



青雅·桌菜

QING YA TABLE MENU A

青雅精選五小福

紹興醉雞捲 · 老醋雲耳海蜇頭

五味軟絲 · 肥濃叉燒 · 松露野菇捲

Sliced Drunken Chicken · Marinated Jellyfish and Black Fungus with Chinese Vinegar

Boiled Squid with Five-flavor Sauce · Roasted Pork Belly

Truffle Mushroom Roll

菜膽響螺清雞湯

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

黑蒜松露海大蝦

Steamed Shrimp with Black Garlic and Truffle Sauce

新加坡麥片鮑魚

Wok Fried Abalone with Salted Egg Yolk and Cereal

樹果鮮露龍虎斑

Steamed Grouper with Fish Sauce and Cordia Dichotoma

蒜香風沙脆皮雞

Deep Fried Chicken with Crispy Garlic

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

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

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 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.

· 豬肉產地：台灣

Pork from Taiwan



青雅·桌菜

QING YA TABLE MENU B

青雅精選六小福

涼皮口水雞·椒麻拌牛肚·肥濃叉燒
松露野菇捲·烏魚子蛋捲·青醬杏鮑菇

Poached Chicken with Fresh Cucumber and Cold Green Bean Noodle · Spicy Beef Tripe
Roasted Pork Belly · Truffle Mushroom Roll
Mullet Roe Egg Roll · Marinated King Oyster Mushroom in Spicy 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

Gratin Crab Meat with Mushroom and Cheese

金陵片皮鴨·二吃

片皮九宮格 / 切鴨腿

Crispy Roasted Duck, Prepared in Two Styles

古法黑蒜龍虎斑

Steamed Sea Grouper with Garlic, Shredded Pork and Mushroom

桔汁煎焗羊肩排佐杏鮑菇

Pan Fried Lamb Chop with King Oyster Mushroom in Orange Sauce

黑椒鴨鬆佐燒餅

Wok Fried Diced Duck in Black Pepper Sauce with Clay Oven Rolls

上湯竹筴野菌娃娃菜

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

原籠鰻魚糯米捲

Steamed Glutinous Rice with Kabayaki Eel

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 Tarts in Portuguese Style

寶島四季水果

Fresh Seasonal Fruits

金玉滿堂紅豆沙

Sweet Red Bean Soup with Black Sesame Glutinous Rice Dumpling

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

- 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。
Corkage for wines NT500 per bottle and for spirits NT 1,000 per bottle.
- 若您對食物過敏不適或有其他需求，請告知服務團隊。

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- 豬肉產地：台灣
Pork from Taiwan

青雅·桌菜

QING YA TABLE MENU C

青雅精選八味碟

青醬杏鮑菇牛腱·五味軟絲·貴妃文昌雞·肥濃叉燒
烏魚子蛋捲·雲耳老醋蜆頭·金磚燒腩肉·松露野菇捲

Marinated Beef Shank and King Oyster Mushroom in Spicy Sauce· Boiled Squid with Five-flavor Sauce
Poached Chicken with Scallion Sauce · Roasted Pork Belly
Mullet Roe Egg Roll· Marinated Jellyfish and Black Fungus with Chinese Vinegar
Roasted Barbecued Pork· Truffle Mushroom Roll

松茸花膠燉雞湯

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

避風塘漁村南非鮑

Deep Fried Abalone with Crispy Garlic and Chili

嬌紅鵝·二吃

片皮九宮格 / 切鵝腿

Crispy Roasted Goose, Prepared in Two Styles

金湯芝士焗龍蝦佐義式細麵

Gratin Lobster with Linguine

伊比利小戰斧豬佐紅酒醬

Tomahawk Pork Chops with Red Wine Sauce

古法黑蒜蒸白鯧

Steamed White Pomfret with Garlic, Shredded Pork and Mushroom

鵝骨枝竹蟹肉粥

Boiled Goose Bone Congee with Crab Meat and Bean Curd

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 Pastry

楊枝甘露

Cream of Mango with Sago Pearls and Pomelo

寶島四季水果

Fresh Seasonal Fruits

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

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT500 per bottle and for spirits NT 1,000 per bottle.

· 若您對食物過敏不適或有其他需求，請告知服務團隊。

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· 豬肉產地：台灣

Pork from Taiwan



青雅 · 套餐

QING YA SET MENU A

青雅品味集

紹興醉雞 · 雲耳老醋蜆頭 · 肥濃叉燒 · 烏魚子蛋捲

Sliced Drunken Chicken · Marinated Jellyfish and Black Fungus with Chinese Vinegar

Barbecued Pork · Mullet Roe Egg Roll

黑蒜鳳眼果燉烏雞

Black Bone Chicken Soup with Black Garlic, Minced Pork, Sliced Ginger and Sterculia Nobilis

松露寬粉蒸虎蝦

Steamed Tiger Shrimp with Sea Urchin in Black Truffle Sauce

三星蔥爆牛仔粒

Wok Fried Diced Beef with Spring Onion

金沙麥片鮮鮑魚

Deep Fried Abalone with Cereal and Salty Egg

翻滾三文魚炒飯

Fried Rice with Diced Salmon and Black Pepper

紫米桂圓露 · 脆皮叉燒酥 · 芋沙楊梅果

Sweetened Purple Rice Soup with Longan · Baked Barbecue Pork Pastry Puffs ·

Deep Fried Taro and Sweet Potato Pastries

寶島四季水果

Fresh Seasonal Fruits

每位新台幣 1,680 元 · 另加一成服務費

NT\$1,680 Per Person and 10% Service Charge



· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 若您對食物過敏不適或有其他需求，請告知服務團隊。

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· 豬肉產地：台灣

Pork from Taiwan



青雅·套餐

QING YA SET MENU B

青雅品味集

烏魚子蛋捲·松露野菇捲·肥濃叉燒·青醬貴妃雞

Mullet Roe Egg Roll·Mushroom Roll with Truffle

Barbecued Pork·Poached Chicken with Green Pepper Sauce

黃金蟲草花膠雞粥

Double Boiled Chicken Congee with Fish Maw, Cordyceps and Mushroom

金湯蟹肉百花烏參

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

蒙古醬澳洲羊肩排

Pan Fried Lamb Racks with Mongolian Sauce

避風塘香酥鮑魚

Deep Fried Abalone with Crispy Garlic and Pepper

港式圓籠三寶點

筍尖蝦餃皇·鮑魚燒賣·烏金流沙包

Steamed Pork and Shrimp Dumplings with Bamboo Shoot·Steamed Pork Dumplings with Baby Abalone·
Steamed Custard Buns Stuffed with Salted Egg Yolk

桃膠楊枝潤甘露

Cream of Mango with Sago Pearls, Pomelo and Peach Resin

寶島四季水果

Fresh Seasonal Fruits

每位新台幣 2,180 元·另加一成服務費

NT\$2,180 Per Person and 10% Service Charge



· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 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.

· 豬肉產地：台灣

Pork from Taiwan

青雅 · 套餐

QING YA SET MENU C

青雅品味集

金磚燒肉 · 松露野菇捲 · 青醬貴妃雞 · 烏魚子蛋捲

Barbecued Roasted Pork · Mushroom Roll with Truffle

Poached Chicken with Green Pepper Sauce · Mullet Roe Egg Roll

過橋濃湯鮑魚花膠

Abalone and Fish Maw Thick Soup

吉列芝士焗蟹蓋

Gratin Crab Meat with Mushroom and Cheese

香煎伊比利小戰斧

Pan Fried Tomahawk Pork Chop

油泡松露炒龍膽斑

Simmered King Garoupa Fillet with Spring Onion and Soy Sauce

上湯明蝦焗麵線

Steamed Prawn with Vermicelli in Broth

青檸蘆薈香茅凍 · 芋沙楊梅果 · 烏金酥皮叉燒包

Lemongrass Crystal Jelly with Aloe Vera · Deep Fried Taro and Sweet Potato Pastries · Barbecued Pork Bun

寶島四季水果

Fresh Seasonal Fruits

每位新台幣 2,680 元 · 另加一成服務費

NT\$2,680 Per Person and 10% Service Charge

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 若您對食物過敏不適或有其他需求，請告知服務團隊。

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· 豬肉產地：台灣

Pork from Taiwan



青雅 · 套餐

QING YA SET MENU D

青雅品味集

白蘆筍 · 東港烏魚子 · 魚子醬

White Asparagus · Mullet Roe · Caviar

姬松茸響螺功夫湯

Double Boiled Chicken Soup with Matsutake Mushroom, Conch, Shredded Ham and Dried Scallop

金沙麥片軟殼龍蝦

Deep Fried Lobster with Crispy Garlic and Cereal

紅酒慢火和牛頰

Stewed Beef Cheeks with Fried Potato in Tomato Paste

金湯蟹肉一品刺參

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

鮑魚福建燴炒飯

Fried Rice with Abalone and Assorted Seafood topped with Thick Sauce

楊枝甘露 · 燕窩焗蛋塔

Cream of Mango with Sago Pearls and Pomelo · Baked Egg Tarts with Bird's Nest

寶島四季水果

Fresh Seasonal Fruits

每位新台幣 3,180 元 · 另加一成服務費

NT\$3,180 Per Person and 10% Service Charge



· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 若您對食物過敏不適或有其他需求，請告知服務團隊。

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· 豬肉產地：台灣

Pork from Taiwan



青雅 · 平日午間商業套餐

QING YA WEEKDAY LUNCH SET MENU

青雅品味集

剝皮辣椒醉雞捲 · 松露野菇捲 · 雲耳老醋海蜇頭

Peeled Chili Pepper and Drunken Chicken Roll

Mushroom roll with Truffle

Marinated Jellyfish and Black Fungus with Chinese Vinegar

每日精選老火湯

Soup of The Day

金沙麥片鮮鮑魚

Deep Fried Abalone with Salted Egg Yolk and Cereal

陳皮豉椒蒸龍膽石斑

Steamed King Garoupa with Dried Tangerine Peel and Black Bean Sauce

香蒜臘味蔭油炒飯

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

蘿蔔絲酥餅 · 杏仁凍豆花

Deep Fried Pastry Stuffed with Shredded Turnip · Almond Pudding

寶島時令水果

Fresh Seasonal Fruits

每位新台幣 1,000 元 · 另加一成服務費

NT\$1,000 Per Person and 10% Service Charge



· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 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.

· 豬肉產地：台灣

Pork from Taiwan



青雅 · 蔬食套餐

QING YA VEGETARIAN SET MENU

青雅素心盤

胡麻秋葵 · 江南煙燻素鵝 · 松露野菇捲

Okra with Sesame Sauce

Smoked Tofu Skin Rolls with Mushrooms

Mushroom roll with Truffle

姬松茸剝椒燉猴蘑

Double Boiled Matsutake Mushroom Soup, Chili and Lion's Mane Mushroom

洛神脆皮腐芋捲

Deep Fried Taro Roll wrapped in Bean Curd

金湯手作菠菜豆腐

Stewed Spinach Tofu in Superior Broth

元寶南瓜咖哩焗食蔬

Curry Vegetable with Pumpkin

牛肝菌松子野菇飯

Stir Fried Rice with Porcini, Pine Nut and Mushroom

寶島時令水果

Fresh Seasonal Fruits

杏仁凍豆花

Almond Pudding

每位新台幣 1,500 元 · 另加一成服務費

NT\$1,500 Per Person and 10% Service Charge



台北新板希爾頓酒店

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$500 per bottle and for spirits NT 1,000 per bottle.

· 若您對食物過敏不適或有其他需求，請告知服務團隊。

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· 豬肉產地：台灣

Pork from Taiwan