



## 青雅·書(素) 套餐

### QING YA SET MENU A

#### 青雅素心盤

素絲捲 · 和風醬素鮑魚 · 紅酒蜜番茄 · 煙燻素鵝

Deep Fried Spring Rolls Stuffed with Mushroom · Vegetarian Abalone with Japanese Sauce

Red wine honey tomatoes · Tea-Smoked Soy Beancurd Veggie Rolls

#### 蟲草一品燉四寶

Cordyceps sinensis stewed with four treasures

#### 松露芹香炒素盞

Stir-fried Vegetarian Cup with Truffle and Celery

#### 蠔皇花菇扒烏參

Braised black ginseng with royal oysters, mushrooms and mushrooms

#### 南瓜松子紅藜養生飯

Pumpkin, Pine Nuts and Red Quinoa Healthy Rice

#### 羊肚菌彩椒田園蔬

Morels, colorful peppers, garden vegetables

#### 芝麻糊 · 羊肚菌素餃

Sesame paste · Morel Vegetarian Dumplings

#### 四季鮮水果

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\$1000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1000 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·琴套餐

### QING YA SET MENU B

#### 青雅品味集

烏魚子蛋捲·紹興醉雞·老饕蜜汁叉燒·雲耳拌蜆頭

Mullet Roe Egg Roll·Shaoxing Drunken Chicken

Barbecued Pork·Cloud fungus mixed with sting head

#### 上湯元貝菜膽燉雞盅

Braised chicken with scallops, scallops and gallbladder in soup

#### 金沙大蝦佐哈士麵包

Sands prawns with hash bread

#### 金蒜松露銀絲蒸鮮鮑

Steamed fresh abalone with golden garlic, truffle and silver shreds

#### 欖菜蒸龍虎斑

Steamed Dragon Tiger Spot with Olive Vegetables

#### 銀芽菌菇瑤柱炆伊府麵

Braised Yifu Noodles with Silver Sprouted Mushroom and Scallops

#### 黑金流沙包·脆皮叉燒酥

Steamed Custard Buns Stuffed with Salted Egg Yolk, Barbecued Pork Puff

#### 陳皮紅豆沙湯圓

Tangyuan with tangerine peel and red bean paste

#### 四季鮮水果

Fresh Seasonal Fruits

每位新台幣 1,880 元·另加一成服務費

NT\$1,880 Per Person and 10% Service Charge

· 自備酒水服務費：葡萄酒每瓶 NT\$1000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1000 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 C

### 青雅品味集

蒜香烏魚子串 · 青醬貴妃雞 · 老饕叉燒 · 胡麻鮮果鴨胸肉  
Garlic mullet roe skewers · Poached Chicken with Green Pepper Sauce  
Gourmet Barbecued · PorkDuck breast with flax and fresh fruit

### 瑤柱極品佛跳牆

Yao Zhu's best Buddha jumps over the wall

### 香煎脆麵焗上湯蝦

Pan-fried crispy noodles and baked shrimps in soup

### 蠔皇鮑魚燒烏參

Oyster, Abalone and Braised Black Ginseng

### 香煎伊比利小戰斧

Pan Fried Tomahawk Pork Chop

### 松露海鮮香炒飯

Truffle seafood fried rice

### 芋香天鵝酥 · 蟹肉啤梨果

Swan Puff with Taro Paste · Crab Meat Pear Fruit

### 雪蓮子楊枝甘露

Snow lotus seeds and poplar twig nectar

### 四季鮮水果

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\$1000；烈酒每瓶 NT\$1,000。  
Corkage for wines NT1000 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·畫套餐

### QING YA SET MENU D

#### 青雅品味集

#### 香煎魚子干貝佐南瓜泥

Pan-fried caviar and scallops with pumpkin puree

#### 濃湯花膠燉雞盅

Fish maw stewed chicken in thick soup

#### 薑蔥焗清龍蝦

Baked Lobster with Ginger and Onion

#### 金湯蟹肉扒一品刺參

Braised sea cucumber with crabmeat in golden soup

#### 紅酒燉燒牛小排

Red wine braised beef short ribs

#### 港味鮑魚撈飯

Hong Kong style abalone rice

#### 芋香天鵝酥·筍尖鮮蝦餃

Swan Puff with Taro Paste

Steamed Pork and Shrimp Dumplings with Bamboo Shoot

#### 冰花紅棗燉燕窩

Binghua red dates stewed bird's nest

#### 四季鮮水果

Fresh Seasonal Fruits

每位新台幣 3,380 元 · 另加一成服務費

NT\$3,380 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\$1000；烈酒每瓶 NT\$1,000。

Corkage for wines NT1000 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 · 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 · 蜜汁叉燒

胡麻醬野蔬 · 雲耳老醋海蜇頭 · 松露美人爆玉帶蝦

Sliced Drunken Chicken · Honey BBQ Pork · Wild vegetables with sesame sauce ·

· Marinated Jellyfish and Black Fungus with Chinese Vinegar ·

· Truffle Beauty Exploded Jade Belly Shrimp

#### 金湯雪蛤海皇羹

Pumpkin and snow clam mixed seafood soup

#### 清蒸時令魚

Steamed Seasonal Fish

#### 瑤柱銀芽乾燒伊麵

Dried-roasted Yi noodles with scallops and silver buds

#### 寶島時令水果 · 叉燒酥

Fresh Seasonal Fruits ·

Baked Barbecue Pork Pastry Puffs

#### 紫米桂圓露

Sweetened Purple Rice Soup with Longan

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\$1000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1000 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 · 平日晚餐精選套餐

### QING YA WEEKDAY DINNER SET MENU

#### 青雅品味集

剝皮辣椒醉雞捲 · 雲耳老醋海蜇頭

蜜汁叉燒 · 胡麻醬野蔬 · 茄汁鍋巴海大蝦

Sliced Drunken Chicken · Honey BBQ Pork · Wild vegetables with sesame sauce ·  
Marinated Jellyfish and Black Fungus with Chinese Vinegar  
· Crispy Prawns with Tomato Sauce

上湯雪蛤海皇液

Pumpkin and snow clam mixed seafood soup

清蒸時令魚

Steamed Seasonal Fish

瑤柱手剝蟹肉蛋白炒飯

Scallops and Hand-peeled Crab Meat and Protein Fried Rice

四季鮮果 · 鮮蝦韭菜三角

Fresh Seasonal Fruits · Pan Fried Garlic Chives Cakes

柚香楊汁甘露

Cream of Mango with Sago Pearls, Pomelo and Peach

每位新台幣 1,180 元 另加一成服務費

NT\$ 1,180 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\$1000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1000 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 A

#### 青雅精選六小福

紹興醉雞捲・老醋雲耳海蜆頭・和風軟絲

黃金翠玉・蜜汁叉燒・金沙鱈魚香絲

Shaoxing Drunken Chicken Roll・Marinated Jellyfish and Black Fungus with Chinese Vinegar・Boiled Squid with Japanese style sauce・Taiwanese Pickled Cucumber with Garlic・Barbecued Rib-Eye Cap・Fried Fishsnack with Salted Egg Yolk

#### 黃金蟲草菜膽燉雞盅

Double Boiled Chicken Soup with Cordyceps and Baby Chinese Cabbage

#### 金銀蒜松露銀絲蒸鮑魚

Steamed Abalone with Salted and Preserved Eggs Sauce, Garlic Truffle and Bean Thread Noodle

#### 碧綠 XO 醬炒雙鮮

Stir-fried Seafood and Green Beans with XO Sauce

#### 雲耳冬菜鮮露蒸龍虎斑

Steamed Grouper with Fish Sauce , Pickle cabbage and Black Fungus

#### 義式鮮蔬香草豬肋排

Pan Fried Pork Ribs with Italian Spices Vegetables and Herbs

#### 東港櫻蝦香米糕

Donggang Sakura Shrimp Fragrant Glutinous Rice

#### 瑤柱菌菇珊瑚扒時蔬

Braised Seasonal Vegetables with Mushrooms and Scallops

#### 美點雙匯集

蘿蔔絲酥餅・黑金流沙包

Deep Fried Pastry Stuffed with Shredded Turnip・Steamed Custard Buns Stuffed with Salted Egg Yolk

#### 寶島四季水果

Fresh Seasonal Fruits

#### 手作紅豆黑糖薑汁豆花

Red Bean , Ginger Brown Sugar and Tofu 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\$1,000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1,000 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 B

青雅精選六小福

玫瑰香油雞 · 椒麻拌牛肚 · 蜜汁叉燒  
紅酒漬番茄 · 烏魚子蛋捲 · XO 醬櫻蝦瓜仁

Chinese Rose Wine and Soy Poached Chicken · Spicy Beef Tripe · Barbecued Rib-Eye Cap · Marinated Cherry  
Tomatoes with Red Wine · Mullet Roe Egg Roll · Stir-fried Clove Fish Shelled Melon Seed with Xo Sauce

上湯松茸花膠燉雞湯

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

港式生抽焗大蝦

Hong Kong Style Baked Shrimps with Light Soy Sauce

爐烤片皮鴨

片皮九宮格 / 切鴨腿

Crispy Roasted Duck/Duck Leg Platter

欖菜古法黑蒜龍虎斑

Steamed Grouper with Olive Vegetable, Pork and Garlic

桔汁煎焗羊肩排佐杏鮑菇

Pan Fried Lamb Chop with King Oyster Mushroom in Orange Sauce

碧綠松露爆干貝花枝

Stir Fried Cuttlefish, Scallops and Green Beans with XO Sauce

蒜子金銀蛋扒時蔬

Braised Seasonal Vegetables with Salted and Preserved Eggs Sauce and Garlic

鴨骨芋香油蔥米粉湯

Double Boiled Goose Bone Soup with Taro and Rice Vermicelli

美點雙匯集

叉燒包 · 冰心蛋塔

Barbecued Pork Buns · Baked Egg Tarts

寶島四季水果

Fresh Seasonal Fruits

芝麻糊湯圓

Black sesame sweet dumplings soup

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\$1,000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1,000 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

五香牛腱·五味軟絲·貴妃文昌雞·蜜汁叉燒

烏魚子蛋捲·雲耳老醋蜆頭·XO 醬炒蘿蔔糕·松露野菇捲

Braised Beef Shank·Boiled Squid with Five-flavor Sauce·Poached Chicken·Honey sauce barbecued pork

Mullet roe egg roll·Cloud fungus and vinegar sting·Pan-fried Turnip Cake with XO Sauce·Truffle

Mushroom Roll

#### 花膠御品佛跳牆

Buddha Jumps Over the Wall (Mushroom, Fish Maw, Seafood, Chicken and Pork)

#### 黑松露銀絲蒸龍蝦

Steamed Lobster with Black Truffle and Bean Thread Noodle

#### 招牌嬌紅鵝

片皮九宮格 / 切鵝腿

Crispy Roasted Goose/Goose Leg Platter

#### 蠔皇鮑魚扒烏參

Braised Ablone with Goose Web and Sea Cucumber in Oyster Sauce

#### 伊比利小戰斧豬佐紅酒醬

Pan Fried Tomahawk Pork Chops with Red Wine Sauce

#### 上湯麒麟蒸龍虎斑

Steamed Grouper with Yunnan Ham in Broth

#### 鵝骨枝竹蟹肉粥

Boiled Goose Bone Congee with Crab Meat and Bean Curd

#### 羊肚菌銀杏田園炒蘆筍

Stir-Fried Asparagus with Morels and Ginkgo

#### 美點雙匯集

啤梨果.香滑葡式蛋塔

Deep Fried Dumpling Stuffed with Crab Meat and Dried Scallop·Baked Portuguese egg tart

#### 雲蓮子楊枝甘露

Mango Pomelo Sago and Lotus Seeds

#### 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\$1,000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1,000 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 D

#### 青雅精選五小福

明爐烤鴨·老醋雲耳海蜇頭·五味軟絲·黃金翠玉·玫瑰香油雞

Kiln Roasted Crispy Duck·Marinated Jellyfish and Black Fungus with Chinese Vinegar·Boiled Squid with Five-flavor Sauce·Taiwanese Pickled Cucumber with Garlic·Truffle Mushroom Roll

#### 山藥百菇燉子排

Double Boiled Pork Ribs Soup with Yam and Mushroom

#### 黑蒜松露海大蝦

Steamed Shrimp with Black Garlic and Truffle Sauce

#### 樹果鮮露龍虎斑

Steamed Grouper with Fish Sauce

#### 巧手秘製鎮江骨

Stir Fried Pork Ribs with Brown Vinegar and Soy Sauce

#### XO 醬叉燒香炒飯

Fried Rice with Barbeque Pork in XO Sauce

#### 金銀蛋扒時蔬

Stewed Seasonal Vegetables with Salted and Preserved Eggs Sauce

#### 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

#### 手作紅豆黑糖薑汁豆花

Red Bean , Ginger Brown Sugar and Tofu 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\$1,000；烈酒每瓶 NT\$1,000。

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

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· 豬肉產地：台灣

Pork from Taiwan