

鳳凰

煙波懷舊套餐

Riverbank old-fashioned set



營業時間 Operation hours

午餐 Lunch: 11:30~14:00

晚餐 Dinner: 17:30~21:00

餐期結束前30分鐘為最後點餐時間

Last order time is 30 mins before the meal period



主廚推薦 期間限定

Chef's Recommendation

主菜新選擇

水梨醬牛胸腹肉

Beef Plate with Pear Paste

炭烤牛培根變化版，將整塊的牛胸腹肉浸泡於韓國著名的水梨醬兩天，以烘烤方式為牛胸腹肉烤上色。

A variation of charcoal-roasted beef bacon, where an entire piece of beef plate is soaked in famous Korean pear paste for two days, and then roasted to offer a beef plate with a golden color.

開胃前菜
Appetizers

蘭陽蜜香魚 三星蔥肉捲
Lanyang sweet ayu
Sanxing green onion meat roll

蘭陽鮮時蔬沙拉
Lanyang style fresh vegetable salad

懷舊湯品
Old-fashioned soup

古早辦桌菜湯或魷魚螺肉蒜湯
Old-fashioned catering vegetable soup
or
Squid and escargot soup with garlic

主菜
Entree

烤叢林松阪豬或爐烤味噌放山雞
Grilled matsusaka pork
or
Roasted free-range chicken with miso

主食
Staple food

櫻花蝦養身五穀米或鄉村小農鴨肉飯
Five grains with sergestid shrimp
or
Country style duck rice

招牌甜點
Signature dessert

鳳凰奶凍捲襯季節鮮果
Swiss roll with seasonal fruits

每位NT\$599+10% per person



每位NT\$599+10% per person

開胃前菜
Appetizers

蘭陽蜜香魚 三星蔥肉捲
Lanyang sweet ayu
Sanxing green onion meat roll

蘭陽鮮時蔬沙拉
Lanyang style fresh vegetable salad

懷舊湯品
Old-fashioned soup

古早辦桌菜湯或魷魚螺肉蒜湯
Old-fashioned catering vegetable soup
or
Squid and escargot soup with garlic

金蒜銀絲海虎蝦
Tiger prawn with garlic and cellophane noodles

主菜
Entree

炙燒櫻桃豪野鴨或大溪漁港一夜竿
Broiled cherry duck
or
Japanese style grilled mackerel

主食
Staple food

櫻花蝦養身五穀米或鄉村小農鴨肉飯
Five grains with sergestid shrimp
or
Country style duck rice

招牌甜點
Signature dessert

鳳凰奶凍捲襯季節鮮果
Swiss roll with seasonal fruits

每位NT\$699+10% per person



每位NT\$699+10% per person

開胃前菜

Appetizers

蘭陽蜜香魚 三星蔥肉捲
Lanyang sweet ayu
Sanxing green onion meat roll

蘭陽鮮時蔬沙拉
Lanyang style fresh vegetable salad

烏石現流赤身盤
Wushi fresh caught akami plate

懷舊湯品

Old-fashioned soup

古早辦桌菜湯或魷魚螺肉蒜湯
Old-fashioned catering vegetable soup
or
Squid and escargot soup with garlic

金蒜銀絲海虎蝦

Tiger prawn with garlic and cellophane noodles

主菜

Entree

網西沙朗牛肉捲或天府川味石鍋魚
Sirloin roll with pig's peritoneum
or
Sichuan style stone pot fish

主食

Staple food

櫻花蝦養身五穀米或鄉村小農鴨肉飯
Five grains with sergestid shrimp
or
Country style duck rice

招牌甜點

Signature dessert

鳳凰奶凍捲襯季節鮮果
Swiss roll with seasonal fruits

每位NT\$799+10% per person



每位NT\$799+10% per person

開胃前菜

Appetizers

蘭陽蜜香魚 三星蔥肉捲
Lanyang sweet ayu
Sanxing green onion meat roll

蘭陽鮮時蔬沙拉
Lanyang style fresh vegetable salad

烏石現流赤身盤
Wushi fresh caught akami plate

懷舊湯品

Old-fashioned soup

古早辦桌菜湯或魷魚螺肉蒜湯
Old-fashioned catering vegetable soup
or
Squid and escargot soup with garlic

金蒜銀絲海虎蝦

Tiger prawn with garlic and cellophane noodles

主菜

Entree

網西沙朗牛肉捲或天府川味石鍋魚
Sirloin roll with pig's peritoneum
or
Sichuan style stone pot fish

主食

Staple food

櫻花蝦養身五穀米或鄉村小農鴨肉飯
Five grains with Sergestid Shrimp
or
Country style duck rice

招牌甜點

Signature dessert

鳳凰奶凍捲襯季節鮮果
Swiss roll with seasonal fruits

咖啡、茶、每日果汁(擇一)
Coffee、Tea、Daily juice (Select one)

Hägen-Dazs 冰淇淋(100ml)
Hägen-Dazs ice cream (100ml)

每位NT\$980+10% per person

素食套餐

Vegetarian Combo

紫蘇紅梅拌大和芋
Japanese yam with perilla leaves and pickled plum

水果野沙拉
Fruit salad

精進生魚片
Energy konjac gel sashimi

煙波素湯碗
Lakeshore vegetarian soup

百齡菇甘味煮
Japanese style simmered mushroom

焗烤洋芋盅
Baked potato

毛豆野菜燉飯
Edamame bean & wild vegetable risotto

蔬菜豆腐鍋
Vegetable & tofu hotpot

手工甜點
Handmade dessert

每位NT\$799+10% per person