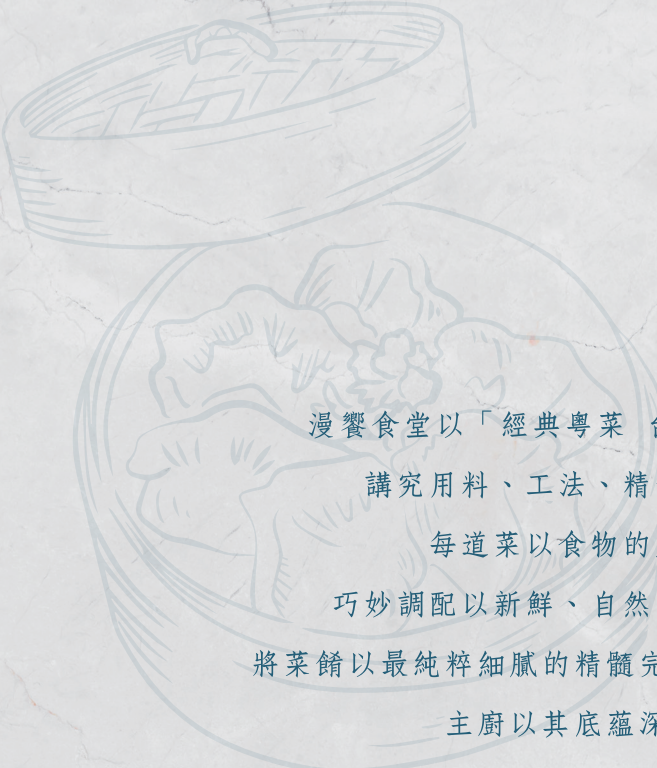





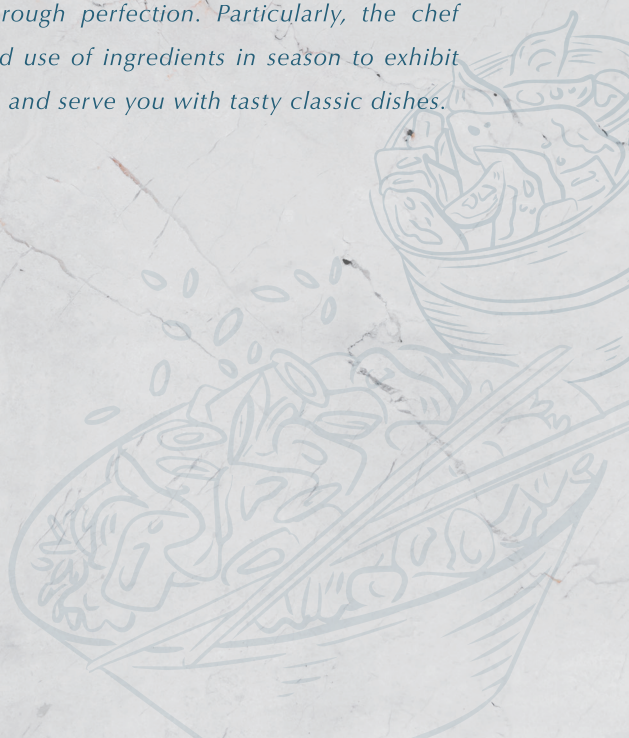
LAKESHORE
HOTEL



漫饗食堂以「經典粵菜 台式創意」方式呈現，
講究用料、工法、精選花蓮在地食材，
每道菜以食物的原味為出發，
巧妙調配以新鮮、自然、健康的烹煮手法，
將菜餚以最純粹細膩的精髓完美演繹帶出鮮、味、美。
主廚以其底蘊深厚的手藝，
特別在火候的掌握及當季食材的運用，
道道都展現真實本味，為您端上翻騰味蕾的經典菜。



The Lento restaurant features "classic Cantonese dishes and creative Taiwanese cuisine" with emphasis on the ingredients, technique and selected local Hualian ingredients. All dishes focus on the natural flavor of food, incorporated with fresh, natural and healthy cooking techniques to bring out the freshness, savor and beauty in all dishes through perfection. Particularly, the chef controls the cooking and use of ingredients in season to exhibit the true flavor of cuisine and serve you with tasty classic dishes.





蒸

*Steamed
Dishes*

點、

● **小米蒸四蔬** *Steamed Millet and Assorted Vegetable*

NT\$170

特選新城紫地瓜、紅心地瓜、筴白筍裹上晶瑩小米，淋上特製醬汁，風味滿口餘香。

Selected purple sweet potato, red sweet potato, and water bamboo wrapped in millet and drizzled with special savory sauce.

● **樹豆蒸排骨** *Steamed Pork Ribs with Pigeon Pea*

NT\$200

精選富含營養價值的原鄉勇士樹豆，配上青蒜苗原味蒸煮，襯肉甜。

Pigeon peas with high nutrient value from the country are prepared with leek to highlight the sweetness of pork ribs.

豬肉產地：台灣 *Origin of Pork : Taiwan*

● **飛魚卵燒賣** *Steamed Dumplings with Flying Fish Roe*

NT\$160

掙脫麵皮在牙間飛躍的豐濱飛魚卵，粒粒乍鮮彷彿徜徉於大海。

The flying fish roe bounces between the teeth like the flying fish wandering in the ocean.

豬肉產地：台灣 *Origin of Pork : Taiwan*

● **絲瓜蛤蜊燒賣**
Steamed Dumpling with Loofah and Clams

NT\$150

內餡以新鮮蛤蜊搭配豬肉，蛤蜊湯汁滲入內餡，喚醒絲瓜清甜加分。

The filling is made of fresh clams and pork. The juice of clam in the filling enhances the refreshing sweetness of loofah.

豬肉產地：台灣 *Origin of Pork : Taiwan*

● **吉安芋頭糕** *Jian Taro Cake*

NT\$150

選用吉安小農芋頭及紅心地瓜籤，手作製糕，淋上手工拌炒肉燥，鹹香且綿密層次豐富。

The cake is made of taro and red sweet potato shred from Jian small farmers to sprinkle with minced braised pork. The salty cake is fragrant with different tender layers.

豬肉產地：台灣 *Origin of Pork : Taiwan*

● **主廚推薦**

以上價格須加10%服務費

All Prices are subject to 10% service charge.



清蒸

Steamed
Cuisine

料理、

六十石山金針蒸嫩雞 *Steamed Day Lily and Chicken* **NT\$180**

選用六十石山特產-金針花，拌鮮嫩雞腿肉，以清蒸方式帶出鮮、甜、美。

The day lily from Sixty Stone mountain is mixed with tender chicken thigh to bring out the freshness and sweetness through steaming.

小米酒蒸蛤蜊 *Clams Steamed with Millet Wine* **NT\$230**

渾厚有勁的小米酒，醺茫蛤蜊吐出鮮氣，甘醇迷人。

Clams are drunken in strong millet wine for a fresh and charming taste.

剝皮辣椒蒸鮮魚 *Steamed Fish with Peeled Chili Pepper* **NT\$270**

季節鮮魚搭配在地特色醬菜，甘甜微辣鮮味十足。

Fresh fish in season prepared with local pickled vegetable is mildly spicy and fresh.

清蒸龍膽石斑 *Steamed Giant Grouper* **NT\$580**

龍膽石斑魚肉口感Q彈鮮甜，魚肉富含膠質，運用清蒸烹飪方式，完美呈現其美味。

Grouper has a chewy and fresh texture, and its flesh is full of collagen. Steaming it is the best way to present its deliciousness.

以上價格須加10%服務費
All Prices are subject to 10% service charge.



煎
烤

*Pan-Fried &
Roast Cuisine*

料理、

炭烤紅藜糯米捲 / 2人

Grilled Red Quinoa Glutinous Rice Roll / 2 PC

NT\$160

蒸熟後的香Q糯米、紅藜麥拌上油蔥提香，嚴選天然豆皮包覆，以炭火慢慢烘烤，口感自然香甜。

Steam glutinous rice mixed with red quinoa and scallion oil to bring out the savor, then wrapped with natural bean curd sheet to grill over low-heat charcoal. The texture is sweet and savory.

蔥油餅 *Scallion Pancakes*

NT\$200

手擀麵皮包裹大把鮮蔥，煎至黃金酥脆，一口咬下酥脆香氣竄出。

A large bunch of fresh scallions wrapped in handmade dough and pan-fried only golden brown and crispy.

豬肉產地：台灣 *Origin of Pork : Taiwan*

上海生煎包 / 6顆 *Shanghai Pan-Fried Bun / 6 PC*

NT\$200

手工桿製麵皮搭配特選豬肉製成內餡，煎至金黃酥脆，餡香不膩。

Pork filling wrapped in handmade dough to pan-fry until golden brown and crispy. The filling is savory and non-greasy.

豬肉產地：台灣 *Origin of Pork : Taiwan*

炭烤豬腱骨 *Charcoal-grilled Pork Tendon*

NT\$360

豬腱骨香料滷製後，以炭烤烘烤增添香氣；吃來外香裡嫩，滋味鹹香。

Pork tendon is charcoal-grilled to increase the aroma after being simmered in spices, offering an aromatic and soft taste with a salty fragrance.

豬肉產地：台灣 *Origin of Pork : Taiwan*

馬告鹹豬肉 *Taiwanese Salted Pork with Makauy*

NT\$360

嚴選原住民香料-馬告，醃上精選豬肉，以碳火燻烤逼出鮮美肉汁。

The pork is marinated with aboriginal spice – Makauy and grilled over charcoal to bring out the fresh meat juice.

豬肉產地：台灣 *Origin of Pork : Taiwan*

炭烤中卷 *Charcoal-Grilled Squid*

NT\$380

以慢火炭烤新鮮中卷，炭香與鮮甜，風味獨到。

Fresh squid grilled over low heat to maintain the charcoal fragrance and fresh taste.

馬告羊小排 *Baked Lamb Chop with Makauy*

NT\$480

獨特檸檬香氣山胡椒醃製羊小排，炭香十足、焦香肥美。

The lamb chops cured with the unique lemon-scented mountain pepper offers a rich charcoal aroma with crispy juiciness.

鹽烤鯛魚 *Salt-Grilled Tilapia*

NT\$450

海鹽裹上特選台灣鯛，獨門香料藏肚裡，以慢火炭烤鎖住精華鮮甜海味。

Special Taiwan tilapia covered with sea salt and stuffed with spices. The fish is charcoal-grilled over low heat to lock in the fresh and sweet taste.

主廚推薦

以上價格須加10%服務費

All Prices are subject to 10% service charge.



湯
Soup
品、

佛手瓜銀耳燉豬腱(盅)

NT\$180

Chayote and Jelly Fungus Stewed with Pork Tendon

豬腱慢熬燉煮，以銀耳、蘋果、蜜棗煲出濃厚膠質，滋潤養顏柔入口即化。

Pork tendon stewed over low heat with jelly fungus, apple and jujube to extract the rich layer of colloid, which melts in the mouth and is nourishing for the skin.

豬肉產地：台灣 *Origin of Pork : Taiwan*

馬告肉骨茶(盅) *Makaury Bah-kut-tê (Pot)*

NT\$200

嚴選老母雞與數種香料，搭配排骨、娃娃菜、馬告慢火燉煮，湯頭溫順肉骨香氣四溢。

Selected old hen and several spices stewed with pork ribs, mini cabbage and Makaury over low heat. The soup tastes mild and smooth with the strong fragrance of chicken meat.

豬肉產地：台灣 *Origin of Pork : Taiwan*

馬告鮮魚湯 *Makaury Fish Soup*

NT\$300

將季節鮮魚搭配濃郁雞骨，以馬告提香，激盪出完美的迷人鮮甜。

Fresh fish prepared with chicken bond soup, flavored with Makaury to bring out the perfect sweet savor.

海鮮野菜煲 *Seafood Wild Vegetable Casserole*

NT\$450

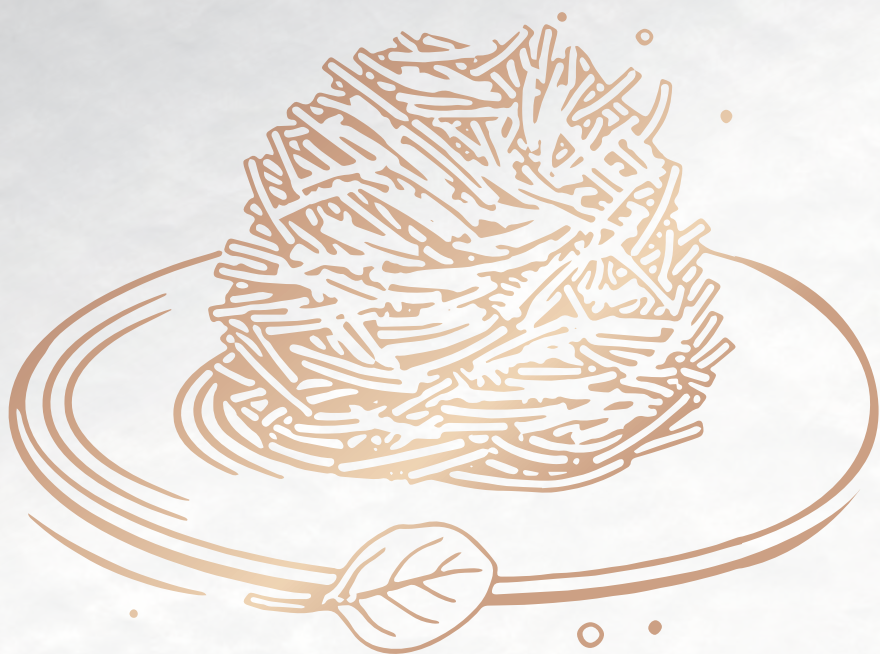
在地時令野菜及季節數種海鮮煲燉，風味獨到。

Local wild vegetable and several seafood in season stewed to reach the exceptional flavors.

主廚推薦

以上價格須加10%服務費

All Prices are subject to 10% service charge.



特色

*Stir-Fry
Dishes*

快炒、



金銀蛋過貓

NT\$220

Vegetable Fern with Salty and Preserved Egg

川燙鮮嫩過貓拌入鹹蛋、皮蛋及肉末大火快炒，簡單又不失美味的料理。

Tender vegetable fern blanched and mixed with salty egg, preserved egg and minced pork to stir fry over high heat. It is a simple and yet flavorful cuisine.

豬肉產地：台灣 *Origin of Pork : Taiwan*

茶油龍鬚菜 *Chayote Vine in Camellia Oil*

NT\$220

以古法冷壓初榨茶油，大火快炒龍鬚菜，鎖住鮮味。

Using cold-pressed virgin camellia oil to stir-fry the chayote vine over high heat to lock in the savor.

濃湯煨野菜 *Vegetables Stewed in Thick Soup*

NT\$240

當季野菜以雞濃湯煨煮，保留野菜鮮嫩，風味濃郁營養滿分。

Seasonal vegetables are stewed in chicken broth to preserve the freshness of the vegetables, offering a strong and nutritious taste.

鹹蛋山苦瓜 *Bitter Gourd with Salty Egg Yolk*

NT\$250

有機山苦瓜淋上以小火慢炒的鹹蛋，引出苦瓜的鮮、甜、甘，鹹香有味。

Organic bigger gourd stir-fried with salty egg over low heat to bring out the freshness, sweetness, mellow and saltiness in bitter gourd.

豬肉產地：台灣 *Origin of Pork : Taiwan*

樹子魚干炒山蘇

NT\$250

Bird-Nest Fern with Cordia Dichotoma and Dried Fish

嚴選鮮脆山蘇清炒小魚干、樹子提香，色香味俱佳的好滋味。

Selected bird-nest fern stir-fried with small dried fish and cordia dichotoma to enhance the color, flavor and savor.

干貝野菜 *Dried Scallops and Wild Vegetables*

NT\$260

雞湯煨煮野菜帶出清甜，干貝點綴鮮美滋味，展現來自海陸的層次美味。

The fresh sweetness of vegetables is accentuated via stewing with chicken broth, while the scallops enhance the delicious taste, presenting the layered deliciousness from both the land and the ocean.

刺蔥黑毛豬 *Iberico with Taiwan Angelica-tree*

NT\$280

彈勁豬肉擁抱刺蔥獨特香氣，鹹香下飯。

Chewy pork with the special Taiwan angelic-tree is the best company for rice.

豬肉產地：台灣 *Origin of Pork : Taiwan*

主廚推薦

以上價格須加10%服務費

All Prices are subject to 10% service charge.

川味曼波魚 *Sichuan Style Ocean Sunfish*

NT\$350

花蓮東海岸特有魚種，肉質扎實嚼勁，澆淋上特製獨門川味麻辣湯，麻上頭，辣過癮。

Special ocean sunfish of east coast in Hualian has a chewy taste, which is drizzled with special Sichuan spicy soup for an extra spiciness.

橄欖菜炒飯 *Olive and Kale-Stem Stir-Fry Rice*

NT\$280

取橄欖甘醇提香加入芥藍梗拌炒米飯，每口咀嚼皆富含蛋與鹹香。

Olives added to kale stem stir-fry rice to enhance the savor in each bite.

豬肉產地：台灣 *Origin of Pork : Taiwan*

海鮮廣炒麵 *Seafood Stir-Fry Noodle*

NT\$460

金黃焦脆麵體，澆淋雞湯煨出的海鮮精華，口感鮮甜。

Golden crispy noodle drizzled with seafood essence stewed from chicken broth. Fresh and sweet savor.

文火炆牛肉 *Slow-fire Simmered Beef*

NT\$580

老饕必點粵式料理，主廚特製香料文火燉煮，醬香入味，軟嫩滑口。

A must-order Cantonese cuisine for the gourmands, which is cooked over a slow-fire and simmered with the chef's signature spices to obtain a tasty sauce flavor with a soft and smooth taste.

XO醬糯米椒炒松坂豚

NT\$420

Sticky Rice Stir-Fried with Pork Neck and Pepper in XO Sauce

松阪豬肉口感爽脆，加入青色辣椒以及XO醬大火拌炒，青色辣椒獨特香氣以及豬肉的鮮甜融合成美味料理

Pork neck slices taste crispy and refreshing. Green peppers and XO sauce are added, then pan fried with high heat. The special fragrance of green peppers and the sweetness of pork are integrated into this delicious dish.

麻辣水煮牛 *Spicy Boiled Beef*

NT\$580

自製熬煮的麻辣醬加入雞湯熬煮，加入些許蔬菜增添風味，再加入牛肉片小火烹煮，辣爽、肉嫩鮮美。

Self-stewed hot and spicy sauce is added into the chicken soup, along with several kinds of vegetables to enhance its flavor. Sliced beef is then added and stewed with low heat. It tastes spicy and refreshing, and has a tender texture.

果香蝦球

6隻蝦 NT\$620

Shrimp Balls with Fruit (6 Shrimps)

4隻蝦 NT\$480

Shrimp Balls with Fruit (4 Shrimps)

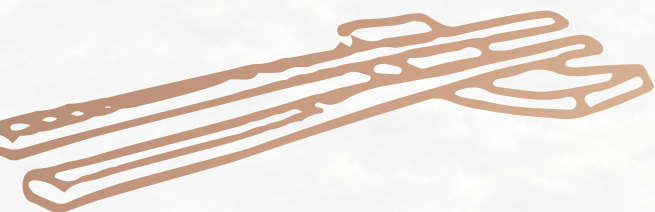
蝦子裹粉清炸後拌入主廚特製沙拉醬，搭配水果絲增添果香。

A must-order Cantonese cuisine for the gourmands, which is cooked over a slow-fire and simmered with the chef's signature spices to obtain a tasty sauce flavor with a soft and smooth taste.

主廚推薦

以上價格須加10%服務費

All Prices are subject to 10% service charge.



主

Staple
Food

食、

煙波牛肉麵 *Lakeshore's Signature Beef Noodles Soup* **NT\$380**

濃郁湯頭及霸氣肉塊組成獨一無二的招牌。
Rich soup and meat make the Signature rich beef broth.

牛肉產地：美國 *Origin of Beef : U.S.A*

海鮮粥 *Seafood Congee* **NT\$380**

豐富的海鮮食材匯集鮮甜爽口的極上粥品。
Classic Taiwanese mixed seafood congee/rice porridge.

豬肉產地：台灣 *Origin of Pork : Taiwan*

白飯/碗 *Steamed Rice* **NT\$20**

以上價格須加10%服務費
All Prices are subject to 10% service charge.



飲

Drinks

品、

甜

*Sweet
Soup*

湯、

瓶裝果汁 *Bottled Juice*

NT\$80

可樂 *Cola*

NT\$30

雪碧 *Sprite*

NT\$30

主廚特製甜湯 (一人份)

NT\$80

Chef's Signature Sweet Soup (for 1 person)

手沖豆花 (二~三人量)

NT\$180

Handmade Tofu Pudding (for 2~3 people)

豆花好夥伴 (手沖豆花+蜜紅豆+黑糖珍珠)

NT\$230

Ingredients for Tofu Pudding

(Handmade Tofu Pudding + Candied Red Beans + Brown Sugar Tapioca Balls)

自備酒水須酌收酒水服務費 紅白酒NT\$300/瓶、烈酒NT\$500/瓶

*An additional charge is needed for self
brought wine NT\$300 / bottle & liquor NT\$500 / bottle.*



