



太魯閣晶英酒店

## THE MEI YUAN

清真合菜料理

HALAL MENU

晶英美味集

Appetizer

鳳梨炒飯

Fried Rice with Pineapple

野菜牛肉 (澳洲牛)

Stir-Fried Beef with Wild Vegetable in Oyster Sauce (Australian Beef)

川味鮮蝦球

Sautéed Prawn in Chili Sauce

酥炸軟殼蟹

Deep-Fried Soft Shell Crab

清蒸海上鮮

Steamed Fish

高山高麗菜

Sautéed Taiwanese Cabbage

玉筍燉雞盅

Bamboo Shoot with Chicken Soup

豐滿節令水果佐甜點

Seasonal Fruits and Dessert

NT\$1280+10% / Per Person





太魯閣晶英酒店

梅 園

MEI-YUAN

清真料理專屬菜單

HALAL MENU

山中小碟 Appetizer

涼拌雲耳	160
Cold Black Fungus Salad	
醋泡紫高麗	160
Purple Cabbage in Vinegar	
洛神蓮藕	160
Lotus Root with Roselle	
香油拌花生	160
Peanuts with Sesame Oil	

中華料理 Chinese Cuisine

金沙杏鮑菇	360
King Oyster Mushroom in Egg Yolk	
彩椒炒雞丁	420
Sautéed Chicken with Red Pepper	
滑蛋蝦仁	420
Scrambled Egg with Prawn	
滑蛋澳洲牛肉	460
Scrambled Egg with Australian Beef	
避風塘軟殼蟹	480
Deep-Fried Soft Shell Crab	
川味鮮蝦球	520
Sautéed Prawn in Chilli Sauce	
蠔油炒澳洲牛肉	460
Sautéed Australian Beef in Oyster Sauce	
天筍炒香菇	360
Sautéed Bamboo Shoot and Mushroom	
山苦瓜澳洲牛肉	460
Sautéed Australian Beef and Bitter Melon	
椒鹽溪蝦	520
Fried River Shrimp in Salt and Pepper	
醬皇曼波魚	520
Sautéed Sunfish in Seafood Sauce	

廣式煲湯 Soup

樹豆燉雞盅	200
Pigeon Pea Chicken Soup	
海鮮南瓜湯	280
Seafood and Pumpkin Soup	

中式飯麵 Noodles and Rice

乾炒牛肉河粉	420
Sautéed Stir Beef Noodles	
紅藜麥蝦仁炒飯	420
Fried Rice with Quinoa and Shrimp	
蔬食炒飯	360
Fried Rice with Greens	

時蔬料理 Vegetables

清炒芥蘭	360
Sautéed Kale	
清炒過貓	360
Sautéed Fern	
高山高麗菜	360
Sautéed Taiwanese Cabbage	
乾煸四季豆	360
Sautéed String Bean	

煲類

三杯雞煲	450
Stir-Fried Chicken in Soy Sauce	
三杯中卷煲	450
Squid in Ginger and Soy Sauce	
薑蔥澳洲牛肉煲	480
Stewed Australian Beef in Soy Sauce	
咖哩粉絲蝦煲	560
Prawn and Green Bean Noodle in Curry	

ALL PRICES ARE IN NT\$ AND SUBJECT TO 10% SERVICE CHARGE

