



ROYAL JOYING SOIRÉE



# DIM SUM

點心

11:00~15:00

LAST ORDER 14:00



ROYAL JOYING SOIRÉE



## 廚師 精選

### CHEF'S RECOMMENDATIONS



#### 一品黃燜湯手工金魚餃 三粒

NT 268

Shrimp dumplings in golden broth 3 pcs

#### 碧綠菠菜羊肚菌帶子餃 三粒

NT 268

Steamed scallop, spinach and morel dumplings 3 pcs



#### 煙燻鴨胸鵝肝提子核桃酥 三個

NT 168

Baked walnut puff filled with smoked duck, foie gras and raisins 3 pcs



#### 法國黑松露流沙芝麻球 三個

NT 168

French black truffles, crispy sesame balls with truffle and salted egg custard 3 pcs

茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。

## 蒸點 STEAMED

### 西班牙火腿松露燒賣 四粒

NT 268

Spanish hams and truffle with shrimp sui mai 4 pcs

### 金箔筍尖手剝鮮蝦餃 三粒

NT 268

Handmade shrimp dumplings with gold foil and bamboo shoot 3 pcs

### 濃魚湯手工墨魚餃 三粒

NT 268

Octopus dumplings in fish broth 3 pcs

### 鮑汁鳳爪排骨喜相逢

NT 228

Braised chicken feet and steamed spare ribs with abalone sauce

### 法國康弟芝士陳皮牛肉球 三個

NT 198

Steamed beef balls with France Condillac cheese and curd skin 3 pcs

### 松露雲南野菌素粉果 三粒

NT 188

Steamed vegan wild mushroom and truffle dumplings 3 pcs

### 三色松露紫藜麥野菌蒸餃 三粒

NT 188

Steamed wild mushroom dumplings with purple quinoa 3 pcs

Hot Tea NT 60 per person



Chef's recommendations



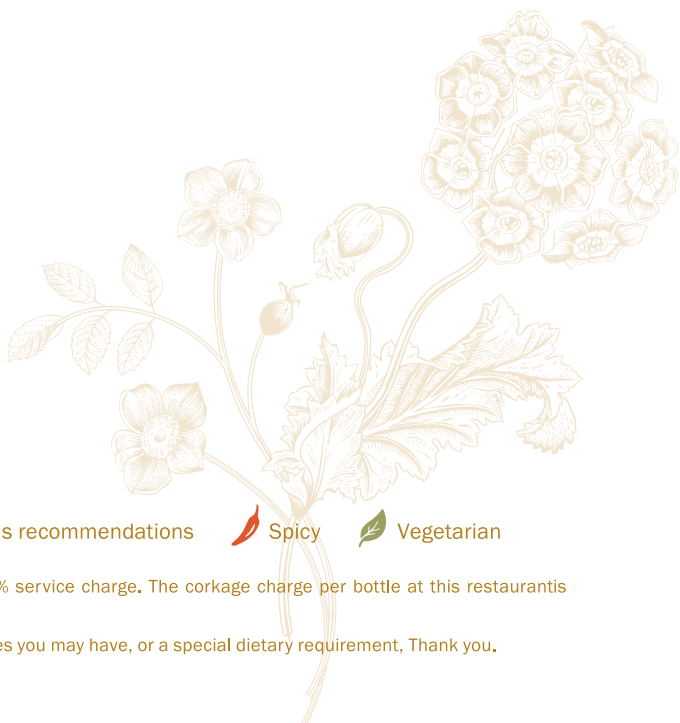
Spicy



Vegetarian

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.





CRISP PAN-FRIED, DEEP-FRIED & BAKED

# 香煎 炸·焗

## 香奶油雞鬆鮑魚盞 三個

NT 388

Baked abalone tart with creamed chicken 3 pcs



## 香煎酪梨深坑腐皮卷 三個

NT 268

Beancurd skin with avocado shrimp 3 pcs

## 玖尹御園金瓜貴妃果 三個

NT 268

Deep fried rice cake stuffed with mince meat 3 pcs



## 富士雪山一口黑豚叉燒包 三個

NT 228

Baked barbecued kurobuta pork buns 3 pcs



## 胭脂藍天使脆蝦角松露魚子 三個

NT 198

Deep-fried crystal blue shrimp dumplings with truffle caviar 3 pcs



## 多瑙河香芋松子天鵝酥 二個

NT 188

Danube deep-fried taro stuffed with pine nuts 2 pcs

## 千層高升臘味蘿蔔糕 六片

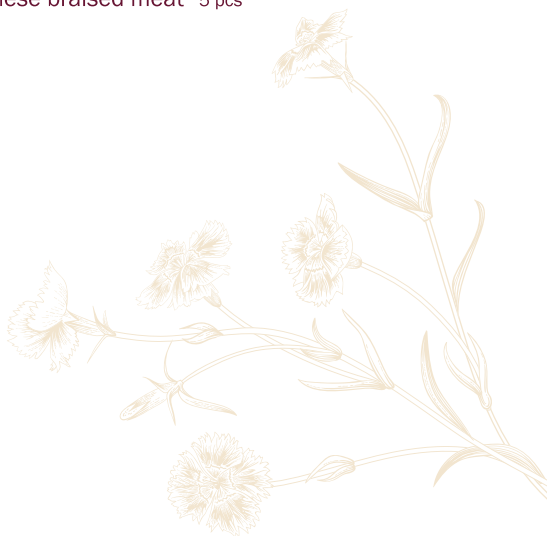
NT 188

Pan-fried preserved meat radish cake 6 pcs

## 台式古早味滷肉生煎包 五個

NT 168

Traditional pan-fired buns filled with Taiwanese braised meat 5 pcs



茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。

## 腸粉 STEAMED RICE ROLLS

### 蟹籽紅米香脆龍蝦港式布拉腸粉

NT 388

Steamed red rice rolls with crispy lobster and wasabi crab roe

### 翡翠松茸馬蹄野菌養生素腸粉

NT 198

Steamed vermicelli rolls with green pea, water chestnut, and wild mushrooms

### 澳帶芙蓉手工港式布拉腸粉

NT 188

Steamed rice rolls with scallop and egg white

## 粥·粉·麵 CONGEE, NOODLES & RICE

### 鮑魚土雞粥伴豉油王雞蛋炒麵

NT 468

Congee with abalone and chicken, stir-fried chow mein with soy sauce

### 松花皮蛋雲林鹹肉絲苗白粥

NT 268

Salt meat congee with century egg & salted egg



Hot Tea NT 60 per person



Chef's recommendations



Spicy



Vegetarian

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.

DESSERTS

甜品

11:00~21:00 LAST ORDER 20:30



## 玖尹杏仁大四喜

NT 468

杏仁燕窩迷你酥皮蛋撻・脆手工杏仁餅  
生磨杏仁茶・杏仁核桃湯圓

Mini egg custard with almond and cubilose, Handmade almond crisp,  
Almond tea, Almond walnut dumpling

## 杏仁燕窩迷你酥皮蛋撻 三個

NT 388

Mini egg custard with almond and cubilose 3 pcs



## 椰子冰淇淋楊枝甘露

NT 268

Mango sago pomelo with coconut ice cream

## 初戀……相思紅豆初體驗

NT 268

桂花椰汁紅豆糕・紅豆沙湯圓

Red bean cake with osmanthus and coconut, red bean ball



茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費，  
葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。



# MAIN DISH

中菜

11:00~15:00

LAST ORDER 14:00

17:30~22:00

LAST ORDER 20:30



# 精緻 開胃前菜

## CHEF SPECIAL APPETIZERS

### 五味蒜香脆皮玉米雞

NT 788

Royal Joying garlic crispy chicken with sweet purple potato crackers

### 芥末海蜇脆皮手撕雞(大鵬展翅)

NT 788

Marinated chicken with jelly fish and topped with crispy chicken skin

### 五味清酒煮鮮鮑魚

NT 488

Steam fresh abalone with Japanese sake sauce

### 十年陳黃酒醉土雞

NT 588

Drunken chicken with yellow shaoxing wine

### 鳳梨啤酒慢煮鴨胸

NT 488

Slow cook duck breast with Taiwan's pineapple beer



Hot Tea NT 60 per person



Chef's recommendations



Spicy



Vegetarian

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.



CHEF SPECIAL APPETIZERS

# 精緻 開胃前菜

## 顏氏秘製黑金叉燒

NT 488

BBQ honey grazed pork belly with over baked charcoal bun

## 金牌麻香流口水雞

NT 468

Hot and spicy Sichuan pepper corn chicken with sesame peanut sauce

## 柚子醋丸蟹肉塔塔

NT 468

Refreshing crab meat tartars salad with pomelo fresh lemon dressing

## 新派滬式脆燻魚佐香芋絲

NT 468

New modeling royal -joying smoke fish with crispy taro

## 田園仙樂飄飄

NT 328

Refreshing seasonal mix vegetable fresh fruit salad with vinaigrette dressing

茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。





# 玖尹精選

## ROYAL JOYING SPECIALTIES

玖尹極品百味小迷你盆菜(需2天前預訂) NT 1688

Joying mini pun choi feasts

白蘭地芝士龍蝦伊麵 NT 1288

Braised Boston lobster with brandy cheese sauce and e-fu noodle

黃油煎封豉汁鴛鴦鰻魚 NT 1288

Pan grill duo flavored white pomfret with butter black bean sauce

龍蝦海鮮湯佐泡泡脆米 NT 988

Signature sea food lobster soup with crispy rice

問鼎麻香水煮海鮮松阪豬  NT 988

Sichuan boiled sea food and Japanese premium Matsusaka in hot chili oil

玖尹濃湯酸菜石斑魚  NT 788

Royal joying signature hot and sour grouper with udon noodles soup

鐵板冰菜黑蒜汁骰子牛柳 NT 728

Pan-fried beef cured with butter black garlic sauce



Hot Tea NT 60 per person



Chef's recommendations



Spicy



Vegetarian

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.

ROYAL JOYING SPECIALTIES

## 玖尹精選

### 潮州酒釀蝦球佐脆銀絲卷

NT 688

Wok fried shrimp with sweet rice wine sauce and golden crispy bun

### 沙丹芥末柚子奶油蝦球

NT 688

Deep-fried shrimp with mustard mayonnaise

### 小花園椒麻香酥雞丁

NT 588

Joying salt Sichuan pepper spicy crispy boneless chicken

### 鳳梨蘋果棒棒咕嚕肉

NT 588

Sweet and sour pork filled with green apple and pineapple

### 酥炸五香嫩子排

NT 488

Signature deep-fried pork ribs with the five spices

### 秘製極味醬松阪豬

NT 488

Stir-fried Japanese premium Matsusaka pork with chef signature sauce

### 脆瑤柱魚籽扒豆苗(金枝玉葉)

NT 368

Braised sweet pea shoots with sun dried scallop gravy



茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。

# 五穀豐登 粒粒皆辛

## FRIED RICE & NOODLES

### XO醬鹹魚雞粒炒飯

NT 428

Fried rice with salted fish, chicken with XO sauce

### 叉燒臘味香菇炒飯

NT 428

BBQ pork fried rice with cured meat and sun dried scallop

### 鮪魚肉絲櫻花蝦炒米粉

NT 428

Stir-fired pumpkin vermicelli and black pepper tuna and shredded pork

### 芙蓉富貴西紅柿蚵仔海鮮貓耳朵

NT 388

Mixed sea food and egg white with vegetables soup orecchiette

## 玖尹精選湯

## ROYAL SPECIAL SOUP

### 酒香垂涎金佛跳牆

NT 588 /位 per person

Golden Buddha jump over Royal Joying

### 鮮鮑野山雞燉金石斛

NT 388 /位 per person

Double boiled fresh abalone in chicken consommé with Chinese dried herbs

Hot Tea NT 60 per pers.

 Chef's recommendations



Spicy



Vegetarian

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.

蘋果鳳梨糖醋猴頭菇

NT 488

Pan-fried hericium mushroom, green apple and pineapple with sweet and sour sauce

松子蘆筍百合銀杏小木耳素

NT 468

Stir-fried asparagus, pine nuts, ginkgo and black fungus

紅米五穀藜麥毛豆炒飯

NT 388

Healthy fried rice with quinoa, wild cereal and edamame

田園蔬雜菌油豆腐波菜湯麵

NT 388

Spinach noodles soup with vegetables, mushroom and fried bean curd

小木耳春筍銀杏炒勝瓜

NT 288

Stir-fried loofah melon and egg with ginkgo and black fungus

清炒時蔬

NT 288

Stir-fried daily selection of fresh vegetables

玖尹珍饈素佛跳牆

NT 688 /位 per person

Double boiled morel porcini and Matsutake mushroom with premium vegetables consommé



茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。



DIM SUM  
LIMITED SELECTION

點心精選限定

17:30~22:00

LAST ORDER 20:30

ROYAL JOYING SOIRÉE

# 廚師精選

CHEF'S RECOMMENDATIONS

## 一品黃燜湯手工金魚餃 三粒

NT 268

Shrimp dumplings in golden broth 3 pcs

## 法國黑松露流沙芝麻球 三個

NT 168

French black truffles, crispy sesame balls with truffle and salted egg custard 3 pcs

## 蒸點

STEAMED

## 西班牙火腿松露燒賣 四粒

NT 268

Spanish hams and truffle with shrimp sui mai 4 pcs

## 金箔筍尖手剝鮮蝦餃 三粒

NT 268

Handmade shrimp dumplings with gold foil and bamboo shoot 3 pcs

## 法國康弟芝士陳皮牛肉球 三個

NT 198

Steamed beef balls with France Condillac cheese and curd skin 3 pcs

Hot Tea NT 60 per person



Chef's recommendations



Spicy



Vegetarian

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.

CRISP PAN-FRIED, DEEP-FRIED & BAKED

## 香煎 炸·焗

### 香奶油雞鬆鮑魚盞 三個

NT 388

Baked abalone tart with creamed chicken 3 pcs

### 香煎酪梨深坑腐皮卷 三個

NT 268

Beancurd skin with avocado shrimp 3 pcs

### 多瑙河香芋松子天鵝酥 二個

NT 188

Danube deep-fried taro stuffed with pine nuts 2 pcs

DESSERT

## 甜品

### 玖尹杏仁大四喜

NT 468

(杏仁燕窩迷你酥皮蛋撻、香脆手工杏仁餅、生磨杏仁茶、杏仁核桃湯圓)

Mini egg custard with almond and cubilose, Handmade almond crisp, Almond tea, Almond walnut dumpling

### 杏仁燕窩迷你酥皮蛋撻

NT 388

Mini egg custard with almond and cubilose

### 椰子冰淇淋楊枝甘露

NT 268

Mango sago pomelo with coconut ice cream

### 初戀……相思紅豆初體驗

NT 268

(桂花椰汁紅豆糕、紅豆沙湯圓)

Red bean cake with osmanthus and coconut, red bean ball

茶資 NT 60 / 位



主廚推薦



辣



素

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。





# BEVERAGE

飲品



|          |                               |                           |
|----------|-------------------------------|---------------------------|
| 茶        | Tea                           |                           |
| 金萱       | Jin Xuan Oolong               | NT 200                    |
| 東方美人     | Oriental Beauty Oolong        | NT 220                    |
| 咖啡       | Coffee                        |                           |
| 黑咖啡 冷/熱  | Coffee Hot / Iced             | NT 150                    |
| 義式濃縮     | Espresso                      | NT 180                    |
| 拿鐵 冷/熱   | Latte Hot / Iced              | NT 180                    |
| 果汁       | Juice                         |                           |
| 奇異果汁     | Kiwi Juice                    | NT 180                    |
| 西瓜汁      | Watermelon Juice              | NT 180                    |
| 柳橙汁      | Orange Juice                  | NT 180                    |
| 港式飲料     | Hong Kong Beverage            |                           |
| 絲襪奶茶 冷/熱 | Hong Kong Milk Tea Hot / Iced | NT 160                    |
| 凍檸茶      | Lemon Iced Tea                | NT 160                    |
| 鹹檸七      | Salty Lemon Seven-up          | NT 160                    |
| 阿華田 冷/熱  | Ovaltine Hot / Iced           | NT 160                    |
| 鴛鴦 冷/熱   | Coffee with Tea Hot / Iced    | NT 180                    |
| 汽水       | Soda                          |                           |
| 可樂       | Coke                          | NT 100                    |
| 雪碧       | Sprite                        | NT 100                    |
| 蘋果西打     | Apple Sidra                   | NT 100                    |
| 風味可樂     | Flavored Coke                 | NT 150                    |
| 櫻花・抹茶    | Sakura・Matcha                 |                           |
| 水        | Water                         |                           |
| 普娜       | Acqua Panna                   | 250ml / 500ml NT 120/ 200 |
| 天然礦泉水    |                               |                           |
| 聖沛黎洛     | S.Pellegrino                  | 250ml / 500ml NT 120/ 200 |
| 天然氣泡礦泉水  |                               |                           |



All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.  
Please notify our service staff of any food allergies you may have, or a special dietary requirement, Thank you.

|                                   |                      |               |
|-----------------------------------|----------------------|---------------|
| 啤酒                                | Beer                 |               |
| Erdinger Weibber                  | 艾丁格小麥白啤酒             | NT 220        |
| Erdinger Dunkel                   | 艾丁格小麥黑啤酒             | NT 220        |
| Peroni                            | 義大利沛羅尼啤酒             | NT 180        |
| 雞尾酒                               | Cocktail             |               |
| Gin Tonic                         | 琴湯尼                  | NT 300        |
| Spumoni                           | 泡泡雞尾酒                | NT 300        |
| Mojito                            | 莫吉多                  | NT 300        |
| Old-Fashioned                     | 古典雞尾酒                | NT 300        |
| 紅酒                                | Red Wine             |               |
| Chateau Migdal Merlot             |                      | NT 350 / 1800 |
| Nysos Collection Cabernet         |                      | NT 400 / 2000 |
| Bodega Santa Cruz Old Cave        |                      | NT 2400       |
| Asconi Cabernet Sauvignon         |                      | NT 3000       |
| 白酒                                | White Wine           |               |
| Chateau Migdal Chardonnay         |                      | NT 350 / 1800 |
| Migdal Infinity Chardonnay        |                      | NT 2000       |
| Bodega Santa Cruz Sauvignon Blanc |                      | NT 2400       |
| Migdal Muscat                     |                      | NT 2800       |
| 威士忌                               | Whisky               |               |
| Kavalan Classic                   |                      | NT 400 / 5500 |
| Kavalan Solist Vinho Barrique     | Single Cask Strength | NT 8000       |
| 白蘭地                               | Cognac               |               |
| Remy Martin VSOP                  |                      | NT 350 / 4500 |
| Remy Martin XO                    |                      | NT 10000      |

所有價格均以新台幣計算，另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

如有對任何食物過敏，或飲食上有特殊需求，請告知服務人員，謝謝。

