



青雅 · 桌菜

QING YA TABLE MENU A

青雅精選五小福

紹興醉雞捲 · 老醋雲耳海蜆頭

五味軟絲 · 肥濃叉燒 · 松露野菇捲

Sliced Shaoxing 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, Mushrooms and Baby Chinese Cabbage

黑蒜松露海大蝦

Steamed Shrimps 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 Seasonal Vegetables 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

Source of Pork: 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 Noodles · 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 Mushrooms

咖哩軟殼蟹佐麵包

Curried Soft Shell Crab with Bread

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 Mushrooms

桔汁煎焗羊肩排佐杏鮑菇

Pan Fried Lamb Chop with King Oyster Mushrooms in Orange Sauce

黑椒鴨鬆佐燒餅

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

上湯竹筍野菌娃娃菜

Braised Baby Chinese Cabbage with Bamboo Fungus,
Mushrooms 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 Dumplings

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

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· 豬肉產地：台灣

Source of Pork: Taiwan

青雅 · 桌菜

QING YA TABLE MENU C

青雅精選八味碟

青醬杏鮑菇牛腩 · 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 Mushrooms 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 Mushrooms, Bamboo Fungus, Fish Maw and Ham

避風塘漁村南非鮑

Deep Fried Abalone with Crispy Garlic and Chili

嫣紅鵝 · 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 in Pumpkin Bisque

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 Mushrooms

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

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Source of Pork: Taiwan



青雅 · 桌菜

QING YA TABLE MENU D

青雅精選五小福

明爐烤鴨 · 老醋雲耳海蜆頭

五味軟絲 · 黃金泡菜 · 松露野菇捲

Kiln Roasted Crispy Duck · Marinated Jellyfish and Black Fungus with Chinese Vinegar

Boiled Squid with Five-flavor Sauce · Taiwanese Golden Kimchi

Truffle Mushroom Roll

蟲草百菇燉子排

Double Boiled Pork Ribs Soup with Cordyceps and Mushrooms

黑蒜松露海大蝦

Steamed Shrimps with Black Garlic and Truffle Sauce

樹果鮮露龍虎斑

Steamed Grouper with Fish Sauce and Cordia Dichotoma

巧手秘製鎮江骨

Stir Fried Pork Ribs with Brown Vinegar and Soy Sauce

香蒜臘味蔭油炒飯

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

金銀蛋扒時蔬

Stewed Seasonal Vegetables 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 13,800 元 · 10 人 · 另加一成服務費

NT\$13,800 Per Table Of Ten Persons and 10% Service Charge

週五至週日、國定假日及特殊連續假期恕不提供

This special offer is not applicable for Friday to Sunday, 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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