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JU

YUAN



《聚苑》



歡迎光臨聚苑，
我們十分開心能與您在此相聚，
並一同品味大中華料理的極致美味。
聚苑由米其林大師級名廚簡捷明領軍，
悉心呈獻一系列囊括中國大江南北的地方特色佳餚。
簡師傅憑藉其累積一甲子的深厚廚功，
精湛展演出大中華料理的千滋百味與藝術之美，
且無私傳承予餐廳執行主廚－陳威廷。
資歷豐富的陳主廚帶領團隊，
融匯演繹「台」、「粵」、「川」、「滬」等地的料理精髓，
獻上一道道豐富紛呈的私房好味。
在聚苑，無論是一人的“Me Time食光”或是與親朋好友的闔家歡聚，
在這裡您都能嚐盡有如家一般幸福溫馨的美味料理。

Welcome to Ju Yuan,
where hospitality and the finest of Greater China's cuisine meet.
Guided by the Michelin-starred expertise of Chef Kan Jieming,
we celebrate an array of flavors drawn from the extensive
culinary regions of Greater China.

The six-decade culinary journey of Chef Kan infuses
Ju Yuan's private dining with unmatched quality,
passed down to and perfected by our Executive Chef Chen Weiting.
Chef Chen, alongwith our passionate team, brings you the best of Taiwanese,
Cantonese, Sichuan, and Shanghainese dishes in their purest form.
Whether you're savoring a quiet moment or sharing a meal with loved ones,
Ju Yuan is dedicated to providing a dining experience
that's as heartwarming and satisfying as home itself.





午間套餐
Lunch Set Menu

七味黃金豆腐 香滷麻辣牛舌 涼拌貓耳百合
Crispy Tofu with Salt and Pepper / Braised Beef Tongue with Spicy Broth /
Marinated Lily Bulb and Fungus

海鮮豆腐羹
Seafood Tofu Soup

花雕蛋白蒸蝦球
Steamed Shrimp Balls with Hua Diao Wine and Egg White

鮮鮑豬手炆北菇
Braised Pig Knuckles with Fresh Abalone and Shiitake Mushrooms

絲瓜黃耳炒牛肉
Stir-fried Beef with Loofah and Fungus

天使炒飯
Scallop and Egg White Fried Rice

合時甜湯
Seasonal Sweet Soup

NTD \$ 1,680

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晚間套餐
Dinner Set Menu

皮蛋子薑 香酥蓮藕餅 香滷麻辣牛舌
Marinated Baby Ginger with Century Eggs / Crispy Lotus Root Cake with Pork /
Braised Beef Tongue with Spicy Broth

冬瓜薏仁燉老鴨
Double-boiled Duck with Winter Melon and Barley

大良白玉炒生蝦
Dalong Fried Fresh Milk with Shrimp

蠔皇鮑魚拼牛仔骨
Braised Abalone and Beef Ribs with Abalone Sauce

香蔥油淋蒸老虎斑
Steamed Tiger Garoupa with Spring Onion and Oil

魚湯白木耳浸絲瓜
Poached Loofah with White Fungus and Fish Broth

魔鬼炒飯
Ju Yuan's Signature Spicy Fried Rice with Beef and Shrimps

琵琶果南北杏燉雪耳
Braised White Fungus with Almond and Dried Loquat

NTD \$ 2,680



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冷菜頭盤

避風塘嫩鮮鮑	2600/例
Stir-fried Abalone with Minced Garlic and Chili	
麻辣嫩鮮鮑	2600/例
Marinated Abalone with Spicy Broth	
聚苑小炒皇	1480/例
Mixed Stir-fried with Squid, Dried Shrimp, Scallop and Chinese Chives	
香滷麻辣牛舌	880/例
Braised Beef Tongue with Spicy Broth	
金絲鳳尾蝦	780/例
Crispy Shrimp with Thin Noodles	
潮汕打冷魚飯	680/例
Marinated Fish in Chiu Chow Style	
香酥蓮藕餅	480/例
Crispy Lotus Root Cake with Pork	
涼拌百合羊肚耳	320/例
Marinated Lily Bulb and Fungus	
和風茄子	320/例
Eggplant Salad with Japanese Style Dressing	
避風塘鱈魚條	280/例
Fried Sliced Cod with Minced Garlic and Chili	
七味黃金豆腐磚	280/例
Crispy Tofu with Salt and Pepper	
聚苑皮蛋子薑	280/例
Marinated Baby Ginger with Century Eggs	

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湯類

金湯豬肚花膠筒雞	4380/例
Double-boiled Fish Maw with Pork Belly and Chicken	
章魚上肉蓮藕湯	2880/例
Double-boiled Octopus Soup with Pork and Lotus Root	
金銀杏汁白肺湯	2880/例
Double-boiled Pork Lung Soup with Almond Juice	
陳年老菜脯燉土雞	480/位
Double-boiled Chicken Soup with Aged Dried Radish	
冬瓜薏仁燉老鴨	480/位
Double-boiled Duck with Winter Melon and Barley	
紅棗黑蒜燉竹絲雞	480/位
Double-boiled Black-bone Chicken with Black Garlic and Red Dates	



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海鮮類

澳洲龍蝦和牛麻婆豆腐	5880/例
Mapo Tofu with Australian Lobster and Wagyu Beef	
小青龍和牛麻婆豆腐	4500/例
Mapo Tofu with Green Lobster and Wagyu Beef	
肥滿膏蟹粉絲煲	3680/例
Wok-fried Mud Crab with Vermicelli	
紅燒甲魚襯燒腩	2380/例
Braised Chinese Soft-shelled Turtle with Pork in Soy Sauce	
泡椒酸菜水煮老虎斑	128/兩
Sliced Tiger Garoupa in Sichuan Spicy Broth with Fermented Vegetables	
香蔥油淋蒸老虎斑	128/兩
Steamed Tiger Garoupa with Spring Onion and Oil	
生啫老斑魚	128/兩
Wok-fried Tiger Garoupa in Claypot	
酒香花雕蒸龍蝦蛋白 (兩位起)	2000/位
Steamed Egg White with Lobster and Chinese Wine	
粵式膏蟹蒸肉餅	1980/例
Steamed Mud Crab with Minced Pork	
鮑汁花菇燴遼參	1880/位
Braised Sea Cucumber and Mushroom with Abalone Sauce	
瑤柱花雕蒸蛋白	1880/例
Steamed Egg White and Dried Scallop with Hua Diao Wine	
陳年酒香醃醉蟹	1680/隻
Marinated Crab with Chinese Wine	



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海鮮類

海參豆腐煲 Stewed Sea Cucumber and Tofu in Casserole	1480/例
大良白玉炒生蝦 Dalong Fried Fresh Milk with Shrimp	1380/例
和牛鮮蝦麻婆豆腐 Mapo Tofu with Shrimp and Wagyu Beef	1280/例
焗釀鮮蟹蓋 Baked Crab Shell Stuffed with Crab Meat and Onion	1280/位
避風塘基圍蝦 Shrimps with Minced Garlic and Chili	980/例
荔蓉鮮釀玉帶子 Deep-fried Taro and Scallop	880/例
家傳紅燒黃花魚 Braised Yellow Croaker in Soy Sauce	780/例
川味麻辣中卷 Sauté Neritic Squid with Chili Sauce	580/例



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肉類

仙鶴神針 Braised Pigeon stuffed with Shark Fin and Abalone Sauce	4800/位
火焰富貴雞 Prosperity Chicken	3880/例
梅菜皇砂鍋燜花膠筒雞 Stewed Fish Maw and Chicken with Preserved Vegetables in Casserole	2680/例
南非鮮鮑燉豬手 Braised Pork Knuckle with South African Abalone	2380/例
蒜香脆皮雞 Crispy Chicken with Garlic	1980/例
南乳吊燒雞 Deep-fried Chicken in Red Bean Curd Sauce	1980/例
古法枝竹羊腩煲 Traditional Lamb Stew	1880/例
蒜香乳鴿 Crispy Pigeon with Garlic	1500/隻
簡式秘製黑叉燒 Chef Kan' s Signature Barbecued Pork	1380/例
紅燒東坡肉 Braised Pork Belly with Soy Sauce	1380/例
聚苑三寶(鹿根、南非鮑、北菇) Braised Venison Tendon, South African Abalone and Mushroom	1380/位
脆皮豬手 Crispy Pork Knuckle	1280/例
荔蓉百花香酥鴨 Crispy Taro Wrapped with Duck Fillet and Shrimp Paste	1080/例

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肉類

港式鹹魚蒸肉餅	1080/例
Steamed Salted Fish with Minced Pork	
辣酒煮法國白玉蝸牛	980/例
Poached French Escargots with Chinese Wine and Chili Sauce	
黃酒紅棗炒腰花	880/例
Poached Pork Kidney with Chinese Wine and Red Dates	
洋蔥黑椒牛仔骨	880/例
Wok-fried Beef Ribs with Onion and Black Pepper	
蒜香排骨	880/例
Wok-fried Pork Ribs with Garlic	
紅酒牛小排	880/位
Wok-fried Beef Ribs with Red Wine	
酸菜豉椒炒大腸	880/例
Stir-fried Pork Intestines with Sauerkraut and Black Bean Sauce	
蠔皇鮑魚拼牛仔骨	780/位
Braised Abalone and Beef Ribs with Abalone Sauce	



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蔬菜類

海味絲瓜	1380/例
Poached Loofah with Seafood	
金銀蛋上湯浸時蔬	880/例
Poached Seasonal Vegetables with Superior Broth, Salted Egg and Century Egg	
瑤柱扒菜膽	880/例
Poached Chinese Cabbage with Dried Scallop	
五行四季蔬	880/例
Sautéed Seasonal Vegetables	
魚湯白木耳浸絲瓜	780/例
Poached Loofah with White Fungus and Fish Broth	
上湯火腿浸冬瓜	680/例
Poached Winter Melon with Superior Broth and Chinese Ham	

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麵飯類

白鯧芋頭米粉	2880/例
Rice Noodle Soup with Pomfret and Taro	
秘製紅蟳蒸米糕	1680/例
Steamed Glutinous Rice with Mud Crab	
極品黃魚煨麵	1680/例
Stewed Noodles with Yellow Croaker in Soup	
海參雞粒鮑汁燴飯	1580/例
Braised Fried Rice with Sea Cucumber, Chicken and Abalone Sauce	
魔鬼炒飯	680/例
Ju Yuan's Signature Spicy Fried Rice with Beef and Shrimps	
松露蛋白和牛炒飯	680/例
Fried Rice with Wagyu Beef, Egg White and Black Truffle	
天使炒飯	680/例
Scallop and egg white fried rice	
極品黯然銷魂飯	580/位
Fried Rice with Barbecued Pork and Braised Fish Maw	



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甜品

官燕杏仁茶	880/位
Traditional Grinded Almond Milk with Bird' s Nest	
官燕芝麻糊	880/位
Black Sesame Soup with Bird' s Nest	
琵琶果南北杏燉雪耳	220/位
Braised White Fungus with Almond and Dried Loquat	
生磨杏仁茶	220/位
Traditional Grinded Almond Milk	
楊枝甘露	220/位
Chilled Mango Sago Cream with Pomelo	
陳皮紅豆沙 (冬季限定)	220/位
Sweetened Red Bean Soup with Aged Mandarin Peel (Winter limited)	
金湯熱豆花 (6位以上預定)	220/位
Soybean Pudding in PuerhTea	



