



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



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 · 叉燒酥

Fresh Seasonal Fruits · Barbecued Pork Puns

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



· 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