



青雅中餐廳以淡雅舒適綠色做為空間色調，
靈感源於琴、棋、書、畫四種古藝的裝潢元素，
營造出清幽靜謐的氛圍，復刻東方古典藝術裝飾物，
創造獨立卻又若隱若現的延續性美學，
每個角落皆為風景、每個轉身中
都能瞥見新東方風格意象。

茶品

Chinese Tea Collection

北埔東方美人

NT\$ 120

Oriental Beauty Tea, Beipu

東方美人因茶葉的芽尖心呈白色，又稱白毫烏龍，其葉身有白、綠、黃、紅、褐五色，葉片鮮豔可愛，富濃厚的果香與蜂蜜香，飲來回甘順口。

This world class tea is about 70-89% oxidized with honey like flavor. It takes about 4000 buds to make 1lb of tea, thus the production is limited.

普洱生茶

NT\$ 120

Raw Puer, Yunnan

來自雲南山區千百年野生穀茶樹，海拔超過1000公尺。茶葉未經發酵，僅將茶菁經萎凋、揉捻、曬乾、蒸壓成型後乾燥。口感清爽甜醇，湯色青婉俊秀。

This tea is often classified on the tea oxidation scale as a green tea from Yunnan, China.

普洱熟茶

NT\$ 120

Ripe Puer, Yunnan

來自雲南山區千百年野生谷茶樹，海拔超過 1000 米，茶葉經過古法渥堆發酵，杯底樟香濃郁持久，入口滋味順滑甘甜。

The tea typically takes on a darker color and mellower flavor characteristics.

阿里山烏龍茶

NT\$ 120

Superior Oolong Tea, Alishan

有機阿里山高山茶，長年晨晚雲霧瀰漫，日夜溫差大，在氣候土壤等天然環境極佳的生長環境下，茶香除了甘醇圓潤，更有一股高山淨水的獨特清新。

Harvested by hand in the cool high mountain of Alisha, it is delicate and mellow. Perhaps the most renown of all the teas from Taiwan.

木柵鐵觀音

NT\$ 120

Teih Kuan Yin, Muzha District

鐵觀音茶經烘培後揉成結實球狀，十分耐泡，茶色淡褐澄黃，香氣沉穩，餘韻深遠，兼具純淨與醇厚口感，素有「綠葉紅鑲邊，七泡有餘香」之美譽。

Partially fermented, the leaves are first roasted slightly and then packed inside cloth bags and rolled into ball-shapes, and repeatedly hand-rolled.

The tea liquor color is orange yellow, but slightly red. The taste is mellow, thick, sweet and smooth, but slightly astringent.

自備酒水服務費：葡萄酒、烈酒每瓶1,000元。Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle. 價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

茶資以人數計價。Tea fee charged by per person.

自備茶葉酌收茶資新台幣每位 90元。Fee to cover the cost of serving your own tea is NT\$90 per person.

三峽碧螺春

NT\$ 100

Bi Luo Chun Green Tea, Sanxia

茶中珍品「碧螺春」，有著形美、色艷、香濃、味醇的美讚，所有最優雅的舌尖，都不想錯過這樣的滋味。

Pilochun Green Tea is hand-picked for just the leaf and its bud. It takes 60,000 to 80,000 leaf-bud sets to produce one pound of finished Pi Lo Chan tea. Due to the stringent selection process for high quality leaves, this tea is very precious and not widely available.

鹿谷烏龍茶

NT\$ 100

Oolong Tea, Lugu

細心揉捻烘焙的半發酵茶，雅緻馨香，茶湯碧綠金黃，偏琥珀色，茶味帶清淡花香，喉韻回甘十足。

Premium oolong from Phoenix Village of Nantou County, fresh and crispy taste with floral aftertaste.

魚池紅玉

NT\$ 100

Ruby 18 Black Tea, Yuchi

紅玉紅茶生長於土壤肥沃，水質甘甜，空氣清新的南投埔里，茶湯香氣迷人，口感甘醇甜潤，啜飲前深吸一口，茶香伴隨淡淡的柑橘香氣，使人如置身山野林間，是極為獨特優質的紅茶。

Grown in the Yuchih Township of Nantou County, Taiwan, due to the special characteristics of the local environment and the weather, this black tea has a natural fragrance of cinnamon with a slight hint of fruity flavor.

The color of this tea is a rich red color and the enchanting aroma make you feel like being in a forest. Its uniqueness has made it of the most distinctive black tea around the world.

菊花茶

NT\$ 100

Chrysanthemum Tea

氣味清香、涼爽舒適，味甘苦，性微寒。

The resulting drink is transparent and ranges from pale to bright yellow in color, with an intense floral aroma.

茉莉香片

NT\$ 100

Jasmine Tea

「茶引花香，以益茶味。」稱為茉莉香片，透過茉莉花與茶葉間混合，能減弱綠茶的澀感，兼具鮮濃醇厚口感帶有花香，更易上口，可以有效幫助消化、消脂，也讓口氣清新。

"Tea attracts floral aroma to enhance the taste of tea." It is called Jasmine Tea. By mixing jasmine flowers with tea leaves, it can eliminate the astringency of green tea. It has a fresh and mellow floral aroma, which is easier to drink. It can effectively help digestion and eliminate cellulite. It is also Freshens breath.

自備酒水服務費：葡萄酒、烈酒每瓶1,000元。Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle.

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茶資以人數計價。Tea fee charged by per person.

自備茶葉酌收茶資新台幣每位 90元。Fee to cover the cost of serving your own tea is NT\$90 per person.

無酒精飲料

Non-Alcohol Drinks

果汁 Fruit Juices

柳橙汁
Orange Juice

NT\$ 150/ 杯 Glass
NT\$ 600/ 壺 Pitcher

礦泉水 Mineral Water

普娜天然礦泉水
Acqua Panna

NT\$ 250 /1L

氣泡水 Sparkling Water

聖沛黎洛天然氣泡礦泉水
San Pellegrino

NT\$ 250 /1L

軟性飲料 Sodas

可口可樂
Coca Cola

NT\$ 150/ 330ml

零卡可口可樂
Coca Cola Zero

NT\$ 150/ 330ml

雪碧
Sprite

NT\$ 150/ 330ml

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酒精飲料

Alcohol Drinks

啤酒 Beer

精選啤酒
Special Beer

NT\$ 250/ 瓶 Bottle

台灣金牌
Taiwan Gold Medal

NT\$ 220/ 瓶 Bottle 600c.c

海尼根
Heineken

NT\$ 220/ 瓶 Bottle 330c.c

朝日
Asahi

NT\$ 220/ 瓶 Bottle 330c.c

中國酒 Chinese Wine

金門58度高粱
Kinmen Kao Liang 58

NT\$ 1,500/ 瓶 Bottle

精釀陳年紹興
Shaohsing Premium V.O

NT\$ 820/ 瓶 Bottle

威士忌 Whisky

皇家禮炮 21年
Royal Salute 21 years

NT\$ 4,800/ 瓶 Bottle

艾柏迪12年
Aberfeldy 12 years

NT\$ 2,900/ 瓶 Bottle

約翰走路 黑牌
Johnnie Walker Black Label

NT\$ 1,400/ 瓶 Bottle

自備酒水服務費：葡萄酒、烈酒每瓶1,000元。Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle.

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酒精飲料

Alcohol Drinks

紅酒 Red Wine

布根地 黑皮諾紅酒
Bourgogne Pinot Noir, France

NT\$ 3,200/ 瓶 Bottle

喜樂尼酒莊 梅洛紅酒
Sileni Cellar Selection Merlot, New Zealand

NT\$ 2,100/ 瓶 Bottle

精選紅酒
Special Red Wine

NT\$ 1,000/ 瓶 Bottle

白酒 White Wine

恭弗宏·讓德酒莊 布根地白酒
Confuron Gindre Bourgogne Blanc Chardonnay, France

NT\$ 3,200/ 瓶 Bottle

巴沃酒莊 松賽爾白酒
Donatien Bahaud N7 Sancerre blanc AOP Sauvignon Blanc, France

NT\$ 2,400/ 瓶 Bottle

精選白酒
Special White Wine

NT\$ 1,000/ 瓶 Bottle

自備酒水服務費：葡萄酒、烈酒每瓶1,000元。Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle.

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開胃前菜集



Appetizers

催淚蛋   
Stir-fried Egg with Chilli

NT\$ 380

口水雞 
Steamed Chicken with Chili Sauce

NT\$ 380

X.O蟹肉惡魔蛋  
Soft-boiled Egg with XO Sauce

NT\$ 380

秘製丁香魚 
Clove Fish with Ssecret Sauce

NT\$ 380

紅酒蜜番茄 
Marinated Cherry Tomatoes in Red Wine

NT\$ 220

胡麻醬野蔬 
Seasonal Vegetables with Sesame Sauce

NT\$ 220

紫蘇冰梅苦瓜 
Pickled Bitter Melon with Perilla Plum Sauce

NT\$ 220

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

媽紅鵝四吃

Cantonese Roast Goose

全隻 Whole 半隻 Half

NT\$ 4,880/ NT\$ 2,680

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

第三吃擇一 (五選一)

Prepared in Third Styles (Choose one from below)

- 蘿蔓松子炒鵝鬆 Wok Fried Diced Goose in Black Pepper Sauce with Romaine Lettuce
- 什菇鵝絲炒米粉 Fried Rice Noodle with Shredded Goose and Mushroom
- 鵝肉蟹肉腐竹粥 Boiled Goose Bone Congee with Crab Meat and Bean Curd
- 黑椒七彩炒鵝絲 Wok Fried Goose Bone and Shredded Colored Bell Pepper in Black Pepper Sauce
- 脆皮片皮鵝魚子醬 1 份 15g Cantonese Roasted Goose with Caviar 15g 加購價 NT\$ 2,400






第四吃擇一 (五選一)

Prepared in Fourth Styles (Choose one from below)

- 煲酸白菜鵝骨湯 Double Boiled Goose Bone Soup with Pickled Cabbage
- 芋頭米粉鵝骨湯 Double Boiled Goose Bone Soup with Taro and Vermicelli
- 陳皮鵝骨湯泡飯 Deep Fried Rice in Superior Goose Bone Broth with Dried Tangerine Peel
- 干鍋孜然炒鵝件 Dry-Pot Goose Bone with Chili and Cumin powder
- 剝皮辣椒鵝骨湯 Double Boiled Goose Bone Soup with Peeled Chili Pepper

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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 辛辣Spicy  含堅果Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

廣式燒臘

Cantonese Barbecue

栗冠藏針

NT\$ 2,680

Braised Chicken With Fish Maw、Abalone、Mushroom And Sea Cucumber

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

貴妃文昌雞

Poached Chicken with Scallion Sauce

全隻 Whole 半隻 Half 例牌 Portion

NT\$ 1,680 / NT\$ 1,080 / NT\$ 680

青雅BB鴨

Cantonese Roast Baby Duck

NT\$ 1,480

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

滷水鵝拼盤

Marinated Goose Platter

(Bean Curd Tofu, Goose, Goose Wing, Goose Gizzards)

每日限量 Daily limit

NT\$ 1,380

燻匣藏香黑叉燒

Smoked Barbecued Pork Belly

NT\$ 1,080

每日限量 Daily limit

燒味拼盤/三拼 (四選三) (Three-in-One)

Cantonese Barbecue Platter

NT\$ 980

- 老饕叉燒  Barbecued Rib-Eye Cap
- 窯爐柴燒鴨 Kiln Roasted Duck
- 玫瑰嫩油雞 Chinese Rose Wine and Soy Poached Chicken
- 滷香牛腩 Braised Beef Shank






香檸焦糖松阪豬

Caramelized Matsusaka Pork

NT\$ 780

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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鮑參燕珍饌

Abalone, Sea Cucumber and Bird's Nest

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

鮑魚龍蝦極品盆菜  

Traditional Cantonese Feast Bowl with Abalone and Lobster
須三天前預訂 Please Pre-Order 3 Days in Advance

NT\$ 8,888/ 六人 For Six Persons

上湯蟹肉燉官燕  

Stewed Supreme Bird's Nest with Crab Meat

NT\$ 1,980/ 位 Per Person

柱侯蔥薑燒刺參 

Braised Sea Cucumber and Scallion with Chu Hou Sauce

NT\$ 1,980/ 位 Per Person

鮑汁鵝掌扣吉品鮑 

Braised Abalone and Goose Web in Abalone Sauce

NT\$ 1,580/ 位 Per Person

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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湯羹

Soup

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

砂鍋魚頭   
Fish Head Casserole

NT\$ 1,680/ 六人 For Six Persons

濃湯餛飩砂鍋雞  
Wonton Chicken Soup in Claypot

NT\$ 1,280/ 六人 For Six Persons

蟹肉忌廉玉米羹 
Sweet Corn Thick Soup with Butter and Crab Meat

NT\$ 680/ 四人 For Four Persons

干貝松茸鮑魚雞湯 
Agaricus Blazei Mushroom, Abalone, Scallop and Chicken Soup

NT\$ 680/ 位 Per Person

蓮子薏仁燉子腩 
Lotus Seed & Pearl Barley Pork Soup






NT\$ 420/ 位 Per Person

老火例湯
Soup of The Day

NT\$ 280/ 位 Per Person

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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河鮮海味

Seafood

酸湯龍虎魚

Deep Fried Garoupa Fish Parcel with Sour Cabbage Soup

NT\$ 1,880/ 尾 Whole

油浸筍殼魚

Deep Fried Marble Goby

NT\$ 1,680/ 尾 Whole

碧綠蒸龍膽班

Steamed Garoupa Fillet

NT\$ 1,180/ 例牌 Portion

NT\$ 420/ 位 Per Person

• 清蒸 Steamed


• 上湯麒麟 Steamed with Sliced Mushroom and Yunnan Ham in Broth 

爆炒海大蝦

Stir Fried Shrimps

NT\$ 1,280/ 八件 Eight Pieces

NT\$ 980/ 六件 Six Pieces

• 避風塘 Deep Fried with Crispy Garlic and Chili 

• 金沙麥片 Wok Fried with Salted Egg Yolk and Cereal

• 生抽炒 Wok Fried Light Soy Sauce


價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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河鮮海味

Seafood

XO 醬炒大蓮鮑魚 
Stir Fried Abalone with XO Sauce

NT\$ 1,080

龍膽石斑球
King Garoupa Fillet

NT\$ 880

• 松露爆炒 Stir Fried with Truffle • 清炒 Stir Fried

XO 醬蟹肉百花油條   
Deep Fried Bread Sticks with Crab Meat in XO Sauce






NT\$ 620/ 六件 Six Pieces

黑松露滑蛋蝦仁
Soft Scrambled Egg and Shrimps with Truffle Sauce

NT\$ 480

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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雲裳羽衣 · 山野馴牧

Seafood

胡椒銀蘿和牛臉頰 
Pepper Stewed Beef Cheeks with Radish


NT\$ 1,380

宜賓椒麻牛仔粒
Wok Fried Beef Cube with Prickly Ash Oil

NT\$ 980

酒香東坡肉  
Wine-Braised DongPo Pork
二吃加價NT\$200 Additional Price NT\$200
• 燒餅/6件 Clay Oven Rolls Six Pieces

NT\$ 980

川味水煮肥牛 
Poached Sliced Beef Short Ribs with Hot Chili Oil in Clay Pot

NT\$ 880

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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雲裳羽衣 · 山野馴牧

Poultry & Meats

風沙蒜味脆皮雞 

Deep Fried Boneless Chicken with Crispy Garlic

NT\$ 1,180/ 全隻 Whole

NT\$ 680/ 半隻 Half

牛肝菌茶油松阪豬  

Wok Fried Matsusaka Pork and
Porcini Mushroom with Taiwanese Tea Seed Oil

NT\$ 680

巧手秘製鎮江骨 

Stir Fried Pork Ribs with Kumquat
and Pineapple in Brown Vinegar and Soy Sauce

NT\$ 620

左宗棠雞

General Tso's Chicken

NT\$ 480

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五穀豐登

Rice and Noodles

青雅烏魚子炒飯 

Fried Rice with Diced Mullet Roe, Shrimp and Dried Scallop

NT\$ 620

蠔皇海鮮廣炒麵

Cantonese Seafood Crispy Noodle

NT\$ 580

松露瑤柱海鮮伊麵 

Stir Fried Egg Noodles with Dried Scallop Seafood
in Black Truffle Sauce

NT\$ 580

干炒牛肉河粉

Stir Fried Wide Rice Noodle with Beef

NT\$ 480

干炒豬肉河粉 

Stir Fried Wide Rice Noodle with Pork

NT\$ 480

鹹魚雞粒炒飯

Fried Rice with Salted Fish and Chicken

NT\$ 420

XO醬蘿蔔糕  

Pan-fried Turnip Cakes with XO Sauce

NT\$ 420

海鮮雲吞湯伊麵

Seafood Wonton Soup Noodles

NT\$ 380/位 Per Person

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豆腐 · 煲仔

Tofu & Clay Pot

紅燒鵝掌海參煲

Braised Goose Webs and Sea Cucumber in Clay Pot

NT\$ 980/ 四件 Fore Pieces

柱侯牛筋腩煲

Braised Beef Brisket and Tendon with Chu Hou Sauce in Clay Pot

NT\$ 880

蟹粉海鮮豆腐煲

Stewed Tofu With Crab Meat and Seafood in Clay Pot

NT\$ 780

黑松露野菇豆腐煲

Wok Fried Cauliflower and Pork Belly with Chili in Clay Pot

NT\$ 520

鹹魚雞粒豆腐煲

Stewed Tofu with Salted Fish and Chicken in Clay Pot

NT\$ 480

價格皆以新台幣計價，需另加 10% 服務費。All price are in TWD and subject to a 10% service charge.

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.

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

田園野趣

Vegetable

上湯雲腿娃娃菜 

Braised Baby Cabbage and Yunnan Ham in Broth

NT\$ 580

港式芥藍

Cantonese Kale

• 清炒 Stir Fired • 蠔油扒 Oyster Sauce • 蒜蓉炒 Sautéed with Garlic

NT\$ 480

干鍋花椰菜  

Dry-Pot Cauliflower with Chili

NT\$ 480

百合銀杏炒蘆筍

Stir Fried Asparagus, Ginkgo and Lily Bulbs

NT\$ 480

季節時蔬 

Seasonal Vegetables

• 清炒 Stir Fired • 蒜蓉炒 Sautéed with Garlic
• 蠔油扒 Boiled with Oyster Sauce • 金銀蛋 Stewed with Salted Egg and Preserved Egg

NT\$ 420

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素食美饌

Vegetarian Dishes

蘿蔓松子天貝鬆 

Stir Fried Vegetarian and Pine Nut with Lettuce

NT\$ 480

鳳梨咕啫猴頭菇  

Sautéed Lion's Mane Mushroom and Pineapple in Sweet and Sour Sauce

NT\$ 460

三杯猴頭菇 

San Bei Lion's Mane Mushroom

NT\$ 460

宮保臭豆腐  

Kung Pao Stinky Tofu

NT\$ 420

蘆筍野菇素炒飯 

Vegetarian Fried Rice with Asparagus and Mushroom

NT\$ 420

枸杞當歸燉四寶 






Cordyceps Sinensis Stewed Soup with Four Treasures

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

NT\$ 280/位 Per Person

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廣式點心

Dim Sum

金牌蝦餃皇  
Steamed Dumplings Stuffed with Pork and Shrimp

NT\$ 280/ 三件 Three Pieces

三合蒸燒賣   
Steamed Siomais Stuffed with Pork and Shrimp

NT\$ 280/ 三件 Three Pieces

牛肝菌野菇素餃 
Porcini Mushroom and Vegetable Dumplings

NT\$ 260/ 三件 Three Pieces

金蒜豆豉蒸排骨  
Steamed Pork Ribs with Black Bean and Garlic

NT\$ 180

醬皇炆鳳爪
Braised Chicken Feet with Soy Bean Sauce

NT\$ 180

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廣式點心

Dim Sum

紅蘿菠素絲捲

Deep Fried Dumplings Stuffed with Mushroom and Vegetable

NT\$ 280/ 三件 Three Pieces

鮮蝦腐皮捲

Deep Fried Bean Curd Skin Rolls Stuffed with Minced Pork and Shrimp

NT\$ 280/ 三件 Three Pieces

小雞蟹肉餃

Deep Fried Dumpling Stuffed with Crab Meat and Pork

NT\$ 280/ 三件 Three Pieces

春風如意腸

Steamed Rice Rolls with Barbecued Pork and Scallion

NT\$ 280

白玉千絲腸粉

Steamed Rice Rolls with Shredded Radish and Scallop

NT\$ 240

叉燒酥

Barbecued Pork Puffs

NT\$ 220/ 三件 Three Pieces






懷舊香煎臘味蘿蔔糕

Pan Fried Turnip Cakes

NT\$ 180/ 三件 Three Pieces


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甜品

Chinese Dessert

薑糖手沖豆花  

Hand Brewed Tofu Pudding

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

NT\$ 420/ 桶 Portion

青雅天鵝酥

Swan Puff with Taro Paste

NT\$ 360/ 兩件 Two Pieces

楊汁甘露  

Mango Pomelo Sago

NT\$ 280/ 位 Per Person

黑金流沙包

Steamed Custard Buns Stuffed with Salted Egg Yolk

NT\$ 260/ 三件 Three Pieces



石榴文柚甘露糕 

Pomegranate and Pomelo Jelly

NT\$ 240/ 三件 Three Pieces

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甜品

Chinese Dessert

香濃核桃露  

Walnut Paste Sweet Soup

NT\$ 220/ 位 Per Person

紫米桂圓露 

Sweetened Purple Rice Soup with Longan

NT\$ 220/ 位 Per Person

香滑葡式蛋塔 

Baked Portuguese Egg Tarts

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

NT\$ 220/ 三件 Three Piece


螺絲捲(花生粉、煉乳、巧克力)

Deep Fried Bun Rolls (Peanut powder, Condensed Milk, Chocolate)

NT\$ 220/ 三件 Three Piece

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Enjoy your dining experience

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.



菜色照片請掃QR CODE
All pictures of dish