








Li Xuan Chinese Table Menu 麗軒精選桌席菜單



Combination Appetizer Platter

麗軒迎賓開胃集




XO Radish cake, Crystal Chicken, BBQ Pork,
Plum Water Chestnut, Candy Cashew

XO 醬蘿蔔糕    蔥油水晶雞 蜜汁靚叉燒    梅汁馬蹄果 掛霜糖腰果 



Double Boiled Fish Maw Mushroom Cordyceps Soup

蟲草野菌花膠盅  



Fried King Prawn with Sichuan Milk Crust

川味奶香海大蝦   



Double Braised Pork Sparerib with Savoy Sauce

秘製醬燒豬肋排  



Fried Abalone with Chinese Pepper

藤椒乾鍋鮮鮑魚  




Steamed Fish with Gherkins

古法珍珠瓜蒸魚  



Braised Baba Cabbage with Crab Roe Sauce

珊瑚蟹肉娃娃菜  

Steamed Glutinous Rice with Mixed Grains in Lotus Leaf

五穀荷葉紫米飯   

Homemade Soy Milk Pudding

手工沖石碗豆花  

Seasonal Fruit platter

寶島四季鮮水果






Selling Price NT: 16,800+10% Service Charge

套餐售價NT: 16,800+10% 服務費用

Ingredient may change due to seasonal inquiry and demands

菜單將會因為季節食材更換做調

 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

讓我們滿足您的各種需求和期望。如有任何特殊的飲食要求請讓我們知道，我們愉悅地提供您新的用餐體驗。

Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements and we happily renew your dining experience.

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Combination Appetizer Platter

麗軒迎賓開胃集

Sesame Walnut, Wine Chicken Roll, Marinated Jelly Fish
Pepper Pork Knuckle, Asparagus Sesame Dressing, Roasted Goose

芝麻蜜核桃 (S) (G) 老酒雞肉捲 (S) (G) 舟山海蜆絲 (S) (G)
藤椒凍元蹄 (S) (G) 胡麻鮮蘆筍 (S) (G) 胭脂燒肥鵝 (S) (G)

Buddha Jumps over the Wall

花膠一品佛跳牆 (S) (G) (F) (V)

Wok-fried Shrimp Balls with Cranberry Mayonnaise and Crispy Fried Fruit

Almond Cake Roll

莓果蝦球佐威化捲 (S) (G) (F) (V)

Roasted Crispy Pork Roll

爐烤酸甜脆皮豬 (S) (G) (F) (V)

Braised Abalone and Black Mushroom in Oyster Sauce

蠔皇花菇燴鮑魚 (S) (G) (F) (V)

Fried Matsutake with Taro and Broccoli

松茸蘆筍彩山藥

Steamed Fish with Garlic Pork Mince

蒜仔嫩肉燒鮮魚 (S) (G) (F) (V)

Cantonese Sausage Chicken Rice Clay Pot

臘味嫩雞煲仔飯 (S) (G) (F) (V)

Sesame Ball Stuffed with Salty Egg Yolk Butter / Mung Bean Cake

流沙黑芝麻球 (S) (G) (F) (V) / 綠豆糕 (S) (G) (F) (V)

Seasonal Fruit platter

寶島四季鮮果盤

Selling Price NT: 19,800+10% Service Charge

套餐售價NT: 19,800+10% 服務費用

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菜單將會因為季節食材更換做調

(S) Shellfish 甲殼類 (M) Mango 芒果 (P) Peanut 花生 (Milk) Milk, Goat Milk 牛奶、羊奶 (E) Egg 蛋 (N) Nuts 堅果類

(S) Sesame 芝麻 (G) Gluten 含麩質之穀物 (Soy) Soybean 大豆 (F) Fish 魚類 (Sulph) Sulphites 亞硫酸鹽類

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麗軒迎賓開胃集



Spicy Beef Shank, Candy Cashew, Poached Chicken

Crispy Eel, Plum Cherry Tomato, Marinated King Oyster Mushroom




麻辣滷牛腱   蜜汁脆腰果  玫瑰嫩油雞 

梁溪脆鱈魚   梅汁小番茄 醋椒杏鮑菇  



Double Boiled Pork Ball Matsutake Baby Cabbage Soup

松茸菜膽燉獅頭  


Braised Prawn and E-Fu Noodle with Sea Urchin Butter Superior Sauce

海膽伊麵焗海蝦   

Slices of Roasted Duck with Pancakes

明爐櫻桃片皮鴨  





Braised Beef Short Rib Roll in Straw

燒汁香煎嫩犢牛 



Fried Seasonal Vegetables with Seafood

鮮蔬帶子蘭花貝





Taro Root and Duck Congee

港式芋香鴨絲粥    

Steamed Grouper with Scallion Soy Sauce

千絲甘露海石斑魚  

Cashew Milk and Egg Milk Custard

核桃奶露佐蛋塔    

Seasonal Fruit platter

寶島四季鮮果盤


Selling Price NT: 25,800+10% Service Charge

套餐售價NT: 25,800+10% 服務費用

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Combination Appetizer Platter

麗軒一品開胃集

Marinated Jelly Fish, Savory Baby Abalone, Plum Water Chestnut, Pepper Scallop, Lemon Pork Knuckle, Candy Cashew, Smoked Fish, Kimchee Fish Roe

潮汕海蜇絲 五味鮮九孔 梅汁馬蹄果 藤椒鮮干貝
檸檬辣元蹄 掛雙糖腰果 蘇杭燻鮮魚 魚子醬泡菜

Combination Barbeque Platter

麗軒燒味一品盤

Sweet Sour Shrimp, Roasted Duck, Poached Chicken, BBQ Pork, Beef Shank
酸甜炸海蝦 爐烤櫻桃鴨 沙薑淋油雞 蜜汁靚叉燒 滷水浸牛腩

Double Boiled Ginseng Whelk Chicken Soup

人蔘響螺燉雞湯

Steamed Lobster with OX Sauce Arrowroot Noodle

XO 醬葛條蒸龍蝦

Fried Abalone with Colorful Vegetables

五色時蔬鮮鮑魚

Braised Beef Short Rib with Black Pepper Sauce

黑椒醬燒慢燉牛

King Crab Seafood and Vegetables Served with Crisp Rice Soup

鱈場蟹西施泡飯

Fried Grouper with Sweet and Sour Sauce

鮮果糖醋菊花魚

Bird's Nest Almond Sesame Ball and Swan Pastry

杏汁燕窩芝麻球 / 天鵝酥

Seasonal Fruit platter

寶島四季鮮果盤

Selling Price NT: 28,800+10% Service Charge

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