

# 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

楊誠宏 Chihung Yang

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.

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.

本餐廳使用非籠飼雞蛋。

We are committed to use Cage-Free Eggs.



- 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.

### Allergen Notice 食品過敏原提醒

If you have any concerns regarding food allergies or dietary restrictions, please alert our staff prior to being served.

如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。



Shellfish 甲殼類



Mango 芒果



Peanut 花生



Milk, Goat Milk 牛奶、羊奶



Egg 蛋



Nuts 堅果類



Sesame 芝麻



Gluten 含麩質之穀物



Soybean 大豆



Fish 魚類



Sulphites 亞硫酸鹽類



Recommendation 推薦



Spicy 辣



Vegan 純素食



Hot 熱



Cold 冷



3 Days Reservation in Advance 三天前預訂



May require longer preparation time 餐點需較長製作時間

# 悅饌享 越兌味

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MARRIOTT  
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主廚推薦  
Chef's Specials

藤椒菲力牛仔粒   \$880  
Fried Diced Beef with Green Sichuan  
Pepper

古法菠蘿醬燒嫩羊排 | 2支 \$680  
Double Braised Lamb Chops  
with Pineapple Tomato Sauce | 2 Chops

菠蘿雙味鮮蝦球    \$680  
Wok-fried Shrimp Balls with Pineapple  
and Mayonnaise

川味麻婆豆腐煲   \$580  
Wok-fried Sichuan Spicy Tofu

新馬摩卡嫩排骨  \$580  
Double Braised Pork Spareribs  
with Asian Coffee Sauce

甜筒客家小炒肉    \$580  
Fried HAKAA Pork with Bean Curd  
in Cones

黑金五味炒肥腸    \$480  
Crispy-fried Pork Intestines  
with Savory Sauce | Italian Pork Intestines

# 風味燒臘 Cantonese BBQ

明爐燒烤櫻桃鴨三吃



Roasted Duck Three Courses

\$2,880

片皮鴨 Slices of Roasted Duck

薄餅 / 蔥絲 / 黃瓜段 / 甜麵醬

Pancakes / Green Onion / Cucumber / Sweet Bean Sauce

4選2 | 4 Choices of 2

避風塘鴨架



Crispy fried Duck Bones with Garlic and Chili

醬爆鴨架



Wok-fried Duck Bones with Spices

客家菜圃爆鴨鬆



Fried Minced Duck with Dried Radish Wrap in Lettuce

酸菜鴨架豆腐湯



Duck Bone Soup with Tofu and Chinese Pickled Cabbage





· 脆皮手吊炸子雞 Crispy Fried Chicken

黃金片皮烤乳豬       \$8,800  
Crispy Suckling Pig

燒味雙味拼     \$780  
Combination Barbecued Platter

5選2 | 5 Choices of 2

明爐燒烤櫻桃鴨  
Roasted Duck

明爐胭脂燒肥鵝  
Roasted Goose

脆皮黃金燒腩肉  
Roasted Pork Belly

玫瑰豉油王雞腿  
Chicken in Thick Soy Sauce Dressing

蜜汁燒烤靚叉燒  
Cantonese Barbecued Pork

明爐胭脂燒肥鵝     \$680  
Roasted Goose

明爐燒烤櫻桃鴨     \$580  
Roasted Duck

脆皮黃金燒腩肉     \$580  
Roasted Pork Belly

玫瑰豉油王雞腿  \$520  
Chicken in Thick Soy Sauce Dressing

蜜汁燒烤靚叉燒     \$520  
Cantonese Barbecued Pork

# 嚴選海鮮

## Select Seafood



筍殼魚



Marble Goby

時價 Current Price

- 清蒸  
Steamed
- 油浸  
Oil Poached
- 梅棗蒸  
Steamed with Plum and Date
- 川味剁椒  
Sichuan Chilies

龍蝦



Lobster

時價 Current Price

- 蒜蓉粉絲蒸  
Steamed with Garlic and Vermicelli
- 避風塘  
Crispy fried with Garlic and Chili
- 乾燒酒釀  
Red Yeast Rice Sauce
- 上湯焗  
Poached with Superior Broth
- 鼓油王  
Wok-fried with preserved soya bean sauce

龍虎斑



Tiger Groupers

時價 Current Price

- 清蒸  
Steamed
- 油浸  
Oil Poached
- 潮式  
Cantonese
- 川味剁椒  
Sichuan Chilies

鱈場蟹西施泡飯

4-6人



King Crab Seafood and Vegetables

\$3980

Served with Crisp Rice Soup | 4-6 Persons

帶子炒蝦球



Wok-fried Prawns and Scallop

\$780

- XO醬  
XO Sauce
- 清炒  
Light

海大蝦

4尾



Prawns

4pcs

\$680

- 上湯焗  
Poached with Superior Broth
- 避風塘  
Crispy fried with Garlic and Chili
- 鼓油王  
Wok-fried with preserved soya bean sauce
- 乾燒酒釀  
Red Yeast Rice Sauce
- 咖哩粉絲煲  
Steamed with Garlic and Vermicelli

南非活鮑魚

1顆

Abalone

1 Piece

\$520

- 生炒  
Wok-fried
- 蒜蓉粉絲  
Steamed with Garlic and Vermicelli
- 椒鹽  
Fried with Salt and Pepper

精選開胃菜

Select Appetizer

化骨醋溜卵香魚    \$380  
Marinated Ayu Fish with Savory Sauce

秘製胡麻手撕雞    \$380  
Shredded Chicken with Sesame Dressing

老醋雲耳撈海蜇   \$280  
Marinated Jelly Fish and  
Black Fungus in Aged Vinegar

紹興酒香泡鳳爪 \$280  
Chicken Feet with Chinese Wine

烏梅蜜漬小番茄  \$280  
Marinated Tomato with Plum Sauce

醋香涼拌海魚皮    \$280  
Marinated Fish Skin with Vinegar

南乳黃金醃泡菜    \$200  
Golden Pickle Cabbage

雞肉 · 蛋類  
Chicken & Eggs

脆皮手吊炸子雞   
Crispy Fried Chicken

全 Whole | 半 Half  
\$1,380 | \$780

香辣宮保炒雞丁     
Fried Chicken with Dry Chili

\$580

松露牛肉 / 蝦仁 炒滑蛋    
Truffle Beef / Shrimp Scramble Egg

\$480

菜脯蝦仁烘蛋    
Fried Egg with Shrimp and Radish

\$480

# 牛・豬肉佳餚

Beef & Pork Cuisine

稻草生扣西施牛    1,880  
Braised Straw-Wrapped Beef Short Rib

白灼青蔥嫩牛肉  \$680  
Poached Beef with Scallions

鬼馬蠔油炒牛肉   \$680  
Stir-fried Beef with Oyster Sauce

鎮江香醋焗腩排     \$580  
Wok-fried Pork Spareribs  
with Age Vinegar

鳳梨糖醋咕嚕肉    \$560  
Fried Pork and Pineapple  
with Sweet and Sour Sauce

椒鹽四季炒肥腸   \$520  
Deep-fried Pork Intestines and  
Green Beans | Italian Pork Intestines





· 藤椒菲力牛仔粒  
Fried Diced Beef with Green Sichuan Pepper

# 風味煲仔 Chinese Casserole

蟹粉白玉海鮮煲    \$680  
Braised Seafood with Crab Roe  
and Egg Tofu

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支竹干香虎斑煲   \$680  
Fried Giant Grouper with Bean  
Curd Clay Pot

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鹹魚雞粒豆腐煲   \$580  
Wok-fried Tofu with Chicken  
and Salty Fish

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北菇羊肚菌豆腐   \$480  
Wok-fried Shiitake Mushroom  
with Bamboo Fungus and Tofu (Veg)



· 蟹粉白玉海鮮煲  
Braised Seafood with Crab Roe and Egg Tofu

# Kung Fu Soup 功夫湯品


松茸黃皮濃雞湯 | 6人    \$1,980

Double-boiled Chicken Soup with  
Matsutake Mushroom | 6 Persons

加九孔鮑 | 4粒 | Extra Abalone | 4pcs \$2,680

瑤柱鮑魚佛跳牆 | 位    \$880

Buddha Jumps Over The Wall | Per Person

花膠響螺燉椰盅 | 位  \$680

Double-boiled Coconut Chicken Soup with Fish  
Maw and Whelk | Per Person

仙草燉雞湯 | 4人 \$680

Double-boiled Grass Jelly Chicken Soup | 4 Persons

松茸黃皮濃雞湯 Double-boiled Chicken Soup with Matsutake Mushroom





· 虎斑芋香米粉湯 Giant Grouper Rice Noodle Soup

宋嫂鮮魚羹 | 2-3人   \$580  
Madame Sung Fish Soup with Sea Bass | 2-3 Persons

清燉津白獅子頭 | 位   \$580  
Double-boiled Pork Meatball Soup | Per Person

黑蒜花膠燉烏雞 | 位  \$380  
Double-boiled Dark Garlic Chicken Soup | Per Person

雲耳齋菜白玉羹 | 2-3人   \$360  
Fungus and Water Shield Vegetarian Soup | 2-3 Persons

Fresh Vegetables

時蔬美饌

上湯蟹肉扒蘆筍 🦀 \$580  
Fried Asparagus and Crab Meat  
with Supreme Broth

銀杏野菌嫩絲瓜 🍄 \$480  
Fried Luffa with Mushroom and Ginkgo

銀魚乾煸四季豆 🐟 🌿 🐟 \$480  
Fried Green Bean with Petite Fish in Pancake  
附4塊荷葉餅 | Served with 4 Pieces Pancake

雲耳清炒五色蔬 \$480  
Wok-fried Black Fungus with  
Assorted Vegetables

季節時蔬 \$380  
Seasonal Vegetables

地瓜葉 Sweet Potato Leaves	西蘭花 Broccoli	高麗菜 Cabbage
娃娃菜 Baby Chinese Cabbage	芥藍 Chinese Kale	莧菜 Amaranth
清炒 Wok-fried	蒜炒 with Garlic	蠔油 🍷 Oyster Sauce
		上湯 Poached

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





蒜苗烏魚子炒飯 Fried Rice with Leek and Mullet Roe

	一份 Full Portion	半份 Half Portion
虎斑芋香米粉湯   4-6人   	\$1280	
Giant Grouper Rice Noodle Soup   4-6 Persons		
蒜苗烏魚子炒飯   	\$680	\$360
Fried Rice with Leek and Mullet Roe		
福建海鮮燴炒飯    	\$580	\$360
Fried Rice with Seafood Supreme Sauce		
海鮮叉燒炒香苗   	\$520	\$280
Seafood Fried Rice with Barbecued Pork		
松露野蕈炆伊麵  	\$520	\$280
Truffle Mushroom E-Fu Noodles		
鮑絲皮蛋瘦肉粥  	\$520	
Seafood and Pork Congee with Abalone and Century Egg		
韭黃乾炒牛河粉 	\$420	\$240
Flat Rice Noodles with Beef and Yellow Chive		

Fried Rice & Noodles

炒飯・麵類・河粉

Din Sum

港式點心

夾肉蔥油餅   \$360  
Beef Scallion Roll  
牛肉，6塊 | 6 pieces

紅米春風腸    \$360  
Shrimp and Crust in Red Yeast Rice Roll

米香骰子牛    \$360  
Beef Short Ribs with Rice Herb's Crust

鮮蝦仁腸粉    \$280  
Steamed Shrimp Rice Roll

叉燒蒸腸粉   \$280  
Barbecued Pork Rice Roll

黃金鮮蝦餃 | 3入    \$280  
Golden Shrimp Dumplings | 3pcs

海皇鮑燒賣 | 3入    \$280  
Abalone Shu Mai | 3pcs

白玉蘿蔔酥   \$260  
Crispy Radish Pastry





- 松露珍菇餃

\$260
- Steamed Vegetarian Dumplings
- 啤梨鹹水餃

\$260
- Crispy-fried Dumplings with Pork and Mushrooms
- 翡翠韭菜餃

\$260
- Seafood and Leek Dumplings
- 松露雞絲捲

\$260
- Truffle Chicken Spring Rolls
- 鮮蝦腐皮捲

\$260
- Crispy-fried Shrimp and Yellow Chive Bean Curd Rolls
- 雪霸叉燒包 | 2入

\$220
- Barbecued Pork Buns | 2pcs
- 老乾鮮鳳爪

\$220
- Braised Spicy Chicken Feet
- 臘味蘿蔔糕

\$200
- Turnip Cakes with Cantonese Sausage

Delicious Dessert

美味甜點

椰汁燉燕窩 | 位  \$980  
Sweetened Coconut Milk  
with Edible Bird's Nest | Per Person

手作鮮冲豆花 | 4人食用    \$780  
A la Minutes Hand-made Tofu Pudding  
紅豆 | 珍珠 | 花生 | 綠豆 | 雪蛤 | 薑汁 | 黑糖蜜  
Red Bean, Tapioca, Peanuts, Green Bean, Frog Ovaries,  
Ginger Juice, Dark Sugar Syrup | 4 Persons

紅蓮燉雪蛤 | 位  \$320  
Sweetened Red Dates Soup with  
Frog Ovarie | Per Person

黑糖珍珠蛋塔 | 3個     \$280  
Tapioca Egg Milk Custard with  
Dark Sugar Syrup | 3pcs

香滑芝麻糊 | 位   \$220  
Sweetened Sesame Soup | Per Person

楊枝甘露 | 位   \$220  
Pomelo and Sago Rice in Mango Syrup | Per Person

黑金流沙包 | 3入    \$220  
Steamed Buns Stuffed with  
Salty Egg Yolk Butter | 3pcs

刺蝟芝麻包 | 3入    \$220  
Steamed Buns With Sweetened Sesame | 3pcs



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

飲品  
Drink

鮮榨果汁 SQUEEZED JUICE

杯 Glass  
壺 Jug

柳橙汁 \$250  
Orange \$800

葡萄柚汁 \$250  
Grapefruit \$800

西瓜汁 \$250  
Watermelon \$800

汽水 SODAS

罐 Can

百事可樂 \$180  
Pepsi

七喜 \$180  
7-UP

水 WATER

瓶 Bottle

依雲 1000ml \$230  
Evian 1000ml

聖沛黎洛 1000ml \$230  
San Pellegrino 1000 ml

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

葡萄酒 WINE

瓶 Bottle | 杯 Glass

酩悦香檳 \$6,000  
Moet & Chandon Imperial NV

雲霧之灣酒莊-黑皮諾 \$3,600  
Cloudy Bay Pinot Noir

雲霧之灣酒莊-白蘇維濃 \$3,300  
Cloudy Bay Sauvignon Blanc

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

禾富酒莊-碧亞拉希哈紅葡萄酒 \$1,600 \$350  
Wolf Blass Bilyara Shirz

禾富酒莊-碧亞拉夏多內白葡萄酒 \$1,600 \$350  
Wolf Blass Bilyara Chardonnay

酒類  
Hard Drink

# 中國茶

## CHINESE TEA

客家陳年酸柑茶 \$120  
Hakka Bitter Orange Tea

薰香茉莉窰 \$120  
Jasmine Tea

包種茶 \$90  
Pouchong Tea

龍潭寶珠紅玉 \$90  
Ruby Black Tea

龍潭焙香金萱 \$90  
Jin Xuan Tea

普洱熟茶 \$90  
Pu'er Tea

焙火鐵觀音 \$90  
Tieguanyin Oolong Tea

東方美人茶 \$90  
Oriental Beauty Tea

本餐廳提供茶服務並酌收茶資，以每位計價。  
The restaurant provides tea service and charges for tea of each person.



