

盤古開天闢地

炎黃創建華夏

千年文史

匯於食飲

灶上的火

是廚師的神與靈

兩把主宰著色香味的火

是為「炎」

佳餚飄香，傳遍天下一

樓聚

以樓聚友，是炎香樓
細品粵菜飲食風華

精釀品酩

Craft Brews & Specialty Drinks

精釀陳年紹興 Premium Aged Shaoxing Wine (600ml)	600 元
58度金門高粱酒 58° Kinmen Kaoliang Liquor (700ml)	1080 元
約翰走路XR21年 John Walker XR 21 Year Old	4200 元
約翰走路黑牌12年威士忌 John Walker Black Label 12 Year Old	1350 元
皇家禮炮21年 Royal Salute 21 Year Old	4000 元
百富12年三桶威士忌 The Balvenie Triple Cask 12YO	3800 元
軒尼詩vsop白蘭地 Hennessy VSOP Cognac	2800 元
精選紅酒 Selected White Wine	1800 元
精選白酒 Selected Red Wine	1800 元
瀨祭三割九分 Dassai 39 Sake	時價

暢涼啤酒

Refreshing Beers

台灣金牌啤酒 Taiwan Gold Medal Beer (600ml)	120 元
海尼根啤酒 Heineken Beer (650ml)	160 元

其他飲品

Other Beverages

大瓶礦泉水 Large Bottle Mineral Water (1500ml)	100 元
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10% service charge/Please tell us if you are allergic to certain food.
另收10%服務費/食物喜好及過敏資訊請主動告知

茗閒茶品

Fine Selection of Teas

50 元/位
Per person

佛手柑茶 Bergamot Tea
鐵觀音 Tieguanyin Oolong Tea
菊花枸杞茶(無咖啡因) Chrysanthemum & Goji Tea (Caffeine-Free)
陳皮普洱茶 Aged Tangerine Peel Pu-erh Tea
台灣紅玉 Taiwan Ruby Black Tea
香片 Jasmine Tea

特調茶飲

Signature Tea



凍檸茶 Iced Lemon Tea	110 元	440 元
凍檸可樂 Iced Lemon Cola	110 元	440 元
絲襪奶茶 Silk Stocking Milk Tea	130 元	520 元
鮮奶茶 Fresh Milk Tea	130 元	520 元
玫瑰洛神花蜜 Rose & Roselle Honey Drink	120 元	480 元
可樂 Cola	80 元	

鮮榨果汁

Freshly Squeezed Juices

季節果汁 Seasonal Juice	130 元	520 元
奇異果汁 Kiwi Juice	130 元	520 元

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蒸味之境

一籠蒸聚山海之味
海珍、時蔬、珍饈同席
以蒸為藝
以鮮為本
掀蓋之際
盡是海味精華

Within a single steamer lies the bounty of land and sea.
Sea treasures, seasonal vegetables,
and exquisite delicacies unite in harmony.

Steaming is our art.
Freshness our foundation.

As the lid rises,
the essence of the ocean unfolds.

炎香巨籠宴

最少10人 | 依人數加量加價 | 五日前預訂

YAN XIANG SIGNATURE STEAMER FEAST

Minimum 10 guests | Price and portions subject to party size
Reservation required 5 days in advance

Amuse-Bouche 餐前小品

Signature Fire-Roasted Delicacies 炎香一品饌

Slow-Simmered Delicacies 燉品

Prawn & Crab Selections 蝦兵蟹將

Flavours of Sichuan, Canton & Jiangnan 川粵江南品味

Chef's Selected Delicacies 精選珍味

Seasonal Greens & Premium Mushrooms 珍菌時蔬

Seasonal Dim Sum Selection 四季小點

NT\$21,800 | NT\$28,800 | NT\$38,800

Images are for reference only. Menu items and ingredients may vary seasonally.

圖片僅供參考，食材隨季節調整

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私宴

CHEF'S SIGNATURE PRIVATE COLLECTION

席間隱藏秘饌

以珍選食材與獨特料理技法精心呈現
每席依預訂人數專屬安排

預訂規則

- 私房主廚套餐為10人套餐形式
- 套餐需於3-5日前完成預訂
- 訂位需支付訂金以確認席位
- 可依實際用餐人數增加份量並調整價格

因私房套餐食材皆為依訂位專屬採購與預備
若需取消或更改，將依以下方式辦理：

- 3日前取消—全額退款
- 2日前取消—退還訂金 50%
- 1日前取消—退還訂金 30%
- 當日取消—訂金恕無法退還；亦可擇日使用，限兩週內完成

Reservation Policy

- The Private Tasting Menu is designed as a 10-guest set menu
- Reservations must be made 3-5 days in advance
- A deposit is required to confirm the reservation
- Portions can be adjusted according to the number of guests, with pricing revised accordingly

Cancellation Policy

- As ingredients are specially sourced and prepared for each reservation:
- 5 days prior — Full refund
 - 3 days prior — 50% of deposit refunded
 - 1 day prior — 30% of deposit refunded
 - Same-day cancellations: Deposits are non-refundable; however, they may be applied to a rescheduled reservation within two weeks.

懷舊粵菜·當年情

NT\$32,800/10位

Nostalgic Cantonese Cuisine Flavors of Yesteryear
(Minimum ten guests)

五日前預訂
Advance Reservation (5 Days Prior)

海藏·錦繡翅鮑珍選

NT\$38,800/10位

Ocean Reserve · Signature Abalone & Fin Selection
(Minimum ten guests)

三日前預訂
Advance Reservation (3 Days Prior)

粵藏·南洋粵韻新章

NT\$33,880/10位

A New Chapter of Cantonese & Nanyang Cuisine
(Minimum ten guests)

三日前預訂
Advance Reservation (3 Days Prior)

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套餐

事事如意宴

NT\$7,880/4位

炎香三小碟

香煎豬肝 | 梅漬蕃茄 | 陳醋海蜇

經典片鴨二吃 (各4份)

金沙避風塘虎大蝦 (4只)

XO醬翡翠鴛鴦蚌

古法清蒸龍虎斑

黑毛叉燒揚州炒飯

欖油炒雜菜

雲吞濃雞湯

楊枝甘露

All Things Auspicious Banquet (Minimum four guests)

Yan Xiang Trio of Appetizers

Pan-Seared Pork Liver | Plum-Pickled Tomato | Aged Black Vinegar Jellyfish

Classic Peking Duck, Two Preparations (4 Portions Each)

Typhoon Shelter Tiger Prawns with Golden Salted Egg Yolk (4 pcs)

Jade Greens with XO Sauce & Twin Clams

Traditional Cantonese Steamed Dragon Tiger Grouper

Yangzhou Fried Rice with Kurobuta Char Siu

Seasonal Garden Vegetables with Olive Oil

Wonton in Rich Chicken Broth

Mango Pomelo Sago Dessert Soup

10% service charge/Please tell us if you are allergic to certain food.

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福滿四方宴

NT\$10,880/4位

炎香三小碟

香煎豬肝 | 紫蘇梅葡萄冬瓜 | 黑松露走地雞

經典片鴨二吃 (各4份)

花雕蒸龍蝦 (2只)

黑椒牛仔粒/川椒牛小排 (2選1)

XO醬翡翠鴛鴦蚌

瑤柱蛋白蟹炒飯

蝦乾炒芥藍

花膠菌菇濃雞湯 (4-6人)

古法御膳茯苓膏

Fortune from All Directions Banquet (Minimum four guests)

Yan Xiang Trio of Appetizers

Pan-Seared Pork Liver | Winter Melon with Perilla Plum & Grapes |

Free-Range Chicken with Black Truffle

Classic Peking Duck – Two Ways (Half Duck)

Steamed Lobster with Huadiao Wine (2 pcs)

Wok-Fried Diced Veal with Black Pepper or

Sichuan Pepper Beef Short Ribs (Choice of One)

Jade Clams with XO Sauce

Crab Fried Rice with Conpoy & Egg White

Chinese Kale with Dried Shrimp

Fish Maw & Wild Mushroom Chicken Broth (Serves 4-6)

Imperial Herbal Guiling Jelly

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御火之下，風味自成體系
港味燒臘，低調而深刻

Guided by controlled fire, flavor evolves into its own identity.
Hong Kong roast meats — restrained, refined, and deeply resonant.

燒味

SIGNATURE ROAST



齋 秘製古法叫化雞 1880元
Secret Recipe Beggar's Chicken

炎香御藏叉燒 980元
Flame-Seared Honey-Glazed BBQ Pork

齋 炎香燒鵝三吃 3680元
Roast Goose In Three Ways

精品燒味雙拼 780元
Roasted Meat Duo

齋 炎香片皮鴨二吃/隻 2480元
Peking Duck, Two Courses (Whole)

明爐燒鴨/例 550元
Roasted Duck (Regular)

加一吃 Add a Flavor \$300

全隻 (Whole) 1880元
半隻 (Half) 980元

細粉鴨湯/薑蔥炒/炒鴨絲/鴨粥
椒鹽鴨架

Duck Vermicelli Soup/Stir-Fried Duck with Ginger
And Scallion/Stir-Fried Shredded Duck/Duck
Congee/Salt And Pepper Duck Rack

三日 3 DAYS ADVANCE RESERVATION 精選推薦 SIGNATURE HIGHLIGHTS

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前菜

APPETIZER

「黑松露走地雞」

松露不奪其味

本質自有光澤

一拌之間

分寸盡現



由輕入深，層層遞進
七味為序，風味有度

A Prelude of Precision.
An Opening in Perfect Balance.



招牌香煎豬肝 220元
Signature Pan-Fried Pork Liver

紫蘇梅葡萄冬瓜 180元
Winter Melon With Grape & Perilla Plum

梅汁蕃茄 180元
Tomatoes In Plum Sauce

陳醋海蜇頭 230元
Aged Black Vinegar Marinated Jellyfish Head

黑松露走地雞 520元
Free-Range Chicken, Shaved Black Truffle

香辣口水雞 480元
Poached Chicken, Fragrant Chili Emulsion

椒鹽鮮魷 480元
Lightly Crisped Squid, Sea Salt & Pepper

三日前預訂 3 DAYS ADVANCE RESERVATION 精選推薦 SIGNATURE HIGHLIGHTS

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湯羹

SOUPS



花膠菌菇濃湯 / 4-6人
Fish Maw & Wild Mushroom Velouté (Serves 4-6)

1280元

北芪黑蒜燉土雞湯 / 位
Stewed Free-Range Chicken Soup With Astragalus And Black Garlic

280元

雲吞濃雞湯
Wonton Chicken Broth

6-8位 (Serves 6-8)

1780元

4-5位 (Serves 4-5)

920元

蟲草螺頭全雞湯
Cordyceps & Conch Chicken Soup

1480元

蜜瓜爵士湯
Melon Soup With Fish Maw, Sea Whelk, And Pork Ribs

1980元

濃湯砂鍋中鮑翅 / 位
Braised Superior Shark's Fin In Supreme Broth (per person)

1680元

砂鍋魚翅火腩濃雞湯 (排翅/花膠)
Braised Shark's Fin & Jinhua Ham In Rich Chicken Broth (With Fin / Fish Maw)

15000元

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花膠瑤柱燴龍膽羹
Braised Giant Grouper Soup with
Premium Fish Maw and Conpoy

每位 280元



順德生滾龍虎魚湯
Shunde-Style Live Garoupa &
Snakehead Fish Broth

時價(條) + 1200元



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海域雅饌

REFINED OCEAN DELICACIES

「黑松露蛋白龍蝦」

黑松露蛋白龍蝦

雲霧蛋白輕覆

鮮甜彈嫩，松露添香

分寸剛好



以時序為序，以鮮度為本
風味不繁，自有章法

Guided by seasonality, founded on freshness.
Flavors restrained, yet inherently structured.



黑蒜炒波龍

Wok-Fried Boston Lobster with Aged Black Garlic

1580元



黑松露蛋白龍蝦

840元

Lobster with Black Truffle & Silky Egg White



剝椒龍膽煲



1280元

Braised Giant Grouper with Chopped Chili in Clay Pot



羊肚菌鮮茴香炒龍膽球 1180元

Wok-Seared Giant Grouper Fillet with Morel Mushrooms & Fresh Fennel

川香水煮斑球



680元

Sichuan-Style Poached Grouper Fillet in Chili Broth



金沙避風塘虎大蝦/5隻

920元

Typhoon Shelter Tiger Prawns with Golden Salted Egg Yolk (5 pcs)



金沙麥片蝦/5隻

780元

Crispy Prawns with Salted Egg Yolk & Oat Crumble(5 pcs)



三日前預訂 3 DAYS ADVANCE RESERVATION



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壽生焗黃魚
Salt-Baked Yellow Croaker
880元



避風塘軟殼蟹
Typhoon Shelter-Style Crispy Soft-Shell Crab
680元



XO醬炒南澳玉帶白木耳
Wok-Fried Australian Scallops with XO Sauce & Snow Fungus
680元

XO醬翡翠鴛鴦蚌
XO Sauce Stir-Fried Jade Clams Duo
980元



醬燒明蝦球
Glazed King Prawn Medallions in Savory House Sauce
780元

金沙脆蝦球
Crispy Prawn Balls with Golden Salted Egg Yolk
720元

胡椒蝦球煲
Clay Pot-Braised Prawn Medallions with Cracked Black Pepper
780元



油浸筍殼魚
Oil-Poached Marble Goby
1580元



煙燻黑鱈魚
Smoked Black Cod
580元



金湯奶油蝦・小饅頭/5份
Golden Butter Shrimp with Crispy Mini Mantou (5 pcs)
920元

壽 三日前預訂 3 DAYS ADVANCE RESERVATION 避風塘軟殼蟹 精選推薦 SIGNATURE HIGHLIGHTS

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壽 三日前預訂 3 DAYS ADVANCE RESERVATION 避風塘軟殼蟹 精選推薦 SIGNATURE HIGHLIGHTS

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鮮撈海味

FRESH SEAFOOD



新鮮是奢華起點
專屬懂品味的您

The essence of luxury starts with freshness,
created solely for connoisseurs of refinement.

游水生猛海鮮 Live and Vibrant Seafood

時價/每兩

龍虎石斑魚/兩 Dragon-Tiger Grouper / per tael (37.5g)

烹飪方式 清蒸/蒜蓉蒸/豉汁蒸/油浸/紅燒/炒球
Steamed with Soy Sauce/Steamed with Garlic/Steamed with Black Bean Sauce
Poached in Oil/Braised in Brown Sauce/Stir-Fried Grouper Fillet

龍蝦/兩 Lobster / per tael (37.5g)

烹飪方式 蒜蓉蒸/花雕蒸/上湯焗/黑椒焗/XO醬焗/薑蔥炒
Steamed with Garlic/Steamed with Hua Diao Wine/Baked with Superior Broth
Baked with Black Pepper/Baked with XO Sauce/Stir-Fried with Ginger & Scallion

蟹/兩 Crab / per tael (37.5g)

烹飪方式 黑椒蒸/花雕蒸/XO醬粉絲焗/薑蔥炒
Stir-Fried with Black Pepper/Steamed with Hua Diao Wine/Baked with XO
Sauce & Vermicelli/Stir-Fried with Ginger & Scallion

鮑魚/兩 Abalone / per tael (37.5g)

烹飪方式 清蒸/蒜蓉蒸/薑絲蒸/豉汁蒸
Steamed with Soy Sauce/Steamed with Garlic/Steamed with Ginger/
Steamed with Black Bean Sauce

🍽️ 蠔皇花膠鵝掌/位

Braised Goose Web with Fish Maw in Oyster Sauce / per person

1800元

🍽️ 蔥燒醬珍菌烏參/位

Braised Sea Cucumber with Assorted Mushrooms in Scallion Sauce / per person

1580元

🍽️ 蠔皇扣南非鮑(15頭)/隻

Braised South African Abalone (15-head) in Oyster Sauce / per piece

1880元



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肉類

SELECTED MEATS

「醬燒三弄美國安格斯牛肋骨」

三弄醬香，循序入味

安格斯牛肋骨油脂細潤，火候恰好

醬不奪味，肉自成章



以肉為章，醬為魂
濃而不膩，烈而有序

Where the meat forms the body, and the sauce becomes the soul.
Rich without heaviness, bold yet beautifully composed.



香脆茅台雞
Moutai Aroma Crispy Chicken
580元



醬燒三弄美國安格斯牛肋骨 2480元
Signature Triple-Sauce U.S. Angus Beef Short Ribs

川椒牛小排 1180元
Sichuan Peppercorn Beef Short Ribs

金箔陳醋排骨 580元
Gold Leaf Aged Vinegar Pork Ribs

鳳梨咕咾肉 520元
Pineapple Sweet & Sour Pork

XO醬松阪蝦球 990元
XO Sauce Prawn & Matsusaka Pork

芝麻脆皮百花雞
Sesame Crispy Chicken with Shrimp Paste
全隻 (Half) 980元
半隻 (Whole) 600元



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時蔬、豆腐

VEGETABLES & TOFU



順時而食，清味為本
蔬鮮入鍋，豆香成韻

In harmony with the seasons, purity leads the palate.
Fresh greens enter the pot, as soy lends its gentle depth.



🌿 欖油炒雜菜
Olive Oil Sautéed Assorted Vegetables

420元

季節時蔬
Seasonal Garden Vegetables

420元

銀杏山藥炒蘆筍
Asparagus with Ginkgo Nuts and Chinese Yam

680元

蝦乾炒芥藍
Wok-Seared Chinese Kale with Dried Shrimp

680元

鹹魚雞粒豆腐煲
Clay Pot Tofu, Salted Fish & Chicken

480元

🌿 龍蝦麻婆豆腐 〰〰
Mapo Tofu with Lobster

980元

羊肚菌紅燒豆腐
Braised Tofu with Wild Morel Mushrooms

380元



三日前預訂 3 DAYS ADVANCE RESERVATION



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飯、麵、粉

RICE & NOODLES & RICE NOODLES

「西施龍皇泡飯」

龍蝦入湯，海味緩緩鋪展

米粒輕舒，溫潤見底

一盅之間

鮮與雅，自成氣度



鍋氣之間，米麵皆成風味之道
一勺一鑊，見功夫也見風骨

Where wok and flame meet, rice and noodles find their soul.
In every toss of the wok, true craft reveals itself.



子母粉絲蟹肉煲 680元
Claypot Glass Noodles with Crab Meat

西施龍皇泡飯/6-8位 2880元
Imperial Lobster Rice in Superior Broth

黑毛叉燒揚州炒飯 520元
Yangzhou Fried Rice with Iberico Char Siu

蛋白瑤柱蟹炒飯 520元
Conpoy & Crab Egg-White Fried Rice

鹹魚雞粒炒飯 480元
Fried Rice with Salted Fish & Diced Chicken

賽螃蟹兩面黃 580元
Hong Kong-Style Crispy Noodles with Crab-Style Egg White

干炒安格斯牛河 520元
Wok-Fried Angus Beef Ho Fun

干貝海鮮炒河粉 580元
Wok-Fried Ho Fun with Scallops & Seafood



三日前預訂 3 DAYS ADVANCE RESERVATION 精選推薦 SIGNATURE HIGHLIGHTS

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養生蔬食

VEGETARIAN CUISINE



野菌雄菇麵
Wild Forest Mushroom & King Oyster Noodles

每份 480 元



三菇三椒
Trio of Mushrooms with Three Peppers

每份 620 元



三杯猴頭菇
Three-Cup Braised Lion's Mane Mushroom

每份 480 元

🍵 三日前預訂 3 DAYS ADVANCE RESERVATION 🍵 精選推薦 SIGNATURE HIGHLIGHTS

另收10%服務費/食物喜好及過敏資訊請主動告知 10% service charge/Please tell us if you are allergic to certain food.

甜湯

DESSERT SOUP



石榴金露
Pomegranate Golden Dew
188元



古法御膳茯苓膏
Traditional Imperial Poria Dessert Jelly
178元



楊枝甘露
Mango Pomelo Sago Dessert Soup
188元



松子黑芝麻糊
Pine Nut Black Sesame Sweet Soup
188元

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