

皇豪

中餐廳

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「食不厭精，膾不厭細。」
選料精細，運用在地食材呈現純粹美味。
技藝精良，主廚深厚底蘊演繹正宗粵菜。

*Enjoy fine Cantonese delicacies perfectly executed
to highlight the original flavor of the produce
with artistic presentation that leaves guests with a lasting impression.*



2024.9 版



薑黃瑤柱水晶雞

Marinated chicken with dried shrimp, turmeric and scallop in broth

開胃前菜 Appetizers

椒麻滷水浸鮑魚 3隻 	NT\$ 680
<i>Braised South African abalone with chili sauce</i>	
薑黃瑤柱水晶雞  	580
<i>Marinated chicken with dried shrimp, turmeric and scallop in broth</i>	
佛山滷燻蹄花捲  	460
<i>Braised pig trotter with superior soy sauce</i>	
四季蔥燒母香魚 2隻 	460
<i>Simmered sweet fish in sweetened soy and scallion sauce</i>	
椒香水晶牛肉凍(美國)  	460
<i>Crystal beef aspic with chili sauce</i>	
香辣饞嘴滷鴨舌 	380
<i>Braised duck tongue in chilli soy sauce</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef

如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。
Please let our server know if you have any special dietary requirements, food allergies or food intolerances.
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開胃前菜 Appetizers

	
老醋花生海蜆頭    	NT\$ 300
<i>Marinated jelly fish head and peanut in vintage vinegar</i>	
梅汁銀杏釀番茄   	220
<i>Marinated green house tomato and ginkgo with plum juice</i>	
琥珀糖衣脆核桃  	220
<i>Crispy candied walnuts</i>	
鎮江千層醬蘿蔔   	200
<i>Marinated daikon with pickled chilli and soy sauce</i>	
潮州滷水撈花生 	180
<i>Chaozhou style braised peanuts</i>	



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Alcohol



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皇豪京式片皮鴨四吃
Roasted duck with four courses

燒味 Barbecue



皇豪京式片皮鴨四吃(台灣櫻桃鴨, 需24小時前預訂)

NT\$ 3,300

青瓜蔥鴨捲餅 / 檸檬糖蘸片皮鴨

整隻 / whole

X.O. 醬彩蔬炒鴨絲   

玫瑰蘇梅醬鴨腿

四季明火品鴨湯

春季-薏米冬瓜火鴨湯 (3-5月)

夏季-檸檬酸菜火鴨湯 (6-8月)

秋季-荔芋椰青火鴨湯 (9-11月)

冬季-麻油珍菌火鴨湯 (12-2月)

Roasted duck with four courses (24 hours advance notice is required)

included of:

Pancakes wrapped with sliced duck meat and green onion /

Roasted duck with fresh lemon slice and sugar

Stir-fried shredded duck with bean sprouts and X.O. sauce in fresh vegetables

Roasted duck leg with plum sauce

Seasonal duck soup:

Braised duck soup with winter melon and pearl barley (Spring-only Mar.-May.)

Braised duck soup with pickle greens and salted lemon (Summer-only Jun.-Aug.)

Braised duck soup with coconut flesh and taro (Autumn-only Sep.-Nov.)

Braised duck soup with mushrooms and sesame oil (Winter-only Dec.-Feb.)

黑麥伊比利叉燒(西班牙) 

880

Honey-glazed barbeque Iberico pork belly with malzr



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冬蟲夏草鮑魚燉雁鴨

Double steamed cordyceps soup with abalone and duckling

燉品·湯羹

Soup

濃湯鮑魚花膠雞 (需等候30分鐘)

Double-boiled South African abalone, fish maw and Jin-Hua ham in chicken broth (Preparation time 30 mins)

NT\$ 12,800
每盅十八份

冬蟲夏草鮑魚燉雁鴨

Double steamed cordyceps soup with abalone and duckling

1,380
每位 / per person

松茸瑤柱燉花膠

Double-boiled tricholoma matsutake, scallops, fish maw in pork bone broth

880
每位 / per person

胡椒螺頭燉豬肚

Double-boiled pig stomach, sea whelk and black pepper in chicken broth

720

杏汁螺頭燉白肺

Double-boiled sea whelk, pork lung and pork rib in almond juice

720



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Alcohol



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燉品·湯羹 Soup

鮑魚花膠海皇羹   	NT\$ 680
<i>Braised abalone and assorted seafood in superior broth</i>	
檸檬冬玉龍斑湯   	580
<i>Braised giant grouper, clams, pickled mustard greens and winter melon soup with salted lemon</i>	
西湖水雲牛肉羹   	480
<i>West lake beef soup with mozuku seaweed</i>	
粟米蟹肉瑤柱羹   	480
<i>Sweet corn chicken broth with crab meat</i>	
椰青杞子燉鮑魚   	300
<i>Double steamed wolf berry and abalone soup with coconut flesh</i>	每位 / per person
東洋蔘燉鮑魚盅   	300
<i>Double steamed ginseng abd abalone in pork bone broth</i>	每位 / per person



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Alcohol



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猴菇鵝掌扣鮑魚

Stewed South African fresh abalone and goose web in supreme abalone sauce

鮑參肚

Abalone and Dried Seafood

金箔原汁20頭吉品乾鮑(日本)  	NT\$ 6,280 每位 / per person
紅燒鮑汁扣金龍花膠(肯亞鱸魚膠)  	2,680 每位 / per person
鮑汁煎釀60頭關東參(日本)  	2,500 每位 / per person
紅燒鮑汁扣60頭關東遼參(日本)  	2,250 每位 / per person
猴菇鵝掌扣鮑魚(南非鮑)  	1,880 每位 / per person
北菇鵝掌扣花膠(肯亞鱸魚膠)  	1,880 每位 / per person
古法紅燒南非鮑(180-200g 鮮鮑滷製)  	1,380 每位 / per person
鮑汁北菇扣鵝掌  	580 每位 / per person



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Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



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Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



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避風塘焗大白鯧(約800-1000g)
Typhoon shelter pomfret with garlic and dried chilli

海鮮類 Seafood

避風塘焗大白鯧 (約800-1000g)  	NT\$ 3,250
<i>Typhoon shelter pomfret with garlic and dried chilli</i>	
松露野菌炒龍斑   	780
<i>Stir-fried giant grouper with wild mushroom and truffle</i>	
碧綠油泡星斑球  	780
<i>Stir-fried giant grouper with seasonal greens</i>	
X.O.醬松阪玉帶蝦   	720
<i>Stir-fried pork neck, prawns and scallops with X.O. sauce</i>	
乾煎豉油大白鯧 (約300-400g) 	700
<i>Pan-fried pomfret with light soya sauce</i>	
檸檬松露虎蝦球 6隻  	680
<i>Deep-fried king prawn ball with lemon truffle</i>	
皇豪三味虎蝦球 6隻  	680
<i>Deep-fried prawns with three flavours (Sweet and sour sauce, Mango sauce, Truffle sauce)</i>	
松露蘆筍炒玉帶 6入  	680
<i>Stir-fried asparagus and scallop with truffle</i>	



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Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



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海鮮類 Seafood

避風塘焗軟殼蟹 	NT\$ 680
<i>Typhoon shelter soft shell crab with garlic and dried chilli</i>	
X.O. 醬百花鑲油條 6入   	580
<i>Stuffed fried bread stick with shrimp paste X.O. sauce</i>	
避風塘焗海虎蝦 5隻  	580
<i>Typhoon shelter prawns with garlic and dried chilli</i>	
豆撈銀絲虎蝦煲 5隻   	580
<i>Braised prawns with glass vermicelli in chilli bean paste</i>	
北菇黃鱔粉絲煲  	580
<i>Braised shiitake mushroom and eels in chilli bean paste</i>	
薑蔥五花炒黃鱔  	580
<i>Stir-fried eels and coriander root in soy sauce</i>	
絲瓜玉帶蝦滑蛋  	480
<i>Stir-fried luffa, prawns and scallops on steamed egg</i>	



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Contains eggs



辣味
Spicy



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Alcohol



內含堅果類
Contains nut



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游水鮮 Live Seafood

筍殼魚(約500-550g) 🌿
Soon hock / Marble goby

NT\$ 1,580
整隻 / whole

台灣龍虎斑 🌿
Dragon tiger grouper

1,580
1000-1200公克 / g
950
600-800公克 / g

急凍燕星斑(約600-700g) 🌿
Flash-frozen lyretail grouper

1,080
整隻 / whole

台灣東星斑(約1000-1200g, 澎湖現流需三天前預訂) 🌿
Spotted grouper (3 days advance notice is required)

530
100公克 / g

台灣龍膽石斑 🌿
Giant grouper

230
100公克 / g

作法選擇:

玉露蒸 🌿 / 蒜蓉蒸 🌿 / 剁椒蒸 🌿🌶️ / 泰汁蒸 🌿🌶️ / 豉汁蒸 🌿

Preparation Method:

Steamed with light soya sauce / Steamed with garlic / Steamed with homemade chopped chilli / Thai steamed with lime and chilli / Steamed with black bean sauce



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內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



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Contains seafood



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Gluten free



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游水鮮 Live Seafood

阿拉斯加蟹(約2000-3000g, 需七天前預訂) 🍷
Alaskan King Crab (7 days advance notice is required)

NT\$ 850
100公克/g

作法選擇:

原隻花雕芙蓉蒸 🍷🍷🍷 / 原隻西施奶湯堂灼 🐷🍷 /

原隻避風塘蒜焗 🍷🌶️

Preparation Method:

*Steamed with Huadiao wine and egg / Simmered in superior broth /
Stir-fried with minced garlic and dried chilli*

老饕三吃:

蒜蓉蒸蟹足 🍷 / 黑椒炒蟹身 🍷🌶️ / 翡翠蒸蟹蓋 🍷

Gourmet 3 Courses:

*Steamed crab cluster with minced garlic / Wok-fried crab with black pepper /
Steamed crab carapace with seasonal greens*



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內含蛋類
Contains eggs



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游水鮮 Live Seafood

生猛活澳洲龍蝦(約500-600g) 🍤
Live Western rock lobster

NT\$ 460
100公克/g

生猛活蟹(沙母) 🍤
Mud Crab (Female)

360
100公克/g

生猛活蟹(沙公) 🍤
Mud Crab (Male)

340
100公克/g

作法選擇:

玉露蒸 🍤 / 蒜蓉蒸 🍤 / 剝椒蒸 🍤🌶️ / 豉汁蒸 🍤 /
薑蔥焗 🍤 / 金沙焗 🍤🥚 / 豉椒炒 🍤🌶️ / 避風塘 🍤🌶️ /
X.O.醬野菌銀絲煲 🍤🍄🌶️ / 老饕虎門蒸蟹餅 🍤🍞

Preparation Method:

Steamed with light soya sauce / Steamed with garlic / Steamed with homemade chopped chilli /
Baked with ginger and scallion / Baked with salted egg yolk sauce / Stir-fried with fermented
black bean and chilli / Stir-fried with minced garlic and dried chilli / Stir-fried with X.O.sauce
and glass vermicelli / Humen style steamed crab cake

生猛活波士頓龍蝦(約500-600g) 🍤
Live Boston lobster

320
100公克/g

作法選擇:

蒜蓉白玉蒸 🍤 / 花雕芙蓉蒸 🍤🍷 / 陳皮豉汁蒸 🍤 /
X.O.醬碧綠炒 🍤🍄🌶️ / 豉椒火腩炒 🍤🌶️ / 蠔皇野菌炒 🍤🍄 /
薑蔥銀絲焗 🍤 / 避風塘蒜焗 🍤🌶️ / 金瑤濃湯焗 🍤🍷

Preparation Method:

Steamed with miced garlic / Steamed with Huadiao wine and egg / Steamed with dried mandarin peel and
soya sauce / Stir-fried with seasonal greens and X.O. sauce / Stir-fried with pork belly, chilli and fermented
black bean / Stir-fried with mushrooms and oyster sauce / Baked with glass vermicelli and scallion /
Baked with minced garlic and dried chilli / Baked in superior broth Sizzling rice in superior lobster bisque



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內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
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素食
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麥片風沙脆皮雞

Crispy chicken with minced garlic and cereal

家禽肉類

Poultry and Meat



黑椒燒汁和牛粒(澳洲) 	NT\$ 1,280
<i>Wok-fried diced wagyu beef with asparagus</i>	
秘製銀蘿無骨牛(美國) 	800
<i>Wok-fired diced beef with white radish</i>	
薄荷燒汁羊肩排4支(紐西蘭)	800
<i>Pan-fried Australian lamb shoulder with mint sauce</i>	
頭抽三蔥牛柳粒(美國) 	780
<i>Wok-fired diced beef tenderloin, scallion, red onion and shallot with soya sauce</i>	
菠蘿咕咾黑豚肉(西班牙) 	680
<i>Sweet and sour Iberico pork with pineapple</i>	
麥片風沙脆皮雞(台灣) 	600
<i>Crispy chicken with minced garlic and cereal</i>	半隻 / half



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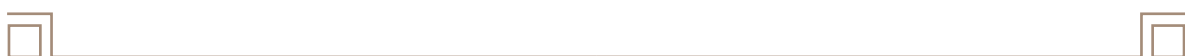
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家禽肉類

Poultry and Meat



薑米泡椒左宗雞 	NT\$ 480
<i>General Tso's chicken with chilli pickle</i>	
黑醋梅露炒雞球	480
<i>Stir-fried chicken ball with black glutinous rice vinegar and plum sauce</i>	
黑棗桂圓醋溜骨(台灣) 	480
<i>Braised pork rib with black dates, longan sauce</i>	
金沙彩蔬松阪肉 	480
<i>Stir-fried pork neck with salted egg yolk sauce</i>	
老罈鎮江香醋骨(台灣) 	480
<i>Zhenjiang style braised pork rib with vintage vinegar</i>	
荔芋臘腸蒸子排(台灣) 	460
<i>Steamed pork rib with taro and Chinese preserved sausage</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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火腩鮮蝦絲瓜球

Stewed luffa, prawns, ginkgo and pork belly

蔬菜豆腐類

Vegetables and Bean curd



火腩鮮蝦絲瓜球    	NT\$ 500
Stewed luffa, prawns, ginkgo and pork belly	
黃湯瑤柱扒蘆筍   	480
Stewed asparagus and scallops in chicken sauce	
豉椒肉崧燒豆腐  	380
Braised bean curd with minced pork neck, chilli and fermented black bean	
櫻花松阪炒芽白   	380
Stir-fried baby cabbage, pork neck and sakura shrimp	
金銀蛋雨菇娃菜   	380
Stewed baby cabbage, minced pork, Nostoc commune, preserved egg and salted egg	
燒腩腐竹炆豆腐 	380
Stewed bean curd, pork belly and shiitake mushroom	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
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蔬菜豆腐類

Vegetables and Bean curd



腰果百合碧綠蔬   	NT\$ 380
<i>Stir-fried lily buds, seasonal greens and cashew</i>	
蒜香瑤柱灼芥蘭  	380
<i>Poached Chinese kale with dried scallop and garlic</i>	
金不換貳崧烘蛋   	380
<i>Wok-fired minced pork, preserved egg, sweet basil with over-easy egg</i>	
堅果黑胡麻芥藍 	380
<i>Boiled Chinese kale and cashew in black sesame paste</i>	
清炒季節翠綠蔬  	380
<i>Stir-fried seasonal vegetables</i>	
攪角肉崧四季豆 	360
<i>Dry-fried spring beans, Chinese olive vegetables and minced pork</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



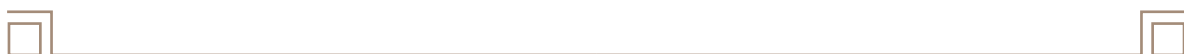
不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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番茄干貝龍蝦粥 6位 (需等候30分鐘)



*Cantonese-style congee with scallop and tomato in chicken broth
(Preparation time 30 mins)*

明火粥品

Congee






潮州粥(附橄欖菜、花生粒、蔥芹菜)

一品蝦蟹龍斑粥 6位(需等候30分鐘)    

NT\$ 3,680


Teochew-style congee with mud crab, shrimp and giant grouper in chicken broth (Preparation time 30 mins)

龍蝦鮑魚田雞粥 6位(需等候30分鐘)    

3,680

Teochew-style congee with Boston lobster, abalone and frog leg in chicken broth (Preparation time 30 mins)

廣東粥(附乾花生、薄脆、蔥芹菜)

番茄干貝龍蝦粥 6位(需等候30分鐘)    





3,060

Cantonese-style congee with scallop and tomato in chicken broth (Preparation time 30 mins)

銀蘿瑤柱牛肉粥 4位(美國, 需等候30分鐘)      

1,080

Cantonese-style congee with sliced beef, scallop, daikon and egg in chicken broth (Preparation time 30 mins)

翡翠菌菇魚片粥 4位(需等候30分鐘)    

920

Cantonese-style congee with giant grouper, mushroom and greens (Preparation time 30 mins)



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



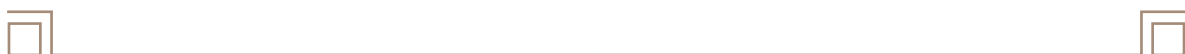
不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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薑黃魚子海蝦炒飯

*Fried turmeric rice, prawn and Chinese preserved sausage
with grated mullet roe*

麵飯粉類

Rice and Noodles



海皇脆米龍蝦泡飯(整隻波士頓龍蝦, 約500-600g)  	NT\$ 2,500
<i>Deep fried rice puffs with assorted seafood in superior lobster bisque</i>	
X.O. 醬龍蝦叉燒炒飯    	1,980
<i>Fried rice with Boston lobster, barbecue pork, egg, Chinese kale and X.O. sauce</i>	
青椒菜脯牛肉炒飯(美國菲力)  	680
<i>Fried rice with beef filet, green pepper, dried radish</i>	
翡翠提督魚崙炒飯   	580
<i>Fried rice with Spanish mackerel, pork neck and chive</i>	
薑黃魚子海蝦炒飯   	480
<i>Fried turmeric rice, prawn and Chinese preserved sausage with grated mullet roe</i>	
鮑魚海皇廣州煎麵  	480
<i>Cantonese-style pan-fried noodles with abalone, scallop, cuttlefish, pig stomach and barbecue pork</i>	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



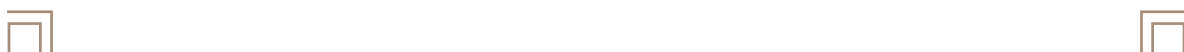
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Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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麵飯粉類

Rice and Noodles



山海什錦福建炒麵  	NT\$ 420
<i>Pan-fried noodles with cuttlefish, scallop, shrimp, pork neck and peanut</i>	
猴頭菇天貝粉絲煲 	420
<i>Braised lions-mane mushrooms, tempeh and sweet beans with assorted greens in chilli bean paste</i>	
松板豉油皇炒脆麵 	400
<i>Pan-fried noodles with pork neck in black bean sauce</i>	
攪菜叉燒蝦仁炒飯   	380
<i>Fried rice with prawn, egg, barbecue pork and Chinese preserved vegetables</i>	
香椿彩蔬素齋炒麵 	360
<i>Wok-fried egg noodles with assorted greens</i>	
絲苗白飯 	40
<i>Steamed rice</i>	



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Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
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嫩滑鮮奶燉燕窩

Braised bird's nest with milk

甜如蜜 Desserts

龍皇杏汁燉燕窩(熱, 官燕20g)   	NT\$ 580 每位 / per person
鮮奶燕窩燉蘋果(熱, 官燕10g)  	380 每位 / per person
嫩滑鮮奶燉燕窩(涼, 官燕10g)   	360 每位 / per person
龍皇杏汁燉雪蛤(熱)   	200 每位 / per person
雪蓮銀耳燉蘋果(熱)  	200 每位 / per person
楓丹楊枝甘露蜜(涼)  	180 每位 / per person



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef

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甜如蜜

Desserts

龍皇杏汁芙蓉露(熱)   	NT\$ 180 每位 / per person
靈芝龍蜜龜苓膏(涼) 	160 每位 / per person
蜜棗雪蓮銀耳露(涼)  	160 每位 / per person
薄荷蘆薈香蘭凍(涼)  	160 每位 / per person
堅果黑糖棗皇糕(熱)   	75 個 / piece



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Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



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點心茗集

Dim Sim



脆皮鮑魚叉燒包(炸) 3件   	NT\$ 228
<i>Deep-fried barbecued pork bun with abalone (3pcs)</i>	
金牌皇豪焗酥餅(烤) 3件   	208
<i>Baked Jinhua ham, barbecued pork and green onion pastry (3pcs)</i>	
招牌黑椒燒鴨包(蒸) 3件 	198
<i>Steamed bun with black pepper and duck meat (3pcs)</i>	
黑蒜和牛鹹水餃(炸) 3件  	188
<i>Deep-fried glutinous rice dumplings with wagyu and black garlic (3pcs)</i>	
墨羽流沙尖堆球(炸) 3件   	168
<i>Deep-fried pastry ball with black sesame (3pcs)</i>	
雪花榴蓮豆腐奶(炸) 1件 	168
<i>Deep-fried durian custard pastry (1pc)</i>	



內含奶類
Contains milk



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Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



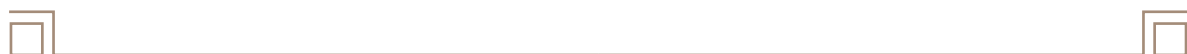
不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef



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點心茗集

Dim Sim

松花皮蛋叉燒酥(烤) 3件  	NT\$ 168
Baked barbecued pork and preserved egg puff pastry (3pcs)	
皇豪竹碳流沙包(蒸) 3件  	158
Steamed salted egg custard buns (3pcs)	
瑤柱鮮蝦燒賣皇(蒸) 3件  	148
Steamed shrimp shaomai with dried scallops (3pcs)	
松露野菌雞冠餃(蒸) 3件  	148
Steamed truffle and porcini mushrooms dumpling (3pcs)	
牛肝珍菌海棠果(蒸) 3件 	148
Steamed porcini mushrooms dumpling (3pcs)	
枸杞藜麥珍珠丸(蒸) 3入 	148
Chinese pearl meatballs with sticky rice, quinoa and wolfberry (3pcs)	



內含奶類
Contains milk



台灣豬肉
Contains Taiwan pork



內含蛋類
Contains eggs



辣味
Spicy



內含酒精
Alcohol



內含堅果類
Contains nut



內含海鮮
Contains seafood



不含麩質
Gluten free



素食
Vegetarian



內含牛肉
Contains beef

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蔬食套餐 Vegetarian Set Menu

皇豪
七十年
老舖

皇豪迎賓碟

Chef's selected appetizer platter

黑胡麻豆腐 / 白果羊肚菌 / 金沙蓮子塔 / 千層蘿蔔酥

Black sesame tofu / Stir-fried morel and ginkgo /

Deviled eggs and lotus seeds on sachima / Baked shredded turnip puff pastry

松茸愉耳燉牛蒡

Braised agaricus mushrooms soup with burdock root

天貝野菌炒蘆筍

Wok-fried asparagus and mushroom with tempeh

鳳果黑椒猴菇排

Braised lion's mane mushroom, baby cabbage and noble bottle tree nuts

珠圓玉潤月寶盒

Hakka-style stuffed tofu with baby bok choy and bamboo shoot

藜麥松子彩蔬飯

Fried rice, quinoa and pine nuts with sweet pepper

主廚嚴選果憶香

Chef's selected seasonal fruits platter

薄荷蘆薈香蘭凍(涼)

Pandan jelly with aloe and mint (Iced)

每位 NT\$1,280 另加一成服務費

NT\$1,280 per person subject to 10% service charge

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兒童套餐 *Kid's Set Menu*

皇豪
七十年經驗

松露野菌雞冠餃 / 瑤柱鮮蝦燒賣皇 (蒸)
*Steamed truffle and porcini mushrooms dumpling /
Steamed shrimp shaomai with dried scallops*

粟米蟹肉瑤柱羹
Sweet corn chicken broth with crab meat

咕嚕汁黑豚蝦球
Sweet and sour Iberico pork with prawn

雞翅玉薯海鮮餅
*Deep fried chicken wing with red fermented bean curd /
Cuttlefish with shrimp cutlet / French fries*

蕃茄叉燒菜粒飯
Fried rice with egg, barbecue pork and vegetables

主廚精選水果盤
Chef's selected seasonal fruit platter

蜜棗雪蓮銀耳露 (涼)
Braised yacon, snow fungus and red date dessert (Iced)

每位 NT\$680 另加一成服務費
NT\$680 per person subject to 10% service charge

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午間套餐

Lunch Set Menu

精選套餐 Lunch Set Menu

皇豪
七十年
老舖

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 松露廣島蠔 / 金錢花枝餅 / 梅汁釀蕃茄

*Marinated chicken in Huadiao wine / Hiroshima oyster with truffle sauce /
Cuttlefish with shrimp cutlet / Marinated green house tomato and ginkgo with plum juice*

金瑤鮑絲花膠羹

Pumpkin soup with fish maw, shrimp, slice abalone and cuttlefish

蒜茸銀絲海虎蝦

Steamed tiger prawn with glass vermicelli and garlic

X.O醬鳳片炒玉帶

Wok-fried mussel and pork neck with X.O. sauce

廣州茗品三味碟

Steamed dumplings

臘腸子排煲仔飯

Clay pot rice with Chinese preserved meat and pork rib

主廚嚴選果憶香

Chef's selected seasonal fruits platter

蜜棗雪蓮銀耳露(涼)

Braised snow fungus, yacon and red date dessert (Iced)

每位 NT\$1,680 另加一成服務費

NT\$1,680 per person subject to 10% service charge

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精選套餐 Lunch Set Menu

皇豪
七十年
老舖

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 金錢花枝餅 / 老醋海蜇頭 / 松露撈蝦球

Marinated chicken in Huadiao wine / Cuttlefish with shrimp cutlet / Marinated jelly fish head and peanut in vintage vinegar / Deep-fried prawns with truffle sauce and fresh lime juice

椰青瑤柱燉鮑魚

Double steamed abalone soup with dried scallop and coconut flesh

避風塘蒜焗龍蝦

Wok-fried lobster with dried chili and minced garlic

堅果黑椒黑豚肉

Wok-fried pork belly and nut with black pepper sauce

銀蘿脯蒸海游鱗

Steamed seasonal fish with dried radish pineapple pickle and fermented cordia dichotoma

X.O醬櫻花玉帶飯

Cured meat rice with scallop and nuts and X.O. sauce

主廚嚴選果憶香

Chef's selected seasonal fruits platter

薄荷蘆薈香蘭凍(涼)

Pandan jelly with aloe and mint (Iced)

每位 NT\$1,880 另加一成服務費

NT\$1,880 per person subject to 10% service charge

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精選桌席 Table Set Menu

皇豪
七十年
老舖

皇豪迎賓碟

Chef's selected appetizer platter

避風塘丁香 / 花雕醉雞捲 / 佛山燻蹄花 / 老醋海蜆頭 / 千層醬蘿蔔

Wok-fried whiebaït with dried chili and minced garlic / Marinated chicken in Huadiao wine / Braised pig trotter in soya sauce / Marinated jelly fish head in vintage vinegar / Marinated daikon with pickled chilli and soy sauce

翡翠雞粥鮑魚露

Double-boiled chicken congee with assorted African abalone and greens

葡汁虎蝦銀絲煲

Braised glass vermicelli and prawns in portuguese sauce

X.O醬玉帶 / 松露餃

Wok-fried scallop with X.O. sauce / Steamed truffle dumpling

麥香蒜沙脆皮雞

Crispy chicken with minced garlic and cereal

欖菜叉燒蝦炒飯

Fried rice with prawn, egg, barbecue pork and Chinese preserved vegetables

陳皮豉汁海游鱗

Steamed sea bass with dried mandarin peel and soya sauce

胡椒螺頭豬肚盅

Double-boiled pig stomach, sea whelk and black pepper in chicken broth

蓬萊長春季鮮菓

Chef's selected seasonal fruits plate

墨羽流沙尖堆球

Deep-fried black sesame pastry ball

每桌 NT\$16,800 另加一成服務費

NT\$16,800 per table subject to 10% service charge

如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。

Please let our server know if you have any special dietary requirements, food allergies or food intolerances.

晚間套餐

Dinner Set Menu

精選套餐 Dinner Set Menu

皇豪
中餐廳

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 香辣滷鴨舌 / 山葵撈蝦球 / 金錢花枝餅
*Marinated chicken in Huadiao wine / Braised duck tongue in chill soy sauce /
Deep-fried prawn with truffle sauce and wasabi / Cuttlefish with shrimp cutlet*

東洋參燉鮑魚盅

Double steamed ginseng and abalone in pork bone broth

X.O醬翠玉蒸龍蝦

Steamed Boston lobster and bean curd with X.O. sauce

秘製銀蘿無骨牛

Braised beef rib and radish with brown sauce

松露餃浸碧綠蔬

*Stir-fried lily buds, seasonal greens and scallop /
Steamed porcini mushrooms dumpling*

櫻花玉帶叉燒飯

Fried turmeric rice with scallop, sakura shrimp, egg and greens

主廚嚴選果憶香

Chef's selected seasonal fruits platter

雪蓮銀耳燉蘋果(熱)

Braised yacon, apple and snow fungus dessert (Hot)

每位 NT\$1,880 另加一成服務費

NT\$1,880 per person subject to 10% service charge

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精選套餐 Dinner Set Menu

皇豪
中餐廳

皇豪迎賓碟

Chef's selected appetizer platter

香辣滷鴨舌 / 瑤柱水晶雞 / 松露撈蝦球 / 避風塘龍躉

Braised duck tongue in chili soy sauce / Marinated chicken with dried shrimp, turmeric and scallop in broth / Deep-fried prawn with truffle sauce / Typhoon mullet gizzard with garlic and dried chilli

濃湯鮑魚海皇羹

Thicken abalone and assorted seafood soup

青檸西露蒸龍蝦

Steamed Boston lobster with truffle and lime sauce

豉椒西班牙黑豚

Stir-fried with pork neck, chili and fermented black bean

玉帶鳳尾蝦時蔬

Stir-fried shrimp, seasonal greens and scallop

攪菜松阪潮州飯

Fried rice with prawn, egg, barbecue pork and Chinese preserved vegetables

主廚嚴選果憶香

Chef's selected seasonal fruits platter

楓丹楊枝甘蜜露(涼)

Chilled mango, rambutan, chia seeds and pomelo soup (Iced)

每位 NT\$2,580 另加一成服務費

NT\$2,580 per person subject to 10% service charge

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精選套餐 Dinner Set Menu

皇豪
中餐廳

皇豪迎賓碟

Chef's selected appetizer platter

花雕醉雞捲 / 松露撈蝦球 / 烏魚子蜜塔 / 無花果鴨肝 / 金錢花枝餅
Marinated chicken in Huadiao wine / Deep-fried prawn with truffle and fresh lime juice / Mullet roe with apple / Duck liver confit with fig / Cuttlefish with shrimp cutlet

花膠響螺爵士湯

Braised sea whelk and fish maw with honeydew melon

猴菇鮑魚鳳尾蝦

Stewed South African fresh abalone, lion's mane mushroom and shrimp in supreme abalone sauce

海膽西汁焗龍蝦

Baked Boston lobster with sea urchin sauce

紅燜澳洲和牛頰

Braised Australian beef cheek with brown sauce

蟹肉烏魚子炒飯

Fried rice, mullet roe and crab meat

主廚嚴選果憶香

Chef's selected seasonal fruits platter

杏汁芙蓉雪蛤露(熱)

Braised hasma with almond juice (Hot)

每位 NT\$2,980 另加一成服務費

NT\$2,980 per person subject to 10% service charge

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精選套餐 Dinner Set Menu

皇豪
中餐廳

皇豪迎賓碟

Chef's selected appetizer platter

無花果鴨肝 / 松露撈蝦球 / 香辣滷鴨舌 / 西班牙叉燒 / 烏魚子蜜塔
*Duck liver confit with fig / Deep-fried prawn with truffle and fresh lime juice /
Typhoon mullet gizzard with garlic and dried chilli / Honey-glazed barbeque Iberico
pork belly / Simmered sweet fish in sweetened soy and scallion sauce*

首烏黃鱔燉花膠

*Double-boiled fallopia multiflora, swamp eel, fish maw and Chinese
herbs in chicken broth*

極品鮑魚皇鵝掌

Braised South African abalone with goose web

金瑤濃湯炆龍蝦

Stir-fried Boston lobster in superior broth

野菌燒汁和牛粒

Stir-fried diced Australian wagyu beef and mushroom with jus

櫻花龍斑絲苗飯

Fried rice, sakura shrimp, diced tiger grouper and Chinese kale

主廚嚴選果憶香

Chef's selected seasonal fruits platter

杏汁燕窩標煎餅

*Braised bird's nest with almond juice (Hot) /
Baked Jinhua ham, barbecued pork and green onion pastry*

每位 NT\$3,680 另加一成服務費

NT\$3,680 per person subject to 10% service charge

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精選桌席 Table Set Menu

皇豪
中餐廳

皇豪迎賓碟

Chef's selected appetizer platter

避風塘丁香 / 瑤柱水晶雞 / 佛山燻蹄花 / 老醋海蜆頭 / 青芥末中卷

Wok-fried frogs leg with dried chili and minced garlic / Marinated chicken with dried shrimp, turmeric and scallop in broth / Braised pig trotter with superior soy sauce / Marinated jelly fish head and peanut in vintage vinegar / Boiled squid with wasabi mayonnaise

錦繡花膠鮑魚露 (位上)

Braised abalone and assorted seafood in superior broth

胭脂紅蒜蒸龍蝦

Steamed lobster and dried scallop with garlic

燒汁西班牙黑豚

Wok-fried Iberico pork with jus

X.O醬鳳片炒蝦球

Wok-fried scallop and chicken breast with X.O. sauce

松露芙蓉玉帶飯

Fried rice and scallop with truffle sauce

潮州攪菜海游鱗

Steamed giant grouper with Chinese olive vegetables

火腩腰果百合蔬

Stir-fried lily buds, pork belly and cashew

蓬萊長春季鮮菓

Chef's selected seasonal fruits platter

金牌皇豪焗酥餅

Baked Jinhua ham, barbecued pork and green onion pastry

每桌 NT\$23,800 另加一成服務費

NT\$23,800 per table subject to 10% service charge

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皇饌佳餚滿室香 豪心暢興意飽滿
Delight Your Palate at Huang Hao Chinese Restaurant



