



本餐廳菜單內所有豬肉類菜餚，均為台灣產地之豬肉

The pork we served is local production.

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 special diet, please inform service staff in advance.

自備酒水服務費：

葡萄酒類及飲料每瓶NT\$300，烈酒NT\$500

Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$ 500 per bottle.

本菜單價格需另加一成服務費。

All prices are subject to 10% service charge.

茶品介紹

TEA CATALOGUE

鹿谷凍頂烏龍茶【產地：臺灣南投】

茶資每位NT\$120

Lugu Dongding Oolong Tea(per person)

特級茶濃香，產於台灣南投縣鹿谷鄉海拔800-1200公尺茶區，屬半發酵茶，入口醇郁濃香，落喉甘潤圓滑，香氣、滋味並重。

The supreme taste and aroma of this tea comes from its production site, about 800 -1200 meters high above the sea level in Lugu,Nantou. This semi-fermented tea first brings a mild but strong aroma to your taste buds and follows with a smooth and sweet aftertaste.

鐵觀音茶王【產地：臺灣臺北】

茶資每位NT\$120

Tie Guan Yin, King of Tea(per person)

精選正宗紅心鐵觀音，經專家細心且繁複烘焙，葉身猶如蛻落一襲青綠外衣，綻放醇郁熟果香風情、深長而盈滿的喉韻。

This fine selection of the authentic "Red Heart" Tie Guan Yin has undergone a series delicate but complex fermentation processes by a group of experts. The spring-green appearance of tea leaves unfurls into a strong fruity aroma, and provides a long, sweet aftertaste.

陳年普洱茶【產地：大陸雲海】

茶資每位NT\$120

Matured Fine Pu-erh Tea(per person)

特選品質優良，儲放十數年的普洱茶餅，茶湯略偏棕紅，清澈乾淨的陳香味，滑潤甘醇的口感。

This finely selected, premium quality "pu-erh cake" (compressed pu-erh) has been stored for more than a decade. When brewed, the tea will yield a slight mahogany appearance. A surprisingly refreshing mature fragrance also comes with a distinctively smooth texture and sweet finish.

清香茉莉花茶產地【產地：臺灣苗栗】

茶資每位NT\$120

Refreshing Jasmine Tea (per person)

採選高級綠茶及新鮮茉莉花，透過細緻繁複的薰香工序，製成片片冰心如潔的清雅花茶。

This is produced from carefully selected, superior quality green tea and fresh jasmine. It has undergone a delicate and painstaking fermentation process. Each tealeaf is processed into a crystal-clear appearance, producing a gracefully, refreshing, fragrant aroma.

冷

盤

COLD DISHES



燒椒茄子 

\$380

Steamed Eggplant with Spicy Chili Dressing

燒椒蕃茄口水雞 

\$620

Poached Chicken Served with Hot Sauce and Sesame



椒麻雞

\$620

Chicken Legs Served with Grounded Szechuan
Pepper and Spring Onion Sauce

小蔥豆腐

\$480

Minced Tofu with Spring Onion



酸辣木耳

\$380

Hot and Sour Black Fungus



麻辣牛肚 牛肉產地:澳洲

\$560

Beef Tripe with Hot Sauce



蒜泥白肉

\$420

Sliced Pork with Garlic Sauce

雙刀耳片

\$400

Pork Ear Jelly and Cucumber with Chili Oil

海鮮類

SEAFOOD



清蒸野生紅條(650g) \$2,200/尾

Steamed Leopard Coral Grouper

清蒸龍虎斑

時價

Steamed Tiger Grouper

筍殼魚(清蒸/油浸) \$1,680/尾

Marble Goby(Steamed/Deep Fried)

油泡星斑球

\$1,280/例

Grouper in Low Temperature Oil



蘆筍醬皇炒玉帶

\$780/例

Pan-fried Scallop with Asparagus

油泡雙脆(螺片/軟絲)

\$780/例

Sliced Whelk and Squid Rolls Cooked in Low Temperature Oil

蝦仁(乾燒 / 宮保)

\$960

Shrimp with(Chili Sauce/ Kung-Pao)



肉類

MEAT

白灼牛肉 牛肉產地:紐西蘭 \$620

Poached Beef with Bean Sprouts and Chives

鬼馬牛肉 牛肉產地:美國 \$620

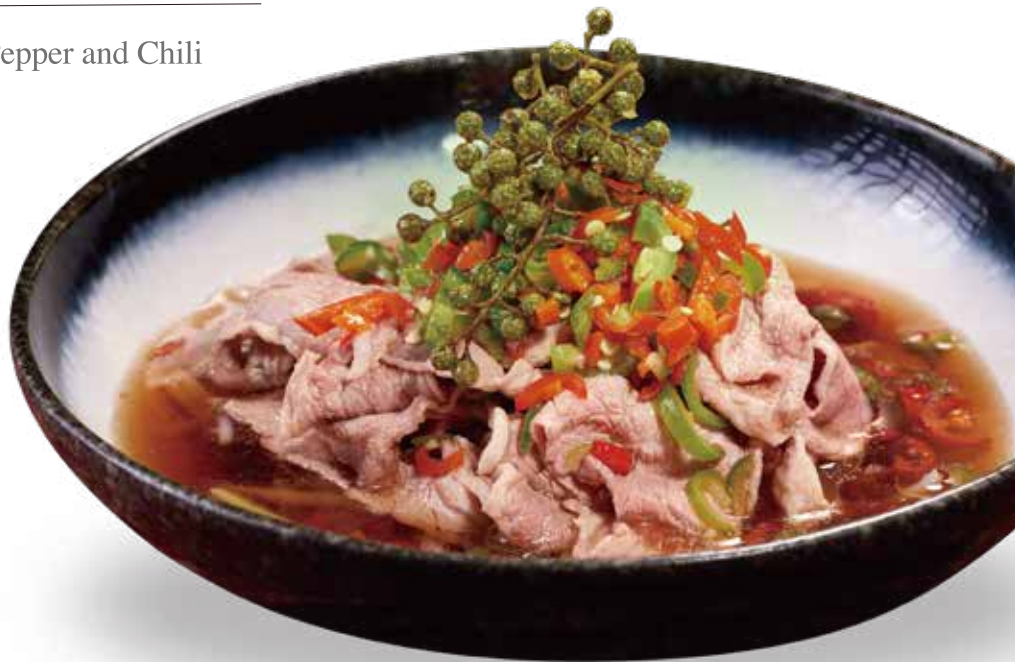
Sautéed Beef with Water Chestnut and Fried Dough

芥蘭蠔油牛肉 牛肉產地:紐西蘭 \$580

Stewed Beef and Chinese Kale with Oyster Sauce

藤椒肥牛  牛肉產地:美國 \$920

Beef with Fresh Szechuan Vine Pepper and Chili



雞丁(宮保  /辣子 ) \$520

Dry Fried Chicken with(Kung-Pao/ Chili and Pepper)



脆皮炸子雞 \$980/半隻

Crispy Fried Chicken with Pepper Salt

每日限量2隻

掛爐烤鴨/二吃

\$3,200

片皮鴨及(鴨架湯/鴨架粥/鴨架米粉湯 三擇一)

Peking Duck (Requires 2 days advance notice)

(Ducke Soup /Duck Congee / Duck with Rice Noodles Soup)

需前2日預訂





鎮江焗肉排

\$620

Deep-fried Spare Ribs with
Black Vinegar Sauce

薑蔥牛肝菌松阪豬

\$680

Scallion Matsusaka Pork with
Porcini Mushroom



五更腸旺

\$600

Stewed Pork Intestine and Duck Blood with
Hot Chili Sauce

米椒嫩蹄花

\$580

Steamed Pork Knuckle with Chili Sauce

魚香肉絲

\$500

Shredded Pork with Ginger and Chili Sauce



煲仔 料理

CLAY POT DELIGHTS

柱侯炆牛筋腩煲 牛肉產地:美國、紐澳 \$880

Stewed Beef Brisket in Chu Hou Sauce

X.O.海皇豆腐煲  \$780

Braised Seafood and Tofu with X.O. Sauce

薑蔥老酒斑腩煲 \$880

Braised Giant Grouper with Ginger and Scallions



翡翠花菇鵝掌煲

\$680

Braised Mushrooms and Goose Feet in Oyster Sauce



鹹魚雞粒豆腐煲

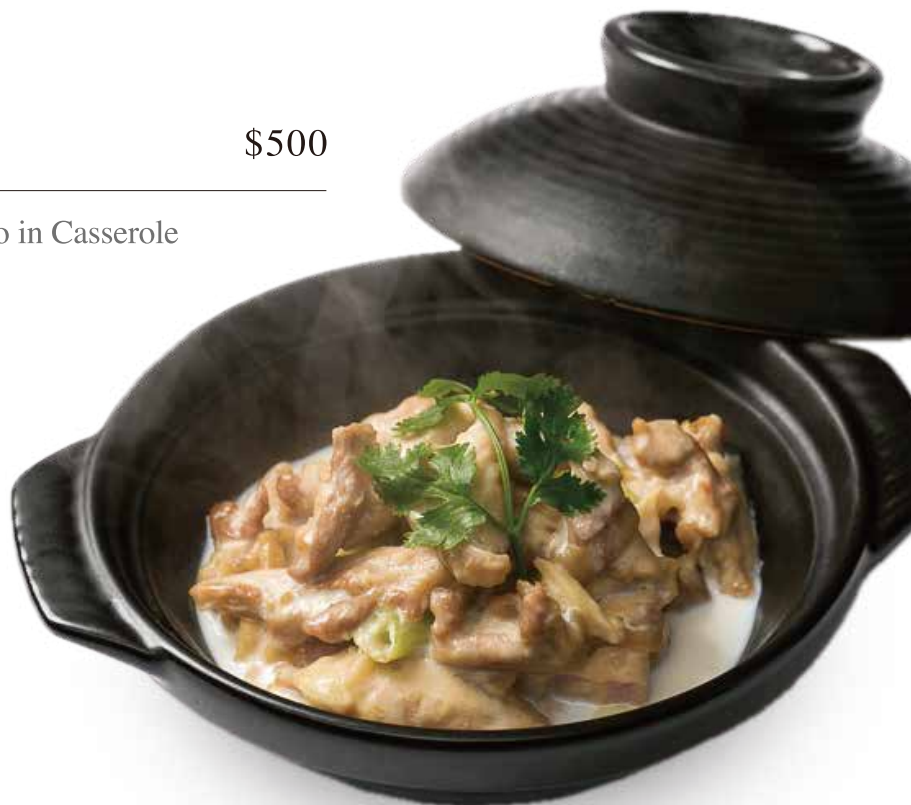
\$580

Braised Tofu and Chicken with Salty Fish

雙菇香芋滑雞煲

\$500

Stewed Chicken with Mushroom and Taro in Casserole



蔬菜 豆腐

VEGETABLES&TOFU



牛肝菌炒綜合時蔬 全素 \$580

Mixed Vegetables Sautéed with Porcini
Mushroom (vegetarian)

百合銀杏綠蘆筍 全素 \$580

Green Asparagus Sautéed with Lily
Bulbs and Ginkgoes (vegetarian)

乾煸四季豆 \$580

Pan-fried String Beans



乾鍋花椰菜  \$480

Stir-fried Cauliflower with Dried Chili Pepper



梅菜蒸芥蘭

全素

\$480

Steamed Chinese Kale with
Preserved Vegetables (vegetarian)



金銀蛋灼杏菜

\$420

Poached Chinese Spinach with Salty Egg and
Preserved Egg in a Clay Pot

風味木耳

\$400

Sautéed Black Fungus Country Style



開陽白菜

\$360

Stewed Cabbage with Dry Shrimps



宮保臭豆腐  

\$460

Deep-fried Stinky Tofu with Kung-Pao Sauce

細皮嫩肉 

\$420

Egg Foo Yung Tofu



麻婆豆腐 

牛肉產地:美國

\$450

Mapo Tofu



素食料理

VEGETARIAN

三杯塔香杏鮑菇

全素

\$380

Stir-fried King Oyster Mushroom and Basil with
Ginger and Wine

金菇銀芽炆意麵

全素

\$380

Braised E-fu Noodles with Needle Mushroom and
Bean Sprouts

松露什錦炒飯

全素

\$480

Vegetarian with Truffle Fried Rice

蠔皇雙冬燴時蔬

全素

\$480

Star-fried Fresh Mushroom and Vegetable with
Oyster Sauce



主 食類

NOODLES&RICE

干炒牛河 牛肉產地:紐西蘭 \$480

Stir-fried Flat Rice Noodles with Beef

生炒牛肉蔥蛋飯 牛肉產地:紐西蘭 \$380

Beef and Spring Onion Fried Rice

鹹魚雞粒炒飯 \$420

Fried Rice with Salty Fish and Minced Chicken

國寶特色炒飯 \$480

House Chinese Sausages and Egg Fried Rice



鮑汁海鮮廣炒麵

\$680

Crispy Egg Noodles with Seafood in Abalone Sauce



蔥油餅

\$150

Spring Onion Pancake

特製蔥油餅

\$340/2個

Stuffed Spring Onion Pancake (2 pieces)

蟹殼黃

\$400/4個

Baked Scallion-stuffed Sesame Biscuit (4 pieces) (30minutes)

需等候30分鐘



湯類

SOUP

菜膽螺頭燉土雞

\$400/位

Sea Whelks Chicken Soup with Chinese Cabbage
(per person) (30minutes)

香茜皮蛋魚片湯

\$1080/例

Fish Fillet and Century Egg Soup

花膠濃湯煲土雞

\$2380/例

Stewed Fish Tripe with Chicken Stock



開水白菜雞豆花

\$320/位

Chicken Tofu Pudding and Cabbage with Chicken
Consomme (per person) (30minutes)

需等候30分鐘



豌豆肚條湯

\$660/例

Pork Tripe and Pea Beans Soup



酸辣湯

\$600/例

Hot and Sour Soup

甜 點

DESSERT

薄荷流沙包 \$240/3入

Steamed Mint Custard Bun(3 pieces)



播沙芝麻球 \$150/3入

Deep-fried Sesame Balls (3 pieces)



鴛鴦涼瓜凍糕 \$240/4入

Green Bitter Melon Jelly(4 pieces)



棗泥鍋餅 \$520

Mashed Date Paste Pancake (20minutes)

需等候20分鐘

豆沙鍋餅 \$480

Sweet Red Beans Paste Pancake (20minutes)

需等候20分鐘



杏仁奶露

\$200/位

Almond Soup (per person)

銀耳蓮子露

\$120/位

Lotus Seed and White Fungus Soup
(per person)



杏仁豆腐

\$180/位

Almond Jelly (per person)

椰汁西米露

\$200/位

Coconut Sago Milk (per person)

飲料 & 啤酒

BEVERAGE&BEER

可樂/330ml \$150/瓶

Cola

雪碧/330ml \$150/瓶

Sprite

烏龍茶/330ml \$150/瓶

Oolong Tea

礦泉水/1000ml \$160/瓶

Evian

沛綠雅/330ml \$180/瓶

Perrier

聖沛黎洛天然氣泡礦泉水/750ml \$280/瓶

S.PELLECRINO

台灣金牌啤酒/600ml \$150/瓶

Golden Blend Taiwan Beer

朝日啤酒/330ml \$150/瓶

Asahi Beer

海尼根啤酒/330ml \$150/瓶

Heineken Beer

天母國賓中餐廳

Ambassador Chinese Cuisine Tianmu