





## 湯 SOUP

- 濃湯花膠津膽燉鮑翅(位)  \$ 688  
Double Boiled Superior Soup with Shark's Fin,  
Yunnan Ham and Chicken (Per Person)
- 鴨汁干撈海虎翅(位)  \$ 688  
Braised Tiger Shark's Pectoral Fin with Duck Soup  
(Per Person)
- 秘魯海椰皇花膠燉螺頭(位)  \$ 258  
Double Boiled Fish Maw, Sea Conch, Snow Goose  
in Coconut (Per Person)
- 野生竹筴雪燕雞茸羹(位) \$ 198  
Braised Snow Swallow, Bamboo Fungus and Chicken  
(Per Person)
- 靜岡蜜瓜燉珍珠肉(位)  \$ 198  
Double-Boiled Dried Pearl Meat, Shzuoka  
Honey-Dew Melon (Per Person)
- 皇帝蟹海皇酸辣羹(位)  \$ 168  
Hot and Sour Soup with King Crab Meat (Per Person)
- 羊肚耳野菜羹(位)  \$ 108  
Shredded White Fungus and Vegetables  
Soup (Per Person)

 招牌  
Signature

 素食  
Vegetarian

 廚師推介  
Chef's Choice

 微辣  
Mildly Spicy

如有任何食物過敏或餐飲限制，請提前告知我們的服務員  
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## 海味 DRIED SEAFOOD

- 野生黃菇竹筴金柱燴花膠扒(二至三位用)  \$ 1088  
Braised Fish Maw Steak with Bamboo Fungus
- 3頭澳洲網鮑(位) \$ 688  
Braised Australian 3-Head Abalone (Per Person)
- 關東遼參脆拌麻婆醬(位) \$ 398  
Braised Japanese Sea Cucumber, Mapo Sauce  
(Per Person)
- 乾煸關東50頭遼參拌藜麥(位)  \$ 398  
Braised Kanto Sea Cucumber and Quinoa  
(Per Person)
- 香煎花膠拌三色藜麥(位)  \$ 298  
Pan-Fried Fish Maw Steak, Three-Color Quinoa  
(Per Person)
- 花膠岩米燴波蘭鵝掌(位) \$ 298  
Braised Fish Maw and Goose Web (Per Person)
- 5頭南非網鮑(位) \$ 288  
Braised South Africa 5-Head Abalone  
(Per Person)



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## 鮮 SEAFOOD

- 西班牙紅蝦淮山麵(位)  \$ 568  
Jumbo Carebaunero Red Prawns Served with  
Yam Noodle (Per Person)
- 桔柚黑鱈魚  \$ 338  
Deef-Fried Crispy Black Cod with Tangerine Sauce
- 鹹·香·果 三色蝦球  \$ 328  
Tiger Prawn Trio (Salted Egg Yolk Sauce,  
Mango Sause and Avocado)
- 照燒鱈魚腩 \$ 328  
Deef-Fried Black Cod with Teriyaki Sause
- 青花椒乾燒虎蝦  \$ 298  
Deep-fried Tiger Prawns with Green  
Peppercorn Sauce
- 藤椒酸湯虎蝦球  \$ 298  
Braised Tiger Prawns, Sour Broth,  
Green Peppercorn
- 燒椒醬鮮粒粒炒河蝦仁  \$ 298  
Sautéed Shrimps and Edamame with Green  
Peppercorn Sauce
- 羊肚菌蘆荀北海道帶子 \$ 298  
Sautéed Hokkaido Scallops with Morels  
and Asparagus
- 法式青醬燒北海道帶子 \$ 288  
Pan-Fried Hokkaido Scallops with  
French Pesto Sauce



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## 肉 MEAT

- 24小時慢煮牛肋肉  \$ 528  
24 Hours Slow-Cooked Beef Short Ribs
- 黑蒜洋蔥BB羊鞍配羅勒醬 \$ 428  
Pan-fried Lamb Rack with Black Garlic  
and Basil Sauce
- 文火脆皮和牛臉頰 \$ 358  
Deep-Fried Wagyu Beef Cheek
- 香辣川味辣子雞(半隻)  \$ 288  
Sautéed Diced Chicken In "Sichuan" Style (Half Bird)
- 松茸干煎三黃雞(半隻) \$ 288  
Pan-Fried Chicken with Matsutake (Half Bird)
- 蔥油脆皮三黃雞(半隻) \$ 288  
Deep-Fried Crispy Sanhuang Chicken,  
Spring Onion Sauce (Half Bird)
- 黑豚咕嚕肉 \$ 268  
Sweet & Sour Berkshire Pork and Peach
- 黑醋伊比利亞豬鞍伴紅酒醬頭 \$ 198  
Sizzling Pork loin with Red Wine Pickles



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## 飯, 麵 GRAIN

- 松茸海膽越光米  \$ 268  
Braised Pearl Rice with Matsutake Mushroom,  
Morel and Sea Urchin
- 皇帝蟹脆米泡飯  \$ 268  
Poached King Crabmeat and Crispy Rice  
Krispies in Fish Broth
- 金柱菘子炒絲苗 \$ 228  
Fried Rice with Conpoy and Egg White
- 黑豚叉燒撈淮山麵 \$ 238  
Stir-Fried Chinese Purple Yam Noodles  
with Barbecue Pork
- 新竹米雪場蟹炒桂花  \$ 218  
Fried Rice Vermicell with Crab Meat, Egg,  
Bean Sprout and Slice Pork
- 風味拍蒜和牛炒河 \$ 218  
Fried Rice Noodles with Sliced Beef and Garlic
- 蝦姑蔥油炒絲苗 \$ 198  
Fried Rice, Mantis Shrimps and Egg White  
with Spring Onion Oil
- 法國邊豆炒意型米(素)  \$ 188  
Fried Orzo Pasta with French Beans (Vegetarian)



招牌

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## 甜品 DESSERTS

- 嵐月生日蛋糕(磅) \$ 288  
Home-Made Luna's Birthday Cake (Per Pound)
- 嵐月生日甜品碟  \$ 198  
Luna's Birthday Surprise Plate
- 伯爵茶奶凍(位)  \$ 98  
Earl Grey Tea Penna Cotta (Per Person)
- 蜜桃接骨木花慕絲配蝶豆花 \$ 98  
Peach Elderflower Mousse with Butterfly Pea
- 椰汁腐竹馬蹄露 \$ 98  
Chilled Sweeten Coconut with Bean Curd and Water Chestnut
- 川貝陳皮燉啤梨(位)  \$ 88  
Double-Boiled Sweeten Pear with Sichuan Fritillary and Tangerine Peel (Per Person)
- 桂圓杞子燉雪燕(位)  \$ 78  
Double-Boiled Sweeten Snow Swallow with Dried Longan and Wolfberry (Per Person)
- 石獅黑麻糕(2件)  \$ 68  
Black Sesame Pudding (Two Pieces)
- 蘑菇朱古力布甸 \$ 68  
Chocolate Pudding with Mushroom Powder
- 紅莓玫瑰朱古力餅(2件) \$ 58  
Red Mulberry Rose Chocolate Cake (Two Pieces)

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## 前菜 APPETIZERS

- 熟成鴨胸野菜沙律 \$ 258  
Dried-aged Duck Breast Season Salad  
with Bakamie Vinegan
- 梅酒啫喱鵝肝凍 \$ 238  
Chilled Foie Gras, Plum Wine Jelly
- 昆布龍眼蜜燴金蠔 \$ 238   
Pan-Seared Dried Golden Oysters with  
Longan Honey
- 避風塘有機野菜 \$ 188    
Fried Vegetable in Typhoon Shelter Style
- 柚子汁拌海蜇頭 \$ 158  
Chilled Jellyfish, Japanese Citron



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## 前菜 APPETIZERS

法國邊豆素羊肚拌油雞樅菌   \$ 138  
Chilled Mild Morels, French Bean,  
Chanterelle Cibarius Oil

胡麻芥末籽山藥拌日本百合  \$ 138  
Chilled Japanese Lily Bulbs and Chinese Yams  
with Sesame Seeds Sauce

北寄貝沙薑漬(位)  \$ 128  
Japanese Hokkigai, Preserved Ginger (Per Person)

豆酥八味脆皮豆腐  \$ 118  
Deep-Fried Tofu and Bean Cake

鵝肝流心脆球 \$ 108  
Deep-Fried Crispy Foie Gras Paste Ball

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## 燒味 BARBECUE MEAT

- 北京片皮鴨(原隻)  \$ 728  
Roasted Beijing Duck (Whole Bird)
- 嵐月西班牙黑豚叉燒  \$ 328  
Luna's Iberico Pork Fillet,  
Glazed French Longan Honey
- 蘋果木燻太爺雞(半隻)  \$ 288  
Smoked Sanhuang Chicken with  
Apple Wood and Chinese Tea (Half Bird)
- 茶燻鴨(半隻) \$ 268  
Smoked Crispy Duck (Half Bird)
- 陳年花雕醉鴿(原隻) \$ 238  
Drunken Pigeon in Aged Hua Diao Wine (Whole Bird)
- 咖啡豆燻二十日初鴿(原隻) \$ 128  
Smoked Pigeon with Coffee Bean (Whole Bird)

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## 菜 VEGETABLES

- 嵐月小炒皇   \$ 238  
Sautéed Crispy Vegetables, Dried Mantis Shrimps  
and Bell Pepper Sauce
- 羅馬生菜啫啫肉眼筋  \$ 218  
Sizzling Romaine Lettuce and Porkloin
- 津白脆絲燴有機豆腐  \$ 198  
Braised Tofu, Shredded Pork and Chinese Cabbage
- 櫻花蝦黑醋津菜葉  \$ 188  
Sautéed Tientsin Cabbage, Dried Sakura Shrimps  
and Black Vinegar
- 仙翁米濃雞湯浸菜苗 \$ 188  
Seasonal Vegetables, Algae in Chicken Broth
- 日本百合炒雙耳  \$ 188  
Sautéed White Fungus, Japanese Fresh Lily Bulb  
and Semi-Dried Tofu
- 薑母糖炆芥蘭   \$ 188  
Sautéed Kale with Brown Sugar and Ginger
- 原個日本南瓜燴蛋白  \$ 188  
Stewed Japanese Pumpkin with Egg White
- 野生竹筴漁湯浸雙脆 \$ 188  
Bamboo Fungus, Lettuce And Potato in Fish Broth
- 拍蒜生炒時蔬  \$ 168  
Sautéed Seasonal Vegetable with Garlic
- 松茸摩利菌燴有機豆腐  \$ 168  
Braised Tofu with Matsutake and Morels

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岚月

LUNA

contemporary  
chinese  
restaurant