




# 搶鮮上菜 Meet Our New Favorites

## 堂前小味

-  Taiwanese Braised Pork Platter **NT\$460**  
(Pig Heart / Pig Ear / Bristles / Pig Tongue / Marinated Peanut)  
台式滷味拼  
(豬心/豬耳朵/豬腱/豬舌/滷花生)
-  Chilled Pig's Ear Terrine **NT\$520**  
雲峰千層耳
-  Stewed U.S. Beef Tendon, Trips, and Shank in Sichuan Chili Flavor **NT\$620**  
川味牛三寶 (美國牛肉)
- Braised Sweet Fish with Shiso **NT\$380**  
甘露紫蘇燜香魚
- Deep-fried Whitebait Fish with Pumpkin Seeds **NT\$320**  
瓜仁脆叻魚

## 經典台菜

-  Braised Dried Squid & Sea Snail Leek Soup with Abalone **NT\$620**  
(person) 位  
 魷魚螺肉蒜過橋鮑魚
-  Braised Chinese Cabbage with Dried Fish, Pork Skin and Fried Egg **NT\$420**  
扁魚白菜滷
-  Cognac Braised Lobster, Taro and Rice Vermicelli Soup **NT\$820**  
甘邑龍蝦芋頭米粉湯  
Additional Purchasing NT \$780 for Half Lobster  
加價半隻龍蝦 NT \$ 780
- Sautéed Squid with Salt and Pepper **NT\$480**  
椒鹽小卷
-  Braised Loofah with Dried Scallop and Clam **NT\$520**  
(person) 位  
干貝蛤蠣絲瓜塔

 主廚推薦 *Chef's recommend*  辣 *Spicy*  素 *Vegetarian*

Please inform your service attendant if you have any food allergy.  
如果您對某種食物過敏或不適，請先告知服務人員。

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## 家常風味

 Pan-fried Pork Liver **NT\$420**  
 香煎嫩豬肝

Pan-fried Omelet with Dried Radish and  
Black Truffle Sauce **NT\$520**  
松露菜脯蛋




 Mapo Tofu with Shrimp and Minced Pork **NT\$680**  
(Using Non-Genetically Modified Soy Bean)  
 蝦仁麻婆豆腐 (使用非基因改造黃豆)

 Braised Prawn with Cream Sauce (4 Pieces) **NT\$680**  
奶香燒中蝦 (4隻)

 Sautéed Diced U.S. Beef with XO Sauce **NT\$680**  
 爆炒XO醬牛仔粒 (美國牛肉)

## 飯麵粥


Sautéed Hakka Rice Noodles with Black Fungus **NT\$480**  
客家炒板條

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 Homemade Fried Rice **NT\$480**  
私房蛋炒飯

 Braised Pork and Thin Noodles Soup with Sesame Oil **NT\$480**  
麻油松板豬麵線

## 點心

 Steamed Shrimp and Bamboo Shoot Dumplings **NT\$300**  
(3 Pieces)  
三色筍絲蝦餃 (3粒)

Deep-fried Sesame Ball Stuffed with Almond Custard **NT\$220**  
(3 Pieces)  
杏汁芝麻球 (3粒)

Steamed Charcoal Salted Egg Custard Bun **NT\$260**  
(3 Pieces)  
黑金流沙包 (3粒)

Cantonese Mango Sao Cream Soup with Pomelo **NT\$260**  
楊枝甘露



# 開胃前菜 Appetizer



Pan-fried U.S. Beef Slices with Celery

香根牛肉絲(美國牛)

NT\$280



Sichuan Style Stir-fried Fungus

川麻炒雲耳

NT\$280

Pan-fried Crispy Fish with Melon Seeds

瓜仁小魚

NT\$280

Deep-fried Transparent Fish with Pepper and Salt

椒鹽水晶魚

NT\$260

Shaoxing Drunk Chicken Legs

紹興醉雞腿

NT\$220

Deep-fried Pork Ribs with Pepper and Salt

椒鹽排骨

NT\$200

Peking Style Pork Spare Ribs

芝麻京都骨

NT\$200



Pan-fried Egg Tofu with Chili Sauce

(Using Non-Genetically Modified Soy Bean)

細皮嫩肉(非基因改造黃豆)

NT\$200

Delighted Appetizers Combination

(Cantonese Style Poached Chicken, Chuanwei Style Fried Fungus, Barbecue Pork, Taiwanese Style Pickled Vegetables, Marinated Radish)

開運五彩碟

(老廣油雞、川味炒木耳、金牌叉燒、黃金泡菜、陳醋蘿蔔)

NT\$180

Crispy Chestnut with Sesame

麻香芝麻脆核桃

NT\$120

Stir-fried Sautéed Sauerkraut with Sasame Oil

古早味麻香炒酸菜

NT\$120

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辣 Spicy



素 Vegetarian



主廚推薦 Chef's recommend



# 主菜 Main Dish

## Roasted Peking Duck

(Sliced Duck Meat and Crispy Duck Skin in Chinese Pancake,  
Minced Duck served with Lettuces,  
Duck Congee/ Fried Rice/ Noodles/ Soup from 4 choose 1)

### 一鴨三吃

(片皮鴨卷、生菜鴨鬆、鴨粥/炒飯/撈麵/湯4選1)

NT\$3,000

## Crispy Chicken (Half with Bone)

金牌脆皮雞 (半隻)

NT\$680

## Poached Chicken

黃油雞

NT\$360

## Steamed Crab with Shao Hsing Wine

花雕蒸螃蟹

NT\$1,500

## Stir-fried Scallop and Prawn with XO Sauce

XO醬炒西蘭花干貝蝦球

NT\$780

## Stir-fried Taiwan Abalone with Chopped Garlic

避風塘九孔

NT\$600

## Pan-Fried Grouper Balls with XO Sauce

XO醬爆龍膽球

NT\$680

## Braised Grouper Filet with Garlic

蒜子紅燒斑腩煲

NT\$680

## Braised Fish Chin with Shallot and Ginger

薑蔥魚下巴

NT\$320

## Clay Pot Fried U.S. Beef with Ginger

薑蔥牛肉煲 (美國牛)

NT\$580

## Sweet and Sour Pork with Pineapple

糖醋咕咾肉

NT\$480

## Braised Pork Feet

三杯豬腳

NT\$380

## Braised Tofu with Seafood

(Using Non-Genetically Modified Soy Bean)

海鮮豆腐煲 (非基因改造黃豆)

NT\$680

## Braised Bean Curd with Selected Mushrooms and Vegetables

(Using Non-Genetically Modified Soy Bean)

羅漢燴豆腐 (非基因改造黃豆)

NT\$380

## Pan-fried Assorted Vegetables

綜合時蔬

NT\$320

## Pan-fried Seasonal Vegetables with Preserved Egg and Salted Egg

金銀蛋灼時蔬

NT\$220

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## 湯品 Soup



Double-boiled Fo Tiao Quing with Abalone

(Per person)  
鮑魚佛跳牆/位

NT\$980

Double-boiled Night Blooming Soup with Pork Ribs

(Per person)  
霸王花排骨湯/位

NT\$350



Seafood Hot and Sour Soup (Per Person)

(Using Non-Genetically Modified Soy Bean)  
海鮮酸辣湯/位 (非基因改造黃豆)

NT\$300

Seasonal Double-stewed Soup

(Per Person)  
季節煲湯/位

NT\$280

Seafood Soup with Crab Roe

(Per Person)  
蟹黃海鮮羹/位

NT\$250

Double-boiled Chicken Soup with

Flower Shape Bean Curd (Per Person)

(Using Non-Genetically Modified Soy Bean)  
菊花清雞湯/位 (非基因改造黃豆)

NT\$220

Corn Chowder with Chicken Meat (Per Person)

(Using Non-Genetically Modified Soy Bean)  
雞蓉玉米羹/位 (非基因改造玉米)

NT\$220



Vegetarian Soup with Mushrooms

(Per Person)  
素燉野蕈湯/位

NT\$250

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## 飯/麵/粥 Rice/Noodles/Congee


- |                                                                                                                        |         |
|------------------------------------------------------------------------------------------------------------------------|---------|
|  Fried Rice with Shrimp and Ham<br>揚州炒飯 | NT\$380 |
| Mullet Roe Fried Rice with Egg<br>烏魚子蛋炒飯                                                                               | NT\$380 |
| Cantonese Style Fried Crispy Noodles<br>廣東炒麵                                                                           | NT\$380 |
| Stir-fried Rice Noodles with U.S. Beef Slice<br>乾炒牛河 (美國牛)                                                             | NT\$380 |
| Congee with Pork and Century Egg<br>皮蛋瘦肉粥                                                                              | NT\$320 |

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## 點心 Dim-Sum

-  Deep-fried Dried Bean Curd Rolls with Prawn  
(Using Non-Genetically Modified Soy Bean)  
鮮蝦腐皮卷(非基因改造黃豆) **NT\$280**
- Seafood Dumpling Soup (Per Person)  
原盅海鮮灌湯包/位 **NT\$220**
- Steamed Shrimp Dumplings (3 Pieces)  
晶瑩鮮蝦餃(3粒) **NT\$200**
-  Stir-fried Turnip Cakes with XO Sauce  
XO醬炒蘿蔔糕 **NT\$180**
- Steamed Minced Pork and Shrimp Dumplings  
(3 Pieces)  
蟹皇蒸燒賣(3粒) **NT\$160**
-  Steamed Vegetables Dumplings (3 Pieces)  
羅漢素蒸餃(3粒) **NT\$150**


## 水果甜品 Fruit & Dessert


-  Sweet Almond Soup with Sesame Dumpling  
杏仁茶湯圓 **NT\$150**
- Double-boiled Pecan Soup with  
Selected Apricot Kernel and Fungus  
南北杏雲耳燉長壽果 **NT\$120**
- Sweeten Sago with Taro Soup (Hot/Cold)  
芋香西米露(熱/冷) **NT\$120**
- Seasonal Fruits Plate  
季節水果盤 **NT\$120**
- Matcha Ice Cream  
抹茶冰淇淋 **NT\$150**

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