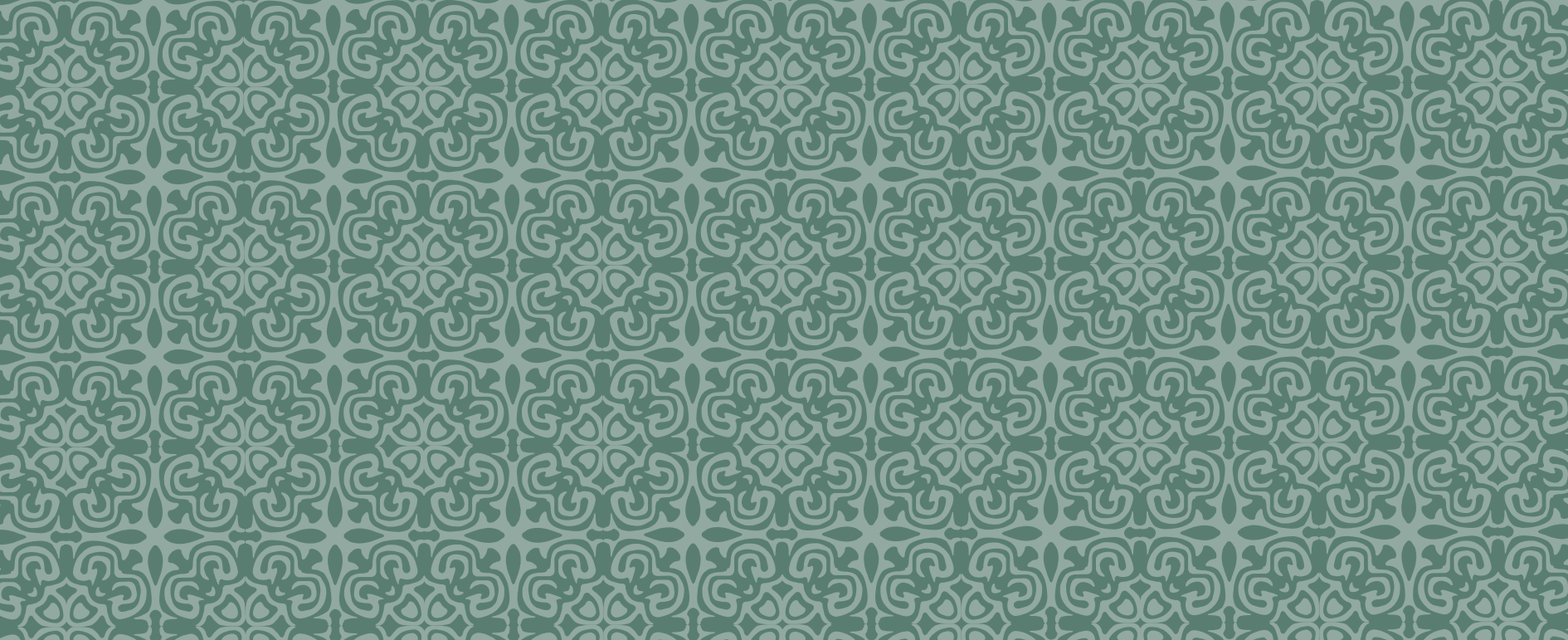
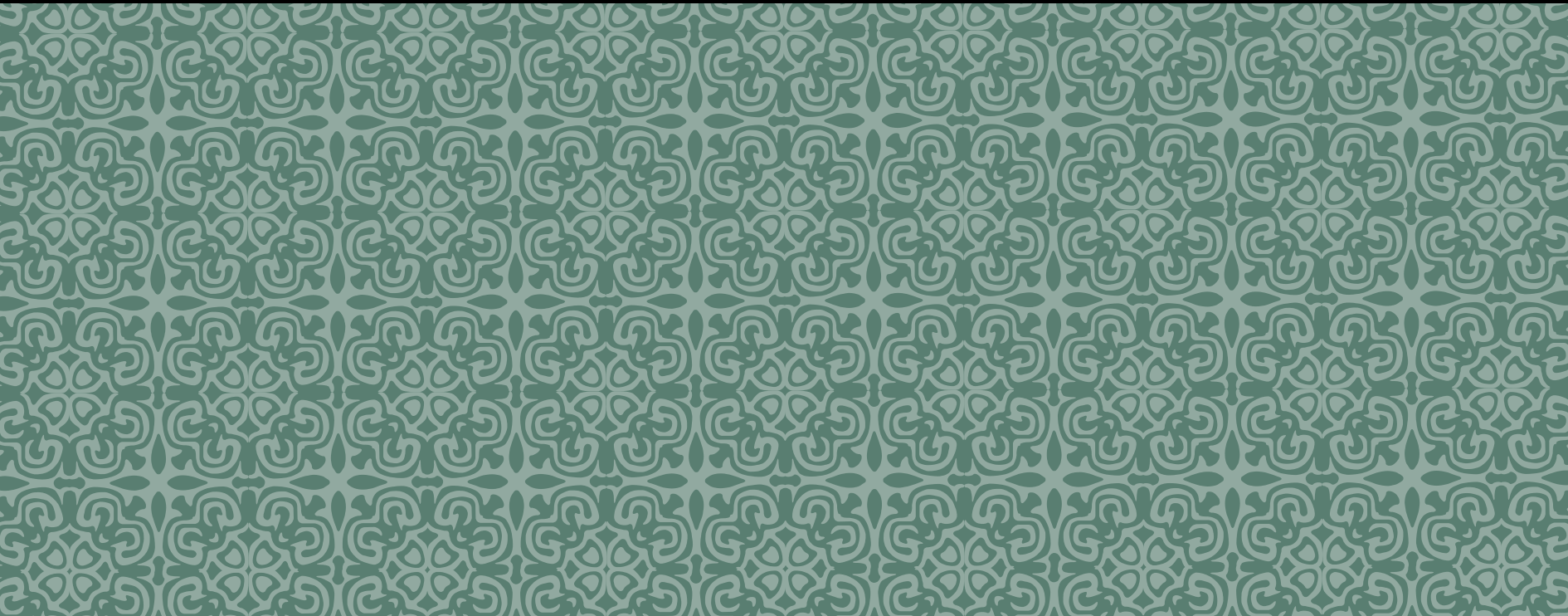




QING  YA
CHINESE RESTAURANT





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

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

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。

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

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風味冷菜 Appetizers

黃金泡菜 180 

Taiwanese Golden Kimchi

紅酒蜜番茄 180

Marinated Cherry Tomatoes in Red Wine

胡麻醬秋葵 180

Okra with Sesame Sauce

柚香好彩頭 180

Sliced Marinated Daikon in Pomelo Sauce

松露野菇捲 280  

Truffle Mushroom Roll

青醬杏鮑菇 280 

Marinated King Oyster Mushroom in Spicy Sauce

雲耳拌蜆頭 380

Marinated Jellyfish and Black Fungus

烏魚子蛋捲 380 

Mullet Roe Egg Roll

麻辣金錢牛肚 380 

Marinated Beef Tripe in Spicy Sauce

口水雞絲拉皮 380  

Shredded Chicken and Green Bean Noodles with Sesame Dressing

 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

媽紅燒鵝・兩吃 須三天前預訂 Please Pre-Order 3 Days in Advance 4,380/ 全隻 Whole
Cantonese Roasted Goose, Prepared in Two Styles

第一吃 (片皮鵝附全麥餅皮 & 鵝腿)

First styles (Roasted Goose wrapped with Pancake & Sliced Goose Leg)

第二吃 (六選一)

Second style (Choose one from below)

- 蘿蔓松子炒鵝鬆 🥵 Wok Fried Diced Goose in Black Pepper Sauce with Romaine Lettuce
- XO 醬爆炒鵝件 🥵 Wok Fried Goose Bone in XO Sauce
- 黑椒七彩炒鵝絲 Wok Fried Goose Bone and Shredded Colored Bell Pepper in Black Pepper Sauce
- 煲酸白菜鵝骨湯 Double Boiled Goose Bone Soup with Pickled Cabbage
- 芋頭米粉鵝骨湯 Double Boiled Goose Bone Soup with Taro and Vermicelli
- 陳皮鵝骨湯泡飯 Deep Fried Rice in Superior Goose Bone Broth with Dried Tangerine Peel

廣式片皮鴨・兩吃 須兩天前預訂 Please Pre-Order 2 Days in Advance 2,280/ 全隻 Whole
Cantonese Roasted Duck, Prepared in Two Styles

第一吃 (片皮鴨附全麥餅皮 & 鴨腿)

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

第二吃 (六選一)

Second style (Choose one from below)

- 蘿蔓松子炒鴨鬆 🥵 Wok Fried Diced Duck in Black Pepper Sauce with Romaine Lettuce
- XO 醬爆炒鴨件 🥵 Wok Fried Duck Bone in XO Sauce
- 黑椒七彩炒鴨絲 Wok Fried Duck Bone and Shredded Colored Bell Pepper in Black Pepper Sauce
- 煲酸白菜鴨骨湯 Double Boiled Duck Bone Soup with Pickled Cabbage
- 芋頭米粉鴨骨湯 Double Boiled Duck Bone Soup with Taro and Vermicelli
- 陳皮鴨骨湯泡飯 Deep Fried Rice in Superior Duck Bone Broth with Dried Tangerine Peel

🥵 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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廣式燒臘 Cantonese Barbecue

古法柴燒枇杷鴨 1,980/ 全隻 Whole ; 半隻 1080/ Half ; 例牌 580/ One Portion 
Roasted Duck in Cantonese Traditional Style

窯爐柴燒鴨 1,980/ 全隻 Whole ; 半隻 1080/ Half ; 例牌 580/ One Portion
Kiln Roasted Crispy Duck

瑤柱貴妃文昌雞 1,980/ 全隻 Whole ; 半隻 1080/ Half ; 例牌 580/ One Portion 
Poached Chicken with Scallion Sauce

港式玫瑰嫩油雞 1,280/ 全隻 Whole ; 半隻 680/ Half ; 例牌 480/ One Portion
Poached Chicken with Spiced and Soy Sauce

金磚燒肉 580 
Roasted Barbecued Pork

肥濃叉燒 580  
Roasted Pork Belly

肥濃叉燒烏魚子串 780/6 串 Strings 
Roasted Pork Belly and Mullet Roe

剥皮辣椒醉雞捲 580 
Peeled Chili Pepper and Drunken Chicken Roll

青醬杏鮑菇牛腩心 480 
Marinated Beef Shank and King Oyster Mushroom in Spicy Sauce

燒味拼盤 雙拼 780 Two Combinations / 三拼 980 Three Combinations
Cantonese Barbecued Combination

(窯爐柴燒鴨 / 貴妃文昌雞 / 玫瑰油雞 / 金磚燒肉  / 肥濃叉燒 )
(Kiln Roasted Crispy Duck / Poached Chicken with Scallion Sauce / Poached Chicken with Spiced and Soy Sauce /
Roasted Barbecued Pork / Roasted Pork Belly)

 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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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 Shrimp Paste and Crab Meat in Pumpkin Bisque

鮑汁鵝掌扣南非鮮鮑 1,080/ 位 Per Person

Braised South African Abalone and Goose Web in Abalone Sauce

蠔皇花菇極品八頭鮑 1,280/ 位 Per Person 

Braised Abalone and Mushroom in Oyster Sauce

蟹肉紅燒官燕 1,980/ 位 Per Person 

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

上湯竹笙燉官燕 1,980/ 位 Per Person 

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

四人歡聚盆菜 1,680/ 4 人 For Four Persons 

Traditional Cantonese Feast Bowl

(燒腩 / 油雞 / 花菇 / 干貝 / 白蝦 / 海參 / 鱈魚花膠 / 鰍皮 / 青花菜 / 蘿蔔 / 娃娃菜)

(Braised Pork Belly/ Poached Chicken/ Mushroom/ Scallop/ Shrimp/ Sea Cucumber/ Fish Maw/ Deep Fried Pork Skin/ Broccoli/ Daikon/ Baby Cabbage)

龍蝦鮑魚花膠極品盆菜 須兩天前預訂 Please Pre-Order 2 Days in Advance 6,880/ 6 人 For Six Persons  

Traditional Cantonese Feast Bowl

(波士頓龍蝦 / 吉品鮑 / 鱈魚花膠 / 干貝 / 油雞 / 燒腩 / 瑤柱 / 花菇 / 刺參 / 鵝掌 / 青花菜 / 蘿蔔 / 娃娃菜)

(Boston Lobster/ Abalone/ Fish Maw/ Scallop/ Poached Chicken/ Braised Pork Belly/ Dried Scallop/ Sea Cucumber/ Goose Web/ Broccoli/ Daikon/ Baby Cabbage)

 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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湯羹 Soup

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

蟲草海鮮雞粥 580/ 位 Per Person
Double Boiled Chicken Congee with Cordyceps and Assorted Seafood

姬松茸響螺功夫湯 380/ 位 Per Person  
Double Boiled Chicken Soup with Matsutake Mushroom, Conch, Shredded Ham and Dried Scallop

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

黑蒜鳳眼果燉烏雞 380/ 位 Per Person  
Black Bone Chicken Soup with Black Garlic, Minced Pork, Sliced Ginger and Sterculia Nobilis

蟹肉忌廉玉米羹 580/ 四人 For 4 Persons
Sweet Corn Thick Soup with Butter and Crab Meat

酸辣海皇羹 680/ 四人 For 4 Persons 
Hot and Sour Thick Soup with Assorted Seafood

鮑魚芋頭米粉湯 須兩天前預訂 Please Pre-Order 2 Days in Advance 2,980/ 份
Pomfret Soup with Taro and Vermicelli

濃湯八寶雞湯 須三天前預訂 Please Pre-Order 3 Days in Advance 3,880/ 6 人 For Six Persons 
Thick Chicken Soup

(鮑魚 / 花膠 / 瑤柱 / 北菇 / 松茸 / 烏參 / 蟲草花 / 豬肚 / 蓮子 / 淮山 / 金華火腿 / 布袋雞)
(Abalone/ Fish Maw/ Scallop/ Mushroom/ Matsutake Mushroom/ Sea Cucumber/ Cordyceps Flower/ Pork Tripe/ Lotus Seeds/ Chinese Yam/ Ham/ Stuffed 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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河鮮海味 Seafood

宜蘭軟殼龍蝦 1,980/ 200g

Soft Shell Lobster

避風塘  / 金沙麥片

Choose from: Deep Fried with Crispy Garlic and Chili/ Wok Fried with Salted Egg Yolk and Cereal

吉列芝士焗蟹蓋 480/ 位 Per Person 

Gratinated Crab Meat with Mushroom and Cheese

手剥虎蝦 780/ 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

手剥蝦球 880/ 6 件 Pieces

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

時蔬花姿玉帶 880

Stir Fried Cuttlefish and Scallop

清炒 / XO 醬炒 

Choose from: Stir Fired /Wok Fried with XO Sauce

荔茸玉帶 680/ 4 件 Pieces

Deep Fried Scallop with Taro Paste

 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

XO 醬蟹肉百花油條 520/ 6 件 6 Pieces 🌶️

Deep Fried Dough Sticks with Shrimp Paste in XO Sauce

龍膽石斑球 880 🍷

King Garoupa Fillet

脆藕欖豉醬 / 古法燜燒腩 🐷 / XO 醬辣炒 🌶️

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

蒸龍膽班柳佐小唐菜 380/ 位 Per Person ; 980/ 四人 For Four Persons

Steamed Garoupa Fillet with Pok Choy

娘惹醬 🌶️ / 剁椒 🌶️ / 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

花椒酸菜濃湯龍虎斑 980 🌶️ 🍷

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

川味水煮肥石斑魚 980 🌶️

Poached Sliced Sea Garoupa 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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雲裳羽衣・山野馴牧 Poultry & Meats

蒙古醬燒烤羊肩排 580/ 2 隻 Pieces
Pan Fried Lamb Racks with Mongolian Sauce

左宗棠雞 480
General Tso's Chicken

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

風沙蒜味脆皮雞 全隻 1,080/ Whole ; 半隻 580/ Half
Deep Fried Boneless Chicken with Crispy Garlic

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

牛肝菌茶油松阪豬 580 
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

紅酒澳洲和牛臉頰 1,380/ 4 件 Pieces 
Stewed Beef Cheeks in Tomato Paste with Potato Wedges

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 and Dried Scallop

鹹魚雞粒炒飯 380 

Fried Rice with Salted Fish and Chicken

翻滾三文魚炒飯 380

Fried Rice with Diced Salmon and Black Pepper

香蒜臘味蔭油炒飯 380 

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

松露瑤柱燜伊府麵 420  

Stir Fried Egg Noodles with Dried Scallop in Black Truffle Sauce

豉油皇海鮮炒麵 420

Stir Fried Seafood Noodles in Soy Sauce

乾炒牛肉河粉 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

山哥米粉 480 

Chef's Signature Fried Rice Vermicelli with Assorted Seafood

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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 Bulbs

腿茸上湯白蘆筍 580  

Braised White Asparagus and Shredded Ham in Superior Broth

乾鍋花椰菜 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 680  

Stewed Tofu and Assorted Seafood with XO Sauce in Clay Pot

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田園野趣・豆腐 Vegetable and Tofu

手作菠菜豆腐・南瓜汁・蟹粉 480 

Stewed Spinach Tofu and Crab Meat in Pumpkin Bisque

黑松露野菇燒豆腐 380 

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

欖菜肉碎四季豆 420  

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

季節時蔬 380 

Seasonal Vegetables

清炒 / 蒜蓉炒 / 蠔油扒 / 金銀蛋

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

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素食美饌 Vegetarian Dishes

翡翠紅燒豆腐 480 

Braised Tofu, Mushroom, Sliced Bamboo Shoot and Vegetable

洛神松子腐芋捲 380   

Deep Fried Taro and Pine Nut Roll with Hibiscus Sabdariffa Dressing

聚寶南瓜咖哩焗時蔬 280  

Baked Pumpkin Curry with Broccoli, Black Fungus, Ginkgo and Mushroom

手作菠菜豆腐・南瓜汁 380  

Stewed Spinach Tofu in Pumpkin Velouté

鳳梨咕咾猴頭菇 380 

Sautéed Mushroom and Pineapple in Sweet and Sour Sauce

天貝松子野菇素炒飯 380   

Vegetarian Fried Rice with Pine Nut, Mushroom and Tempeh

黑松露野菇燒伊麵 380 

Stir Fried Egg Noodles in Black Truffle Sauce

新加坡金沙麥片紫薯 380  

Wok Fried Sweet Potato with Salted Egg Yolk and Cereal

羊肚菌蟲草燉菜膽 280 

Morel Soup with Cordyceps Flower and Baby Cabbage

 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 and 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

蟹肉嗶梨果 240/ 3 件 Pieces  

Deep Fried Dumpling Stuffed with Crab Meat and Dried Scallop

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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

紫米桂圓露 (熱) 160/ 位 Per Person 
Sweetened Purple Rice Soup with Longan (Warm)

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

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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