



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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## 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。

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## 風味冷菜 Appetizers

黃金泡菜 220 

Taiwanese Golden Kimchi

紅酒蜜番茄 220 

Marinated Cherry Tomatoes in Red Wine

胡麻醬秋葵 220 

Okra with Sesame Sauce

柚香好彩頭 220 

Sliced Marinated Daikon in Pomelo Sauce

雲耳拌蜆頭 380

Marinated Jellyfish and Black Fungus

口水雞絲拉皮 380 

Shredded Chicken and Green Bean Noodles with Sesame Dressing

催淚蛋 380

Stir-fried Egg

鱈魚香絲 380

Fishsnack

 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 須二天前預訂 Please Pre-Order 2 Days in Advance 4,380/ 全隻 Whole ; 2,280/ 半隻 Half  
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
- 脆皮片皮鵝魚子醬 1 份 15g Cantonese Roasted Goose with Caviar 15g 加購價 2,400

潮州滷水鵝拼盤 ( 鵝肉、鵝珍、鵝翅、百頁豆腐 ) 1,280 🍽️

Teochew Braised Goose Combination (Goose , Goose Gizzard, Goose wings,Hundred layered beancurd)

滷水鵝 980

Braised Goose

鵝珍 480

Goose Gizzard

鵝翅 480

Goose Gings

🌶️ 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

瑤柱貴妃文昌雞 1,980/ 全隻 Whole ; 1,080/ 半隻 Half ; 680 / 例牌 One Portion  
Poached Chicken with Scallion Sauce

伊比利老饕叉燒 1,280    
Barbecued Iberico Rib-Eye Cap

老饕叉燒烏魚子串 1,280/ 6 串   
Mullet Roe With Roasted Pork Belly

冰梅燒皇鵝 980  
Roasted Goose with Plum Sauce

金磚燒肉 680   
Roasted Barbecued Pork

剝皮辣椒醉雞捲 680   
Peeled Chili Pepper and Drunken Chicken Roll

 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

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

鮑汁鵝掌扣吉品鮑 1,580/ 位 Per Person

Braised Abalone and Goose Web in Abalone Sauce

蔥燒一品刺參 1,380/ 位 Per Person

Braised Sea Cucumber with Scallion

金湯一品釀刺參 1,380/ 位 Per Person

Braised Sea Cucumber Stuffed with Shrimp Paste and Crab Meat in Pumpkin Bisque

鮑魚大蝦極品盆菜 須兩天前預訂 Please Pre-Order 2 Days in Advance 6,000/ 6 人 For Six Persons

Traditional Cantonese Feast Bowl 

( 吉品鮑 / 鱈魚花膠 / 干貝 / 貴妃雞 / 燒腩 / 瑤柱 / 花菇 / 海參 / 鵝掌 / 青花菜 / 蘿蔔 / 娃娃菜 / 大蝦 )

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

 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 280/ 位 Per Person  
Soup of The Day

黃金蟲草松茸燉雞盅 380/ 位 Per Person  
Double Boiled Chicken Congee Cordyceps and Mushroom

首烏花旗參燉排骨 380/ 位 Per Person    
Heshowu American Ginseng and Stewed Pork Ribs

松茸濃湯鮑魚雞湯 680/ 位 Per Person  
Chicken Soup with Agaricus Blazei And Abalone

蟹肉忌廉玉米羹 680/ 四人 For 4 Persons  
Sweet Corn Thick Soup with Butter and Crab Meat

上湯冬茸火腿海皇羹 880/ 四人 For 4 Persons   
Superior Broth ,Ham in Thick Soup with Assorted Seafood

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

 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

龍蝦湯虎蝦伊麵 480/ 位 Per Person

Stir Fried Egg Noodles With Shrimp In Lobster Soup

XO 醬蟹肉百花油條 580/ 6 件 6Pieces 

Deep Fried Dough Sticks with Shrimp Paste in XO Sauce

招牌海鮮豆腐煲 680

Stewed Tofu and Assorted Seafood

XO 醬  / 金湯

Choose from: XO Sauce/ Pumpkin Bisque

手剥蝦球 880/ 6 件 6Pieces

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

 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

紅燒鵝掌海參煲 880/ 4 件 4 Pieces

Braised Seasonal Vegetable with Goose Web and Sea Cucumber in Clay Pot

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

百花松葉蟹鉗 980/ 6 件 6 Pieces 

Stuffed Crab Claws With Shrimp

川味水煮肥石斑魚 980 

Poached Sliced Sea Garoupa with Hot Chili Oil in Clay Pot

蒸龍膽班柳佐小唐菜 380/ 位 Per Person ; 1,080/ 例 One Portion

Steamed Garoupa Fillet with Pok Choy

陳皮豆豉 / 上湯麒麟 

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

 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

左宗棠雞 480

General Tso's Chicken

巧手秘製鎮江骨 580 

Stir Fried Pork Ribs with Kumquat and Pineapple in Brown Vinegar and Soy Sauce

農家小炒肉 580 

Wok Fried Pork Belly and King Oyster Mushroom in Black Bean Sauce

牛肝菌茶油松阪豬 580 

Wok Fried Pork Neck and Porcini Mushroom with Taiwanese Tea Seed Oil

蒙古醬燒烤羊肩排 680 / 2 隻 2Pieces

Pan Fried Lamb Racks with Mongolian Sauce

伊比利小戰斧豬排佐紅酒醬 780 / 2 隻 2Pieces  

Pan Fried Tomahawk Pork Chop with Red Wine Sauce

川味水煮肥牛 880 

Poached Sliced Beef Short Rib with Hot Chili Oil in Clay Pot

燒汁腸粉煎骰子牛仔粒 980

Steamed Rice Rolls With Wok Fried Beef Short Ribs

風沙蒜味脆皮雞 全隻 1,180/ Whole ; 半隻 680/ Half

Deep Fried Boneless Chicken with Crispy Garlic

胡椒銀蘿和牛頰 1,380

Stewed Beef Cheeks with Radish

紅酒稻草西施牛 2,580 / 例牌 One Portion 

Stewed Beef Cheeks with Radish

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# 五穀豐登 Rice and Noodles

XO 醬蘿蔔糕 420 

Pan-fried Radish Cake with XO Sauce.

鹹魚雞粒炒飯 420

Fried Rice with Salted Fish and Chicken

青雅烏魚子炒飯 580

Fried Rice with Diced Mullet Roe, Shrimp and Dried Scallop

XO 老饕叉燒炒飯 680 

Fried Rice with Barbecued Iberico Rib-Eye Cap and XO Sauce

干炒河粉 420

Stir Fried Wide Rice Noodles

牛肉 / 豬肉 

Choose from: Beef / Pork

松露瑤柱海鮮伊麵 580 

Stir Fried Egg Noodles with Dried Scallop Seafood in Black Truffle Sauce

山哥米粉 580 

Chef's Signature Fried Rice Vermicelli 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

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 Bulbs

腿茸上湯白蘆筍 680  

Braised White Asparagus and Shredded Ham in Superior Broth

黑松露白蘆筍 680  

White Asparagus with Black Truffle

乾鍋花椰菜 420 

Wok Fried Cauliflower and Pork Belly with Chili in Clay Pot

欖菜肉碎四季豆 420  

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

港式芥藍 420

Chinese kale

清炒 / 蠔油

Choose from: Stir Fired / Oyster Sauce

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## 田園野趣・豆腐 Vegetable and Tofu

上湯竹筍野菇浸時蔬 娃娃菜 420 

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

鹹魚雞粒豆腐煲 420

Braised Tofu with Salted Fish and Diced Chicken in Casserole

手作菠菜豆腐・南瓜汁・蟹粉 480

Stewed Spinach Tofu and Crab Meat in Pumpkin Bisque

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

 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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# 素食美饌 Vegetarian Dishes

羊肚菌蟲草燉菜膽 280/ 位 Per Person 

Morel Soup with Cordyceps Flower and Baby Cabbage

洛神松子腐芋捲 380  

Deep Fried Taro and Pine Nut Roll with Hibiscus Sabdariffa Dressing

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

黑松露野菇豆腐煲 480 

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

蘿蔓松子天貝鬆 480 / 6 片蘿蔓   

Pine Nut, Mushroom and Tempeh With Romaine Lettuce

 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 280/ 位 3 件 Pieces 

Steamed Pork and Shrimp Dumplings with Bamboo Shoot

翡翠干貝餃 280/ 3 件 Pieces

Steamed Scallops With Fish Dumplings

松露蝦仁燒賣 280/ 3 件 Pieces  

Steamed Pork and Shrimp Dumplings with Black Truffle Sauce

鮑魚仔燒賣 380/ 2 件 Pieces 

Steamed Pork Dumplings with Baby Abalone

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

 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

白玉千絲腸粉 240

Steamed Rice Rolls with Shredded Radish and Scallop

野菌鮮蝦腸粉 260

Steamed Rice Rolls with Shrimp and Wild Mushroom

春風如意腸粉 280 

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 220/ 3 件 Pieces 

Pan Fried Squid Cakes

## 香烤 Baked

老饕酥皮叉燒包 380/ 2 件 Pieces  

Baked Barbecue Pork Bun

 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

## 炸點 Deep Fried

鮮菌素絲春捲 180/ 3 件 Pieces 

Deep Fried Spring Rolls Stuffed with Mushroom

蛋白蟹肉長春捲 280/ 3 件 Pieces

Deep Fried Spring Rolls Stuffed with Carb

蟹肉啤梨果 240/ 3 件 Pieces  

Deep Fried Dumpling Stuffed with Crab Meat and Dried Scallop

鮮蝦腐皮捲 280/ 3 件 Pieces 

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

鵝肝醬腐皮捲 380/ 3 件 Pieces 

Deep Fried Bean Curd Skin Rolls Stuffed with Minced Pork and Foie gras

 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

流沙芝麻球 180/ 3 件 Pieces  
Steamed Custard Buns Stuffed with Salted Egg Yolk

香滑葡式蛋塔 180/ 3 件 Pieces  
Baked Creamy Egg Tarts in Portuguese Style

芋沙楊梅果 220/ 3 件 Pieces   
Deep Fried Taro and Sweet Potato Pastries

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

燕窩蛋塔 380/ 3 件 Pieces  
Baked Egg Tarts with Bird's Nest

杏仁凍豆花 180/ 位 Per Person   
Almond Pudding

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

紫米桂圓露 ( 熱 ) 180/ 位 Per Person   
Sweetened Purple Rice Soup with Longan (Warm)

 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

## 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

## 礦泉水 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

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# 酒精性飲品 Alcohol Drinks

## 啤酒 Beer

朝日 220/ 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

 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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