



QING  青雅 YA  
CHINESE RESTAURANT

溯源·安心  
食品

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

## 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.

## 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 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.

| 茶資以人數計價。

Tea fee charged by per person.

| 自備茶葉酌收茶資新台幣每位 90 元。

Fee to cover the cost of serving your own tea is NT\$90 per person.

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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# 茶品 Chinese Tea Collection

北埔東方美人 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

## 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.

木柵鐵觀音 150

## 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.

| 茶資以人數計價。

Tea fee charged by per person.

| 自備茶葉酌收茶資新台幣每位 90 元。

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# 廣式燒臘 · 風味冷菜 Cantonese Barbecue · Appetizers



廣式片皮鴨 · 三吃 須兩天前預訂 Please Pre-Order 2 Days in Advance 2,280/ 全隻 Whole  
Cantonese Roasted Duck, Prepared in Three Styles

第一吃 & 第二吃 ( 片皮鴨附全麥餅皮 & 鴨腿 )

First and Second styles ( Roasted Duck wrapped with Pancake & Sliced Duck Leg )

第三吃 ( 四選一 )

Third style ( Choose one from below )

- 蘿蔓黑椒炒鴨鬆 Wok Fried Diced Duck in Black Pepper Sauce with Romaine Lettuce 
- 糯米椒豆撈爆鴨件 Wok Fried Duck Bone in Spicy Bean Sauce 
- 酸白菜鴨骨豆腐湯 Double Boiled Duck Bone Soup with Pickled Cabbage and Tofu
- 廣陳皮鴨骨湯泡飯 Deep Fried Rice in Superior Duck Bone Broth with Dried Tangerine Peel

大漠風沙脆皮雞 880/ 全隻 Whole ; 480/ 半隻 Half 

Deep Fried Chicken with Crispy Garlic and Sliced Dried Scallop

麻辣牛三寶 ( 牛肚 , 牛腱 , 牛筋 ) 560 

Marinated Beef Tripe, Shank and Tendon in Spicy Sauce

金磚燒肉 520 

Barbecued Roasted 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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## 廣式燒臘 · 風味冷菜 Cantonese Barbecue · Appetizers

風味雙拼 / 以下任選兩樣 680  
Assorted Appetizers Platter/2 Combinations

十香玫瑰油雞 420  
Poached Chicken with Spices and Soy Sauce

蜜汁叉燒 420   
Honey Glazed Barbecued Pork

雲耳老醋海蜇頭 380   
Marinated Jellyfish and Black Fungus with Chinese Vinegar

青醬杏鮑菇牛腱 480   
Marinated Beef Shank with Chili

紹興醉雞 420  
Sliced Drunken Chicken

 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

金湯一品釀刺參 1,280/ 位 Per Person  

Braised Sea Cucumber Stuffed with Minced Pork and Seafood in Pumpkin Bisque

鮑汁鵝掌扣南非鮮鮑 780/ 位 Per Person

Braised South African Abalone and Goose Web in Abalone Sauce

蠔皇花菇極品八頭鮑 980/ 位 Per Person 

Braised Abalone with Mushroom in Oyster Sauce

鮑汁小米刺參扣鵝掌 1,180/ 位 Per Person

Braised Sea Cucumber, Millet and Goose Web in Abalone Sauce

蟹肉紅燒官燕 880/ 位 Per Person 

Braised Supreme Bird's Nest with Crab Meat and Shredded Ham in Brown Sauce

上湯竹笙燉官燕 820/ 位 Per Person 

Poached Supreme Bird's Nest with Bamboo Fungus and Shredded Ham in Chicken Broth

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# 盆菜 Traditional Cantonese Feast Bowl

四人歡聚盆菜 1,288/ 4 人 For Four Persons 

(燒鵝 / 白切雞 / 豬手 / 花菇 / 干貝 / 白蝦)

Traditional Cantonese Feast Bowl

(Roasted Goose/Boiled Chicken/Pork Knuckle/Mushroom/Scallop/Shrimp)

龍蝦鮑魚花膠極品盆菜 5,688/ 6 人 For Six Persons 須一天前預訂 Please Pre-Order 1 Day in Advance.  

(波士頓龍蝦 / 吉品鮑 / 花膠 / 廣島生蠔 / 燒鵝 / 白切雞 / 豬手 / 花菇 / 瑤柱 / 鵝掌)

Traditional Cantonese Feast Bowl

(Boston Lobster/Abalone/Fish Maw/Oyster/Roasted Goose/Boiled Chicken/Pork Knuckle/Mushroom/Dried Scallop/Goose Web)

 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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# 湯羹 Soup

足料老火煲例湯 260/ 位 Per Person  
Soup of The Day

冬蟲草益氣養生盅 280/ 位 Per Person   
Double Boiled Soup with Cordyceps Flower, Red Dates, Mushrooms and Bamboo Shoots

姬松茸響螺功夫湯 460/ 位 Per Person    
Double Boiled Chicken Soup with Matsutake Mushroom, Conch, Shredded Ham and Dried Scallop

鮑魚仔螺肉蒜燉小排 420/ 位 Per Person    
Double Boiled Soup with Abalone, Sea Snail, Pork Rib, Dried Squid, Bamboo Shoots and Celery

黃金蟲草花膠雞粥 380/ 位 Per Person  
Double Boiled Chicken Congee with Fish Maw, Cordyceps and Mushroom

黑蒜鳳眼果燉烏雞 360/ 位 Per Person    
Black Bone Chicken Soup with Black Garlic, Minced Pork, Sliced Ginger and Sterculia Nobilis

蟹肉忌廉玉米羹 460/ 4 人 For Four Persons  
Sweet Corn Thick Soup with Butter and Crab Meat

酸辣海皇鮮魚羹 580/ 4 人 For Four Persons   
Hot and Sour Thick Soup with Assorted Seafood

 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

蒜蓉金菇粉絲 / 青蔥胡椒牛油 / 乾燒滑蛋  / 粵式豉椒炒




Choose from: Steamed with Garlic, Enoki and Glass Noodles/ Saut'eed with Pepper and Butter/ Braised with Scrambled Eggs in Spicy Sauce/ Stir Fried with Black Bean Sauce

吉列芝士焗蟹蓋 380/ 位 Per Person 

## Gratin Crab Meat with Mushroom and Cheese

蒸龍膽班柳佐小唐菜 380/ 位 Per Person ; 820/ 例



## Steamed Garoupa Fillet with Pok Choy

娘惹醬  / 剝椒  / 陳皮豆豉 / 上湯麒麟 

Choose From: Nyonya Sauce/ Pickled Chili Sauce/ Dried Tangerine Peel and Black Bean Sauce/ Steamed with Sliced Mushroom and Ham

虎蝦 720/ 2 件 Pieces



## Tiger Shrimps

避風塘  / 金沙麥片 / XO 醬炒  / 富貴果律

Choose from: Deep Fried with Crispy Garlic and Chili/ Wok Fried with Salted Egg Yolk and Cereal/ Wok Fried with XO Sauce/ Deep Fried with Diced Fruits in Mayonnaise Dressing

蝦球 780/ 4 件 Pieces

## Prawns

避風塘  / 金沙麥片 / XO 醬炒  / 富貴果律

Choose from: Deep Fried with Crispy Garlic and Chili/ Wok Fried with Salted Egg Yolk and Cereal/ Wok Fried with XO Sauce/ Deep Fried with Diced Fruits in Mayonnaise Dressing

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# 河鮮海味 Seafood

龍膽石斑件 880 

King Garoupa Fillet

脆藕欖豉醬 / 古法燜燒腩  / 油泡松露炒

Choose From: Wok Fried with Lotus Roots and Black Bean Sauce/ Simmered with Spring Onion and Soy Sauce in Clay Pot/ Stir Fried with Black Truffle

好味醬爆花姿帶 780 

Wok Fried Scallop and Cuttlefish with Cantonese Seafood Sauce

青花椒酸菜濃湯石斑 820  

Sea Garoupa Soup with Sichuan Pepper, Sliced Potato, Bamboo Shoots and Pickled Cabbage

XO 百花釀油條 520  

Deep Fried Dough Sticks with Minced Pork and Shrimp Paste in XO Sauce

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# 雲裳羽衣 · 山野馴牧 Poultry & Meats

蒙古醬燒烤羊肩排 580/ 200g  
Pan Fried Lamb Racks with Mongolian Sauce

紅蔥孜然土豆爆羊柳 680  
Wok Fried Shredded Lamb and Potato in Cumin Sauce

西檸珊瑚煎軟雞 460  
Pan Fried Boneless Chicken Thigh in Cantonese Lemon Sauce

大千麻辣跳跳雞 480 🌶️ 🍷  
Deep Fried Boneless Chicken with Hot Chilies

巧手秘製鎮江骨 / 生炒骨 480 🐷 🍷  
Stir Fried Pork Ribs with Kumquat and Pineapple in Brown Vinegar and Soy Sauce

牛肝菌茶油松阪豬 480 🐷  
Wok Fried Pork Neck and Porcini Mushroom with Taiwanese Tea Seed Oil

農家小炒肉 460 🌶️ 🐷  
Wok Fried Pork Belly and King Oyster Mushroom in Black Bean Sauce

薯仔蜜汁牛仔粒 880  
Wok Fried Beef Short Ribs and Fries in Honey Sauce

罐燜澳洲和牛臉頰 1080/ 4 件 Pieces 🍷  
Stewed Beef Cheeks with Fried Potato in Tomato Paste

川味水煮肥牛 880 🌶️  
Poached Sliced Beef Short Rib with Hot Chili Oil in Clay Pot

🌶️ 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

青雅烏魚子炒飯 480  

Fried Rice with Diced Mullet Roe, Shrimp, Barbecued Pork and Dried Scallop

馬友翡翠蛋白炒飯 480 

Fried Rice with Salted Fish, Diced Chicken and Egg White with Matcha Powder

翻滾三文魚炒飯 350

Fried Rice with Diced Salmon and Black Pepper

香蒜臘味蔭油炒飯 420 

Fried Rice with Sausage and Leek Flower in Black Bean Soy Sauce Paste

松露瑤柱焗伊府麵 420  

Stir Fried Egg Noodles with Dried Scallop in Black Truffle Sauce

豉油皇海鮮炒麵 380

Stir Fried Seafood Noodles in Soy Sauce

干炒牛肉河粉 380

Stir Fried Wide Rice Noodles with Beef

雪菜鵝絲炆炊粉 420

Stir Fried Rice Vermicelli with Goose Meat and Pickled Cabbages

 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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## 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

干鍋花椰菜 420    

Wok Fried Cauliflower and Pork Belly with Chili in Clay Pot

上湯竹筍野菇浸時蔬 420 

Braised Seasonal Vegetable with Bamboo Fungus, Mushroom and Shredded Ham in Superior Broth

芥蘭火腩燜豆腐 480 

Stewed Tofu, Pork Belly and Kale in Clay Pot

XO 醬海皇豆腐煲 520  

Stewed Tofu and Assorted Seafood with XO Sauce in Clay Pot

黑松露野菇燒豆腐 380 

Braised Tofu with Mushroom, Bamboo Shoot and Sliced Carrot in Black Truffle Sauce

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# 田園野趣 · 豆腐 Vegetable and Tofu

手作菠菜豆腐 · 南瓜汁 / 蟹粉 460 

Stewed Spinach Tofu with Mashed Pumpkin or Crab Sauce

麻婆豆花牛肉 520 

Braised Tofu Pudding with Beef in Hot and Spicy Sauce

欖菜肉碎四季豆 420  

Wok Fried String Beans, Minced Pork, Dried Shrimp and Preserved Vegetable

季節時蔬 (芥蘭 / 娃娃菜 / 角瓜 / 西蘭花 / 高麗菜 / 菠菜) 320 

Choose from: Seasonal Vegetables

(Kale/ Baby Chinese Cabbage/ Loofah/ Broccoli/ Chinese Cabbage/ Spinach)

清炒 / 蒜蓉炒 / 蠔油扒 / 金銀蛋

Choose from: Stir Fired/ Sautéed with Garlic/ Sautéed with XO Sauce/ Stewed with Salted Egg and Preserved Egg

 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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# 廣式點心 Dim Sum

## 蒸點 Steamed

筍尖鮮蝦餃 260/ 位 3 件 Pieces 

Steamed Pork and Shrimp Dumplings with Bamboo Shoot

鮑魚仔花枝炆燒賣 280/ 2 件 Pieces  

Steamed Pork Dumplings with Squid and Baby Abalone

魚籽蝦仁燒賣 180/ 3 件 Pieces 

Steamed Pork and Shrimp Dumplings with Fish Roe

金牌三絲餃 180/ 3 件 Pieces 

Steamed Pork Dumplings with Shredded Carrot, Black Fungus, Mushroom

醬皇炆鳳爪 180

Braised Chicken Feet with Soy Bean Sauce

金蒜豆豉蒸排骨 180 

Steamed Pork Ribs with Black Bean and Garlic

牛肝菌野菇素餃 220/ 3 件 Pieces 

Porcini Mushroom and Vegetable Dumplings

干貝珍珠捲 200/ 3 件 Pieces 

Glutinous Rice with Minced Pork and Dried Scallop in Lotus Leaf

蠔皇叉燒包 180/ 3 件 Pieces 

Steamed Barbecued 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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# 廣式點心 Dim Sum

## 腸粉 Rice Roll

野菌鮮蝦腸粉 260

Steamed Rice Rolls with Shrimp and Wild Mushroom

白玉千絲腸粉 240 

Steamed Rice Rolls with Shredded Radish and Scallop

油蔥叉燒腸粉 240 

Steamed Rice Rolls with Barbecued Pork and Scallion

## 煎點 Pan Fried

懷舊香煎臘味蘿蔔糕 180/ 3 件 Pieces 

Pan Fried Turnip Cakes

墨魚花枝餅 180/ 3 件 Pieces 

Pan Fried Squid Cakes

## 香烤 Baked

千層叉燒酥 180/ 3 件 Pieces 

Baked Barbecue Pork Pastry Puffs

蘿蔔絲酥餅 180/ 3 件 Pieces

Deep Fried Pastry Stuffed with Shredded Turnip

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# 廣式點心 Dim Sum

## 炸點 Deep Fried

鮮蝦腐皮捲 240/ 3 件 Pieces 

Deep Fried Bean Curd Skin Rolls Stuffed with Minced Pork and Shrimp

韭菜鮮蝦三角 200/ 3 件 Pieces 

Deep Fried Shrimp and Leek Cake

西杏絲瓜捲 200/ 3 件 Pieces  

Deep Fried Spring Rolls Stuffed with Loofah, Peach and Almond

鮮菌素絲春捲 160/ 3 件 Pieces 

Deep Fried Spring Rolls Stuffed with Mushroom

蟹肉啤梨果 240/ 3 件 Pieces  

Deep Fried Dumpling Stuffed with Crab Meat and Dried Scallop

 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 Chinese Dessert

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

芋沙楊梅果 180/ 3 件 Pieces   
Deep Fried Taro and Sweet Potato Pastries

流沙芝麻球 160/ 3 件 Pieces  
Deep Fried Custard Sesame Balls

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 in Portuguese Style

冰火紫米桂圓露 160/ 位 Per Person   
Sweetened Purple Rice Soup with Longan

楊汁甘露 280/ 位 Per Person    
Cream of Mango with Sago Pearls and Pomelo

蘆薈青檸香茅凍 240/ 位 Per Person   
Lemongrass Crystal Jelly with Aloe Vera

杏仁凍豆花 180/ 位 Per Person    
Almond Pudding

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# 無酒精飲品 Non-Alcohol Drinks

## 果汁 Fruit Juices

柳橙汁 250/ 杯 Glass ; 1200/ 壺 Pitcher  
Orange Juice

## 軟性飲料 Sodas

可口可樂 150/ 330ml  
Coca Cola

零卡可口可樂 150/ 330ml  
Coca Cola Zero

雪碧 150/ 330ml  
Sprite

## 礦水 Mineral Water

普娜天然礦泉水 250 /1L  
Acqua Panna

## 氣泡水 Sparkling Water

聖沛黎洛天然氣泡礦泉水 250 /1L  
San Pellegrino

 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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# 無酒精飲品 Non-Alcohol Drinks

## 膠囊咖啡 Nespresso Coffee

濃縮咖啡 120/ 杯  
Espresso

美式黑咖啡 150/ 杯  
Americano

拿鐵 180/ 杯  
Café Latte

卡布奇諾 180/ 杯  
Cappuccino

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# 酒精性飲品 Alcohol Drinks

## 白酒 White wine

Campagnola Soave Classico DOC, Soave, Italy 2017/18

280 杯 Glass/ 1,400 瓶 Bottle

Cape Mentelle Sauvignon Blanc Semillon, Margaret River, Australia 2017/18

360 杯 Glass/ 1,800 瓶 Bottle

Newton Skyside Chardonnay, Somona county, USA 2016/17

480 杯 Glass/ 2,400 瓶 Bottle

## 紅酒 Red wine

Feudo Principi di Butera Surya Nero D'avola Merlot, Sicilia, Italy 2016

280 杯 Glass/ 1,400 瓶 Bottle

TerraMater Magna Limited Reserve Cabernet Sauvignon, Maipo Valley, Chile 2017

360 杯 Glass/ 1,800 瓶 Bottle

Newton Skyside Claret, Somona county, USA 2016

480 杯 Glass/ 2,400 瓶 Bottle

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# 酒精性飲品 Alcohol Drinks

## 啤酒 Beer

朝日 180/ 瓶 Bottle 330c.c  
Asahi

海尼根 220/ 瓶 Bottle 330c.c  
Heineken

台灣金牌 180 瓶 Bottle 330c.c / 280 瓶 Bottle 600c.c  
Taiwan Gold Medal

## 中國酒 Chinese Wine

精釀陳年紹興 820/ 瓶 Bottle  
Shaohsing Premium V.O

金門 58 度高粱 1,500/ 瓶 Bottle  
Kinmen Kao Liang 58

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