

麟聚
LIN JU
Modern Chinese Cuisine
Lunch

黑松露油拌腐竹
Dried bean curd sheet with black truffle sauce

蜜汁冰花肋排骨
Pork ribs with plum and vinegar sauce

麟聚老火煲靚湯
Lin ju chinese style soup

蒜茸豉汁海上鮮
Fish fillet with garlic and black bean sauce

薑蔥甜豆炒帶子
Stir-fried scallops with ginger, scallions and sweet beans

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

大虎蝦炆伊府麵
Pan fried tiger prawn with noodles

麟聚祕制美甜點
Lin ju homemade dessert

NTD\$2,000 per person
Price is quoted in NTD and subject to a 10% service charge.

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Modern Chinese Cuisine
Lunch

黑松露油拌腐竹
Dried bean curd sheet with black truffle sauce

糖醋百花釀蟹鉗
Deep fried crab claw with shrimp paste

蜜汁冰花肋排骨
Pork ribs with plum and vinegar sauce

麟聚老火煲靚湯
Lin ju chinese style soup

蒜茸豉汁海上鮮
Fish fillet with garlic and black bean sauce

薑蔥甜豆炒帶子
Stir-fried scallops with ginger, scallions and Sweet Beans

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

清高湯燉牛白腩
Double boiler beef in clear broth

花膠鮑魚撈飯
Braised fish maw with abalone and rice

麟聚祕制美甜點
Lin ju homemade dessert

NTD\$2,500 per person
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麟聚
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Modern Chinese Cuisine

Need even number
2~6 people

麻香甜豆伴鮑片
Sweet beans with abalone slices pepper oil

鬼馬脆香油條皇
Fried dough stick with shrimp paste in sweet and sour sauce

蜜汁伊比利叉燒
Barbecued iberico pork with honey

鮑參貝肚佛跳牆
Double-boiled abalone, sea cucumber, fish maw and sea conch soup

家鄉甜菜海上鮮
Steamed wild fish with preserved vegetable

琉璃脆皮小乳鴨（一人半隻）
Grilled crispy baby duck (One and a half)

蟹粉松茸焗蟹蓋
Baked crab shell stuffed with crab meat and matsutake mushroom

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

鮮菇鮑汁炆伊麵
Dry noodles with mushroom and abalone sauce

麟聚私房美甜點
Lin ju homemade dessert

NTD\$3,500 per person
Price is quoted in NTD and subject to a 10% service charge.

麟聚
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Need even number
2~6 people

麻香甜豆伴鮑片
Sweet beans with abalone slices pepper oil

脆香火腿燻飯條
Deep-fried sticky rice with ham and dried scallops sauce

豉油皇醬滷牛舌
Braised ox tongue with soy sauce

糖醋百花釀蟹鉗
Deep fried crab claw with shrimp paste

蜜汁伊比利叉燒
Barbecued iberico pork with honey

鮑參貝肚佛跳牆
Double-boiled abalone, sea cucumber, fish maw and sea conch soup

家鄉甜菜海上鮮
Steamed wild fish with preserved vegetable

琉璃脆皮小乳鴨（一人半隻）
Grilled crispy baby duck (One and a half)

蟹粉松茸焗蟹蓋
Baked crab shell stuffed with crab meat and matsutake mushroom

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

鮮菇鮑汁炆伊麵
Dry noodles with mushroom and abalone sauce

麟聚私房美甜點
Lin ju homemade dessert

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麟聚
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Modern Chinese Cuisine

2~4 people menu

黑松露油拌腐竹
Dried bean curd sheet with black truffle sauce

椒麻生食鮮干貝
Scallops in sichuan pepper oil

豉油皇醬滷牛舌
Braised ox tongue with soy sauce

鬼馬脆香油條皇
Fried dough stick with shrimp paste in sweet and sour sauce

花菇琵琶炸豆腐
Deep-fried tofu with mushroom

鮑參貝肚佛跳牆
Double-boiled abalone, sea cucumber, fish maw and sea conch soup

家鄉甜菜海上鮮
Steamed wild fish with preserved vegetable

鮑魚花菇炆鵝掌
Braised abalone, with goose web and mushroom in oyster sauce

蟹粉松茸焗蟹蓋
Baked crab shell stuffed with crab meat and mushroom

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

雙腸臘味煲仔飯
Cantonese claypot rice with chinese sausages

麟聚私房美甜點
Lin ju homemade dessert

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8 or more people

黑松露油拌腐竹
Dried bean curd sheet with black truffle sauce

椒麻生食鮮干貝
Scallops in sichuan pepper oil

豉油皇醬滷牛舌
Braised ox tongue with soy sauce

麟聚金牌片皮鴨
Roasted beijing duck

鮑參貝肚佛跳牆
Double-boiled abalone, sea cucumber, fish maw and sea conch soup

家鄉甜菜海上鮮
Steamed wild fish with preserved vegetable

鮑魚花菇炆鵝掌
Braised abalone, with goose web and mushroom in oyster sauce

蟹粉松茸焗蟹蓋
Baked crab shell stuffed with crab meat and mushroom

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

雙腸臘味煲仔飯
Cantonese claypot rice with chinese sausages

麟聚私房美甜點
Lin ju homemade dessert

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黑松露油拌腐竹

Dried bean curd sheet with black truffle sauce

椒麻生食鮮干貝

Scallops in sichuan pepper oil

酥炸香脆大生蠔

Deep fried crispy oysters

脆香火腿燻飯條

Deep-fried sticky rice with ham and dried scallops sauce

蜜汁伊比利叉燒

Barbecued iberico pork with honey

瑤柱魚翅燉花膠

Shark fin with fish maw and dry Scallop soup

金湯4頭湯鮑

Braised 4 heads abalone

蝦子京葱燒刺參

Stewed sea cucumber with shrimp eggs and green onions

上湯瑤柱煨時蔬

Dry scallops with seasonal vegetables

麟聚臘味王炒飯

Lin ju cured meat king fried rice

麟聚私房美甜點

Lin Ju homemade dessert

NTD\$4,500 per person

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Modern Chinese Cuisine

黑松露油拌腐竹
Dried bean curd sheet with black truffle sauce

椒麻生食鮮干貝
Scallops in sichuan pepper oil

豉油皇醬滷牛舌
Braised ox tongue with soy sauce

糖醋百花釀蟹鉗
Deep fried crab claw with shrimp paste

脆香火腿燻飯條
Deep-fried sticky rice with ham and dried scallops sauce

高湯瑤柱燉魚翅
Double boiled shark fin in scallop stock

金湯4頭湯鮑
Braised 4 heads abalone

脆皮燒烤妙齡鴿
Deep fried crispy pigeon

上湯瑤柱煨時蔬
Dry scallops with seasonal vegetables

鮮菇鮑汁炆伊麵
Noodles with mushroom and abalone sauce

麟聚私房美甜點
Lin ju homemade dessert

NTD\$4,500 per person
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Modern Chinese Cuisine

黑松露油拌腐竹

Dried bean curd sheet with black truffle sauce

花藤甜豆拌鮑片

Abalone slices with sweet peas and flower vine

豉油皇醬滷牛舌

Braised ox tongue with soy sauce

糖醋百花釀蟹鉗

Deep-fried crab claw with shrimp paste

蜜汁伊比利叉燒

Barbecued Iberico pork with honey

酥炸香脆大生蠔

Deep fried crispy oysters

瑤柱魚翅燉花膠

Double boiled shark fin with in fish maw in dry scallops soup

金湯鮑魚扣刺參

Abalone and sea cucumber in premier soup

芝士奶油焗龍蝦

Baked Lobster with Cheese and Cream Sauce

上湯瑤柱煨時蔬

Dry scallops with seasonal vegetables

鮮菇鮑汁炆伊麵

Noodles with mushroom and abalone sauce

麟聚私房美甜點

Lin Ju homemade dessert

NTD\$5,500 per person

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Modern Chinese Cuisine

黑松露油拌腐竹

Dried bean curd sheet with black truffle sauce

花藤甜豆拌鮑片

Abalone Slices with Sweet Peas and Flower Vine

豉油皇醬滷牛舌

Braised ox tongue with soy sauce

花菇琵琶炸豆腐

Deep-fried tofu with mushroom

蜜汁伊比利叉燒

Barbecued iberico pork with honey

糖醋百花釀蟹鉗

Deep fried crab claw with shrimp paste

高湯瑤柱燉魚翅

Double boiled shark fin in scallop stock

脆皮燒烤妙齡鴿

Deep-fried crispy pigeon

紅燒四頭鮑魚鵝掌

Braised 4 heads abalone and mushroom

蝦子京蔥燒刺參

Stewed sea cucumber with shrimp eggs and green onions

蟹粉松茸焗蟹蓋

Baked crab shell stuffed with crab meat and mushroom

上湯瑤柱煨時蔬

Dry scallops with seasonal vegetables

麟聚私房美甜點

Lin Ju homemade dessert

NTD\$6,500 per person

Price is quoted in NTD and subject to a 10% service charge.

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Modern Chinese Cuisine

黑松露油拌腐竹

Dried bean curd sheet with black truffle sauce

花藤甜豆拌鮑片

Abalone Slices with Sweet Peas and Flower Vine

豉油皇醬滷牛舌

Braised ox tongue with soy sauce

蜜汁伊比利叉燒

Barbecued iberico pork with honey

糖醋百花釀蟹鉗

Deep fried crab claw with shrimp paste

高湯瑤柱燉魚翅

Double boiled shark fin in scallop stock

高湯鮑汁燴花膠

Braised fish maw with abalone sauce and vegetable

脆皮燒烤妙齡鴿

Deep-fried crispy pigeon

乾鮑花菇扣鵝掌

Dried abalone with mushroom and goose web

金蒜煎和牛肋眼

Pan-fried Wagyu beef with garlic

瑤柱鮑汁炆伊麵

Abalone sauce and dry scallops with noodles

麟聚私房美甜點

Lin Ju homemade dessert

NTD\$8,500 per person

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Modern Chinese Cuisine

黑松露油拌腐竹

Dried bean curd sheet with black truffle sauce

椒麻生食鮮干貝

Scallop in sichuan pepper oil

豉油皇醬滷牛舌

Braised ox tongue with soy sauce

蜜汁伊比利叉燒

Barbecued iberico pork with honey

糖醋百花釀蟹鉗

Deep fried crab claw with shrimp paste

酥炸香脆大生蠔

Deep fried crispy oysters

金湯紅燒大包翅

Braised shark fin in chicken soup

乾鮑扣刺參鵝掌

Dried abalone, sea cucumber and goose web

鮑汁翡翠黃花膠

Yellow fish maw in abalone sauce

脆皮燒烤妙齡鴿

Deep fried crispy pigeon

燕液蛋白杏仁露

Bird's nest with almond juice and egg white

NTD\$10,000 per person

Price is quoted in NTD and subject to a 10% service charge.

前菜

APPETIZERS

黑松露油拌腐竹
Dried bean curd sheet with black truffle sauce
\$800

椒麻生食鮮干貝
Scallops in sichuan pepper oil
\$900

麻香甜豆伴鮑片
Sweet beans with abalone slices pepper oil
\$900

陳皮蠔汁伴鮑片
Tangerine peel and oyster sauce with abalone slices
\$900

蜜汁冰花肋排骨
Pork ribs with plum and vinegar sauce
\$800

脆香火腿粢飯條
Deep-fried sticky rice with ham and dried scallops sauce
\$900

花菇琵琶炸豆腐
Deep-fried tofu and shrimp pasts with mushroom
\$800

酥炸香脆大生蠔
Deep fried crispy oysters
\$1000

鬼馬脆香油條皇
Fried dough stick with shrimp paste in sweet and sour sauce
\$800

豉油皇醬滷牛舌
Braised ox tongue with soy sauce
\$1600

糖醋百花釀蟹鉗
Deep fried crab claw with shrimp pasts
\$1600

以上餐點為一份
Per portion

以上價格均為新台幣並須外加一成服務費
The above prices are in New Taiwan Dollars and subject to an additional 10% service charge

燉湯

Soup

麟聚老火煲靚湯 (per pot)
Lin ju Daily soup
\$2800

濃高湯燉全雞 (per pot)
Double boiled chicken soup
\$3800

濃高湯魚翅煲雞 (per pot)
chicken soup with shark's fin in claypot
\$6800

濃高湯花膠煲雞 (per pot)
chicken soup with fish maw in claypot
\$6800

以上餐點為一鍋
The above meals are one pot

鮑參貝肚佛跳牆 (一位) per person
Double-boiled abalone, sea cucumber, fish maw and sea conch soup
\$1500

大閘蟹粉燉魚翅 (一位) per person
Braised shark fin with hairy crab powder
\$2100

高湯瑤柱燉魚翅 (一位) per person
Stewed shark fin in scallop mead
\$1800

紅燒大包翅 (一位) per person
Braised shark fin soup
\$4800

金湯大包翅 (一位) per person
Double boiled shark fin with chicken soup
\$4800

以上為一人份
The above meals are for one per person

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飯/麵

RICE/NOODLES

臘味雙腸煲仔飯

Cantonese claypot rice with chinese sausages

\$1200

鮮菇鮑汁炆伊麵

Braised noodles with mushroom and abalone sauce

\$800

蝦仁蛋炒飯

Shrimp and Egg Fried Rice

\$600

以上餐點為一份

Per portion

大閘蟹粉伴伊麵 (為兩人份)

Hairy crab with yi noodles (for two people)

\$2400

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時蔬/肉類 GREENS/MEAT

臘味蒜蓉炒時蔬

Chinese Sausage Stir-fried Seasonal vegetables with garlic Sauce
\$680

上湯瑤柱煨時蔬

Braised scallops with seasonal vegetables
\$900

薑蔥帶子生蠔煲

scallops and oysters with Ginger scallion
\$1600

金沙黃金明蝦球

Wokfried prawn with salted egg yolk
\$800

糖醋咕咾肉

Deep-fried sweet & sour pork
\$980

豉油皇生炒鵝腸

Stir-fried goose intestines with soya sauce
\$880

枝竹柱候炆牛腩

Braised Beef with beancurd
\$1200

以上餐點為一份

Per portion

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燒臘

BARBECUE SELECTIONS

脆皮燒烤妙齡鴿
Deep fried crispy pigeon
\$1800

琉璃脆皮小乳鴨
Glazed crispy baby duck
\$1800

麟聚金牌片皮鴨二吃（炒鴨鬆）
Roasted beijing duck Second meal (fried duck floss)
\$3200

祕制脆皮文昌雞
Homemade crispy wenchang chicken
\$2400

以上為全隻
The above is whole
需要兩天前預訂
Need to book two days in advance

蜜汁伊比利叉燒
Barbecued iberico pork with honey
\$1800

以上餐點為一份
Per portion

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海鮮

SEAFOOD

蟹膏馬蹄蒸肉餅 (一隻) one portion
Steamed crab with Iberian pork and water chestnuts
\$3500

龍蝦馬蹄蒸肉餅 (一隻) one portion
Steamed lobster with iberico pork and water chestnut
\$3500

家鄉甜菜海上鮮 (一條) one portion
steamed wild fish with seallion
\$4800

四川泡椒酸菜魚 one portion
Sichuan pickled pepper fish
\$1800

芝士奶油焗龍蝦 per piece
Baked Lobster with Cheese Cream
\$2800

大閘蟹粉燴蝦仁 (2人份)
Hairy Crab Braised Shrimp (Serves 2)
\$2400

蟹粉松茸焗蟹蓋 (1位) per portion
Baked crab shell stuffed with crab meat and matsutake mushroom
\$900

豉油皇煎焗虎蝦 (4隻)
Pan-fried baked tiger prawns with soy sauce
\$1600

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海味

ABALONE

蝦子京葱燒刺參 (一人份)

Grilled sea cucumber with shrimp eggs and green onions
\$1600

鮑汁脆皮伴刺參 (一人份)

Deep fried Crispy Sea Cucumber with Abalone Sauce
\$1600

高湯鮑汁燴花膠 (一人份)

braised Fish maw in abalone stock
\$1400

鮑魚八頭花菇炆鵝掌 (一人份)

Braised Abalone, Mushrooms Goose wets
\$1200

金湯4頭湯鮑 (一人份)

Braised 4 heads abalone
\$1500

紅燒25頭南非乾鮑 (一人份)

Braised 25-head South African dried abalone
\$2100

紅燒20頭南非乾鮑 (一人份)

Braised 20-head South African dried abalone
\$3000

以上為一人份

The above meals are for one people

以上價格均為新台幣並須外加一成服務費

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海味

ABALONE

6頭日本乾鮑 一隻
Japan 6 Head Abalone one
\$ 70000

3頭花膠筒 一隻
Female yellow fish maw 5 head one
\$28000

5頭花膠筒 一隻
Male yellow fish maw 5 head one
\$15000

5頭花膠公膠 一隻
Male yellow fish maw 5 head one
\$48000

5頭花膠片 一隻
Male yellow fish maw 5 head one
\$15000

以上餐點為6-8人份
The above meals are for 6-8 people

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甜點

DESSERT

燕窩蛋白杏仁茶
Bird's Nest Almond Dew
\$2000

陳皮蓮子紅豆沙 (冬季)
Lin ju secret desserts
\$120

楊枝甘露 (夏季)
Lin ju secret desserts
\$120

紅棗燉白木耳
Stewed White Fungus with Red Dates
\$120

以上為一人份
The above meals are for one people

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service charg

麟聚

LIN JU

Modern Chinese Cuisine

百富 21年 波特桶單一純麥威士忌700ml
THE BALVENIE 21 Year Old Port Wood Finish
\$12000

百富 14年 加勒比海蘭姆桶單一純麥威士忌700ml
THE BALVENIE 14 Year Old Caribbean Cask
\$4200

百富 12年 雙桶單一純麥威士忌 700ml
THE BALVENIE Doublewood 12Year Old
\$3200

大摩 18年 蘇格蘭 高地 單一純麥威士忌 700ml
THE DALMORE 18 Year Old
\$18000

大摩 15年 單一純麥威士忌 700ml
THE DALMORE 15 Year Old
\$5200

慕赫 16年 單一純麥威士忌 700ml
Mortlach 16 Year Old
\$5000

慕赫 12年 單一純麥威士忌 700ml
Mortlach 12 Year Old
\$3200

約翰走路藍牌蘇格蘭調和威士忌 700ml
Johnnie Walker Blue Label
\$8500

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請勿酒駕 未滿18歲請勿飲酒