



QING  YA  
CHINESE RESTAURANT





# 茶品 Chinese tea collection

## 東方美人 Oriental Beauty 150

東方美人因茶葉的芽尖心呈白色，又稱白毫烏龍，其葉身有白、綠、黃、紅、褐五色，葉片鮮豔可愛，富濃厚的果香與蜂蜜香，飲來回甘順口。

This world class tea is about 70-89% oxidized with honey like flavor. It takes about 4000 buds to make 1lb of tea, thus the production is limited.

## 普洱熟茶 Ripe Puer 150

來自雲南山區千百年野生谷茶樹，海拔超過 1000 公尺。茶葉經過古法渥堆發酵，杯底樟香濃郁持久，入口滋味順滑甘甜。

The tea typically takes on a darker color and mellower flavor characteristics.

## 阿里山烏龍茶 Alishan Oolong Tea 150

有機阿里山高山茶，長年晨晚雲霧瀰漫，日夜溫差大，在氣候土壤等天然環境極佳的生長環境下，茶香除了甘醇圓潤，更有一股高山淨水的獨特清新。

Harvested by hand in the cool high mountain of Alishan, it is delicate and mellow. Perhaps the most renown of all the teas from Taiwan.

## 碧螺春 Bi Luo Chun Green Tea 100

茶中珍品「碧螺春」，有著形美、色豔、香濃、味醇的美讚，所有最優雅的舌尖，都不想錯過這樣的滋味。

Pilochun Green Tea is hand-picked for just the leaf and its bud. It takes 60,000 to 80,000 leaf-bud sets to produce one pound of finished Pi Lo Chun tea. Due to the stringent selection process for high quality leaves, this tea is very precious and not widely available.

## 烏龍茶 Oolong 100

細心揉捻烘焙的半發酵茶，雅緻馨香，茶湯碧綠金黃，偏琥珀色，茶味帶清淡花香，喉韻回甘十足。

Premium oolong from Phoenix Village of Nantou County, fresh and crispy taste with floral aftertaste.

| 自備茶葉酌收水資新台幣 90 元。

Price to bring your own tea : TWD 90 per person.

| 茶資、礦泉水以及水資皆以人頭計價。

Tea and mineral waters is charged on a per person basis.

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 茶品 Chinese tea collection

## 魚池紅玉 Ruby 18 Black Tea 100

紅玉紅茶生長於土壤肥沃，水質甘甜，空氣清新的南投埔里，茶湯香氣迷人，口感甘醇甜潤，啜飲前深吸一口，茶香伴隨淡淡的柑橘香氣，使人如置身山野林間，是極為獨特優質的紅茶。

Grown in the Yuchih Township of Nantou County, Taiwan, due to the special characteristics of the local environment and the weather, this black tea has a natural fragrance of cinnamon with a slight hint of fruity flavor.

The color of this tea is a rich red color and the enchanting aroma make you feel like being in a forest. Its uniqueness has made it of the most distinctive black tea around the world.

## 普洱生茶 Raw Puer 100

來自雲南山區千百年野生谷茶樹，海拔超過 1000 公尺。茶葉未經發酵，僅將茶菁經萎凋、揉捻、曬乾、蒸壓成型後乾燥。口感清爽甜醇，湯色青婉俊秀。

This tea is often classified on the tea oxidation scale as a green tea from Yunnan, China.

## 菊花茶 Chrysanthemum Tea 100

氣味清香、涼爽舒適，味甘苦，性微寒。

The resulting drink is transparent and ranges from pale to bright yellow in color, with an intense floral aroma.

## 鐵觀音 Teih Kuan Yin 100

鐵觀音茶經烘培後揉成結實球狀，十分耐泡，茶色淡褐澄黃，香氣沉穩，餘韻深遠，兼具純淨與醇厚口感，素有「綠葉紅鑲邊，七泡有餘香」之美譽。

Partially fermented, the leaves are first roasted slightly and then packed inside cloth bags and rolled into ball-shapes, and repeatedly hand-rolled.

The tea liquor color is orange yellow, but slightly red. The taste is mellow, thick, sweet and smooth, but slightly astringent.

| 自備茶葉酌收水資新台幣 90 元。

Price to bring your own tea: TWD 90 per person.

| 茶資、礦泉水以及水資皆以人頭計價。

Tea and mineral waters is charged on a per person basis.

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines NT 500 per bottle and for spirits NT 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

## 前菜 Appetizer

烏魚子 Pan seared salted mullet roe 480

五味九孔 Jiu Kang abalone, five flavor sauce 480

蔥油響螺 Sea conch, scallion sauce 380

紹興醉蝦 Shaoxing wine shrimps 360

脆瓜蜇絲 Marinated jelly fish, fresh cucumber 320

紅糟雞捲 Drunken chicken in red rice yeast sauce 320

椒麻金錢肚 Braised beef tripe, Sichun spiced sauce 360

潮洲魯水鵝 Brined goose, Chaozhou style 580

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.



## 燒臘 Cantonese style barbecue

窯烤嫣紅片皮鵝三吃 Crispy roasted goose, prepared in three styles 4,200/ 全隻

需三天前預訂 Please pre-order 3 days in advance.

第一吃 片皮鵝包餅 Thinly sliced in steamed pancakes

第二吃 蜜椒炒鵝柳 Wok fried, with bell peppers

第三吃 蘿蔔鵝架湯 Bone soup, dried radish slices, pickled pepper

鹽焗富貴雞 Salt baked chicken 1,200

需兩天前預訂 Please pre-order 3 days in advance.

冰梅燒皇鵝 Roast goose, plum sauce 620

炭烤黑叉燒 Char siu pork in malt sugar sauce 380

玫瑰油雞 Chicken braised in Shaoxing wine and soy sauce 320

薑糖燒 Roasted crispy pork neck 380

金磚燒肉 Roasted Pork brined in Chinese spice mixture 320

香蒜脆皮雞 Deep fried chicken with garlic 320

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 海鮮 Seafood

Your choice of cooking methods

## 龍蝦 Lobster 150/ 37.5 gram

蒜泥、焗烤、果律、金沙、XO 醬

steamed with crushed garlic / baked / in fruit salad / wok fried with salty egg yolk / stir fried with X.O sauce

## 金鑽軟殼蝦 Soft shell Shrimps 420

鹽酥、蝦鬆、蒜泥、金沙、油泡

wok fried with spiced salt / minced with basil / steamed with crushed garlic / stir fried with salty egg yolk / Shanghai style deep fried

## 澳洲鮑魚 Australian sustainable abalone 450 /each

蒜泥、松露、椒鹽、清炒、紅燒

steamed with crushed garlic / steamed with black truffle paste / stir or deep fried with spiced salt / braised

## 干貝 Scallops 780

金沙、XO 醬、魚香、鼓汁、果律

stir fried with salty egg yolk / stir fried with X.O sauce / wok fried with minced pork, garlic and chili / wok fried with black bean sauce / fruit salad

## 軟殼蟹 Soft shell crab 420

椒鹽、金沙、糖醋、蝦卵沙拉、醬爆

crispy fried with spiced salt / wok fried with salty egg yolk / sweet and sour / poached with shrimp roe dressing / wok fried with soy sauce

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 海鮮 Seafood

Your choice of cooking methods

軟絲 Squid 420

椒鹽、金沙、五味蒜泥、清炒

deep fried with spiced salt / wok fried with salty egg yolk / poached with crushed garlic dressing / stir fried

白鯧 White pomfret 2,800

馬頭 Tile fish 720

鱈魚 Codfish 420

龍膽石斑 King grouper 820

薑蔥、乾煎、椒鹽、清蒸、壺底油、豆酥、豆豉、五柳枝

Pan fried with ginger and spring onion / fried / deep fried, with spiced salt / steamed / steamed in premium soy sauce / steam, with savory soy bean crumb / wok fried with black bean sauce / Taiwan style sweet and sour with red capsicum, yellow capsicum, green pepper, sweet pepper, onion, mushroom

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

## 牛 Beef

蠔油芥藍牛肉 Wok fried beef, kale, Oyster sauce 420

清燉牛腩條 Braised beef brisket in clear consommé 520

椒鹽無骨牛小排 Wok fried boneless short ribs with spiced salt 480

黑椒骰子牛 Wok fried cubed beef loin, black pepper 680

## 羊 Lamb

極汁小羔羊里肌 Wok fried lamb tenderloin, Cantonese soy sauce 460

孜然羊肩排 Deep fried lamb rack, cumin and spices 180/ 支 each

紅糟小羔羊里肌 460

Deep fried lamb tenderloin, wok fried with red rice yeast sauce

避風塘羊肩排 180/ 支 each

Lamb rack with minced garlic, dried chili, Bi Fong Tang style

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.



## 雞 Chicken

三杯雞 Wok fried chicken in rice wine, sesame oil and soy sauce 420

碧綠川椒雞 Wok fried chicken, basil, Sichuan pepper 420

松子雞米鬆 Wok fried minced chicken, pine nuts, red rice yeast wrappers 420

脆皮鳳袖 Sticky rice stuffed chicken wings, crisp fried 180/ 隻 each

## 豚 Pork

松坂卜肉 Breaded pork neck strips 420

茶油松坂豬 Wok fried pork neck, tea oil 480

咕咾肉 Deep fried pork shoulder, sweet and sour tomato sauce, pineapple 380

台式魯肉 Taiwan style braised pork 380

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

## 家常小品 Taste of Taiwan

銀芽蛤肉 Braised Clams with bean sprouts 420

茄香肥腸煲 Braised pork intestine and eggplant in clay pot 420

椒鹽四季肥腸 Deep fried pork intestine, string beans, salt and pepper 380

櫻花蝦瓜仁 Wok fried dried shrimp, watermelon seeds 380

脆皮豆腐 Crispy tofu 280

肉醬豆腐 Braised tofu with minced pork 320

客家小炒 Pork, squid and bean curd, Hakka style 360

皮皮挫 Wok fried preserved egg, green chili, minced pork 280

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.



## 家常小品 Taste of Taiwan

百合蘆筍 Wok fried lily, asparagus 480

干貝絲瓜 Braised loofah, scallops 320

扁魚白菜 Braised Chinese cabbage, dried fish 320

樹子山蘇 Wok fried bird's nest fern, Taiwanese capers 320

酸菜水蓮 Wok fried water lilies, pickled cabbage 280

金沙南瓜 Wok fried pumpkin, salted egg yolk 280

季節時蔬 Vegetables in season 320

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

## 飯麵 Noodles and fried rice

烏魚子炒飯 Mullet roe fried rice 480

海鮮炒油麵 Wok fried oil noodles, shrimp, cuttlefish, scallops, clam meat 420

客家粿仔條 Hakka style rice noodles 320

南瓜炒米粉 Fried rice noodles, pumpkin 320

XO 醬蘿蔔糕 Pan fried radish cake, XO Sauce 360

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.



## 湯品 Soup

原鮑佛跳牆 Buddha jumps over the wall 780/ 位

冬菜水晶蝦片 Shrimp soup, preserved cabbage 320/ 位

蟲草花膠燉雞盅 200/ 位

Braised chicken with fish maw, cordyceps and mushrooms

羊肚菌菊花盅 Morel mushrooms and bean curd soup 200/ 位

雪梨七味露 Seven spice infused pear soup 200/ 位

海皇玉米羹 Sweet corn and scallops, shrimps, clams, crab soup 260/ 位

蟲草花膠燉雞盅 200/ 位

Braised chicken with fish maw & cordyceps mushroom

瑤柱海皇灌湯包 280/ 位

Soup dumplings with scallops, shrimps, clams, crab meat, conpoy

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

## 點心 Dim Sum

- 龍蝦餃 Steamed lobster dumplings 240/2 個
- 海膽燒賣 Steamed sea urchin dumplings 240/2 個
- 鮑魚燒賣 Steamed abalone dumplings 240/2 個
- 干貝南瓜餃 Steamed scallop and pumpkin dumplings 220/3 個
- 松露野蕈餃 Steamed mushroom, truffle dumplings 220/3 個
- 春風腸粉 Steamed rice rolls, shrimp, fritters 240
- 鮮蝦腸粉 Steamed rice rolls, shrimp 200
- 絲瓜腸粉 Steamed rice rolls, loofah 180
- 紅油抄手 Pork and shrimp dumplings, Sichuan chili sauce 200
- 海皇腐皮捲 Deep fried bean curd skin rolls, prawn 180
- 蘿蔔絲餅 Deep fried turnip pastries 200/3 個
- 蜂巢芋頭酥 Deep fried taro pastries 180/3 個
- 脆皮叉燒酥 Baked barbecue pork pastries 180/3 個

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.



## 甜品 Dessert

芋頭雪沙包 Baked taro mash buns 200/3 個

燕窩蛋塔 Baked bird's nest egg tart 240/2 個

奶皇流沙包 Steamed creamy custard bun 180/3 個

芝麻流沙包 Steamed egg custard bun with sesame 180/3 個

花生芋泥 Mashed taro, peanuts 160/ 位

杏仁茶 Almond tea 180/ 位

核桃露 Walnut soup 180/ 位

楊枝甘露 Chilled mango sago cream, pomelo 200/ 位

蜜瓜西米露 Chilled sago, honeydew melon 160/ 位

手作芋泥豆花 Handmade tofu pudding, mashed taro 160/ 位

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 商業午間套餐 BUSINESS LUNCH SET

平日午間供應 Weekday lunch special

1,000/ 位 (另加一成服務費) 1,000 per person and 10% service charge.

## 彩蝶 Appetizer plate

五味軟絲、金磚燒肉、蜆絲 Poached squid with spicy sauce / Roast pork brined in Chinese spices / Marinated jellyfish

羊肚蕈菊花豆腐 Mushrooms and bean curd soup

蘇格蘭焗烤大蝦 Baked prawn with bacon and cheese

松子菜盞雞米鬆 Wok fried minced chicken, pine nuts, lettuce leaves

甘露青蔥鱈魚件 Steamed halibut with fish sauce

XO 醬炒蘿蔔糕 Stir fried turnip cake, XO sauce

手作芋泥蜜豆花 Hand-made tofu pudding, mashed taro

寶島四季宜水果 Fresh seasonal fruits

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 石榴 · 套餐

## SET MENU A

1,300/ 位 (另加一成服務費) 1,300 per person and 10% service charge.

### 彩蝶 Appetizer plate

金錢肚、玫瑰油雞、蝦卵軟絲

Sichuan spiced beef tripe / Chicken braised in Shao-Xing, soy sauce / Poached squid with shrimp roe

### 花膠蟲草燉子排

Double boiled pork rib soup with fish-maw and cordyceps mushrooms

### 果律玉帶海蝦球 Crispy fried shrimps and scallops, mayonnaise

### 椒鹽無骨牛小排 Pan fried beef short ribs with salt and pepper

### 樹子青蔥海上鮮 Steamed fish of the day with scallions

### 鮑絲古法滷肉飯 Taiwan style braised pork and abalone on rice

### 椰絲鵝絨西米露 Sago with coconut milk

### 寶島四季宜水果 Fresh seasonal fruits

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.



# 雪松 · 套餐

## SET MENU B

1,600/ 位 (另加一成服務費) 1,600 per person and 10% service charge.

### 彩蝶 Appetizer plate

紅糟雞、脆瓜蜆絲、蒜片玉帶

Drunk Chicken poached in red rice yeast / Marinated jellyfish and cucumber / Pan fried scallop with garlic

火瞳天筍燉玉排 Double boiled pork rib soup with ham and bamboo

軟殼蟹蝦卵沙律 Crispy fried softshell crab with shrimp egg mayonnaise

XO 醬澳洲羔羊 Pan-fried Australian lamb with XO sauce

五柳汁醋溜魚件 Taiwan style sweet and sour fish of the day

東港烏魚子香米 Mullet roe fried rice

椰汁鵝絨雪蛤露 Sago with coconut milk

寶島四季宜水果 Fresh seasonal fruits

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 櫟木 · 套餐

## SET MENU C

1,900/ 位 (另加一成服務費) 1,900 per person and 10% service charge.

### 彩蝶 Appetizer plate

五味軟絲、黑叉燒、脆瓜蜆絲、蝦卵玉帶

Poached squid with spicy sauce / Char Siu pork in malt sugar sauce / Marinated jellyfish and cucumber / Scallop with shrimp roe mayonnaise

冬菜水晶蝦片湯 Crystal king prawn soup with mustard

松露青蔥原粒鮑 Steamed abalone, truffle sauce, scallion

塔香茶油松坂肉 Wok fried pork neck and tea oil

豆酥白玉龍虎斑 Steamed garoupa, fried soybean crisp

瑤柱香苗藏鳳袖 Crisp fried sticky rice stuffed chicken wings

蜜瓜雪蛤西米露 Chilled sago cream, honeydew melon

寶島四季宜水果 Fresh seasonal fruits

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

# 紫藤 · 套餐

## SET MENU D

2,200/ 位 (另加一成服務費) 2,200 per person and 10% service charge.

### 彩蝶 Appetizer plate

金沙玉帶、焗糖燒、脆瓜蜆絲、生醬牛腩

Scallop with salty egg yolk / Roasted crispy pork neck / Marinated jellyfish and cucumber / Braised beef shank

### 松露醬焗烤龍蝦 Baked lobster, truffle, mayonnaise

### 紅糟羔羊佐菜飯 Crispy fried lamb tenderloin, wok fried with red rice yeast

### 鳳子青蔥龍膽件

Steamed king grouper with pineapple, Taiwanese capers and scallions

### 瑤柱上湯綠絲柳 Braised loofah and dried scallops

### 棗汁冰糖燉燕液 Steamed bird's nest and red date soup

### 寶島四季宜水果 Fresh seasonal fruits

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD 500 per bottle and for spirits TWD 1,000 per bottle.

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.