

青雅 · 桌菜

QING YA TABLE MENU A

每桌新台幣16,800元 · 10人 (另加一成服務費)

NT\$16,800 Per Table Of Ten Persons and 10% Service Charge

青雅精選五小福

Appetizer Plate

紹興醉雞捲 · 老醋雲耳海蜆頭 · 煙燻素鵝捲 · 蜜汁叉燒  · 青龍小卷

Sliced Drunken Chicken · Marinated Jellyfish and Black Fungus with Chinese Vinegar · Honey Glazed Barbecued Pork
Smoked Tofu Skin Rolls Stuffed with Mushrooms · Squid with Manganji Green Pepper and Black Bean

菜膽響螺清雞湯

Double Boiled Chicken Soup with Conch, Mushroom and Baby Chinese Cabbage

海膽卡夫醬虎蝦

Steamed Tiger Shrimp with Sea Urchin Sauce

大漠風沙脆皮雞

Deep Fried Chicken with Crispy Garlic and Sliced Dried Scallop

樹果鮮露龍虎斑

Steamed Fourfinger Threadfin with Fish Sauce and Cordia Dichotoma

干煎帶骨牛小排. 黑椒汁

Pan Fried Beef Short Rib with Black Pepper Sauce

瑤柱松露炒伊府麵

Stir Fried Egg Noodles with Dried Scallop in Black Truffle Sauce

金銀蛋扒角瓜

Stewed Loofah with Salted Egg and Preserved Egg

美點雙匯集

脆皮叉燒酥  · 黑金流沙包

Baked Barbecue Pork Pastry Puffs · Steamed Custard Buns Stuffed with Salted Egg Yolk

寶島四季水果

Fresh Seasonal Fruits

手作杏仁凍豆花

Almond Pudding

 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.

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.

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、紐西蘭牛肉。Our Beef is Imported from U.S.A., AUS, NZL.

青雅 · 桌菜

QING YA TABLE MENU B

每桌新台幣21,800元 · 10人 (另加一成服務費)

NT\$21,800 Per Table Of Ten Persons and 10% Service Charge

青雅精選六小福

Appetizer Plate

椒麻口水雞 🌶️ · 蜜汁叉燒 🍷 · 麻辣金錢肚 🌶️ · 雲南大薄片 🍷 · 金沙麥片蝦 · 五味小卷

Poached Chicken with Spicy Sauce · Honey Glazed Barbecued Pork · Marinated Beef Tripe in Spicy Sauce
Pork Scalp with Spicy Sauce · Deep Fried Shrimp with Salted Egg Yolk · Squid with Sour Sauce

黃金蟲草花膠雞粥

Double Boiled Chicken Congee with Fish Maw, Cordyceps and Mushroom

吉列芝士焗蟹蓋

Gratinated Crab Meat with Mushroom and Cheese

金陵片皮鴨二吃

片皮佐全麥餅皮 / 切鴨腿

Crispy Roasted Duck, Prepared in Two Styles

粵式豉椒炒龍膽石斑

Wok Fried Garoupa Fillet in Black Bean Sauce

桔汁煎焗羊肩排佐杏鮑菇

Pan Fried Lamb Chop with King Oyster Mushroom in Orange Sauce

上湯竹筴野菌娃娃菜 🍷

Braised Baby Chinese Cabbage with Bamboo Fungus, Mushroom and Shredded Ham in Superior Broth

南洋海鮮炒粿仔條

Fried Flat Noodles with Assorted Seafood in Curry Sauce

美點雙匯集

西杏絲瓜卷 🍷 · 香滑葡式蛋塔

Deep Fried Spring Rolls Stuffed with Loofah, Peach and Almond · Baked Creamy Egg Tart in Portuguese Style

蘆薈青檸香茅凍

Lemongrass Crystal Jelly with Aloe Vera

寶島四季水果

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.

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.

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、紐西蘭牛肉。Our Beef is Imported from U.S.A., AUS, NZL.

青雅 · 桌菜

QING YA TABLE MENU C

每桌新台幣26,800元 · 10人 (另加一成服務費)
NT\$26,800 Per Table Of Ten Persons and 10% Service Charge

青雅精選八味碟

Appetizer Plate

青醬杏鮑菇牛腱 🍴 · 椒麻口水雞 🍴 · 蒜苗海苔烏魚子 · 蒜香金沙骨 🍴 · 五味小鮑魚

雲耳老醋蜆頭 · 金磚燒腩肉 🍴 · 煙燻素鵝

Marinated Beef Shank with Chili · Poached Chicken with Spicy Sauce · Barbecued Roasted Pork

Deep Fried Short Ribs with Salty Egg and Garlic · Baby Abalone with Sour Sauce · Mullet Roe

Marinated Jellyfish and Black Fungus with Chinese Vinegar · Smoked Tofu Skin Rolls Stuffed with Mushrooms

羊肚菌廣肚燉雞盅 🍴

Double Boiled Chicken Soup with Morel Mushroom, Bamboo Fungus, Fish Maw and Ham

避風塘漁村南非鮑 🍴

Abalone with Crispy Garlic and Chili

金陵片皮鴨佐全麥餅皮

Crispy Roasted Duck

金湯芝士焗龍蝦佐義式細麵

Gratinated Lobster with Linguine

龍井牛小排. 黑椒汁. 西汁

Stewed Beef Short Bib with Black Pepper and Basil Sauce

古法蒸野生白鯧 🍴

Steamed White Pomfret with Shredded Pork and Mushroom

酸菜鴨肉老火湯

Double Boiled Duck Bone Soup with Pickled Cabbage and Tofu

黑松露雲耳炒蘆筍

Sautéed Asparagus with Black Fungus and Black Truffle

美點雙匯集

蘿蔔絲酥餅 · 芋沙楊梅果

Deep Fried Pastry Stuffed with Shredded Turnip · Deep Fried Taro and Sweet Potato Pastries

楊枝甘露

Cream of Mango with Sago Pearls and Pomelo

寶島四季水果

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.

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.

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、紐西蘭牛肉。Our Beef is Imported from U.S.A., AUS, NZL.