



唐苑

THE ORIENTAL



當時只記入山深 青溪幾度到雲林
春來遙是桃花水 不識仙源何處尋

菜單內所標示價格，均需另加10%服務費

All item above price are subject to 10% service charge

自備酒水酌收酒水服務費：紅酒&啤酒\$300/桌，烈酒類\$500/桌

Corkage fee are as follows: Wine and Beer: \$300 per table ,Liquor: \$500 per table



倉南倉北皆春水 但見羣鷗日日来
花徑不曾緣客掃 蓬門今始為君開
盤飧市遠無魚味 樽酒家貧只舊醅
肯與鄰翁相對飲 隔籬呼取盡餘杯

杜甫茶譜

Du Fu Tea Fragrance
Set Menu

\$1,380

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序

套餐

set menu

瑞穗柚香綠茶

Ruisui Pomelo Flower Green Tea

特選春天鮮採雪白柚子花，佐以原片茶葉薰香烘焙
茶湯清香淡雅

茶梅田園五行蔬

Assorted Vegetable Salad with Perilla Plum Dressing

唐苑迎賓小品碟

Oriental Seasonal Appetizer

黑蒜茶菇燉雞盅

Clear Chicken Soup with Black Garlic and Tea Tree Mushroom

馥芋雙饗醬鴨鬆

Sautéed Minced Duck and Taro in Lettuce



舞鶴蜜香紅茶

Wuhe Terrace Honey Scented Black Tea

小綠葉蟬的輕吻，增添茶葉蜜糖香氣
茶湯柔滑甘甜

蜜香茶控琥珀豚

Braised Pork Belly with Honey Scented Black Tea

茶油梅菜蒸虎斑

Steamed Tiger Grouper with Pickled Vegetables and Tea Seed Oil

星蔥玉珠爆香苗

Fried Rice with Scallion and Native Eggs

御膳滋養甜品賞

Chef's Recommend Dessert



故人字惟系 題分玉田字
陳梅村題台 青山新外斜
開道而場圃 托泥話茶麻
待到重陽日 還來就菊香

孟浩然 田香



Meng Haoran Fields and Gardens
Set Menu

\$1,680

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東太陽草本刺蔥釀

Alianthus Prickly Ash Wine

台東土地的味道，無毒農場栽種草本植物精釀蒸餾

松露田野大地蔬

Assorted Organic Vegetable Salad with Truffles Dressing

唐苑迎賓小品碟

Oriental Seasonal Appetizer

蟲草椴菇燉雞球

Clear Chicken Soup with Mushroom Caterpillar Fungus and Mushroom

麥片田園軟殼蟹

Deep Fried Soft Shell Crab with Oatmeal

套餐

set menu

鹿

鹿野獵風桂花香

Osamenthus red Oolongs

台東鹿野有機紅烏龍與桂花完美結合，香氣平衡優雅

山海原鄉金樽盞

Baked Assorted Seafood in Taro with Cheese and Cream

紅葵湧泉龍虎斑

Sweet and Sour Tiger Grouper

青山郭外極汁牛

Grilled Beef with Worcestershire Sauce

御膳滋養甜品賞

Chef's Recommend Dessert



景後美酒香
但主入能醉客
玉碗盛來琥珀光
不知何處是他鄉

李白杜康



Li Bai Bouquet and Aroma
Set Menu

\$2,080

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套餐

set menu

澳洲. 拉布里亞酒莊. 夏多內白酒

Calabria Guiding Star Chardonnay 2020

清新爽脆，酸度明亮，飽滿果香結合奶油質地

君度龍蝦鮮果盤

Lobster Salad with Fruit and Cointreau Dressing

唐苑迎賓小品碟

Oriental Seasonal Appetizer

上湯螺頭雞燉翅

Clear Chicken Soup with Shark Fin and Trumpet Shell

白酒松露玉帶子

Stir-Fried Scallop with White Wine and Truffles



澳洲. 羅根酒莊蘋果樹. 梅洛紅酒

Logan Wines Apple Tree Flat Merlot 2019

濃郁的藍莓和巧克力的香氣，伴隨著百里香和迷迭香的草本氣息

干邑黑蒜九孔鮑

Stir-Fried Abalone with Cognac and Black Garlic

甘露清蒸七星斑

Steamed Leopard Coral Grouper with Fermented Fish Sauce

波本奶香爐烤牛

Grilled Beef with Bourbon Whiskey

御膳滋養甜品賞

Chef's Recommend Dessert



親子同樂

親子同樂



Children's Set Menu

\$690

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鮮果沙拉鮮蝦球

Assorted Fruit Salad with Shrimps

洛神糖醋嫩子排

Stir-Fried Pork Short Rib with Sweet and Sour Sauce and Roselle

雞汁清炒季節蔬

Stir-Fried Vegetable with Chicken Extract

套餐

set menu

午

醬香脆笛珍珠飯

Mixed Fried Rice

雪花雞蓉玉米羹

Cream Chicken Corn Soup

私房手做甜品賞

Chef's Daily Dessert



輕

盈

蔬



食

輕盈蔬食



空山新雨後 天寒晚來秋
明月鬆間照 清泉石上流
竹喧歸浣女 蓮動下漁舟
隨意春芳歇 王孫自可留

Vegetarian Set Menu

\$1,380

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序

瑞穗柚香綠茶

Ruisui Pomelo Flower Green Tea

特選春天鮮採雪白柚子花，佐以原片茶葉薰香烘焙
茶湯清香淡雅

茶梅田園蔬食錦

Assorted Vegetable Salad with Perilla plum Dressing

唐苑迎賓小品碟

Oriental Seasonal Appetizer

茶香御膳佛跳牆

Buddha's Temptation with Tea Flavor

洛神堅果蘋果鬆

Sautéed Minced Apples, Nuts and Roselle in Lettuce

中

舞鶴蜜香紅茶

Wuhe Terrace Honey Scented Black Tea

小綠葉蟬的輕吻，增添茶葉蜜糖香氣
茶湯柔滑甘甜

蜜香茶控羅漢塔

Steamed Plant Meat, Wax Gourd and Hard bean curd in Tea Flavor

茶油梅干蒸津白

Steamed Chinese Cabbage with Tea Oils and Pickled Vegetables

松露花菇爆香苗

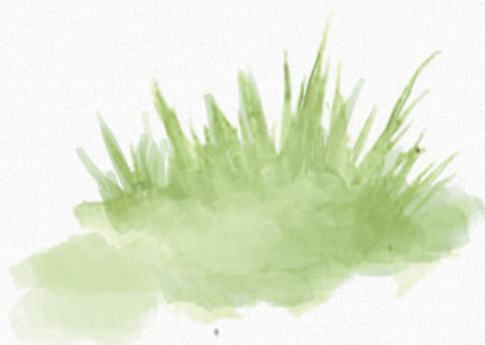
Fried Rice with mushrooms and Truffles

廣府養生煲糖水

Chef's Recommend Dessert

套餐

set menu



圖片僅供參考，餐點以實物為準



慢活食尚



Health Set Menu

\$1,380



序

松露玉帶沙拉盤
Mixed Salad with Truffle and Scallop

藍莓山藥細絲麵
Yam Noodles with Blueberry Sauce

羊肚菌燉放山雞
Braised Chicken Soup with Morels

蜜汁鴛鴦海上鮮
Steamed Fish with Honey Sauce

套餐

set menu

中

原鄉嫩雞珍珠飯
Steamed Rice with Free-Range Chicken

茶油香煎大蘆筍
Pan-Fried Asparagus with Tea Tree Oil

五行養生季節蔬
Stir-Fried Assorted Vegetable

燕窩杏露木瓜盅
Goblet Papaya with Bird's Nest and Rock Sugar



唐苑單點菜單

a la carte



功夫燒烤

BBQ Cold Dish

掛爐糖衣披叉燒

Roasted Cantonese Barbecued Pork

NT\$ 600

胡麻椒香油雞腿

Chicken Thigh with Sesame Sauce

NT\$ 380



火候蒸品

Seafood

老酒甘露蒸鮮魚

Steamed Fish with Aged Shaoxing Wine and Fermented Fish Sauce

NT\$ 630

黑蒜星蔥海大蝦

Steamed King Prawn with Scallion and Black Garlic

NT\$ 580

干邑蒜蒸九孔鮑

Steamed Abalone with X.O Sauce

NT\$ 460

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風華巧饌

Chef's Recommend

蒜子花菇燒龍膽

Pan Fried Giant Grouper with Garlic and Shiitake Mushroom

NT\$ 580

極汁骰子翼板牛

Grilled Top Blade Beef Cube with Worcestershire Sauce

NT\$ 600

香煎伊比利戰斧

Grilled Black Iberian Tomahawk Pork Chop

NT\$ 540

野梅爐烤櫻桃鴨

Roasted Duck Breast with Berry Sauce

NT\$ 540

醬香米椒松阪豬

Matsusaka Pork with Sticky Rice

NT\$ 380

米香風沙九孔鮑

Abakine, Rice Cracker and Garlic

NT\$ 430

唐苑單點菜單

a la carte



唐苑單點菜單

a la carte



巧手羹湯

Soup

- | | |
|--|----------|
| 黃金脆米雞煲粥 | NT\$ 250 |
| Stewed Rice Congee with Chicken and Crab Meat | |
| 花膠參絲干貝羹 | NT\$ 230 |
| Thick Soup with Scallop, Fish Maw and Ginseng | |
| 鮑魚雲腿燉菜膽 | NT\$ 210 |
| Steamed Abalone with Jinhua Ham and Baby Chinese Cabbage | |
| 响螺虎筋燉雞球 | NT\$ 210 |
| Clear Chicken Soup with Sea Snail and tendons of Pork | |



田園鮮蔬

Vegetable

- | | |
|---|----------|
| 雞汁蒜味蘆筍尖 | NT\$ 300 |
| Stir-Fried Asparagus in Chicken and Garlic Flavor | |
| 上湯蝦乾芥蘭菜 | NT\$ 280 |
| Fried Kale and Dried Prawns | |
| 金湯櫻花娃娃菜 | NT\$ 280 |
| Fried Baby Cabbage | |
| 樹子蒜炒水蓮菜 | NT\$ 230 |
| Stir Fried Watercress | |
| 燈籠腐乳蓮花白 | NT\$ 180 |
| Chilli and Fermented Tofu Cabbage | |

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豐味飽食

Rice & Noddles

蟹肉黃金爆香苗

Fried Rice with Crab Meat

NT\$ 320

干貝蛋白爆香苗

Fried Rice with Scallop and Egg White

NT\$ 320

鑊爆港式炒牛河

Stir-Fried Beef Noodles

NT\$ 320

蠔汁海鮮廣炒麵

Cantonese Pan Fried Noodles with Seafood

NT\$ 430

唐苑單點菜單

a la carte





山口港川船陸奥 山口晴雲松平陸
追霜一更摸雲梅 追入千尋散花紗

菜單內食材，可能因季節或供應情況調整變化

Menus are subject to change due to seasonality and product availability

飲酒不開車，未滿十八歲者禁止飲酒

Do not drive while drinking, drinking alcohol under the age of 18 is prohibited.

菜單內牛肉料理，產地為澳洲或紐西蘭

All beef items are from USA, Australia, and New Zealand

菜單內豬肉料理，產地為台灣或丹麥

All pork items are from Taiwan or Denmark

如您有任何特殊飲食需求，食物過敏或食物不耐症，請告知我們服務人員

Please let us know if you have any special dietary requirements, food allergies or food intolerances