



The logo for Qing Ya Chinese Restaurant is positioned on a black horizontal band. It features the word "QING" in a large, white, serif font, followed by a small green square containing the Chinese characters "青雅" (Qing Ya) in white. To the right of the square is the word "YA" in the same large, white, serif font. Below "QING" and "YA" is the text "CHINESE RESTAURANT" in a smaller, white, sans-serif font. A small green tree icon is placed above the "YA" and the Chinese characters.

QING 青雅 YA  
CHINESE RESTAURANT





Enjoy your dining experience

本餐廳使用非基因改良豆類製品

This Restaurant Use Non-GMO Bean Products.

本餐廳使用美國、澳洲、紐西蘭及  
尼加拉瓜牛肉

Our Beef is Imported from U.S.A., AUS, NZL and NCA.

本餐廳豬肉產地：台灣

Our Pork is from Taiwan.

# 茶品 Chinese Tea Collection

## 東方美人 150

### Oriental Beauty Tea, Beipu

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 150

### Ripe Puer, Yunnan

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 150

### Superior Oolong Tea, Alishan

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.

## 三峽碧螺春 100

### Bi Luo Chun Green Tea, Sanxia

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.

## 鹿谷烏龍茶 100

### Oolong Tea, Lugu

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.

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## 魚池紅玉 100

### Ruby 18 Black Tea, Yuchi

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 100

### Raw Puer, Yunnan

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 100

### Chrysanthemum Tea

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.

## 木柵鐵觀音 100

### Teih Kuan Yin, Muzha District

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.

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# 風味冷菜集 Cold Appetizers

甘露煮蜜香魚 480

Stewed Honey Glazed Sweetfish

蔥油響螺 480

Boiled Sea Conch, Scallion Sauce

紹興醉雞卷・黃酒愛玉凍 580

Sliced Drunken Chicken Rolls, Rice Wine Jelly

泡椒老醋雲耳海蜇頭 380

Marinated Black Fungus and Jellyfish, Pickled Pepper, Aged Chinese Vinegar

吳山蜜汁燻魚・黃金泡菜 480 🌶️ 🍷

Marinated Jelly Fish, Fresh Cucumber

江南煙燻素鵝卷 380 🍄

Smoked Tofu Skin Rolls Stuffed with Mushrooms

清酒桂花凍南非鮑 580/ 顆 Each

South African Abalone, Marinated with Rice Wine and Osmanthus

本幫糟三寶 380

Marinated Shrimps, Goose Wings and Green Soybeans in Chinese Wine

椒麻口水雞・五香花生 470 🍷 🌶️ 🍷

Poached Chicken, and Peanuts in Spicy Sesame Sauce

麻辣牛三寶 560 🌶️

Marinated Beef Tripe, Tendon and Shank in Spicy Sauce

🌶️ 辛辣 Spicy   🍄 含堅果 Contains Nuts   🍄 可素食 Vegetarian   🐷 含豬肉 Contains Pork   🍷 主廚推薦 Chefs Signature Dish

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# 廣式燒臘 Cantonese Barbecue

窯烤嫣紅片皮鵝 • 二吃 須三天前預訂 Please pre-order 3 days in advance 4,380/ 全隻 Whole  
Crispy Roasted Goose, Prepared in Two Styles

第二吃擇一，加價 300 可選第三吃

Choose one for the second dish and there is an extra charge NT 300 for the third dish.

- 鵝骨湯泡飯 Deep Fried Rice in Superior Goose Bone Broth 
- 生菜炒鵝鬆 Wok Fried Diced Goose with Lettuce
- 京醬爆鵝件 Wok Fried Goose Bone in Sweet Bean Sauce
- 酸菜鵝骨湯 Goose Bone Soup, Pickled Cabbage

窯烤嫣紅片皮鵝 • 單吃 須三天前預訂 Please pre-order 3 days in advance 2,280/ 半隻 Half  
Thinly Sliced Crispy Roasted Goose in Steamed Pancakes

冰梅燒皇鵝 880

Roasted Goose, Plum Sauce

十香玫瑰油雞 680/ 全隻 Whole ; 380/ 半隻 Half

Poached Chicken with Spices and Soy Sauce

薑糖燒 480

Caramelized Pork Neck with Lemon Slice

香蒜脆皮雞 680/ 全隻 Whole ; 370/ 半隻 Half

Deep Fried Chicken with Garlic

古法東江鹽焗雞 須兩天前預訂 Please Pre-Order 2 Days in Advance 980/ 全隻 Whole ; 520/ 半隻 Half  
Salt Baked Chicken, Cantonese Style

蜜汁黑豬肉叉燒 380 

Honey Glazed Barbecued Black Pork

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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# 鮑參燕珍饌 Abalone, Sea Cucumber and Bird's Nest

金湯煨百花釀遼參 1,180/ 位 Per Person    
Braised Sea Cucumber Stuffed with Shrimp Paste in Golden Potage

蠔皇原隻南非鮮鮑扣鵝掌 980/ 位 Per Person   
Braised South African Abalone and Goose Web in Oyster Sauce

蠔皇金湯煨原隻南非鮮鮑 980/ 位 Per Person    
Braised South African Abalone in Golden Potage

鮑汁遼參扣鵝掌 1,180/ 位 Per Person   
Sea Cucumber and Goose Web in Abalone Sauce

紅燒官燕 780/ 位 Per Person  
Braised Supreme Bird's Nest in Brown Sauce

上湯竹笙燉官燕 780/ 位 Per Person  
Poached Supreme Bird's Nest and Bamboo Pith in Superior Broth

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.

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# 湯羹 Soup

青雅粵式清燉佛跳牆 880 

Buddha Jumps Over The Wall

Ingredient: Abalone, Dried Scallop, Fish Maw, Sea Cucumber, Pork and Chicken

蟲草花膠燉雞湯 380

Braised Chicken with Fish Maw, Cordyep and Mushroom

檳榔心火腩燉子排 320 

Double Boiled Pork Ribs Soup with Areca Tender Shoot

羊肚菌菊花盅 280 

Double Boiled Morel Mushroom and Bean Curd Soup

海皇玉米羹 380

Sweet Corn Soup with Egg, Diced Scallop, Shrimp and Crab Meat

養生黑虎掌・瑤柱燉烏雞湯 480 

Black Bone Chicken Consommé with Sarcodon Aspratus Fungus and Dried Scallop

宮廷酸辣海鮮羹 380 

Hot and Sour Thick Soup with Assorted Seafood

花膠玉帶黃燜湯 480  

Simmered Superior Soup with Fish Maw and Scallop

足料老火煲例湯 280 

Soup of The Day

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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# 河鮮海味 Seafood

龍蝦 880/ 半隻 Half

Lobster

蒜蓉粉絲蒸 / 上湯焗

Choose from: Steamed with Garlic And Glass Noodles/ Baked In Superior Broth

蝦球 780/ 4 件 Pieces

Prawns

避風塘  / 金沙  / 麥片  / 乾燒  / XO 醬炒 

Choose from: Deep Fried with Crispy Garlic and Chili/ Wok Fried with Salted Egg Yolk/ Fried with Cereal/ Stir Fried in Sweet and Spicy Sauce/ Wok Fried with Xo Sauce

娘惹辣醬蒸龍膽班柳 380/ 位 Per Person 

Steamed King Garoupa Fillet with Nyonya Sauce


古法燜龍膽魚腩煲 680

King Garoupa Fillet with Spring Onion and Soy Sauce in Clay Pot

脆藕欖豉醬爆斑球 780

Wok Fried Garoupa Fillet, Lotus Roots, Black Bean Sauce

智利海鱸魚 (銀鱈) Chile Codfish 780/ 位 Per Person

革木蜂蜜醬烤  / 清蒸 / 豉椒蒸 / 薑蔥蒸

Choose from: Baked with Leatherwood Honey Sauce/ Steamed/ Steamed with Black Bean Sauce/ Steamed with Ginger and Spring Onion

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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# 河鮮海味 Seafood

櫻花蝦 XO 醬爆花枝玉帶 780 

Wok Fried Cuttlefish, Scallops and Dried Shrimps in Xo Sauce

酸菜番茄濃湯氽海石斑 780 

Sea Garoupa Soup with Tomato, Baby Cabbage and Pickled Cabbage

芝士焗蟹蓋 280/ 位 Per Person

Oven Baked Crab Meat, Onion, Cheese

豆豉鮮蚶粉絲煲 580

Braised Oyster, Glass Noodles and Black Bean in Clay Pot

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## 雲裳羽衣・山野馴牧 Meats

金桔鎮江燒腩排 480  

Braised Pork Ribs with Kumquat in Brown Vinegar and Soy Sauce

鳳梨糖醋黑豬肉 480 

Deep Fried Pork Shoulder with Fresh Pineapple in Sweet and Sour Sauce

茶油猴菇松阪豬 480 

Boiled Pork Neck and Lion's Mane Mushroom with Taiwanese Tea Seed Oil

滬式筍乾花腩煲 380 

Stewed Pork Belly and Dried Bamboo Shoots in Soy Sauce

乾煸四季肥腸 380 

Wok Fried Pork Intestine, String Beans, Salt and Pepper

白椒八味慢焗美國牛小排 980/ 4 件 Pieces 

Slow Baked Beef Short Ribs in Homemade Sauce

安格斯牛仔粒・黑椒碎・開心果 880 

Pan Seared Cubed U.S. Prime Angus Beef, Black Pepper, Pistachio Nuts

蒙古醬燒烤羊肩排 580/ 2 支骨 Pieces 200g

Pan Fried Lamb Racks with Mongolian Sauce

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## 雲裳羽衣・山野馴牧 Meats

紅蔥孜然土豆爆羊柳 680

Wok Fried Shredded Lamb and Potato in Cumin Sauce

滷椒醬爆腰果雞丁 480 含堅果 辛辣

Wok Fried Diced Chicken Thighs, Dried Bell Pepper and Cashew Nuts in Spicy Vinaigrette Sauce

塔香杏菇三杯雞 580 辛辣

Wok Fried Chicken and King Oyster Mushrooms in Rice Wine, Sesame Oil and Soy Sauce

松子雞米鬆 480 含堅果

Wok Fried Minced Chicken and Pine Nuts

辛辣 Spicy 含堅果 Contains Nuts 可素食 Vegetarian 含豬肉 Contains Pork 主廚推薦 Chefs Signature Dish

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# 五穀豐登 Rice and Noodles

青雅招牌牛肉麵 480

Qing Ya Signature Beef Noodles Soup

青雅招牌炒飯 480

Qing Ya Signature Fried Rice

Ingredient: Mullet Roe, Scallops, Shrimps And Dried Shrimps

瑤柱蛋白炒飯 350 

Fried Rice with Dried Scallop, Egg White

鮮蟹肉魚籽炒飯 350

Fried Rice with Crab Meat and Fish Roe

豉油皇海鮮炒麵 380

Stir Fried Seafood Noodles in Soy Sauce

銀芽鵝絲炒麵 380

Wok Fried Noodles with Shredded Goose and Bean Sprouts

草菇韭黃燜伊麵 320 

Braised Tender Egg Noodles with Straw Mushrooms and Bean Sprouts

星洲炒米粉 480 

Wok Fried Vermicelli with Barbecued Pork and Shrimps

干炒牛肉河粉 380

Stir Fried Wide Rice Noodles with Beef

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.

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# 田園野趣・豆腐 Vegetable and Tofu

蓮藕百合炒蘆筍 480 

Sautéed Asparagus with Lotus Roots and Lily Buds

野菌濃雞湯泡絲瓜 380

Poached Loofah and Mushrooms in Supreme Chicken Broth

金沙南瓜 380

Deep Fried Pumpkin Coated with Salted Egg Yolk

豆豉炒山蘇 380 

Sautéed Bird's Nest Fern with Black Beans

欖菜肉碎乾煸四季豆 380  

Wok Fried String Beans, Minced Pork and Preserved Vegetable

上湯竹筍野菇浸時蔬 (可任選時蔬) 400

Braised Seasonal Vegetable with Mushrooms in Superior Broth

季節時蔬 320

Seasonal Vegetable

清炒  / 蒜蓉炒 / XO 醬炒  / 上湯 / 蠔油扒

Choose From: Sautéed/ Sautéed with Garlic/ Sautéed with Xo Sauce/ Braised in Superior Broth/ Braised in Oyster Sauce

黑松露野菇燒豆腐 380

Braised Egg Tofu with Mushrooms and Black Truffle Sauce

芥菜火腩燜豆腐煲 480  

Stewed Leaf Mustard, Pork Belly and Tofu

川味麻婆豆腐 380  

Braised Tofu and Minced Beef in Hot and Spicy Sauce, Sichuan Style

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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.

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## 點心 Dim Sum

平日晚餐及假日供應 Available during weekday dinner and weekend

干貝海鮮羊肚菌灌湯餃 380/ 位 Per Person   
Soup Dumpling with Scallop, Shrimp, Pork and Morel Mushroom

松露蛋白蟹肉餃 280/ 3 件 Pieces   
Steamed Crab Meat, Egg White and Truffle Dumplings

迷你鮑魚燒賣 280/ 2 件 Pieces   
Steamed Tiny Abalone, Pork and Shrimp Siu Mai

晶瑩筍尖蝦餃皇 260/ 3 件 Pieces   
Steamed Shrimp Dumplings

魚子黑豬肉燒賣 180/ 3 件 Pieces   
Steamed Shrimp and Pork Siu Mai, Fish Roe

鮮蝦腐皮捲 240/ 3 件 Pieces   
Deep Fried Bean Curd Skin Rolls Stuffed with Shrimps

鮮菌素絲春捲 120/ 3 件 Pieces   
Deep Fried Spring Rolls Stuffed with Mushrooms

懷舊香煎臘味蘿蔔糕 180/ 3 件 Pieces   
Pan Fried Turnip Cakes

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# 點心 Dim Sum

平日晚餐及假日供應 Available during weekday dinner and weekend

黑松露蘿蔔絲酥餅 180/ 3 件 Pieces  
Baked Turnip Pastries with Black Truffle

脆皮叉燒酥 180/ 3 件 Pieces   
Baked Barbecue Pork Pastries

春風炸兩腸粉 250  
Steamed Rice Rolls, Dough Fritter, Spring Onion

鮮蝦韭黃腸粉 280  
Steamed Rice Rolls, Shrimps, Yellow Chives

櫻花蝦 XO 醬炒腸粉 250  
Wok Fried Rice Rolls, Dried Shrimps, XO Sauce

鵝肝雞粒荔芋角 220/ 3 件 Pieces  
Deep Fried Foie Gras, Minced Chicken, Mushrooms, Fluffy Taro Dumplings

牛肝菌烤野菜餃 240/ 3 件 Pieces   
Porcini Mushroom And Vegetable Dumplings

叉燒包 180/ 3 件 Pieces   
Steamed Barbecue Pork Buns

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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## 甜品 Dessert

平日晚餐及假日供應 Available during weekday dinner and weekend

燕窩蛋塔 240/ 2 件 Pieces  
Baked Egg Tarts with Bird's Nest

香滑葡式蛋塔 180/ 3 件 Pieces  
Baked Creamy Egg Tarts, Portuguese Style

黑金流沙包 240/ 3 件 Pieces 🍷  
Steamed Custard Buns Stuffed with Salted Egg Yolk Butter

芝麻播沙湯圓 180/ 4 件 Pieces  
Black Sesame Glutinous Rice Dumplings

香芒楊枝甘露 280/ 位 Per Person  
Chilled Mango, Pomelo, Sago Cream

蘆薈青檸香茅凍 280/ 位 Per Person 🍷  
Crystal Jelly, Aloe Vera, Lemongrass

銀耳紅棗燉香梨・桃膠 280/ 位 Per Person 🍷 🍷  
Double Boiled Oriental Pear, White Fungus And Red Dates Soup, Peach Resin

香滑蛋白杏仁茶 220/ 位 Per Person  
Hot Almond Cream, Egg White

脆皮豆腐奶 120/ 位 Per Person 🍷  
Deep Fried Cheese Pastry

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.

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# 青雅 · 商業午間套餐

## QING YA Weekday Lunch Set Menu

平日午餐供應  
Available During Weekday Lunch

1,000/ 位 (另加一成服務費) NT\$1,000 Per Person and 10% Service Charge.

### 青雅品味集 Appetizer Plate

吳山蜜汁燻魚、紹興醉雞、蜜汁叉燒  
Honey Glazed Smoked Fish/ Drunken Chicken/ Barbecued Black Pork

蟲草花膠燉土雞  
Double Boiled Chicken Soup, Fish Maw, Cordyep and Mushroom

金沙香麥明蝦球  
Deep Fried Prawn with Salted Egg Yolk and Cereal

娘惹醬味蒸龍膽  
Steamed King Garoupa Fillet with Nyonya Sauce

瑤柱蛋白炒飯  
Fried Rice with Dried Scallop, Egg White

青檸香茅凍  
Crystal Jelly, Aloe Vera, Lemongrass

寶島時令水果  
Fresh Seasonal Fruits

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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.

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# 青雅 · 琴 · 套餐

## QING YA Set Menu A

1,680/ 位 (另加一成服務費) NT\$1,680 Per Person and 10% Service Charge.

### 精選餐前小食

#### Appetizers Collection

### 青雅品味集

#### Appetizer Plate

蜜汁黑豬肉叉燒、紹興醉雞佐黃酒愛玉凍、甘露煮香魚

Honey Glazed Barbecued Black Pork/ Drunken Chicken with Rice Wine Jelly/ Stewed Sweetfish in Soy Sauce

### 蟲草花膠燉土雞

Double Boiled Chicken Soup, Fish Maw, Cordyep and Mushrooms

### 金沙麥片蝦球

Deep Fried Shrimps with Salted Egg Yolk and Cereal

### 龍膽百花甲 · 烤甜蔥

Pan Fried King Garoupa and Shrimp Paste in Soy Sauce, Baked Spring Onion

### 安格斯牛仔粒 · 黑椒碎 · 開心果

Pan Seared Cubed U.s. Prime Angus Beef, Black Pepper, Pistachio Nuts

### 豉油皇海鮮炒麵

Stir Fried Seafood Noodle in Soy Sauce

### 青檸蘆薈香茅凍

Crystal Jelly, Aloe Vera, Lemongrass

### 寶島時令水果

Fresh Seasonal Fruits

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# 青雅 · 棋 · 套餐

## QING YA Set Menu B

平日晚餐及假日供應  
Available during weekday dinner and weekend

2,180/ 位 (另加一成服務費) NT\$2,180 Per Person and 10% Service Charge.

### 精選餐前小食 Appetizers Collection

#### 青雅品味集 Appetizer Plate

紹興醉雞佐黃酒愛玉凍、蜜汁燻魚佐黃金泡菜、蔥油響螺

Drunken Chicken with Rice Wine Jelly/ Honey Glazed Smoked Fish, Pickled Chinese Cabbage/ Boiled Sea Conch, Scallion Sauce

#### 養生黑虎掌 · 瑤柱燉烏雞湯

Black Bone Chicken Consommé with Sarcodon Aspratus Fungus and Dried Scallop

#### 芝士焗釀蟹蓋

Oven Baked Crab Meat, Onion, Cheese

#### 脆藕欖豉醬爆龍膽班球

Wok Fried Garoupa Fillet, Louts Roots, Black Bean Souce

#### 紅蔥孜然土豆爆羊柳

Wok Fried Shredded Lamb and Potato in Cumin Sauce

#### 瑤柱蛋白炒飯

Fried Rice with Dried Scallop and Egg White

#### 香芒楊枝甘露

Chilled Mango, Pomelo, Sago Cream

#### 寶島時令水果

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.

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含堅果 Contains Nuts 可素食 Vegetarian 含豬肉 Contains Pork 主廚推薦 Chefs Signature Dish



# 青雅 · 書 · 套餐

## QING YA Set Menu C

平日晚餐及假日供應  
Available during weekday dinner and weekend

2,680/ 位 (另加一成服務費) NT\$2,680 Per Person and 10% Service Charge.

### 精選餐前小食 Appetizers Collection

### 希爾頓 · 好點 Dim Sum Combination

牛肝菌烤野菜餃、魚籽燒賣、晶瑩筍尖蝦餃、鮮蝦腐皮捲、鵝肝雞粒荔芋角

Porcini Mushroom and Vegetable Dumpling/ Steamed Pork and Shrimp Shiu Mai, Fish Roe/ Steamed Shrimp Dumpling/ Deep Fried Shrimp Bean Curd Rolls/ Deep Fried Foie Gras, Chicken, Mushrooms, Fluffy Taro Dumpling

### 海鮮濃湯黃鱔子 Simmered Superior Soup with Seafood

### 蠔皇鵝掌扣南非鮮鮑 Braised Abalone and Goose Web in Oyster Sauce

### 娘惹醬蒸龍膽菲力 Steamed King Garoupa Fillet with Nyonya Sauce

### 蒙古醬燒烤羊肩排 Pan Fried Lamb Racks with Mongolian Sauce

### 櫻花蝦海鮮炒麵 Fried Seafood Noodle with Dried Shrimps

### 桂圓紅棗燉香梨 · 桃膠 Double Boiled Oriental Pear and Red Dates Soup, Peach Resin

### 寶島時令水果 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.

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# 青雅 · 畫 · 套餐

## QING YA Set Menu D

平日晚餐及假日供應  
Available during weekday dinner and weekend

3,180/ 位 (另加一成服務費) NT\$3,180 Per Person and 10% Service Charge

### 精選餐前小食 Appetizers Collection

#### 希爾頓 · 好點

#### Dim Sum Combination

松露蛋白蟹肉餃、魚籽燒賣、晶瑩筍尖蝦餃

Steamed Crab Meat Dumpling with Egg White and Truffle/ Steamed Pork and Shrimp Shiu-Mai, Fish Roe/ Steamed Shrimp Dumpling

#### 青雅品味集

#### Appetizer Plate

清酒桂花凍南非鮑、蜜汁黑豬肉叉燒、紹興醉雞佐黃酒愛玉凍

South African Abalone, Marinated with Rice Wine and Osmanthus/ Honey Glazed Barbecued Black Pork/ Drunken Chicken with Rice Wine Jelly

#### 鮮貝魚膠濃骨湯

Simmered Fish Soup with Fish Maw, Scallop and Vegetable

#### 蒜蓉蒸開邊龍蝦

Steamed Half Lobster with Garlic

#### 白椒八味慢焗牛小排

Slow Baked Beef Short Ribs in Homemade Sauce

#### 青雅招牌炒飯

Qing Ya Signature Fried Rice

Mullet Roe, Scallop, Shrimps and Dried Shrimps

#### 桂圓紅棗燉香梨 · 金絲官燕

Double Boiled Oriental Pear and Red Dates Soup, Supreme Bird's Nest

#### 寶島時令水果

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.

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# 蔬食套餐

## Vegetarian Set Menu

1,500/ 位 (另加一成服務費) NT\$1,500 Per Person and 10% Service Charge.

### 青雅素心盤

#### Appetizers

江南煙燻素鵝、草木蜂蜜南瓜、椒汁杏鮑菇

Smoked Tofu Skin Rolls with Mushrooms/ Poached Pumpkin with Leatherwood Honey Sauce/ Marinated King Oyster Mushrooms with Sichuan Peppercorn

### 半天筍黃耳燉猴蘑

Double Boiled Lion's Mane Mushroom Soup, Areca Tender Shoot, Yellow Fungus

### 鼎湖上素葵花球

Steamed Vegetable Medley with Mushroom Ball

### 百合菠菜嫩豆腐・松露汁

Deep Fried Spinach Tofu, Lily Buds, Truffle Sauce

### 金湯珍蕈釀鮮茄

Braised Tomato Stuffed Mushrooms in Superior Broth

### 海鹽烤松茸・松子炒飯

Fried Rice with Pine Nuts with Baked Matsutake Mushroom

### 寶島時令水果

Fresh Seasonal Fruits

### 養生堅果核桃露

Walnut Soup

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.

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