

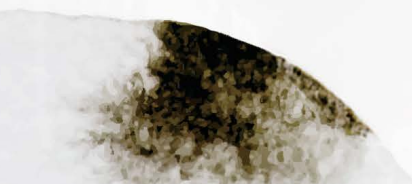


中餐廳

THE CHINESE RESTAURANT

港味經典 × 粵味新章
新竹最值得收藏的粵菜餐廳

烤鴨 · 粵菜 · 港點





Our Story

品牌故事



「玖樓」取自新竹國賓大飯店九樓之所在，以中文大寫「玖」字，勾勒出中式古典的優雅與沉穩。標誌意象融入文人雅士相聚品茗、詩酒唱酬之風采，象徵著為每一次聚會獻上美好的時光與祥瑞祝福。

步入餐廳，潺潺流水洗滌了塵囂，精緻的藝術收藏點綴著溫馨雅居。在這裡，我們以深厚的廚藝底蘊，為您獻上正宗道地的中式佳餚。

從嚴選的生猛海鮮、手工現做的港式點心，到講究火候的烤鴨與招牌粵菜，每一口皆是匠心。

為滿足您的聚會需求，玖樓亦備有 6 間典雅私人包廂，在明亮的自然採光與專人服務下，讓您的每一次宴席皆能感受賓至如歸的尊榮體驗。



粵菜精髓
正宗經典



港味經典
匠心呈現



嚴選食材
當季新鮮



賓至如歸
款待之心

本菜單使用產地

豬肉(脂)產品：台灣
松阪豬：加拿大、荷蘭、台灣
牛肉產品：澳洲、紐西蘭、美國、加拿大、巴拉圭
牛腱、牛筋、牛肚：澳洲、紐西蘭
肩牛小排、沙朗：美國、加拿大
牛肋條、和尚頭：巴拉圭、澳洲

本菜單所使用的豆製品皆為非基因改造
Soy products in this menu are
non-genetically modified.

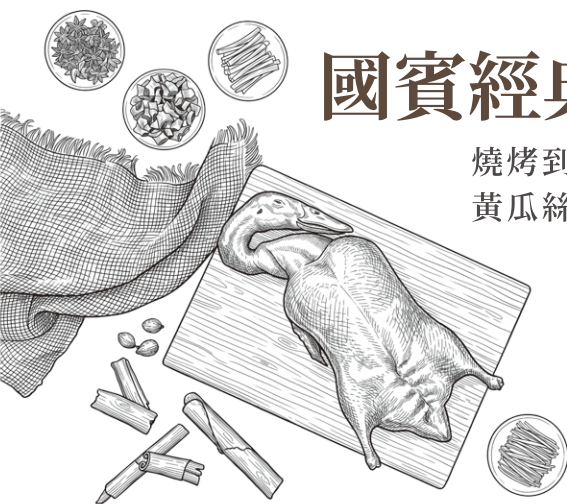
食材過敏原



如您對任何食物有過敏反應，請先告知我們的服務人員
Guests who are allergic to certain ingredients or
on a special diet, please inform service staff in advance.

洋酒自備酒水服務費

葡萄酒每瓶NT\$500，威士忌每瓶NT\$800
Wine and spirits service charge for self-brought-in alcohols:
Wine NT\$500/bottle, whisky NT\$800/bottle



國賓經典美饌片皮鴨 *Ambassador Peking Duck*

燒烤到香酥油脆的櫻桃鴨，刀工順勢削下外皮，再與蔥段、黃瓜絲一起包入餅皮中沾上甜麵醬，毫不油膩美味滿分。

一吃 NT\$3,000

二吃 NT\$3,300

三吃 NT\$3,600

(敬請三天前預約)

(This dish needs to be booked three days ahead.)

一吃

片皮鴨夾餅皮 Sliced Whole Duck

附餅皮、小黃瓜、蔥節、乾蔥甜麵醬

Served Mandarin Pancake、Shredded Scallions and Cucumber、Chef's Special Sweet Bean Sauce

二吃

以下菜色擇一 Second Course Cooking Preference

翠盞蘿蔓美鴨鬆

Sautéed Minced Duck Served with Lettuce

泡菜炒鴨絲

Sichuan Style Stir-Fried Sliced Duck with Pickles

韭黃鴨絲炒伊麵

Stir-Fried Sliced Duck with Chives and E-Fu Noodles

港式皮蛋鴨肉濃粥

Minced Duck and Preserved Egg Congee

三吃

以下菜色擇一 Second Course Cooking Preference

三杯塔香鴨架

Stir-Fried Duck Bone and Thai Basil with Ginger and Wine

酸白菜鴨架湯

Boiled Duck Soup with Pickled Cabbage

爆炒宮保鴨架

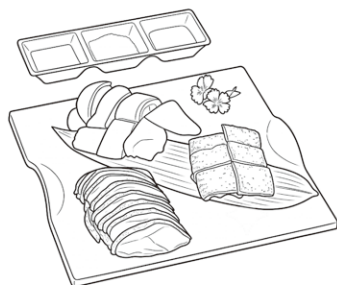
Stir-Fried Duck Bone with Kung Pao Sauce

香芋鴨架米粉湯

Duck Soup with Taro and Rice Noodles

※每隻烤鴨提供2份黃瓜絲、蔥段、甜麵醬，如欲加購每份NT\$150+10%

※加點餅皮12片，加價\$160+10% ※多一吃做法，加價\$300+10%



燒味·冷盤 *Barbecue Dish / Cold Dishes*

明爐淬鍊燒味精髓，匠心調佐雅致冷盤，品味正統粵式經典。

價格

價格

明爐櫻桃鴨
Roasted Duck

NT\$580

蒜泥白肉
Sliced Pork with Garlic Sauce

NT\$500

燒味拼盤
Assorted Barbecue Mixed Platter

NT\$880

檸檬香焦糖松阪豬
Caramelize Barbecued Pork Cheek with Lemon

NT\$580

蜜汁叉燒
Barbecue Pork in Honey Sauce

NT\$580

燒椒皮蛋
Century Egg with Broiled Chili with Hot and Sour Dressing

NT\$420

玫瑰豉油雞
Chicken Cooked in Superior Soy Sauce

NT\$500



主廚推薦

NEW

新品推薦



季節限定

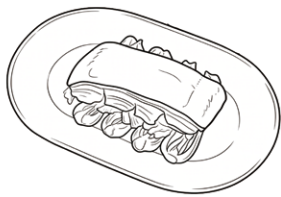


素食



辣

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家禽類·豬牛羊 Meat

精選優質食材，粵式經典手法烹調，呈現道地鮮美滋味。

價格		價格	
 一品東坡肉	NT\$980	 蒜香骰子牛	NT\$980
Braised Pork Belly with Steamed Bun		Stir-Fried Beef Cube with Crispy Garlic	
鎮江焗肉排	NT\$560	 鮮花椒薄牛肉	NT\$680
Pork Ribs Marinated with Sweetened Black Vinegar		Boiled Slice Beef with Fresh Szechuan Pepper	
菠蘿咕咾肉	NT\$530	 百合蘆筍炒牛肉	NT\$680
Sweet and Sour Pork with Pineapple		Stir-Fried Beef with Lily and Asparagus	
 五更腸旺	NT\$530	 脆皮炸子雞	NT\$550
Braised Pork Intestine and Duck Blood with Bean Paste		Crispy Fried Chicken	
蒜香金沙骨	NT\$530	 宮保雞丁	NT\$500
Stir-Fried Spare Ribs with Miced Garlic		Kung-Pao Dry Fried Chicken	
		羊肩排(蒜香/桔汁)	NT\$320/位
		Pan Fried Lamp Chop (Crispy Garlic/Sweet & Sour Sauce) / Per Person	



海鮮佳餚 Seafood

匯聚鮮活海味，巧手演繹正宗粵式風華。

價格		價格	
 活龍蝦(水姑娘)(500g)	NT\$2800	 避風塘草蝦	NT\$680
Aussie Rock Lobster (Mayonnaise/Cantonese-Style/Baked with Cheese in Broth/Typhoon Style (做法：沙拉、薑蔥、金湯起司焗、避風塘)		Fried Prawns in Typhoon Shelter Style	
 筍殼魚 (700~800g)	NT\$1080	富貴鮮果明蝦球	NT\$680
Marble Goby (Cooked in Oil/Steam/Traditional) (做法：油淋/清蒸/古法)		Deep Fried Shrimp Ball and Fruit Salad	
火腩蒜仔悶龍膽	NT\$780	生菜美蝦鬆	NT\$680
Braised Grouper and Pork Belly with Garlic		Stir-Fried Minced Shrimp Served with Lettuce	
 豉油皇海虎蝦	NT\$990	 清炒蘆筍玉帶子	NT\$680
Tiger Prawns with Soy Sauce		Stir-Fried Scallops with Asparagus	
		 潑辣酸菜魚	NT\$730
		Pickled Cabbage Fish with Crushed Chili	



主廚推薦

 新品推薦



季節限定



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主食·飯麵粉 *Noodles & Rice*

講究粵式火候，完美演繹粒粒分明與滑嫩麵香。

價格

價格

國賓特色炒飯 NT\$400
Fried Rice with Chopped Ginger
and Chinese Sausages

黃金烏魚子炒飯 NT\$500
Fried Rice with Mullet Roe
and Seafood

松露什錦炒飯 NT\$380
Fried Rice with Mixed Vegetables
in Truffle Sauce(Vegetarian)

牛肉捲餅 NT\$380
Pancake Beef Roll

蔥油餅 NT\$180
Spring Onion Pancake

鮑汁海鮮廣炒麵 NT\$580
Cantonese Fried Crispy Noodles
with Seafood

雪菜鴨絲干燒伊麵 NT\$500
Braised E-Fu Noodles
with Shredded Duck and
Pickled Mustard Greens

金瓜炒米粉 NT\$500
Fried Rice-Vermicelli with Pork
and Pumpkin

野菌雄菇麵 NT\$380
Mixed Vegetables, Mushroom
Fried Noodles (Vegetarian)

干炒河粉(牛肉/豬肉) NT\$500
Dried-fried Rice Noodles with
Slice Beef or Pork



煲仔類 *Clay Pot*

熱騰騰砂鍋現煲，香濃入味、暖胃暖心。

價格

價格

蟹黃豆腐煲 NT\$580
Braised Tofu and Crab Roe
in a Casserole

牛頰肉菇菌煲 NT\$980
Beef Cheek with Mushroom
in Casserole

草蝦粉絲煲 NT\$680
Braised Shrimp and Bean Noodle
with Satay Sauce

蔣蘿柱侯牛腩煲 NT\$680
Braised Beef Brisket, Carrot and
Radish with ChuHou paste

一品海鮮豆腐煲 NT\$720
Braised Seafood and Tofu
in Earthen Pot

沙茶肥牛粉絲煲 NT\$680
Braided Beef and Bean Noodle
with Satay Sauce

菌菇豆腐煲 NT\$420
Braised Mushroom and Tofu

北菇燒鵝掌煲 NT\$880
Braised Black Mushrooms and
Goose Web in Oyster Sauce



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新品推薦



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蔬菜類 Vegetable

精選時令鮮蔬，以粵式手法烹調，清爽鮮美。

價格

價格

季節時蔬 (金銀蛋/蒜茸/  全素) NT\$420
(杏菜/絲瓜/空心菜/西蘭花/菠菜可任選)
Fried Seasonal Vegetable
(Salted & Century Egg / Garlic / Vegetarian)
(Choose One : Ganges Amaranth /
Luffa Aegyptiacal / Water Spinach /
Broccoli / Spinach)

 百合銀杏綠蘆筍 NT\$480
Lily and Ginkgoes with
Green Asparagus

★ 雞油炒豆苗/冬季限定 NT\$480
Stir-Fried Pea shoot with
Chicken Oil

櫻蝦炒高麗菜 NT\$400
Sautéed Cabbage with
Sakura Shrimp

蛤蜊薑燴絲瓜 NT\$420
Clam with Sponge Cucumber

乾煸四季豆 NT\$400
Pan-Fried String Beans

蠔皇芥蘭菜 NT\$400
Boiled Chinese Kale with
Oyster Sauce

清炒什錦蔬菜 NT\$450
Stir-Fried Mixed Vegetable
(Asparagus, Broccoli,
Sweet Red Pepper,
Sweet Yellow Pepper)

 干鍋娃娃菜 NT\$400
Pan-Fried Shredded Baby Cabbage
with Dried Chili Pepper



湯羹類 Soup

上乘食材，細火熬煮精華，湯鮮味美，溫潤順口。

價格

價格

港式瑤柱佛跳牆 NT\$320/位
Buddha Jumps Over The Wall
/ Per Person

國賓海皇一品湯 NT\$320/位
Double Boiled Fish Fillet and
Shrimp Soup / Per Person

 港式菜膽雲吞雞湯 NT\$980
Chicken Soup with Wontons and
Napa Cabbage

羊肚菌燉雞盅 NT\$360/位
Double Boiled Chicken Soup
with Morel / Per Person

巴西菇燉雞盅 NT\$320/位
Double Boiled Chicken Soup
with Mushroom / Per Person

香茜皮蛋魚片湯 NT\$730/例
Fish Fillet and Century Egg Soup

 川式酸辣湯 NT\$200/位
Hot and Sour Soup in
Sichuan Style / Per Person

雞蓉玉米羹 NT\$400/例
Chicken and Sweet Corn
Thick Soup



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港式點心 *Dim Sum*

正宗港式點心，匠心巧手，道地風味。



蒸籠類

價格

魚子蒸燒賣 NT\$200/3入
Steamed Siu Mai with Fish Roe

晶瑩蝦餃皇 NT\$200/3入
Steamed Fresh Prawn Dumplings

經典小籠包 NT\$200/3入
Xiaolongbao

流沙包 NT\$200/3入
Steamed Custard Bun

蜜汁叉燒包 NT\$180/3入
Steamed BBQ Pork Bun

豉汁蒸排骨 NT\$180
Steamed Pork Spare Ribs with
Black Bean Sauce

什醬蒸鳳爪 NT\$180
Braised Chicken Claw
with Soy Sauce

海皇韭菜餃 NT\$200/3入
Steamed Seafood and
Chinese Chives Dumplings

蟲草花野菌上素餃 NT\$180/3入
Steamed Vegetable Dumplings

鮑絲禪衣鮮竹卷 NT\$200/份
Steam Bean Curd Rolls
with Shredded Abalone



腸粉類

午餐時段11:30~14:00供應

價格

鮮蝦滑腸粉 NT\$280/份
Rice Noodle Roll with Shrimp

脆皮百花腸粉 NT\$280/份
Crispy Shrimp Paste with
Rice Noodle Roll

松露菌菇素腸粉 NT\$240/份
Vegetarian Rice Noodle Roll
with Truffles



煎炸類

價格

鮮蝦腐皮卷 NT\$200/3入
Deep-Fried Bean Curd Roll
with Shrimp

韭黃脆春卷 NT\$200/3入
Deep-Fried Chopped Chives
and Pork Roll

蘿蔔千絲酥 NT\$200/3入
Puff Pastries Filled with
Shredded Turnip

臘味香煎蘿蔔糕 NT\$200/3入
Turnip Cake

金錢蝦餅 NT\$200/3入
Golden Fried Shrimp Cake



甜點類

價格

芋泥蘿蔔仔 NT\$200/3入
Deep Fried Filling Taro
in Carrot Shaped

脆皮炸鮮奶 NT\$200/3入
Deep Fried Milk Curd

蘋果叉燒酥 NT\$200/3入
Baked BBQ Pork and
Apple Crispy Puff

紅豆芝麻球 NT\$200/3入
Red Bean and Sesame Balls

杏仁豆腐(冰) NT\$180/位
Almond Tofu (Cold)

芋香西米露(冷) NT\$180/位
Taro Sago Milk (Cold)

杏汁奶露(熱) NT\$180/位
Almond Milk (Hot)

核桃湯圓(熱) NT\$200/位
Sweet Dumplings Served
in Walnut Dew Soup (Hot)



主廚推薦



新品推薦



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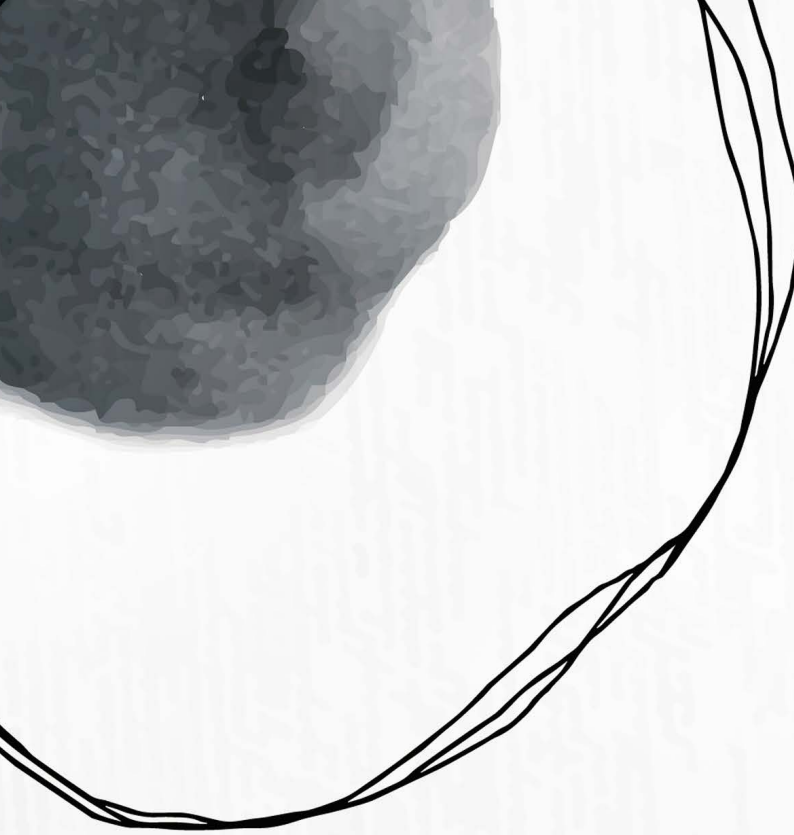


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AMBASSADOR
Hsinchu

新竹國賓大飯店

THE CHINESE RESTAURANT