

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

- 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.

 甲殼類 Shellfish	 芒果 Mango	 花生 Peanut	 牛奶、羊奶 Milk, Goat Milk
 蛋 Egg	 堅果類 Nuts	 芝麻 Sesame	 含麩質之穀物 Gluten
 大豆 Soybean	 魚類 Fish	 亞硫酸鹽類 Sulphites	
 推薦 Recommendation	 辣 Spicy	 冷 Cold	 熱 Hot
 蛋奶食 Lacto-Vegetarian	 純素食 Vegan	 豬肉 Pork	
 三天前預訂 3 Days Reservation in Advance	 餐點需較長製作時間 May require longer preparation time		

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川味麻婆豆腐煲
Wok-fried Sichuan Spicy Tofu

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

乾鍋胡辣雞蝦球



\$580

Spicy Fried Prawn and Chicken

主廚推薦

Chef's Specials

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



風味燒臘

Cantonese BBQ

👍 明爐燒烤櫻桃鴨三吃 🍽️

Crispy Roasted Duck Three Courses

\$3,280

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 🍳 🌿 🥒 🥬 🍵 🐟
Sauteed Minced Duck with Dried Radish Wrap in Lettuce

酸菜鴨架豆腐湯 🍲 🍳 🌿 🥒 🥬 🍵 🐟
Duck Bone Soup with Tofu and Chinese Pickled Cabbage





玫瑰豉油王雞腿
Poached Chicken Leg with Soy Sauce

脆皮黃金燒腩肉
Crispy Roasted Pork Belly

蜜汁燒烤靚叉燒
Cantonese Barbecued Pork

燒味雙味拼

Combination Barbecued Platter

\$880

5選2 | 5 Choices of 2

- 明爐燒烤櫻桃鴨

Crispy Roasted Duck
- 明爐胭脂燒肥鵝
- Crispy Roasted Goose
- 脆皮黃金燒腩肉
- Crispy Roasted Pork Belly
- 玫瑰豉油王雞腿
- Poached Chicken Leg with Soy Sauce
- 蜜汁燒烤靚叉燒
- Cantonese Barbecued Pork

明爐胭脂燒肥鵝

Roasted Goose

\$780

明爐燒烤櫻桃鴨

Roasted Duck

\$680

脆皮黃金燒腩肉

Crispy Roasted Pork Belly

\$680

玫瑰豉油王雞腿

Poached Chicken Leg with Soy Sauce

\$580

蜜汁燒烤靚叉燒

Cantonese Barbecued Pork

\$580

Select Seafood

嚴選海鮮





👍 筍殼魚🕒

Marble Goby

時價 Current Price

清蒸🍲🍌🍷🍷🐟
Steamed

油浸🍲🍌🍷🍷🐟
Oil Poached

梅棗🍲🍌🍷🍷🐟
Steamed with Plum and Date

龍蝦🕒

Lobster

時價 Current Price

蒜蓉粉絲🍲🍌🍷🍷🍷🍷🐟
Steamed with Garlic and Vermicelli

乾燒酒釀🍲🍌🍷🍷🍷🍷🐟
Fried with chili sauce

上湯焗🍲🍌🍷🍷🍷🍷
Poached with Superior Broth

龍虎斑🕒

Tiger Groupers

時價 Current Price

清蒸🍲🍌🍷🍷🐟
Steamed

油浸🍲🍌🍷🍷🐟
Oil Poached

梅棗🍲🍌🍷🍷🐟
Steamed with Plum and Date

帶子炒蝦球🕒

Wok-fried Prawns and Scallop

\$880

XO醬🍲🍌🍷🍷🍷🍷🍷🍷🐟
XO Sauce

清炒🍲🍌🍷🍷🍷🍷🐟
Light

海大蝦 | 4尾🕒

Prawns | 4pcs

\$880

乾燒酒釀🍲🍌🍷🍷🍷🍷🐟
Fried with chili sauce

避風塘🍲🍌🍷🍷🍷🍷🐟
Crispy fried with Garlic and Chili

咖哩粉絲煲🍲🍌🍷🍷🍷🍷🐟
Steamed with Garlic and Vermicelli

上湯焗🍲🍌🍷🍷🍷🍷
Poached with Superior Broth

南非活鮑魚 | 顆🕒

Abalone | Piece

\$520

蒜蓉粉絲🍲🍌🍷🍷🍷🍷🐟
Steamed with Garlic and Vermicelli

生炒🍲🍌🍷🍷🍷🍷
Wok-fried

椒鹽🍲🍌🍷🍷🍷🍷
Fried with Salt and Pepper

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



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

👍 藤椒蒜苗牛肚絲          \$380
Sichuan Julienne Beef Tripe with Leek

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

👍 御膳農菜海參絲          \$580
Marinated Sea Cucumber with Vinegar

南乳黃金醃泡菜      \$220
Golden Pickle Cabbage

烏梅蜜漬小番茄 Marinated Tomato with Plum Sauce





脆皮手吊炸子雞 Crispy Fried Chicken

👍 脆皮手吊炸子雞 ⌚ 🍳 🥬 🥛 🌾 \$780
Crispy Fried Chicken

香辣宮保炒雞丁 🌶️ 🍳 🥬 🥛 🌾 🍴 🍷 \$580
Fried Chicken with Dry Chili

松露牛肉 / 蝦仁 炒滑蛋 🍄 🍳 🥬 🥛 🌾 🍴 🍷 \$480
Truffle Beef / Shrimp Scramble Egg

雞肉 · 蛋類
Chicken & Eggs

牛・豬肉佳餚

Beef & Pork Cuisine



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

👍 稻草生扣西施牛 🕒 🥚 🍄 🍷 🌾 🍷 \$2,180
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 🍷 🥚 🍄 🍷 🌾 🍷 \$680
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



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

風味煲仔

Chinese Casserole

👍 蟹粉白玉海鮮煲 🍲🥚🍄🥬🍌🍷🍷 \$680
Braised Seafood with Crab Roe
and Egg Tofu

鹹魚雞粒豆腐煲 🍲🥚🍄🥬🍌🍷🐟 \$580
Wok-fried Tofu with Chicken
and Salty Fish

支竹干香龍膽煲 🍲🥚🍄🥬🍌🍷🐟 \$680
Fried Giant Grouper with Bean
Curd Clay Pot

👍 北菇羊肚菌豆腐 🍲🥚🍄🥬🍌🍷 \$580
Wok-fried Shiitake Mushroom
with Bamboo Fungus and Tofu





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

功夫湯品

Kung Fu Soup



👍 松茸黃皮濃雞湯 | 位 / 4人 / 6人 🕒 🔄 🍷 🍷 🍷 🍷 🍷 🍷 \$420 / 1,580 / 2,180
Double-boiled Chicken Soup with
Matsutake Mushroom | Per Person / 4 Persons / 6 Persons

宋嫂鮮魚羹 | 4人 🍷 🍷 🍷 🍷 🍷 🍷 🍷 🍷 \$580
“Madame Sung” Fish Soup with Sea Bass

清燉津白獅子頭 | 位 🔄 🍷 🍷 🍷 🍷 🍷 🍷 \$580
Stewed Meatball Pork in Double-boiled
Chicken Soup | Per Person

仙草燉雞湯 | 4人 🍷 🍷 🍷 🍷 🍷 \$580
Double-boiled Grass Jelly Chicken Soup | 4 Persons

雲耳齋菜白玉羹 | 位 🍷 🍷 🍷 🍷 🍷 🍷 \$320
Fungus and Water Shield Vegetarian Soup | Per Person

黑蒜花膠燉烏雞 | 位 🍷 🍷 🍷 🍷 🍷 🍷 🍷 \$380
Dark Garlic and Fish Maw Chicken Soup | Per Person

Fresh Vegetables

時蔬美饌

👍 上湯蟹肉扒蘆筍 🍲🥕🥬🥒🍄🐞 \$580
Fried Asparagus and Crab
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





炒飯・麵類・河粉

Fried Rice & Noodles

	半 Half	全 Whole
福建海鮮燴炒飯 🍲🍳🍄🥛🌾🍷🍷	\$360	\$580
Fried Rice with Seafood Supreme Sauce		

👍 蒜苗烏魚子炒飯 🍳🍄🥛🌾🍷🐟	\$360	\$680
Mullet Roe Leek Fried Rice		

港式海鮮叉燒飯 🍲🍲🍳🍄🥛🌾🍷🍷	\$360	\$580
Seafood and Barbecued Pork Fried Rice		

松露野蕈炆伊麵 🍲🍳🍄🥛🌾🍷🐟	\$360	\$580
Truffle E-Fu Noodles with Mushroom		

鮑絲皮蛋瘦肉粥 🍲🍲🍳🍄🥛🌾🍷		\$580
Abalone Pork Congee with Century Egg		

韭黃乾炒牛河粉 🍳🍄🥛🌾🍷🐟	\$280	\$460
Beef Flat Rice Noodles With Yellow Chive		

👍 虎斑芋香米粉湯 14人 / 6人 🍲🍲🍳🍄🥛🌾🍷🍷🐟	\$980 / 1,380	
Rice Noodle Soup with Giant Grouper		

4 Persons / 6 Persons		

Dim Sum
港式點心

夾肉蔥油餅 🍷 🍳 🍲 🍲 🍲 🍲 \$360
Mince Pork Scallion Pancake

百花脆腸粉 🍷 🍲 🍳 🍲 🍲 🍲 🍲 🍲 🍲 \$360
Red Yeast Rice Roll with
Seafood and Crust

👍 乳酪杏片炸蝦球 | 3入 🍷 🍲 🍳 🍲 🍲 🍲 🍲 🍲 🍲 \$420
Crispy Almond Cheese Shrimp Ball | 3pcs

鮮蝦仁腸粉 🍲 🍳 🍲 🍲 🍲 🍲 🍲 🍲 \$380
Shrimp Rice Roll

叉燒蒸腸粉 🍷 🍳 🍲 🍲 🍲 🍲 🍲 🍲 \$350
Barbecued Pork Rice Roll

水晶鮮蝦餃 | 3入 🍷 🍲 🍳 🍲 🍲 🍲 🍲 🍲 \$380
Shrimp Dumplings | 3pcs

海皇鮑燒賣 | 3入 🍷 🍲 🍳 🍲 🍲 🍲 🍲 🍲 \$380
Abalone Shu Mai | 3pcs

👍 白玉蘿蔔酥 | 3入 🍷 🍲 🍳 🍲 🍲 🍲 🍲 \$350
Crispy Radish Pastry | 3pcs



啤梨鹹水餃
Deep-fried Dumplings with
Shrimp and Mushrooms



叉燒蒸腸粉 Barbecued Pork Rice Roll



松露珍菇餃 Steamed Vegetarian Dumplings

- 松露珍菇餃 | 3入

\$320
- Steamed Vegetarian Dumplings | 3pcs
- 啤梨鹹水餃 | 3入

\$320
- Deep-fried Dumplings with
Shrimp and Mushrooms | 3pcs
- 韭菜鮮蝦餃 | 3入

\$380
- Shrimp and Leek Dumplings | 3pcs
- 羅漢素春捲 | 3入

\$320
- Vegetarian Spring Roll | 3 pcs
- 鮮蝦腐皮捲 | 3入

\$380
- Crispy-fried Shrimp Bean Curd Rolls | 3 pcs
- 臘味蘿蔔糕 | 3入

\$280
- Cantonese Sausage Turnip Cakes | 3 pcs
- 雪霸叉燒包 | 2入

\$240
- Barbecued Pork Buns | 2 pcs
- 老乾鮮鳳爪

\$240
- Chicken Feet with Chili Sauce

美味甜點

Delicious Dessert

椰汁燉燕窩 🍲 🌿 🍵 \$980
Sweetened Coconut Milk
with Edible Bird's Nest

紅蓮燉雪蛤 🍲 \$340
Sweetened Red Dates Soup with
Frog Ovarie

香滑芝麻糊 🍲 🌿 🍵 🍯 🍯 \$240
Sweetened Sesame Syrup

楊枝甘露 🍷 🌿 🍵 🍯 \$240
Pomelo and Sago Rice in Mango Syrup

黑金流沙包 | 3入 🍷 🍵 🌿 🍯 🍯 \$260
Salty Egg Milk Custard
Dark Buns | 3pcs

刺蝟芝麻包 | 3入 🍷 🍵 🌿 🍯 🍯 🍯 \$260
Sweetened Sesame Buns | 3pcs

杏汁燕窩芝麻球 | 3入 🍷 🍵 🌿 🍯 🍯 🍯 \$560
Crispy Bird's Nest Almond
Sesame Ball | 3pcs

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

手作鮮沖豆花 | 4人食用 🍷 🍲 🌿 🍯 🍯 🍯 \$980
A la Minutes Hand Made Tofu Pudding
紅豆 | 珍珠 | 花生 | 綠豆 | 燕窩 | 薑汁 | 黑糖蜜
Red Bean, Tapioca, Peanuts, Green Bean, Bird's Nest,
Ginger Juice, Dark Sugar Syrup | 4 Persons



黑糖珍珠蛋塔
Egg Milk Custard Tart with Tapioca Dark Sugar Syrup



手作鮮沖豆花 A la Minutes Hand Made Tofu Pudding

Drink

飲品

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

沛綠雅氣泡水 1000ml \$230
Perrier 1000ml

啤酒 BEER

瓶 Bottle

百威啤酒 \$180
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

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

美麗莊園-加州經典卡本內蘇維翁 \$2,800
Beaulieu Vineyard Prestige
Cabernet Sauvignon

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

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

多利士酒莊-艾司馬瑞達 \$1,800 \$420
Torres Vina Esmeralda

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

香桐氣泡酒 \$2,800 \$580
Chandon Brut NV

酩悅香檳 \$6,000
Moet & Chandon Imperial NV

酒類

Hard Drink

CHINESE TEA

中國茶

洋甘菊花茶 TWG Chamomile	\$90
包種茶 Pouchong Tea	\$90
龍潭寶珠紅玉 Ruby Black Tea	\$90
龍潭焙香金萱 Jin Xuan Tea	\$90
普洱熟茶 Pu'er Tea	\$90
焙火鐵觀音 Tieguanyin Oolong Tea	\$90
東方美人茶 Oriental Beauty Tea	\$90
客家陳年酸柑茶 Hakka Bitter Orange Tea	\$120
薰香茉莉窰 Jasmine Tea	\$120

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



