelly Fish and Black Fungus in Aged Vinegar	
川味香辣滷牛肚 	280
Sichuan Style Spicy Beef Tripe	
紹興酒香泡鳳爪	280
Chicken Feet with Chinese Wine	
潮州滷水香鴨翅	280
Chaozhou Style Braised Duck Wings	
醋香涼拌海魚皮	220
Marinated Fish Skin with Vinegar	
南乳黃金醃泡菜	180
Golden Kimchi	
烏梅蜜漬小番茄 	180
Marinated Tomato with Plum Sauce	
沙嗲醬拌山豬皮 	180
Satay Sauce with Pigskin	

# 功夫湯品

## Soup

每份 Portion

每日例湯 Soup of the Day	580
香茜皮蛋斑片湯 Stewed Giant Grouper Soup with Preserved Eggs and Coriander	580
海鮮豆腐酸辣羹  Hot and Sour Soup with Seafood and Tofu	480
香茜銀湖牛肉羹 Braised Minced Beef Soup with Egg White	480
粟米雞茸燕窩羹 (位) Braised Crab Soup with Edible Bird's Nest and Sweet Corn (Per Person)	380
花膠竹筍燉烏雞 (位) Double-boiled Silky Chicken Soup with Bamboo Fungus and Fish Maw (Per Person)	380
燕窩素湯南瓜羹 (位)  Braised Pumpkin Soup with Edible Bird's Nest (Per Person)	380
一品迷你佛跳牆 (位)  Fo Tiao Qiang (Per Person)	380

牛豬肉  
佳餚

*Beef & Pork  
Cuisine*

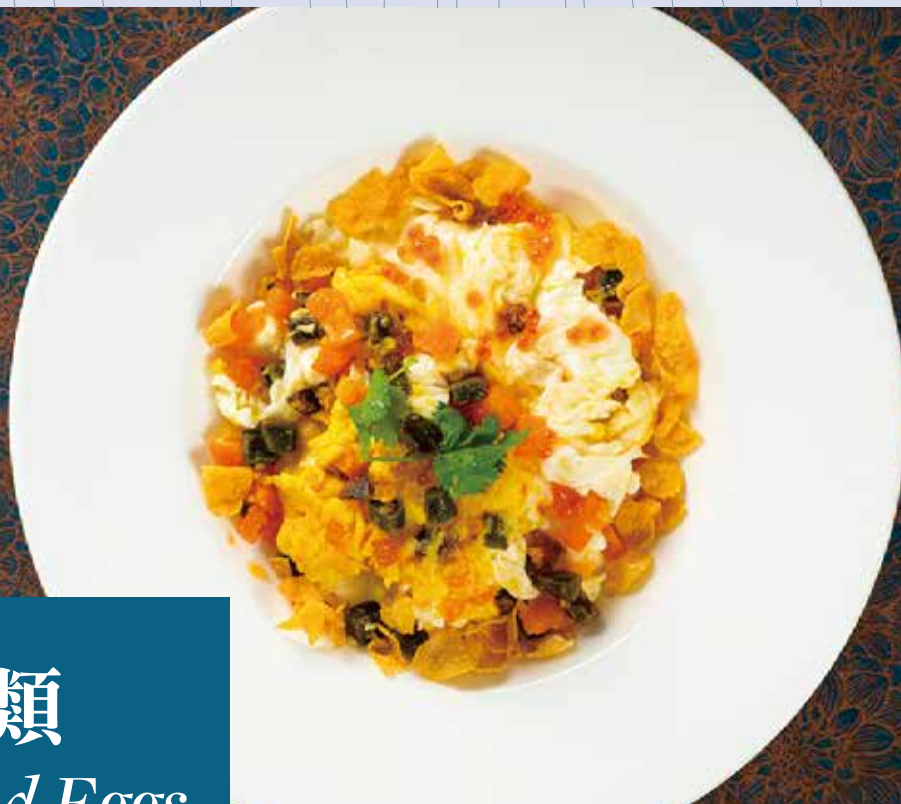


稻草生扣西施牛  
Straw-wrapped Roasted  
Beef Short Rib



稻草生扣西施牛 ※需等候40分鐘 Straw-wrapped Roasted Beef Short Rib ※need to wait 40 minutes	1,380
白灼青蔥嫩牛肉 Boiled Beef with Scallions	680
鬼馬蠔油炒牛肉 Stir-fried Beef with Oyster Sauce	680
尖椒爆炒松阪豬 (西班牙豬肉) 🍖 🍷 Stir-fried Pork Neck with Green Pepper (Spanish Pork)	520
鎮江香醋焗腩排 🍖 👍 Zhenjiang Style Roasted Sparerib	520
鳳梨糖醋咕嚕肉 🍖 👍 Sweet and Sour Pork with Pineapple	520
順德梅干菜扣肉 🍖 Stewed Pork Belly with Preserved Pickles	480
椒鹽四季炒肥腸 (義大利豬腸) 🍖 Deep-fried Pork Intestines and Green Beans (Italian Pork Intestines)	480
醋香薑絲炒大腸 (義大利豬腸) 🍖 Stir-fried Pork Intestines with Shredded Ginger (Italian Pork Intestines)	480

大良三色炒滑蛋  
Stir-fried Salty Eggs and  
Preserved Eggs with  
Scrambled Eggs



## 雞肉.蛋類

### *Chicken and Eggs*

每份 **Portion**

- |   |                                |
|---|--------------------------------|
| 脆皮手吊炸子雞  | <b>全 1,380</b><br><b>半 780</b> |
| Crispy Deep-fried Chicken (Whole / Half)  |                                |
| 松露百合炒雞柳   | <b>580</b>                     |
| Stir-fried Chicken Fillet with Truffle and Lily Bulbs                                       |                                |
| 香辣宮保炒雞丁  | <b>580</b>                     |
| Kung Pao Chicken  |                                |
| 松露牛肉 / 蝦仁 炒滑蛋   | <b>580</b>                     |
| Beef / Shrimp Scrambled Eggs with Truffle   |                                |
| 菜脯青蔥香煎蛋   | <b>420</b>                     |
| Preserved Radish and Scallion Omelette  |                                |
| 大良三色炒滑蛋   | <b>420</b>                     |
| Stir-fried Salty Eggs and Preserved Eggs with Scramble Eggs                                 |                                |



# 風味煲仔

## Chinese Casserole

蟹粉白玉豆腐煲  
Braised Seafood with  
Crab Roe and Egg Tofu

每份 **Portion**

火腩生炆龍膽煲 	<b>780</b>
Braised Giant Grouper with Pork and Oyster	
薑蔥生炒牛肉煲	<b>680</b>
Braised Beef with Ginger and Scallions	
咖哩粉絲海蝦煲 	<b>680</b>
Seafood Curry with Vermicelli	
蟹粉白玉豆腐煲	<b>680</b>
Braised Seafood with Crab Roe and Egg Tofu	
鹹魚雞粒豆腐煲	<b>580</b>
Braised Tofu with Salted Fish and Chicken	

必嗜美味  
*Special  
Selections*



龍膽芋頭米粉湯  
Rice Vermicelli Soup with  
Giant Grouper and Taro

龍膽芋頭米粉湯	<b>L 1,280</b>
Rice Vermicelli Soup with Giant Grouper and Taro	<b>S 880</b>
深海龍膽球料理 (韭黃生炒 / 避風塘 / 豉汁白玉 / 糖醋)	<b>880</b>
Giant Grouper Meat Ball Cuisine (Stir-fried with Chive / Deep-fried with Garlic and Chili / Steamed with Black Bean Sauce / Sweet and Sour Sauce)	
XO醬帶子炒蝦球 	<b>780</b>
Stir-fried Shrimp ball with Scallop and XO Sauce	
銀絲蒜香蒸海蝦 (6尾)	<b>680</b>
Steamed Sea Shrimp with Garlic (Six Pieces)	
松露野蕈炆伊麵	<b>520</b>
Braised E-fu Noodle with Mushroom and Truffle Paste	
海鮮叉燒炒香苗 	<b>480</b>
Fried Rice with Seafood and Barbecued Pork	
韭黃乾炒牛河粉	<b>380</b>
Fried Rice Noodle with Beef	
玉帶蝦球海皇粥	<b>380</b>
Seafood Congee	

時蔬美饌  
*Vegetables*

雲耳清炒五色蔬  
Stir-fried Black Fungus  
with Assorted Vegetables



上湯蟹肉扒蘆筍 Braised Asparagus with Crab Meat and Roe	580
頂湖上素羅漢齋  Buddha's Delight	480
北菇竹筍扒豆腐  Stir-fried Shiitake Mushroom with Bamboo Fungus and Tofu	480
銀魚蒜子炆莧菜 Braised Amaranth with Whitebait and Garlic	480
金銀蛋翠綠時蔬 Stir-fried Vegetables with Preserved Eggs and Salty Eggs	480
雲耳清炒五色蔬  Stir-fried Black Fungus with Assorted Vegetables	480
季節時蔬 (清炒 / 上湯 / 蒜炒)  Seasonal Vegetables (Stir-fried / Braised / Stir-fried with Garlic)	320
■ 芥蘭 / 莧菜 / 娃娃菜 / 地瓜葉 / 高麗菜 Chinese Kale / Amaranth / Baby Chinese Cabbage / Sweet Potato Leaves / Cabbage	

\*依當日供應情況為準 Above greens may subject to daily supplies.

# 港式點心

*Dim Sum*



臘味蘿蔔糕  
Pan-fried Turnip Cakes  
with Cantonese Sausage

叉燒蒸腸粉  
Steamed BBQ Pork  
Rice Roll

鮮蝦腐皮捲  
Deep-fried Bean Curd  
Rolls with Shrimps  
and Chive



鮮蝦仁腸粉 Steamed Shrimp Rice Roll	280
叉燒蒸腸粉  Steamed BBQ Pork Rice Roll	280
水晶鮮蝦餃 (3入) Steamed Shrimp Dumplings (3pcs)	180
瑤柱蒸燒賣 (3入)  Steamed Scallop Shu Mai (3pcs)	180
珍菇蒸素餃 (3入)  Steamed Vegetarian Dumplings (3pcs)	180
黃金鹹水餃 (3入) Deep-fried Dumplings with Shrimp and Mushrooms (3pcs)	180
韭菜海鮮餃 (3入) Steamed Seafood and Leek Dumplings (3pcs)	180
荷葉珍珠雞 Steamed Glutinous Rice with Chicken Wrapped in Lotus Leaf	180
蜜汁叉燒包 (3入)  Steamed Barbecued Pork Buns (3pcs)	180
酥皮叉燒酥 (3入) ※需等候20分鐘  Baked Barbecued Pork Puff Pastries (3pcs) ※need to wait 20 minutes	180

每位 Person

---

油條炸兩腸 Fried Dough Rice Roll	180
雞絲炸春捲 (3入) Deep-fried Chicken Spring Rolls (3pcs)	180
鮮蝦腐皮捲 (3入) Deep-fried Bean Curd Rolls with Shrimps and Chive (3pcs)	180
臘味蘿蔔糕 (3入) 🍲	160
Pan-fried Turnip Cakes with Cantonese Sausage (3pcs)	
柱侯蒸鳳爪 🍲	160
Steamed Chicken Feet with Chili Sauce	
豉汁蒸排骨 🍲	160
Steamed Pork Ribs with Black Beans Sauce	

---

## 甜點 DESSERT

每位 Person

椰汁燉燕窩 (熱)	880
Sweetened Coconut Milk with Edible Bird's Nest (Hot)	
紅蓮燉雪蛤 (熱)	280
Sweetened Hasma Soup with Red Dates (Hot)	



黑金流沙包  
Steamed Buns Stuffed  
with Salty Egg Yolk Butter

每位 Person

香滑芝麻糊 (熱) Sweetened Sesame Soup (Hot)	220
黑金流沙包 Steamed Buns Stuffed with Salty Egg Yolk Butter	220
刺蝟芝麻包 (3入) Steamed Buns with Sweetened Sesame (3pcs)	180
椰汁西米露 (涼) Sweetened Sago Soup with Coconut Milk (Cold)	180
枸杞桂花凍 (3入) Wolfberry and Osmanthus Jelly (3pcs)	160

# 飲品

Drink

## 鮮榨果汁 FRESHLY SQUEEZED JUICE 杯 / Glass

---

柳橙汁 250  
Orange

葡萄柚汁 250  
Grapefruit

西瓜汁 250  
Watermelon

## 汽水 SODA 罐 / Can

---

百事可樂 180  
Pepsi

七喜 180  
7-UP

## 礦泉水 STILL WATER 瓶 / Bottle

---

依雲 750 ml 230  
Evian 750 ml

## 氣泡水 SPARKLING WATER 瓶 / Bottle

---

沛綠雅氣泡水750ml 230  
Perrier 750ml

## 中國茶 CHINESE TEA

每位 Per Person

---

台灣綠茶 Taiwan Green Tea	60
包種茶 Pouchong Tea	60
寶珠紅玉 Ruby Black Tea	60
焙香金萱 Jin Xuan Tea	60
茉香綠茶 Jasmine Green Tea	60

\*本餐廳提供茶服務並酌收茶資每人NT\$60。  
Organic Tea is provided at NT\$60 per person (Free Flow)

## 啤酒 BEER 瓶 / Bottle

---

百威啤酒 200  
Budweiser

海尼根 200  
Heineken

朝日生啤酒 200  
Asahi Super Dry

台灣金牌啤酒 180  
Gold Medal Taiwan Beer

## 氣泡酒 SPARKLING 瓶 Bottle / 杯 Glass

---

利達民酒莊-亨利父子氣泡酒 瓶 1,400  
Lindeman's Brut Cuvée 杯 300

## 白酒 WHITE WINE 瓶 Bottle / 杯 Glass

---

利達民酒莊-酒窖系列 瓶 1,600  
Bin 90 甜白慕司卡多 杯 350  
Lindeman's Bin 90 Moscato

禾富酒莊-碧亞拉 夏多內 瓶 1,400  
Wolf Blass Bilyara Chardonnay 杯 300

## 紅酒 RED WINE 瓶 Bottle / 杯 Glass

---

禾富酒莊-碧亞拉 希哈 瓶 1,400  
Wolf Blass Bilyara Shiraz 杯 320

黃金騎士-奇揚地 瓶 1,400  
Cavaliere D'Oro Chianti D.O.C.G. 杯 300