

## 本日介紹

#### 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,經專家细心且繁複烘焙,葉身猶如蜕落一襲青綠外衣,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" Tle 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、清激乾淨的陳香味、滑潤甘醇的口感。

This finely selected, premium ouality "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:臺灣苗票]

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.



#### 燒椒蕃茄口水雞 🖊

\$620

Poached Chicken Served with Hot Sauce and Sesame



#### 燒椒茄子

\$380

Steamed Eggplant with Spicy Chili Dressing

#### 小蔥豆腐

\$480

Minced Tofu with Spring Onion

#### 椒麻雞

\$620

Chicken Legs Served with Grounded Szechuan Pepper and Spring Onion Sauce





#### 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



\$400

Pork Ear Jelly and Cucumber with Chili Oil

### 海 海 海 其 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



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)





白灼牛肉 牛肉產地:巴拉圭 \$620

Poached Beef with Bean Sprouts and Chives

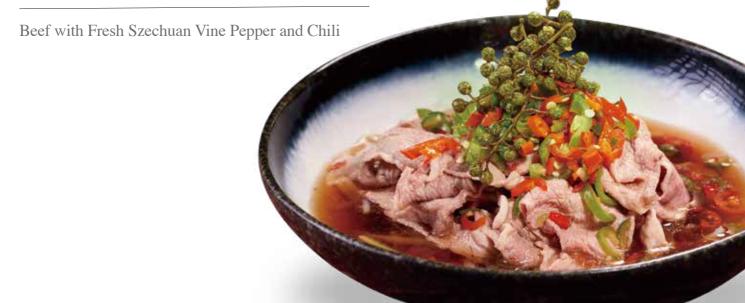
鬼馬牛肉 牛肉產地:巴拉圭 \$620

Sautéed Beef with Water Chestnut and Fried Dough

芥蘭蠔油牛肉 牛肉產地:巴拉圭 \$580

Stewed Beef and Chinese Kale with Oyster Sauce

藤椒肥牛 ∮∮ 牛肉產地:美國 \$920



#### 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





#### 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



Braised Mushrooms and Goose Feet in Oyster Sauce



#### 鹹魚雞粒豆腐煲

\$580

Braised Tofu and Chicken with Salty Fish



# TOFU & VEGETABLES



#### 牛肝菌炒綜合時蔬 🌑



\$580

\$580

Pan-fried String Beans

乾煸四季豆

乾煸四季豆餅

\$730

Pan-fried String Beans/Spring Onion Pancake

Mixed Vegetables Sautéed with Porcini Mushroom (vegetarian)

#### 百合銀杏綠蘆筍 🜑



\$580

Green Asparagus Sautéed with Lily Bulbs and Gingkoes (vegetarian)

#### 乾鍋花椰菜

\$480

Stir-fried Cauliflower with Dried Chili Pepper



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



Deep-fried Stinky Tofu with Kung-Pao Sauce



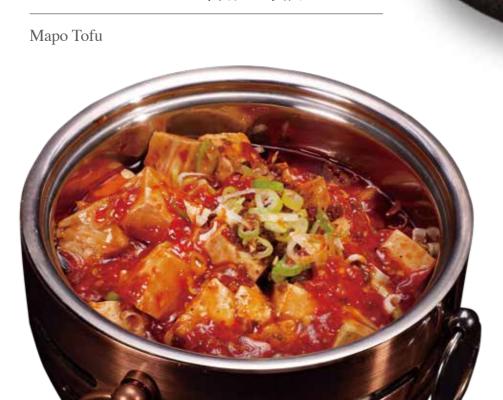
\$420

Egg Foo Yung Tofu

麻婆豆腐力

牛肉產地:美國

\$450





#### 三杯塔香杏鮑菇 🌑

\$380

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

#### 金菇銀芽炆意麵 🌑



\$380

Braised E-fu Noodles with Needle Mushroom and Bean Sprouts

#### 松露什錦炒飯 🌑



\$480

Vegetarian with Truffle Fried Rice

#### 蠔皇雙冬燴時蔬 ●



\$480

Stir-fried Fresh Mushroom and Vegetable with Oyster Sauce



土食類

RICE & NOODLES

Stir-fried Flat Rice Noodles with Beef

#### 生炒牛肉蔥蛋飯 牛肉產地:巴拉圭 \$420

Beef and Spring Onion Fried Rice

#### 鹹魚雞粒炒飯

\$420

Fried Rice with Salty Fish and Minced Chicken

#### 國賓特色炒飯

\$480

House Chinese Sausages and Egg Fried Rice



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



#### 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



#### 椒香醃鮮老火湯

\$780/例

Ham ` Pork Belly and Bamboo Shoot Soup with Sichuan Peppercorns

需等候40分鐘



#### 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





酸辣湯丿

\$600/例

# THE SERT

薄荷流沙包

\$240/3入

Steamed Mint Custard Bun(3 pieces)





擂沙芝麻球

\$150/3入

Deep-fried Sesame Balls (3 pieces)



芋頭涼糕

\$240/3入



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(熱)

\$200/位

Almond Soup (Hot)(per person)

#### 杏汁木瓜(熱)

\$280/位

Almond Soup in Steamed Papaya (Hot)(per person)



#### 銀耳蓮子露(冰/熱)

\$120/位

Lotus Seed and White Fungus Soup (Ice/Hot) (per person)



### 杏仁豆腐(冰)

\$180/位

Almond Jelly (Ice) (per person)

椰汁西米露(冰)

\$200/位

Coconut Sago Milk (Ice) (per person)



## 飲料。PP酒

可樂/330ml	\$180/瓶
Cola	
雪碧/330ml	\$180/瓶
Sprite	
烏龍茶/330ml	\$150/瓶
Oolong Tea	
礦泉水/1000ml	\$160/瓶
Evian	
沛綠雅/330ml	\$200/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	\$220/瓶
Golden Blend Taiwan Beer	
朝日啤酒/330ml	\$220/瓶
Asahi Beer	
海尼根啤酒/330ml	\$220/瓶

Heineken Beer