THE SUN TABLE 日蘊堂

嚴選在地履歷食材
從產地直送餐桌的自然新鮮風味
將粵式佳餚獨匠具心地揉和西方美味
展現出東方精髓的創意體驗

Chef selection of ingredients with local experience
delivering natural, fresh flavors to your table.
Combining and displaying Cantonese with
Western delicacies ingeniously.
Create an oriental boutique experience.

蘊式海陸極鮮鍋
SIGNATURE SURF & TURF SEAFOOD HOT POT



圖片情境示意實際以當日主廚搭配為主
The images depict scenes that may be illustrative, but the actual dishes will vary depending on the chef's choices on the day.

海鮮盆 Seafood Platter
澳洲天鵝龍蝦 / 石狩帶殼鮑魚 / 鱸魚清肉 / 白蝦 / 日本帶殼生蠔
Australian spiny lobster / Stonefish (with shell) / Fresh Abalone Slices / White Shrimp / Japanese whole shell oyste

肉類 Meat
梅花豬 / 無骨牛小排
Plum Blossom Pork / Boneless Beef Short Ribs

綜合菜盤 Assorted Vegetables
高麗菜 / 玉米筍 / 南瓜 / 美白菇 / 娃娃菜 / 花椰菜 / 杏鮑菇
Chinese Kale / Baby Corn / Pumpkin / White Beech Mushrooms / Baby Cabbage / Water Spinach / King Oyster Mushrooms

港點四品 Dim Sum
珍珠丸 / 魚翅餃 / 蝦餃 / 雪菜餃
Pearl dumplings / shark fin dumplings / shrimp dumplings / pickled mustard green dumplings

副食 / 白飯
SIDE / Steamed Rice

$3,880/2人 **Set for 2 people**

共鍋每人加價$1,880 Extra person sharing pot

以上價格皆為新台幣含稅價格，需外加10%服務費
All price above are subject to a 10% service charge.

濃白蒜香全雞鮮牛鍋
RICH GARLIC CHICKEN & BEEF HOT POT



圖片情境示意實際以當日主廚搭配為主
The images depict scenes that may be illustrative, but the actual dishes will vary depending on the chef's choices on the day.

海鮮盆 Seafood Platter
鮮流蛤仔
Fresh Clams

肉類 Meat
美國牛小排 / 土雞
U.S. Beef Short Ribs / Local Chicken

綜合菜盤 Assorted Vegetables
高麗菜 / 玉米筍 / 南瓜 / 美白菇 / 娃娃菜 / 花椰菜 / 杏鮑菇
Chinese Kale / Baby Corn / Pumpkin / White Beech Mushrooms / Baby Cabbage / Water Spinach / King Oyster Mushrooms

港點四品 Dim Sum
珍珠丸 / 魚翅餃 / 蝦餃 / 雪菜餃
Pearl dumplings / shark fin dumplings / shrimp dumplings / pickled mustard green dumplings

副食 / 白飯
SIDE / Steamed Rice

$3,880/2人 **共鍋每人加價$1,280**
Set for 2 people Extra person sharing pot

以上價格皆為新台幣含稅價格，需外加10%服務費
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小蘊補海陸鍋
XIAO YUN BU SEAFOOD POT



圖片情境示意實際以當日主廚搭配為主

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海鮮盆 Seafood Platter

蛤仔 / 石狩帶殼鮑魚 / 鱸魚清肉 / 白蝦 / 日本帶殼生蠔

Clams / Stonefish (with shell) / Fresh Abalone Slices / White Shrimp / Japanese whole shell oyste

肉類 Meat

黑毛梅花豬

Black-haired sika pig

綜合菜盤 Assorted Vegetables

高麗菜 / 玉米筍 / 南瓜 / 美白菇 / 娃娃菜 / 花椰菜 / 杏鮑菇

Chinese Kale / Baby Corn / Pumpkin / White Beech Mushrooms / Baby Cabbage / Water Spinach / King Oyster Mushrooms

港點四品 Dim Sum

珍珠丸 / 魚翅餃 / 蝦餃 / 雪菜餃

Pearl dumplings / shark fin dumplings / shrimp dumplings / pickled mustard green dumplings

副食 / 白飯
SIDE / Steamed Rice

$1,999/2人 共鍋每人加價$880
Set for 2 people Extra person sharing pot

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火鍋單點區
A LA CARTE

澳洲天鵝龍蝦 (約500g) Australian Lobster (approx. 400g)	**$1180**
石狩帶殼鮑魚(4入) Shell-on Abalone (6 pcs)	**$320**
日本帶殼生蠔 (4入) Japanese whole shell oyste (4 pcs)	**$320**
南極大白蝦 (6尾) Antarctic King Prawns (6 pcs)	**$320**
鮮流大蛤蜊 (約500g) Fresh Clams (approx. 500g)	**$280**
鮮流鮮魚片(12片約300g) Fresh Fish Fillets (12 slices, approx. 300g)	**$280**
手打爆漿牛肉丸 (6粒) Handmade bursting beef balls (6 pcs)	**$220**
美國頂級Prime無骨牛小排(約8.5盎司) USDA Prime Boneless Beef Short Rib (approx. 8.5 oz)	**$780**
國產黑毛梅花豬 (約300g) Domestic Black Berkshire Pork (approx. 300g)	**$380**
季節綜合鮮蔬盤 (約2人份) Seasonal Mixed Vegetable Platter (for ~2 people)	**$420**
初秋高麗菜(500g) Choy Sum (500g)	**$120**
產銷有機玉米筍(100g) Organic Corn (100g)	**$120**
翡翠娃娃菜(4支) Baby Bok Choy (4 pcs)	**$120**
產銷班杏鮑菇(160g) King Oyster Mushrooms (160g)	**$120**
本地花椰菜(120g) Local Cabbage (120g)	**$120**
手打寬麵 (約150g) Handmade Noodles (approx. 150g)	**$80**
產銷履歷國產葉黃素雞蛋 (2粒) Free-range Lutein Eggs (2 pcs)	**$50**
白飯－國產台梗九號米 (約200g) Steamed Rice – Taiwanese No. 9 Rice (approx. 200g)	**$40**

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蘊泉輕御膳
YUNQUAN LIGHT IMPERIAL CUISINE



以下A+B+C項目 任選1項

A項COMBO 選擇CHOOSE1項

蝦皇水晶餃 / 錦繡魚翅餃 / 雪菜蒸餃(素) / 港式鮮蝦腐皮捲
惹味蠔凰鳳爪(大籠) / 冰梅豉汁排骨(大籠)

Shrimp Crystal Dumplings / Shark-fin Dumpling /
Pickled Mustard Green Steamed Dumplings (Vegetarian) /
Hong Kong Style Shrimp and Bean Curd Skin Rolls /
Flavorful Oyster and Chicken Feet (Large) / Plum and Black Bean Sauce Spare Ribs (Large)

B項COMBO 選擇CHOOSE1項

滑牛蠔汁扒西蘭花 / 金銀腸玻璃菜 / 清炒季節時蔬(素)
主廚例湯燉雞盅 / 西湖翡翠滑牛羹 / 鱸魚花蜆奶白湯 / 百蔬佛跳牆(素)

Tender Beef and Broccoli with Oyster Sauce / Gold and Silver Sausages / Stir-fried Seasonal Vegetables (Vegetarian)
Chef's Daily Soup Stewed Chicken / West Lake Emerald Beef Soup / Sea Bass and Clam Milky Soup
Hundred Vegetable Buddha Jumps Over the Wall (Vegetarian)

C項COMBO 選擇CHOOSE1項

極汁牛粒炒飯 / 揚州蝦仁炒飯 / 蠔皇叉燒炒廣粉 /
XO牛肉丸抄手撈麵 / 松露紅藜麥炒飯(素)

Fried Rice with Diced Beef in Maggi Sauce / Yangzhou-style fried rice with shrimp /
Fried rice with char siu and rice noodles with oyster sauce /
XO Beef Ball & Shrimp Wonton Lo Mein / Truffle Red Quinoa Fried Rice

A+B+C $680

套餐加$129+即可享180元飲料任選(其他飲料區可補差額加購)

Add $129+ to your meal package and enjoy a choice of drinks worth $180
(other drinks can be purchased separately for an additional fee).

以上價格皆為新台幣含稅價格，需外加10%服務費

All price above are subject to a 10% service charge.

粵式點心 Dim Sum　每道菜Per Dish $228

蟹黃燒賣 3入
Crab Roe Shumai 3 pcs

蝦皇水晶餃 3入
Caviar and Shrimp Crystal Dumplings 3 pcs

錦繡魚翅餃 3入
Shark-fin Dumpling 3 pcs

紫米珍珠丸 3入
Purple Rice Pearl Balls 3 pcs

港式蜜汁叉燒包 3入
Hong Kong style honey-glazed char siu bao 3 pcs

陳皮手打牛肉丸 4入
Handmade Beef Balls with Tangerine Peel 4 pcs

雪菜蒸餃(素) 3入
Steamed Dumplings with Pickled Mustard 3 pcs Greens (Vegetarian)

荷葉臘味糯米雞 2入
Lotus Leaf Cured Meat Sticky Rice Chicken 2 pcs

蒜蓉港式蘿蔔糕 3入
Hong Kong Style Pan-Fried Radish Cake 3 pcs

港式鮮蝦腐皮捲 3入
Hong Kong Style Shrimp and Bean Curd Rolls 3 pcs

千層蘿蔔絲酥餅 3入
Thousand-layer radish pastry 3 pcs

廣式鮮蝦炒手 6入
Cantonese Shrimp Stir-fry 6 pcs

鎏金黑豪流沙包 3入
Gilded Black Lava Bun 3 pcs

惹味蠔凰鳳爪(大籠)
Flavorful Oyster Chicken Feet (Large Basket)

冰梅豉汁排骨(大籠)
Steamed Pork Ribs with Plum Sauce and Black Bean Sauce (Large Basket)

焦糖葡式蛋塔 3入
Caramel Portuguese Egg Tart 3 pcs

雪山脆皮叉燒包 3入
Snow Mountain BBQ Pork Bun 3 pcs

港粵鮮蔬 Can. Veggies　每道菜Per Dish $288

滑牛蠔汁扒西蘭花
Tender Beef and Broccoli with Oyster Sauce

金銀腸玻璃菜
Gold and Silver Sausages

蒜炒北菇西蘭花
Stir-Fried Broccoli with Shiitake Mushrooms and Garlic

蒜炒玻璃菜
Stir-fried cabbage with garlic

清炒季節時蔬(素)
Stir-fried seasonal vegetables (vegetarian)

湯品 Soup　每盅Per Pot $268

主廚例湯燉雞盅
Chef's Daily Soup Stewed Chicken

西湖翡翠滑牛羹
West Lake Emerald Beef Soup

鱸魚花蜆奶白湯
Sea Bass and Clam Milky Soup

百蔬佛跳牆(素)
Hundred Vegetable Buddha Jumps Over the Wall (Vegetarian)

米/麵食 Rice & Noodle　每道菜Per Dish $368

極汁牛仔廣炒飯
Super Sauce Cowboy Fried Rice

廣式叉燒炒飯
BBQ Pork Fried Rice

揚州蝦仁炒飯
(2-3 servings of Yangzhou shrimp fried rice)

蠔皇叉燒炒廣粉
Stir-fried Cantonese Rice Noodles with Braised Pork in Oyster Sauce

蠔油滑牛炒廣粉
Stir-fried beef with rice noodles in oyster sauce

XO牛肉丸蝦抄手撈麵
XO Beef Ball & Shrimp Wonton Lo Mein

松露紅藜麥炒飯(蛋奶)
Truffle Red Quinoa Fried Rice (Egg and Milk)

蠔皇三絲炒廣粉
Stir-fried Cantonese Noodles in Oyster Sauce

蘊饗紅燒牛肉麵
Enjoy braised beef noodles

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客房飲料區
BEVERAGE

酒 類 ALCOHOLIC

海尼根啤酒 **$180**
Heineken Beer 330ml

氣泡酒 **$1200**
Sparkling Wine Roncier, Mousseux De Qualite Blanc De Blanc/ France

那帕谷膺冠酒莊銀鷹 梅洛紅酒 **$1200**
America. EAGLE RIDGE WINERY. Silver Eagle Ridge Wine 2022/ U.S.A

酒精濃度**12.05%**。葡萄品種**100% Merlot**。紅寶石的光澤，芬芳的紅莓果、黑櫻桃香及花香，馥郁甜美。
法國橡木桶香草及甜荳蔻氣息，單寧輕柔，尾韻帶有果實般的香甜。適合燉烤肉類、東方米飯料理。

Alcohol content 12.05%. Grape variety 100% Merlot. A ruby-like luster, fragrant aromas of red berries, black cherry, and flowers, rich and sweet. French oak aromas of vanilla and sweet cardamom, soft tannins, and a fruity sweetness in the finish. Suitable for stews, roasts, and Asian rice dishes.

鷹冠酒莊 銀鷹 夏多內白酒2018 **$1200**
America.EAGLE RIDGE WINERY Eagle Ridge Chardonnay 2018/ U.S.A

酒精濃度:13.8%。葡萄品種: 100% Chardonnay。淡金酒色，中加州氣候培育的熱帶水果香、
西洋梨及蜂蜜檸檬的清香。豐富多層次的口感，適合沙拉、海鮮等料理。

Alcohol content: 13.8%. Grape variety: 100% Chardonnay. Pale gin color, aromas of tropical fruits grown in the Central California climate, with hints of pear and honey lemon. Rich and multi-layered palate, suitable for salads, seafood, and other dishes.

鷹冠酒莊 金鷹卡本內蘇維濃紅酒 **$2600**
America. EAGLE RIDGE WINERY Golden Eagle Ridge Wine 2017/ U.S.A

酒精濃度**13.9%**。葡萄品種**100% Cabernet Sauvignon**。融合美國風土芬芳及法國細緻內斂的釀造工藝。
口感絲滑綿延，成熟黑色水果風味、單寧細緻優雅，尾韻勾勒太妃糖及黑巧克力的香甜。
適合牛小排等肉類等料理。

Alcohol content 13.9%. Grape variety 100% Cabernet Sauvignon. A blend of American terroir aromas and the refined, understated winemaking techniques of France.Silky and lingering on the palate, with ripe dark fruit flavors, delicate and elegant tannins, and a finish that evokes the sweetness of toffee and dark chocolate. Suitable for dishes such as short ribs and other meats.

JJ克利斯・厄班 香料園麗絲玲白酒2018 **$2600**
JOH. JOS. Christoffel Riesling 2018/ Germany

酒精濃度**:10%**。葡萄品種**: 100%**麗絲玲。白花的清香與青蘋果、水梨、桃子的果香，
附帶著些許礦物的調性。口感圓潤，尾韻呈現檸檬皮的輕盈風味。可搭配龍蝦、海鮮魚貝類等料理。

Alcohol content: 10%. Grape variety: 100% Riesling. Aromas of white flowers with fruity notes of green apple, pear, and peach, accompanied by a hint of minerality. Round on the palate, with a light lemon peel finish. Pairs well with lobster, seafood, and shellfish.

TRIVENTO 金釀典藏 馬爾貝克紅酒 2019 **$2600**
TRIVENTO Golden Reserve Malbec 2019 / Argentina

酒精濃度：**14%**・葡萄品種：**100%** 馬爾貝克。
黑莓與李子果香，帶有香草及橡木桶氣息，口感飽滿柔順、尾韻悠長。適合搭配牛排、羊肉及燒烤料理。

Alcohol content: 14%. Grape variety: 100% Malbec.
Rich blackberry and plum aromas with hints of vanilla and oak. Smooth and full-bodied. Pairs well with steak, lamb and grilled dishes.

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客房飲料區
BEVERAGE

台灣茗茶 Taiwanese Tea

鐵觀音 Tie Guan Yin	$250
蜜香紅茶 Honey Black Tea	$250
文山包種茶 Wen Shan Pouchong Tea	$250

TWG茶品 TWG Tea

法式伯爵茶 TWG French Earl Grey	$250
茉莉花綠茶 TWG Jasmine Queen Tea	$250
法式伯爵歐蕾 Black Tea Au Lait	$250
焦糖南非國寶茶(無咖啡因) Caramel South African National Treasure Tea decaffeinated	$250

咖啡飲品 Coffee & Drinks

美式咖啡 Americano	$180
拿鐵咖啡 Coffee Latte	$180
焦糖拿鐵咖啡 Caramel Latte	$180
香蘭拿鐵咖啡 Pandan Latte	$180
柚香氣泡飲 Honey Citron Soda	$180
檸檬氣泡飲 Honey Lemon Soda	$180
香蘭南國椰子水 Pandan Coconut Water	$180
可口可樂 Coca Cola	$180
雪碧 Sprite	$180
蘋果汁 Apple Juice	$180

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