

甜品誘惑 SWEET TEMPTATIONS

午餐與晚餐時段供應
AVAILABLE DURING
LUNCH AND DINNER

● 鬆化酥皮蛋塔 (3粒)
Creamy egg tarts / 3 pieces 180

● 紫艷菇菇包 (3粒)
Custard bun with egg yolk /
3 pieces 180

🌿 新疆棗皇糕 (3個)
Steamed sticky rice cake, red date,
coconut cream / 3 pieces 180

● 奶皇木瓜千層酥 (3個)
Puff pastry with papaya and
custard / 3 pieces 180

🌿 ● 恆春龍眼蜂蜜龜靈膏 (每位)
Hengchun longan,
herbal jelly with honey /
per person 220

播沙麻蓉湯圓 (4顆)
Glutinous sesame dumplings with
peanut powder / 4 pieces 220

🌿 香芒楊汁金露 (每位)
Cream of mango with sago
pearls, pomelo / per person 250

🌿 素食 VEGETARIAN

● 紫艷招牌菜 YEN'S SIGNATURE DISHES

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🌿 蘆薈青檸雪葩香茅凍 (每位)
Lemongrass crystal jelly with aloe
vera, lime sorbet / per person 220

● 生磨蛋白杏仁茶 (每位)
Egg white almond soup /
per person 230

覆盆子鮮果杏仁豆腐 (每位)
Almond tofu with raspberry and
fresh fruit / per person 220

🌿 環球水果盤 (每位)
Fresh fruit platter / per person 150

黑熊芝麻流沙包 (3個)
Taiwan black bear bun with
black sesame / 3 pieces 180

🌿 ● 南瓜雪葩西米露 (每位)
Sweetened pumpkin soup with sago,
coconut cream and lime sorbet /
per person 220

滋潤冰糖燉頂級官燕盞 80gram (每位)
Stewed superior bird's nest with
crystal sugar / per person 1980

艷光四射 SHINE 4 YOU / 1,190

● 原隻鮑魚蒸燒賣 (4粒)
Steamed abalone siew mai /
4 pieces

● 藕斷絲連 (3個)
Fried turnip shreds with cheese /
3 pieces

● 春風得意腸粉 (每份)
Prawn spring rolls wrapped in
steamed rice flour / per portion

● 北海道鱈場蟹柳灌湯餃 (每份)
Seafood soup dumpling with
Hokkaido king crab meat / per person

蒸點 STEAMED

水晶蝦餃 (4粒)
Crystal shrimp dumplings /
4 pieces 240

帝皇蟹柳翡翠餃 (3粒)
Spinach dumplings with king crab,
asparagus / 3 pieces 260

原隻鮑魚蒸燒賣 (4粒)
Steamed abalone siew mai /
4 pieces 320

🌿 寶島野菌餃 (3粒)
Formosa mushroom dumplings /
3 pieces 180

黑松露芹菜帶子餃 (3粒)
Black truffle celery and scallop
dumplings / 3 pieces 240

羊肚菌蟹肉小籠包 (3粒)
Crab meat, morel dumplings /
3 pieces 240

● 鮑汁花生炆鳳爪 (每份)
Braised chicken feet,
peanut with abalone sauce /
per portion 180

● 豆豉南瓜蒸排骨 (每份)
Steamed pork ribs with black
bean and pumpkin /
per portion 180

瑤柱珍珠雞 (2顆)
Steamed glutinous rice with
chicken and dried scallop
wrapped in lotus leaf /
2 pieces 220

🌿 醬皇金錢肚 (每份)
Steamed beef tripe with
X.O. sauce / per portion 180

● 北海道鱈場蟹柳灌湯餃 (每份)
Seafood soup dumpling with
Hokkaido king crab meat /
per person 280

龍蝦湯浸鮮竹卷 (每份)
Braised tofu skin roll with shrimp,
tribute vegetable in lobster bisque /
per portion 280

腸粉 RICE ROLL

🌿 ● 香檳茸珍菌素腸粉 (每份)
Steamed rice rolls, champignon
and mushrooms / per portion 320

翠綠叉燒腸粉 (每份)
Steamed barbecued pork and
zucchini rice rolls / per portion 280

● 春風得意腸粉 (每份)
Prawn spring rolls wrapped in
steamed rice flour / per portion 380

炸點 DEEP FRIED

● 龍皇玉梨香 (3捲)
Spring rolls with pear, scallop and
shrimp / 3 pieces 280

🌿 ● 黑椒米網美人筍尖和牛捲 (3捲)
Deep fried net spring rolls with
wagyu beef and water bamboo /
3 pieces 280

● 紫艷招牌菜 YEN'S SIGNATURE DISHES

藕斷絲連 (3個)
Fried turnip shreds with cheese /
3 pieces 210

酥炸菜甫鹹水餃 (3個)
Crispy glutinous rice dumplings with
diced pork, dried shrimp, chives /
3 pieces 180

🌿 ● 花蓮山蘇鮮菌素春捲 (3捲)
Deep fried spring rolls with
Hualien bird's nest fern, king
oyster mushroom / 3 pieces 180

香烤 BAKED

● 雪山菠蘿叉燒包 (3個)
Baked barbecue pork buns,
sugar frost / 3 pieces 300

蜜汁叉燒酥 (3個)
Barbecued pork pastry puffs /
3 pieces 180

煎炒 PAN FRIED

金網煎鍋貼 (3個)
Pan fried pork dumplings /
3 pieces 180

香煎蘿蔔糕 (3個)
Pan fried sausage and shrimp
radish cake / 3 pieces 160

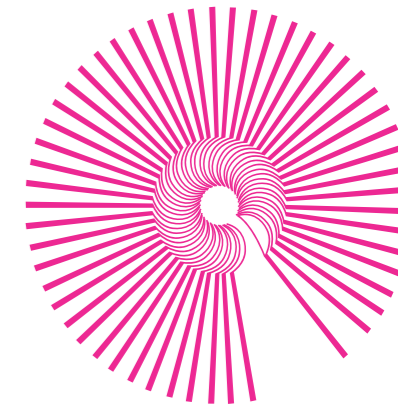
● 金網千絲芋頭糕 (3個)
Steamed taro cake with radish /
3 pieces 180

🌿 櫻花蝦臘味炒蘿蔔糕 (每份)
Air-cured sausage and
sakura shrimp radish cake /
per portion 220

🌿 紅油抄手 (5粒)
Poached pork dumplings with
shrimp and mushroom in chili
sauce / 5 pieces 250

🌿 辛辣 SPICY

🌿 素食 VEGETARIAN

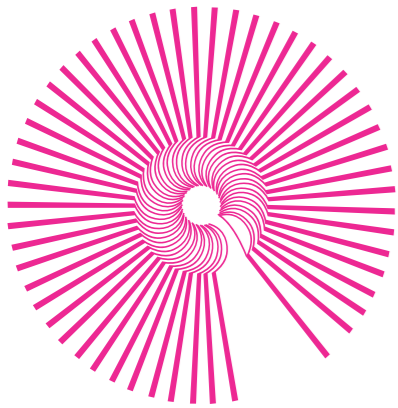


紫艷點心 DELECTABLES

僅午餐時段供應
AVAILABLE DURING
LUNCH ONLY

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主廚推薦
CHEF'S
RECOMMENDATION

● 貴妃賜浴華清池 -
海膽蛋白蒸澎湖鮮活龍蝦球 (每位)
Steamed lobster with egg white,
sea urchin in lobster bisque /
per person 1,280

● 碧水如天夜明珠 -
蠔皇四頭南非極品鮮鮑/每位 (每位)
Braised South African abalone in
oyster sauce / per person 1,480

● 龍池柳色雨中深 -
莎當尼白酒汁焗澎湖鮮活明蝦 (每位)
Penghu tiger prawns seared in
chardonnay sauce / per person 680

● 翠影紅岩映潮汐 -
砵酒翠盞焗美國岩蠔 (4粒)
Deep fried American oyster with
port wine sauce / 4 pieces 1,180

● 芙蓉蓮影歸蘭漿 -
陳年花雕玉液蒸鮮活大沙公蟹鉗 (每位)
Steamed mud crab claw, egg white with
aged Huadiao wine / per person 1,280

● 流螢飛橋牽牛郎 -
白蘆筍海鹽燒澳洲M9和牛 (每位)
Grilled Australian M9 wagyu,
white asparagus / per person 1,080

● 青楓江上秋帆遠 -
港式脆菇焗深海圓鱈魚柳 (每位)
Cantonese style seared crispy
cod fish fillet with mushroom /
per person 680

● 如觀寶盒近龍鬚 -
泡椒鮮菌甜豆炒龍宮三寶 (每位)
Wok fried Penghu lobster, scallop,
American winkle, mushroom,
sweet pea, pickled chili /
per person 880

怡香茄子肉松燜新竹米粉
Stir-fried vermicelli with
spicy eggplant, minced pork 550

● 辛辣 ● X.O. 醬元貝菜遠煎脆麵
Crispy noodle, scallop,
seasonal greens with X.O. sauce 780

澳洲和牛松貢菜炒飯
Fried rice with Australian minced wagyu,
diced preserved Chinese vegetable 680

● 龍蝦湯蛤皇勝瓜米苔目 (每位)
Rice noodle with clam and luffa in
superior braised lobster stock /
per person 580

● 紫艷西施泡飯
YEN deep-fried rice puff in superior
braised lobster stock 1,980

● 香椿鮑魚粒櫻花蝦炒飯
Abalone fried rice with
sakura shrimp, Chinese toona 860

黑松露醬鮑魚蛋白炒飯
Fried rice with abalone, black
truffle and egg white 980

龍蝦湯金菇蝦球炆伊麵
Braised e-fu noodle with shrimp,
enoki mushroom in lobster bisque 780

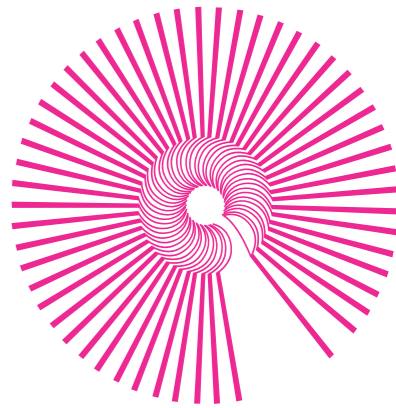
台東紅藜麥松仁蛋白炒飯
Fried rice with Taitung red quinoa,
pine nuts, egg white 680

● 星洲炒米粉
Singapore fried rice vermicelli 550

原隻澎湖明蝦燴伊麵 (每位)
Braised e-fu noodle with
whole Penghu prawn in lobster bisque /
per person 620

● 紫艷紅燒牛腩筋麵 (每位)
YEN braised beef noodle soup /
per person 550

廣式皮蛋瘦肉粥 (每位)
Cantonese porridge with
century egg, minced pork /
per person 280



五穀豐登
RICE &
NOODLES

● 紫艷招牌菜 YEN'S SIGNATURE DISHES ● 辛辣 SPICY ● 素食 VEGETARIAN

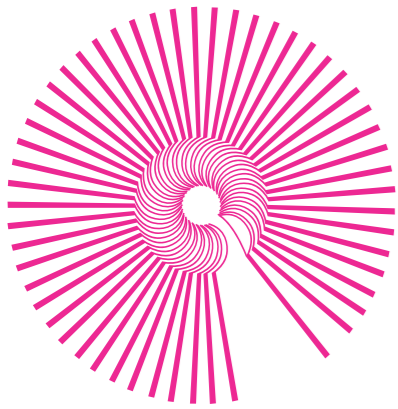
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田園野趣，豆腐
VEGETABLES
& TOFU

田園清湯杞子泡娃娃菜
Poached baby cabbage,
wolfberry in superior broth 560

欖菜肉鬆乾煸四季豆
Wok fried string beans,
minced pork, preserved olives 500

雪菜蝦仁燒豆腐煲
Claypot tofu,
pickled cabbage, shrimp 680

● 濃湯蝦球鮮腐竹雜菜煲
Shrimp, bean curd sheets and
assorted vegetables in casserole 880

金銀蛋濃湯浸澎湖絲瓜
Poached luffa with salted egg,
preserved egg in superior broth 580

● 珍菌萬象素紅茄 (每位)
Beefsteak tomato with ginkgo,
black fungus, mushroom /
per person 580

● 清炒時令蔬菜
Wok fried seasonal vegetables 480

梅菜蝦干蒸茄子
Steamed eggplant with dried shrimp
and preserved vegetable 680

● 翡翠香檳茸蘆筍素玉捲
Poached winter melon wrap with
assorted mushroom, asparagus 780

● 珊瑚鱈場蟹肉扒絲瓜
Poached luffa with
Hokkaido king crab in superior broth 680

● 蟲草花鮮菌白玉環 (每位)
Winter melon with cordyceps,
assorted mushroom /
per person 480

金勾麻油撈貢菜
Preserved Chinese vegetable and
dried shrimps tossed in sesame oil 280

● 花膠千層順風耳
Pig's cartilage, fish maw jelly 580

皮蛋香蔥拌有機黑豆腐
Organic black tofu,
century egg, scallions 280

青蘋果烏魚子脆筒
Pan-fried mullet roe, green
apple, crisp rolls 720

三星蔥烤小香魚
Seared sweetfish with
Yi-lan scallion 580

冰鎮愛玉紹興黃酒醉雞
Drunken chicken with
Shaoxing wine jelly 450

● 桂花釀小蕃茄
Chilled cherry tomato
in osmanthus 280

海蜆頭拌黃瓜
Jellyfish tossed in cucumber,
minced garlic, ginger 380

煙燻醬滷鯖魚
Smoked-soy mackerel
with burdock 480

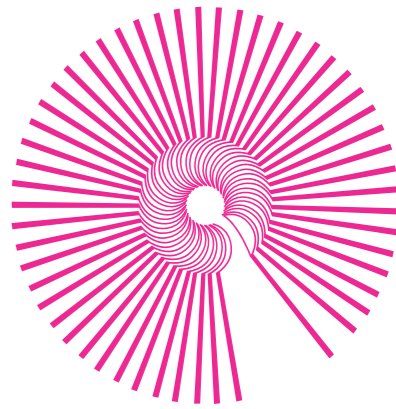
● 港式辣酒浸鮮鮑
Spicy Cantonese style baby abalone
with Kaoliang liquor 980

● 老成都麻辣口水雞
Spicy chicken with cucumber
in peanut paste, chili sauce 580

● 香酥芝麻炸脆鱈
Honey glazed crispy eel,
white sesame 480

● 四寶烤麩
Four treasure soy wheat bran 280

● 冰鎮蜂蜜翡翠白涼瓜片
Chilled green and white bitter gourd,
longan honey 280



冷菜
APPETIZERS

● 紫艷招牌菜 YEN'S SIGNATURE DISHES ● 辛辣 SPICY ● 素食 VEGETARIAN

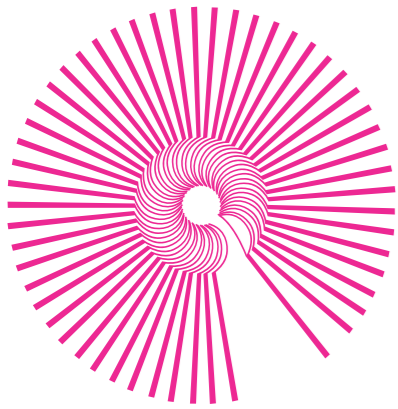
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燒臘 BARBECUE SELECTIONS

● 紫艷片皮鴨 (全隻) / 需事先預定
YEN roast duck (whole) /
Advance reservation suggested
二吃-片皮，銀芽醬爆
Two styles - duck fillet with pancakes,
wok fried duck with bean sprouts,
soya sauce 1,980

● 紫艷片皮鴨 (半隻) / 需事先預定
YEN roast duck with pancakes (half portion) /
Advance reservation suggested 1,200

● 脆皮黑毛豬燒肉
Roast kurobuta pork belly 580

招牌蜜汁叉燒
Honey-glazed barbecue pork 580

明爐港式燒鴨
Cantonese style roast duck,
plum sauce 680

鴻運乳豬 (全隻) 需事先預定
Roast fortune suckling pig (whole)
Advanced reservation suggested 5,500

鴻運乳豬 (每份)
Roast fortune suckling pig / per portion 980

蒜香脆皮大漠風沙雞 (半隻)
Garlic spiced crispy chicken (half portion) 680

蒜香脆皮大漠風沙雞 (全隻)
Garlic spiced crispy chicken (whole) 1,280

港式蟲草花貴妃雞
Cantonese style braised chicken,
cordyceps 680

港式紅燒乳鴿
Cantonese style braised pigeon 880

燒臘拼盤
Barbecue platter
雙拼 Two combinations 880
三拼 Three combinations 1,200

您可以有下列的選擇：
Your selections as below：
· 燒鴨 Hong Kong style roast duck
· 乳豬 Roast fortune suckling pig
· 海蜆頭 Jellyfish
· 蜜汁叉燒肉 Honey-glazed barbecue pork
· 脆皮燒肉 Roast kurobuta pork belly
· 港式蟲草花貴妃雞 Cantonese style braised chicken, cordyceps

🌶️ 花蓮豆奶山蘇苗炒伊比利松板肉
Spicy wok fried Iberico pork neck,
bird's nest fern 960

🌶️ 翠玉瓜辣炒松板豬
Spicy wok fried pork neck,
zucchini 960

草莓鮮果咕咾肉
Sweet and sour pork with
strawberry and pineapple 680

● 高山樹豆燜燒澳洲和牛尾
Braised Australian oxtail with
aboriginal pigeon pea 980

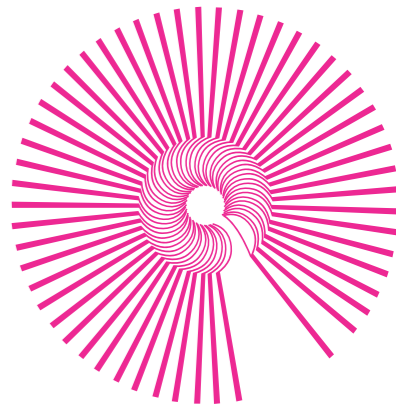
🌶️ 避風塘牛柳粒
Wok fried beef tenderloin,
bi fon tang style 980

🌶️ ● 黑椒醬杏菇炒澳洲牛小排
Wok fried beef short rib with
oyster mushrooms in
black pepper sauce 980

🌶️ ● 秋葵野菌香辣炒牛柳粒
Spicy sautéed beef tenderloin,
okra, wild mushrooms 960

🌶️ 彩椒豆豉爆台南玉米雞球
Stewed Tainan corn-fed chicken,
bell peppers, black bean sauce 650

● 梅菜松板肉蒸嫩豆腐
Steamed minced pork neck with tofu,
preserved vegetable 720



雲裳羽衣，山野馴牧 POULTRY & MEATS

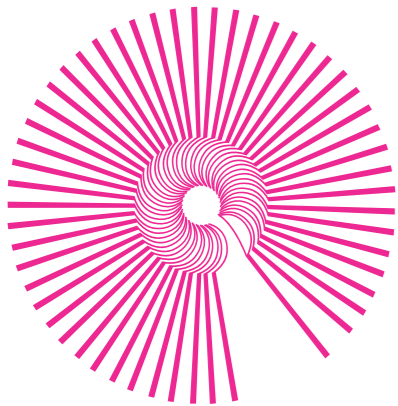
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● 紫艷招牌菜 YEN'S SIGNATURE DISHES 🌶️ 辛辣 SPICY 🌿 素食 VEGETARIAN

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遨遊四海 LIVE SEAFOOD

時價 MARKET PRICE

七星斑 (每兩)
Spotted garoupa / 37.5gram

老虎斑 (每兩)
Tiger garoupa / 37.5gram

南非孔雀活鮑魚 (每兩)
South African abalone / 37.5gram

沙公 (每兩)
Mud crab / 37.5gram

澎湖明蝦 (每兩)
Penghu prawn / 37.5gram

澎湖龍蝦 (每兩)
Penghu lobster / 37.5gram

瀨尿蝦 (每兩)
Mantis shrimp / 37.5gram

以上海鮮類請在48小時前預訂
THE ABOVE SPECIALTIES CAN
BE PREPARED SPECIALLY
FOR YOU WITH 48 HOURS ADVANCED
RESERVATION SUGGESTED

各類游水魚烹煮方法 POPULAR COOKING METHODS FOR FISH

清蒸
Steamed, soya sauce, scallions

油浸
Deep-fried, soya sauce

蔞豉蒸
Steamed, black bean sauce

炒球
Sautéed fish fillet

鮑魚烹煮方法 POPULAR COOKING METHODS FOR LIVE ABALONE

清蒸
Steamed, soya sauce, scallions

X.O. 醬爆
Wok fried, chef's special X.O. sauce

龍蝦及蟹烹煮方法 POPULAR COOKING METHODS FOR LOBSTER AND CRAB

香辣醬爆
Wok-fried, chef's special spicy sauce

上湯芝士
Sautéed with consommé and parmesan cheese

薑茸汁蒸
Steamed, freshly grated ginger, soya sauce

蝦烹煮方法 POPULAR COOKING METHODS FOR LIVE PRAWNS

白灼
Poached with ginger and spring onions

蒜炒
Sautéed, garlic

椒鹽
Fried with five spiced salt

避風塘
Bi fon tang style

鮑汁花膠 (每位)
Fish maw in abalone sauce / per person

拌北菇
With mushroom 1,400

拌六十五頭刺參
With sea cucumber 3,200

拌六頭湯鮑魚
With abalone 2,400

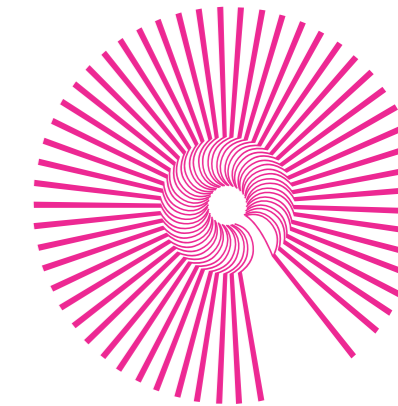
翡翠蠔皇極品鮑魚炆婆參 (每位)
Braised sea cucumber, abalone,
seasonal greens in oyster sauce /
per person 1,200

紅燒官燕 (每位)
Braised imperial bird's nest in rich
brown sauce / per person 2,280

玉燕映階戲蛟龍 -
金腿澎湖龍蝦球燴頂級官燕盞 60gram (每位)
Bird's nest in steamed Penghu lobster,
egg white, Chinese ham / per person 2,580

冬蟲草燉官燕 (每位)
Braised bird's nest soup with
cordyceps / per person 3,288

水晶簾捲近秋河 -
生拆蟹肉太極燴頂級官燕盞 60gram (每位)
Taiji- fresh crab meat seafood bisque,
bird's nest chicken broth / per person 1,800



美人燕窩，海珍，鮑魚 DELICACIES

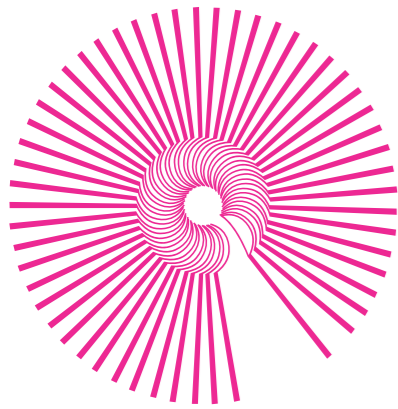
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精緻湯類 SOUP

合時滋補燉品 NOURISHMENT


 杏汁菜膽燉白肺
Double-boiled almond soup, baby cabbage,
pork lung and pork rib 1,800

蛹蟲草螺頭燉玉米雞湯
Double boiled corn-fed chicken soup with
cordyceps, sliced winkle 2,200

 烏來山馬告燉瑤柱鮑魚雞湯 (每位)
Double boiled chicken soup with
Wulai mountain aboriginal spice,
dried scallop, abalone / per person 680


薑米龍皇海鮮羹 (每位)
Seafood bisque with lobster and
minced ginger / per person 580

北海道瑤柱花膠竹筍羹 (每位)
Hokkaido dried scallop bisque with
fish maw, bamboo fungus / per person 480


 香蔥豆腐海藻素菜羹 (每位)
Seaweed soup with tofu,
spring onion / per person 360

酸辣海鮮花膠羹 (每位)
Hot and sour seafood bisque with fish maw /
per person 580


生拆蟹肉粟米羹 (每位)
Sweet corn chicken broth with crab meat /
per person 480



 深海響螺頭紅棗杞子燉雞湯 (每位)
Double boiled chicken soup with winkle,
red date, wolf berry / per person 520


松茸竹筍燉菜膽 (每位)
Double boiled chicken soup with
matsutake mushroom, tender greens,
bamboo fungus / per person 360



 松葉蟹鉗竹筍燉澎湖絲瓜 (每位)
Matsuba crab claw, poached luffa,
bamboo fungus soup / per person 520


足料老火靚湯 (每位)
Yen's soup of the day / per person 350
四人份 / for 4 persons 880

 麻辣豆腐蝦球煲
Spicy claypot tofu, shrimp 1,280


  X.O. 醬蘆筍炒北海道元貝皇
Wok fried Hokkaido scallop with
asparagus, X.O. sauce 1,580


 山葵沙丹明蝦球
Wasabi prawns 1,580

  蜜豆泡椒炒深海虎蝦球
Wok fried tiger prawns, honey
beans with pickled chili 1,580

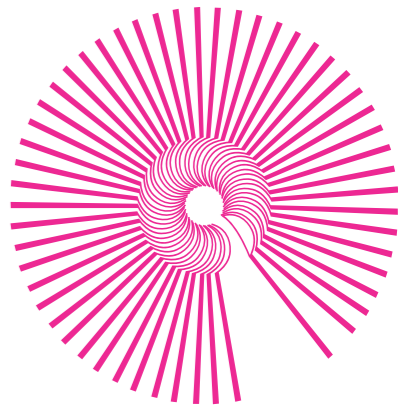
 避風塘醬爆明蝦球
Wok fried prawns,
bi fon tang style 1,580

薑蔥醬爆深海龍膽魚柳
Wok fried garoupa with ginger,
spring onion 1,080

 籠仔剁椒銀絲蒸鱈魚 (每位)
Steamed cod fish fillet, scallion, chili
paste in bamboo basket /
per person 580

 酒釀乾燒龍膽魚球 (每位)
Seared giant garoupa fillet in
spice fermented rice brine /
per person 480

清蒸芙蓉鱈魚 (每位)
Steamed cod fish fillet, tofu /
per person 580



河鮮海味 SEAFOOD

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