WAN LI RESTAURANT

精選茗茶 CHINESE TEA

碧螺春 菊花茶

Biluochun Chrysanthemum

鐵觀音 桂非茶

Tieguanyin Longan Flower Tea

烏龍茶 黃金蕎麥茶 Oolong Golden Buckwheat

普洱茶 80

Pu'er 每位Per Person

軟性飲料 SOFT DRINKS

季節鮮果汁 180 / 杯Glass Seasonal Fresh Juice 850 / 壺Jar

百事可樂 180

Pepsi 330ml

七喜汽水 180

7-UP 330ml

天然礦泉水 250

Mineral Water 750ml

天然氣泡礦泉水 250

Sparking Water 750ml

酒精飲料 ALCOHOLIC DRINKS

Chinese Liquor		Bottle
女兒紅玉泉16年精釀 Premium V.O. Shaohsing Wine 16yrs		2,200
金門高粱酒58 Kinmen Kaoliang Liquor 58%		1,600
金門高粱酒38 Kinmen Kaoliang Liquor 38%		1,500
陳年紹興 V.O. Shaohsing Wine		900
Beer		Bottle
台灣金牌 Taiwan Gold Medal 600ml		200
Red / White Wine	Glass	Bottle
Santa Helena, Cabernet Sanvignon, Chile	300	1,200
Cabernet Sauvignon, Beringer, Tunnel of Elms, US	300	1,200
Santa Helena, Chardonnay, Chile	300	1,200
Chardonnay, Lindeman's Bin 65, Australia	300	1,200

精緻餐前小點 APPTIZERS

(例牌 Regular)

滬式京蔥冰糖醬鴨 Braised Duck, Scallions, in "Shanghainese Style"	380
冰鎮愛玉玫瑰露醉雞 Marinated Chicken with Shaoxing Wine Jelly	380
新杭式燻魚佐黃金泡菜 Smoked Grass Sea Bass with Kimchi	480
陳醋野生雲耳拌海蜇絲 Black Fungus, Jellyfish Pickled in Aged Vinaigrette, X.O. Sauce	480
東方美人茶香栗子 Oriental Beauty Tea Chestnut	180
玉荷包青檸聖女果 Lychee Marinated Cherry Tomatoes	180



(每位 Per Person)

足料老火煲靚湯	每位	Per Person	300
Daily Soup	每盅	Per Pot	800
松本茸雨來菇雞湯			380
Double-bolied Chicken Soup with Mushroom			000
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譚家海鮮黃燜湯			480
Double-bolied Seafood Soup			
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花膠菜膽燉鮑魚	0-1-1-		750
Double-boiled Soup, Superior Fish Maw, Baby	Cabba	age, Abaione	
蛋白雞茸玉米羹			320
Sweet Corn, Minced Chicken, Egg White Thic	k Sou	р	0_0
蚵仔冬菜魚片湯			280
Pickled Lettuce Soup, Tender Oyster, Sliced F	Fish		
力公吐牡子业美			000
冬瓜時蔬香米羹 // Jasmine-rice Congee with Winter Squash and	1 Voqo	tables	380
dasifilite-fice congee with writter squasifiand	i vege	lables	
椰肉何首鳥燉菜膽 🖊			320
Double Boiled Soup Fleece Flower, Coconut,	Baby	Cabbage	

海鮮類

(每位 Per Person)

金沙翡翠蝦球 Crispy Prawns, Salted Duck Egg Yolk, Vegetables	280
楊桃醬蒸石斑魚球 Steamed Grouper Ball with Starfruit Sauce	520
灌木蜂蜜醬烤智利海鱸圓鱈 Grilled Chile Seabass Fish with Honey Sauce	520
(例牌 Re	egular)
風乾果香山葵金棗蝦球 Fried Prawns with Dried fruit ,Wasabi Salad Dressing	880
翠藕欖豉醬爆斑球 Sautéed Grouper, Lotus Root, Chinese Olives Black Beans	580
乾鍋鮑魚腐竹魚腩煲 Braised Grouper Belly, Tofu, Pork Belly, Soy, Casserole	680
櫻花蝦醬爆花枝玉帶 Honey Beans, Cuttlefish, Hokkaido Scallop, X.O. Sauce	580
私房沙茶蘆筍透抽 Sautéed Squid with Asparagus, Shacha Sauce	580

雲裳羽衣 山野馴牧

PORK, BEEF, POULTRY AND LAMB

(例牌 Regular)

開心果爆美國牛菲力 Wok-Seared U.S Beef Tenderloin with Pistachio	880
避風塘炒美國牛仔粒 Stir-fried U.S Beef Tenderloin with "BiFeng Tang"	880
關廟鳳梨糖醋黑豬肉 Fried Pork with Pineapple Sweet and Sour Sauce	580
玉山酒香炙排骨 Pork Spare Ribs, Sweet and Sour Plum Sauce	580
蓮藕花生燜豬手煲 Pork Knuckle Soup with Peanuts & Lotus Root	580
焓椒醬爆腰果雞丁✓ Stir-fried Chicken with Cashew & Spicy Sauce	480
羅定豆豉雞球煲 Sautéed Chicken with Onions, Black Bean Sauce	480
岡山瓣醬烤羊架佐香煎蘿蔔糕 (每位 Per Person) Rack of Lamb, Spicy Broad Bean Sauce, Pan-seared Radish Cake	680
胎 占 吊 燒 錐 半售 680 / 一售	1200

脆皮吊燒雞

半隻 680 / 一隻1200

Deep Fried Crispy Chicken with Crispy Gralic

萬麗片皮鴨 (須提前三天預訂) 一隻(兩吃) 2600 Signature Roasted Duck

雨吃選項(二擇一)

鹹菜燉鴨湯Pickled Cabbage & Duck Soup 京醬爆鴨架Sautéed Duck in Dried Chill Pepper

若您對食物過敏或有特殊需求,請告知現場服務人員協助。 以上價格均為新台幣,並需外加一成服務費。

If you have any concerns regarding food allergies or any special requirements, please inform our ambassador prior to ordering.

Prices are quoted in NT dollars and subject to 10% service charge.

田園野趣 豆腐 VEGETABLES TOFU

(例牌 Regular)

牛肝蕈炒綜合時蔬 Sautéed Porcini, Seasonal Vegetables	480
干貝黃湯娃娃菜 Baby Cabbage in Scallop Soup	680
方魚肉碎浸時蔬 Poached Greens, Minced Pork, Sun-dried Sole	360
檳榔花炒肉絲 Sautéed Pork with Areca Flower, Green Onion & Hot Chili	480
潮州芥菜燜火腩豆腐 Braised Tofu with Chinese Kale	420
櫻花蝦高麗菜 Sautéed Cabbage, Sakura Shrimps	320
季節時蔬 Seasonal Vegetables 上湯 / 雞湯 / 清炒 / 蒜蓉拌炒 / 蠔油 Braised in Seafood Broth / Braised in Chicken Broth / Sautéed	320
Sautéed with Garlic / Oyster Sauce	

五穀豐登

RICE AND NOODLES

(例牌 Regular)

揚州蝦仁炒飯 Stir-fried Rice, Barbeque Pork, Shrimp, Egg	480
蟹肉魚籽炒絲苗 Stir-fried Rice, Crab Meat, Flying Fish Roe	480
竹笙羅漢齋炒麵 / Sautéed Noodles, Mixed Vegetables, Bamboo Pith	380
干炒美國牛肉河粉 Wok-Fried Rice Noodle, U.S Sirloin Beef	480
九層塔海鮮炒麵線 Stir-fried Rice Noodles with Assorted Seafood	680
叉燒絲蝦仁炒米粉 Stir-fried Vermicelli, Barbeque Pork, Shrimps and Greens	480
韭黃草菇燜伊麵 Stir-fried Noodles, Mushrooms and Yellow Chives	480

精美套餐 SET MENU

2,200+10%

萬麗軒雅集

老醋芹香拌雲耳、冰鎮愛玉玫瑰露醉雞、美人茶香栗子 Black Fungus with Vinegar、Marinated Chicken with Shaoxing Wine Jelly、Oriental Beauty Tea Chestnut

曇花姬松茸燉菜膽 Double-boiled Soup with Mushroom Cabbage

山椒果香醬肋排 Grilled Pork Rib with Pepper & Fruit Sauce

竹葉薑茸蒸石斑 Steamed Grouper with Ginger and Soy Sauce

櫻花蝦古法珍珠米 Steamed Rice with Sakura Shrimp and Chinese Sausage

主廚私房甜品 Daily Sweets

精美套餐 SET MENU

2,500+10%

萬麗軒雅集

新杭式燻魚佐黃金泡菜、冰鎮愛玉玫瑰露醉雞、 玉荷包青檸聖女果

Smoked Grass Sea Bass with Kimchi \ Marinated Chicken with Shaoxing Wine Jelly \ Lychee Marinated Cherry Tomatoes

松本茸雨來菇雞湯

Double-boiled Chicken Soup with Mushroom

灌木蜂蜜醬烤智利海鱸圓鱈 Grilled Chile Sea bass with Honey Sauce

開心果爆美國牛菲力 Wok-Seared U.S Beef Tenderloin with Pistachio

鮑魚絲蝦仁炆伊麵 Braised Noodles with Abalone and Shrimp

主廚私房甜品 Daily Sweets

寶島季節鮮果 Seasonal Fruit Platter

精美套餐 SET MENU

3,500+10%

萬麗軒雅集

滬式京蔥冰糖醬鴨、新杭式燻魚佐黃金泡菜、

玉荷包青檸聖女果

Braised Duck, Scallions, in "Shanghainese Style"
Smoked Grass Sea Bass with Kimchi
Lychee Marinated Cherry Tomatoes

譚家海鮮黃燜湯

Double-boiled Seafood Soup

青森黑蒜龍蝦

Steamed Lobster with Black Garlic from Aomori

岡山辦醬烤羊架佐香煎蘿蔔糕

Rack of Lamb, Spicy Broad Bean Sauce, Pan-seared Radish Cake

新加坡海鮮炒麵線

Stir-fried Noodles with Seafood in "Singaporean Style"

主廚私房甜品

Daily Sweets

寶島季節鮮果

Seasonal Fruit Platter