



# 桌菜 | 套餐

# 桌菜 QING YA TABLE MENU A

每桌新台幣18,800 元・10 人・另加一成服務費

NT\$18,800 Per Table Of Ten Persons and 10% Service Charge

## 青雅精選六小福

剝皮辣椒醉雞捲・紅油中卷・播椒皮蛋醬豆腐・明爐燒鴨・柚香蓮藕・一口糖醋排  
Drunken Chicken Roll with Pickled Chili Peppers・Chilled Squid in Spicy Chili Oil  
Silken Tofu with Century Egg and Mashed Chili Sauce・Cantonese Roast Duck  
Lotus Root with Pomelo Citrus Dressing・Bite-Sized Sweet & Sour Pork

## 花膠響螺燉菜膽

Fish Maw, Conch and Chinese Cabbage Soup

## 奶油上湯炆大蝦

Braised Prawns in Butter and Superior Broth

## 芹香爆炒雙味鮮

Sautéed Duo of Fresh Seafood with Crisp Celery

## 黑蒜松露龍虎斑

Black Garlic Truffle Grouper

## 紅酒醬燒無骨牛

Slow-Braised Boneless Beef with Rich Red Wine Jus

## 蒜香松阪豬米糕

Garlic Sautéed Matsusaka Pork over Glutinous Rice Cake

## 荷塘小炒鮮時蔬

Stir-fried Seasonal Vegetables à la Lotus Pond Style

## 美點雙匯集

冰心蛋塔・干貝蒸燒賣  
Chilled Custard Egg Tart・Scallop Siu Mai

## 手作紅豆黑糖薑汁豆花

Red Bean , Ginger Brown Sugar and Tofu Pudding

## 寶島四季水果

Fresh Seasonal Fruits

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。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

豬肉產地：台灣 Pork from Taiwan

# 桌菜 QING YA TABLE MENU B

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

## 青雅精選六小福

醋溜粉蹄・蜜汁叉燒皇・香蘋烏魚子捲・紅酒蜜番茄・洛神山楂蓮藕片・黃金芝士脆皮豆腐

Drunken Chicken Roll with Pickled Chili Peppers・Chilled Squid in Spicy Chili Oil

Silken Tofu with Century Egg and・Mashed Chili Sauce・Cantonese Roast Duck

Lotus Root with Pomelo Citrus Dressing・Bite-Sized Sweet & Sour Pork Ribs

## 南北杏汁燉花膠雞

Double-Boiled Fish Maw with Sweet Almond Broth

## 港式生抽波士頓龍蝦

Hong Kong-Style Boston Lobster with Light Soy Sauce

## 青雅BB 脆皮鴨 /兩隻

Qingya Crispy Baby Duck

## 酸湯雙耳東星斑

East Star Grouper in Tangy Sour Broth with Wood Ear and White Fungu

## 一品極汁羊肩排佐鮮蔬

Lamb Shoulder Chop with Special Sauce and Seasonal Vegetables

## 生炒手拆蟹肉米糕

Stir-fried Crab Meat Dumplings with Sticky Rice Cake

## 瑤柱鮮貝扒時蔬

Braised Scallops and Dried Scallops with Seasonal Vegetables

## 美點雙匯集

柚香石榴甘露糕・松露蒸燒賣

Pomegranate Jelly・Truffle Siu Mai

## 核桃露

Walnut Cream Soup

## 寶島四季水果

Fresh Seasonal Fruits

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\$1,000per bottle and for spirts NT 1,000 per bottle.

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豬肉產地：台灣 Pork from Taiwan



# 桌菜 QING YA TABLE MENU C

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

## 青雅精選八味碟

紅油中卷・蜜汁叉燒皇・香蘋烏魚子・皮蛋醬玉子燒・紅酒蜜番茄・洛神山楂蓮藕片・鎮江玉璽骨・黃金芝士脆皮豆腐  
Sliced Squid in Spicy Chili Oil・Honey-Glazed Premium Char Siu・Sweet Apple with Mullet Roe・Japanese Tamago with Century Egg and Mashed Chili Sauce・Red Wine Infused Cherry Tomatoes・Lotus Root Slices with Roselle and Hawthorn・Zhenjiang Vinegar Glazed Pork Ribs・Crispy Tofu with Golden Cheese Filling

## 椰汁鮑魚燉雞盅

Double-Boiled Chicken Soup with Abalone and Coconut Water

## 陳皮鼓椒蒸龍蝦

Steamed Lobster with Black Bean Chili and Dried Tangerine Peel

## 招牌嫣紅鵝

片皮九宮格 / 切鵝腿  
Crispy Roasted Goose/Goose Leg Platter

## 鳳脂清蒸東星斑

Steamed East Star Grouper with Silky Chicken Oil Broth

## 蠔汁蜂巢生食干貝

Deep-Fried Scallops with Oyster Glaze in Crispy Taro Nest

## 芋香鵝絲映珍珠

Steamed Glutinous Rice Cake with Taro Shreds and Goose Shreds

## 瑤柱鮮貝扒時蔬

Braised Scallops and Dried Scallops with Seasonal Vegetables

## 美點雙匯集

蟹肉啤梨果・芋香天鵝酥  
Pomegranate Jelly・Truffle Siu Mai

## 西柚楊枝甘露

Pomelo and Mango Sago with Grapefruit

## 寶島四季水果

Fresh Seasonal Fruits

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



# 桌菜 QING YA TABLE MENU D

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

## 青雅精選五小福

蔥油玫瑰油雞・紅油中卷・擂椒皮蛋醬豆腐・明爐燒鴨・柚香蓮藕

Rose Soy Sauce Chicken with Scallion Oil・Sliced Squid in Sichuan-style Chili Oil  
Silken Tofu with Century Egg and Mashed Chili Sauce・Roasted Duck in Traditional Cantonese Style  
Lotus Root with Pomelo Dressing

## 野菌茶樹菇燉雞盅

Double-Boiled Chicken Broth with Wild and Tea Tree Mushrooms

## 金沙奶油焗大蝦

Baked Tiger Prawns with Creamy Salted Egg Yolk Sauce

## 鳳脂玉露龍虎斑

Steamed Tiger Grouper with Silky Chicken Essence and Jade Melon Purée

## 干邑梅醬秘製骨

Slow-Cooked Pork Ribs in Cognac Plum Reduction

## 芋絲櫻花蝦米糕

Steamed Glutinous Rice Cake with Taro Shreds and Sakura Shrimp

## 菌菇濃湯浸時蔬

Seasonal Vegetables in Creamy Mushroom Soup

## 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

## 陳皮蓮子紅豆沙

Red Bean Soup with Dried Tangerine Peel and Lotus Seeds

## 寶島四季水果

Fresh Seasonal Fruits

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・書(素) 套餐 QING YA SET MENU A

每位新台幣1,680 元・另加一成服務費

NT\$1,680 Per Person and 10% Service Charge

## 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

## 蠔皇花菇扒素參

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

## 寶島四季水果

Fresh Seasonal Fruits

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・琴套餐 QING YA SET MENU B

每位新台幣1,880 元・另加一成服務費

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

## 青雅品味集

陳醋雲耳哲頭・玫瑰油雞・鰻魚玉子燒・青檸松坂肉

DBlack Fungus and Jellyfish with Aged Vinegar・Rose Soy Sauce Chicken  
Grilled Eel with Japanese Omelette・Grilled Matsusaka Pork with Lime

## 元貝響螺燉花膠

Double-boiled Fish Maw Soup with Dried Scallops and Sea Whelk

## 避風塘鮮大蝦

Stir-fried Prawns Typhoon Shelter Style

## 陳皮鼓汁蒸龍虎斑

Steamed Tiger Grouper with Aged Tangerine Peel and Black Bean Sauce

## 碧綠鮑魚扒原蔘

Braised Abalone with Whole Ginseng and Jade Greens

## 鹹魚雞粒炒飯

Salted Fish and Chicken Fried Rice

## 魚子燒賣・黑金流沙包

Pork and Shrimp Siu Mai with Fish Roe・Molten Salted Egg Yolk Buns in Black Gold Wrapper

## 黑糖薑汁豆花

Handmade Tofu Pudding with Brown Sugar Syrup

## 寶島四季水果

Fresh Seasonal Fruits

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\$1,000per 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

每位新台幣2,680 元・另加一成服務費

NT\$2,680 Per Person and 10% Service Charge

## 青雅品味集

鎮江小酥骨・蜜蘋烏魚子卷・剝皮辣椒醉雞卷・魚子煎干貝

Zhenjiang-Style Crispy Pork Ribs • Mulled Apple & Bottarga Roll

Shaoxing Chicken Roulade with Pickled Chili Pepper • Pan-Seared Scallops with Caviar

## 花膠鮑魚雞絲羹

Braised Fish Maw & Abalone Thick Soup with Chicken Julienne

## 悶湯芙蓉海大蝦

Braised Jumbo Prawns with Silken Egg White in Superior Broth

## 紅酒極汁羊肩排

Roasted Lamb Shoulder Chop with Red Wine Jus

## 蠔汁鮑魚扒鵝掌

Braised Abalone & Goose Web in Premium Oyster Sauce

## 生炒和牛香米飯

Wok-Fried Wagyu Beef with Fragrant Jasmine Rice

## 金牌叉燒酥・葡式蛋塔

Char Siu Puff Pastry • Homemade Egg Tart

## 香濃核桃露

Creamy Walnut Dessert Soup

## 寶島四季水果

Fresh Seasonal Fruits

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・畫套餐

QING YA  
SET MENU D

每位新台幣3,680 元・另加一成服務費

NT\$3,680 Per Person and 10% Service Charge

## 青雅品味集

叉燒皇・蜜蘋烏魚子卷・蟹皇溏心蛋・蔥醬文昌雞

Barbecued Pork Char Siu Supreme White・Sweet Apple and Mullet Roe Roll  
Soft-Boiled Egg with Crab Roe・Wenchang Chicken with Scallion Sauce

## 冬瓜手拆蟹肉燕窩羹

Double-Boiled Winter Melon Soup with Hand-Picked Crab Meat and Bird's Nest

## 金蒜銀粉蒸龍蝦

Steamed Lobster with Crispy Garlic and Glass Noodles

## 蜜糖舒肥牛小排

Tender Sous Vide Beef Short Ribs with Honey Sauce

## 蠔皇三頭鮑魚刺蔘

Premium 3-Head Abalone and Sea Cucumber Braised in Oyster Sauce

## 松露玉帶炒香米

Wok-Fried Fragrant Rice with Seared Scallops and Black Truffle

## 筍尖蝦餃皇・天鵝酥

Steamed Dumplings with Shrimp・Bamboo Shoots・Swan-shaped Puff Pastry

## 西柚楊枝甘露

Chilled Mango & Pomelo Cream with Grapefruit Segments

## 寶島四季水果

Fresh Seasonal Fruits

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



# 平日午間商業套餐 QING YA WEEKDAY LUNCH SET MENU

每位新台幣1,000 元 • 另加一成服務費  
NT\$1,000 Per Person and 10% Service Charge

## 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

Double-Boiled Superior Broth with Hasma and Seafood Essence

## 清蒸時令魚

Steamed Seasonal Fish Fillets

## 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 • Char siu Puff Pastry

## 紫米桂圓露

Sweetened Purple Glutinous Rice Soup with Longan

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\$1,000per 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 dictary requirement, food allergies or intolerances.  
豬肉產地：台灣 Pork from Taiwan



# 平日晚餐精選套餐 QING YA WEEKDAY DINNER SET MENU

每位新台幣1,180 元 • 另加一成服務費

NT\$1,180 Per Person and 10% Service Charge

## 青雅品味集

剝皮辣椒醉雞捲 • 雲耳老醋海蜆頭 • 蜜汁叉燒 • 胡麻醬野蔬 • 茄汁鍋巴海大蝦

Shaoxing Chicken Roulade • 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

Double-Boiled Superior Broth with Hasma and Seafood Essence

## 清蒸時令魚

Steamed Seasonal Fish Fillet

## 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 • Char siu Puff Pastry

## 西柚楊汁甘露

Chilled Mango & Pomelo Cream with Grapefruit Segments

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



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.

本餐廳使用台灣豬肉  
Our Pork is from Taiwan.