



## 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.
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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·琴套餐

### 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

週末、國定假日及特殊連續假期恕不提供

This special offer is not applicable for weekend, national holidays and special consecutive holidays.



· 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.

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· 豬肉產地：台灣

Pork from Taiwan



## 青雅·棋套餐

### 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·書套餐  
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·畫套餐

### 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

此套餐須兩天前預訂

Please Pre-Order 2 Days in Advance.

· 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



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



## 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

· 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.

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· 豬肉產地：台灣

Pork from Taiwan