



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

剥皮辣椒醉雞捲・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 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 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

蚌片海味扒蘆筍

Braised Asparagus with Mussel

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.
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 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

週五至週日、國定假日及特輪連續假期恕不提供

This special offer is not applicable for Friday to Sunday, national holidays and special consecutive holidays

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.

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・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.

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

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.

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

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.

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・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

須三天前預訂 Please pre-order 3 days in advance

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\$1,000per bottle and for spirts 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.

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



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.