

軟性飲料 Soft Drink

百事可樂 \$180
Pepsi

七喜 \$180
7UP

礦泉水 Mineral Water

依雲 1000ml \$230
Evian 1000 ml

聖沛黎洛 \$230
San Pellegrino 1000 ml

鮮榨果汁 Fresh Juice

柳橙汁 杯 Glass/壺 Jug \$250/\$800
Orange Juice

葡萄柚汁 \$250/\$800
Grapefruit Juice

西瓜汁 \$250/\$800
Watermelon Juice

啤酒 Beer

台灣金牌啤酒 \$180
Gold Medal Taiwan Beer

朝日生啤酒 \$200
Asahi Super Dry

海尼根 \$200
Heineken

百威啤酒 \$200
Budweiser

· 本餐廳加收 10% 服務費 Additional 10% Service Charge will be required

葡萄酒 Wine

瓶 Bottle/杯 Glass

禾富-碧亞拉希哈紅葡萄酒 \$1,600/\$350
Wolf Blass Bilyara Shiraz

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-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

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



Pork 豬肉



Lacto-Vegetarian 蛋奶食



Vegan 純素食



馬耀豐年
春節饗宴

Li Xuan Chinese New Year

2026

The Westin Tashee
Li Xuan Chinese Restaurant

儷軒精選套餐菜單

Li Xuan Chinese Set Menu

NT\$5,280+10%
2人 / 2 Person

NT\$9,800+10%
4人 / 4 Person

儷軒艷廚開胃集

五味鮮九孔 🍄🍄🍄🍄🍄、蒜香烏魚子 🍄🍄
彩虹拌蜆絲 🍄🍄🍄🍄、蜜汁醬叉燒 🍄🍄🍄🍄

Combination Appetizer Platter

Baby Abalone with Savory Dressing, Garlic Mullet Roe,
Jellyfish with Bell Pepper, BBQ Pork

爐烤片皮櫻桃鴨 / 精緻鴨腿盤 🍄🍄🍄🍄

荷葉餅 / 甜麵醬 / 蔥絲 / 黃瓜段

Roasted Duck, Duck Leg Platter

Crepe, Duck Sauce, Scallion, Cucumber

奶油上湯焗海蝦 🍄🍄🍄🍄🍄

Braised King Prawn with Butter Supreme Broth

頂湯花膠佛跳牆 🍄🍄🍄🍄🍄🍄🍄

Fish Maw Buddha Jump over the Wall

麻油酒香鮑魚飯 🍄🍄🍄🍄

Braised Veal with Roasted Vegetables

黑椒小犢牛佐爐烤時蔬 🍄🍄🍄

Braised Veal with Roasted Vegetables

燕窩焗蛋塔 🍄🍄🍄 / 蘿蔔絲酥餅 🍄🍄🍄🍄

Custard Pudding with Bird's Nest, Crisp Radish Pastry

寶島甜美水果盤 / 枸杞桂花凍

Seasonal Fruit Platter and Osmanthus Jelly

葡萄酒及儷軒茗茶

Wine and Tea

期間限定 Seasonal Specials

龍虎班

時價

Tiger Groupers

筍殼魚

時價

Marble Goby

龍蝦

時價

Lobster

南非鮑

時價

Abalone

紅蟳

時價

Red Crab

沙公

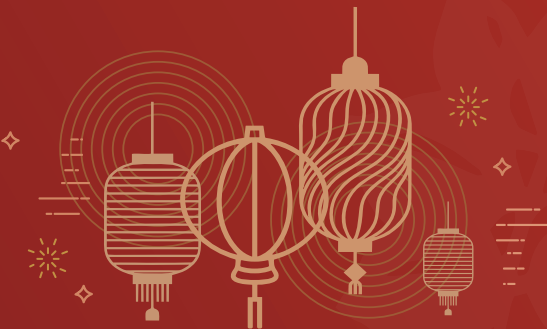
時價

Portunus Pelagicus Crab

麵包蟹

時價

Cancer Pagurus Crab



YEAR OF THE HORSE

2026

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港點 Dim Sum

水晶鮮蝦餃 🍄🍄🍄🍄🍄

\$380

Crystal Shrimp Dumplings

海皇鮑燒賣 🍄🍄🍄🍄🍄

\$380

Abalone Shu Mai

鮮蝦腐皮捲 🍄🍄🍄🍄🍄

\$380

Crispy-fried Shrimp and Yellow Chive
Bean Curb Rolls

臘味蘿蔔糕 🍄🍄🍄🍄

\$280

Turnip Cakes with Cantonese Sausage

鮮蝦仁腸粉 🍄🍄🍄🍄🍄

\$380

Steamed Shrimp Rice Roll

港式海鮮叉燒炒飯 🍄🍄🍄🍄🍄 \$580 / \$360

Hong Kong-style Fried Rice with

Seafood and Barbecued Pork

甜點 Dessert

黑金流沙包 🍄🍄🍄🍄

\$260

Golden Custard Lava Bun

黑糖珍珠蛋塔 🍄🍄🍄🍄

\$280

Tapioca Egg Milk Custard with
Dark Sugar Syrup

手工現沖豆花 🍄🍄🍄🍄

\$980

Handmade Silken Tofu Pudding