

本品介紹

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.

精選推薦



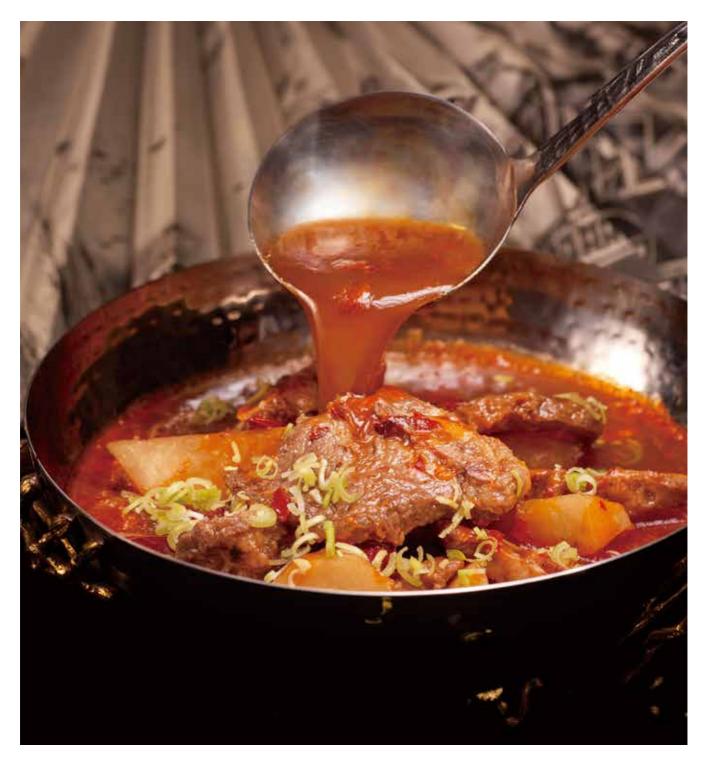
大刀燒白(附6片荷葉餅)

精選推薦



酸蘿蔔燉煮帶皮五花羊

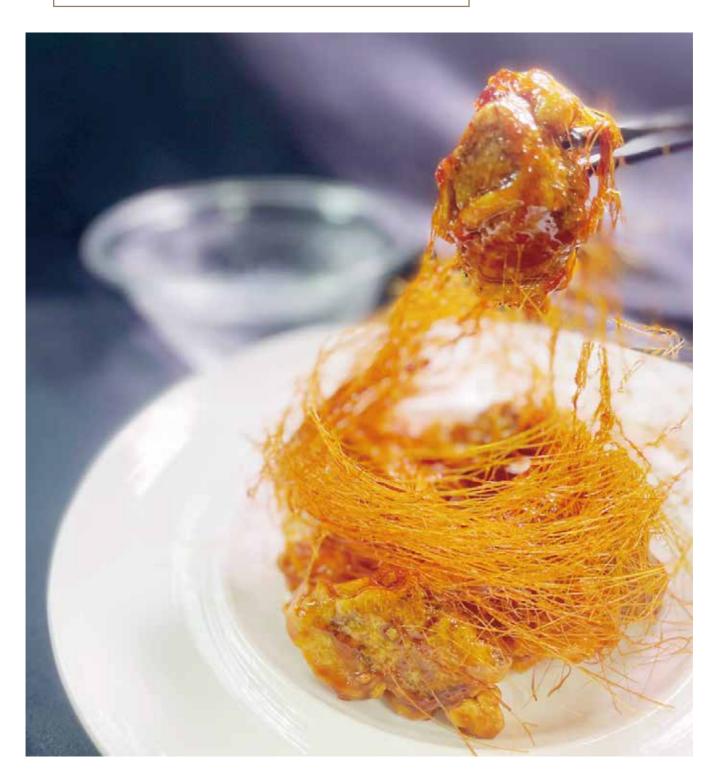
精選推薦



牛排火鍋二吃(需等候20分鐘)

\$2,580

精選推薦



絲房田薯(需等候15-20分鐘)

推進推薦 相送推薦



黃金龍鱈(俗名)(450g)佐野菇(需等候30分鐘) \$2,200



酥方火腿(需等候15分鐘)







燒椒蕃茄口水雞

\$620

Poached Chicken Served with Hot Sauce and Sesame

燒椒茄子

\$420

Steamed Eggplant with Spicy Chili Dressing

擂椒茄子丿

\$420

Eggplant and Green Chili Pepper with Rapeseed Oil

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

蔥白耳絲

\$400

Shredded Pork Ear with Spring Onions





清蒸龍虎斑

時價 清蒸野生紅條(650g) \$2,200/尾

Steamed Tiger Grouper

Steamed Leopard Coral Grouper

筍殼魚(清蒸/油浸) \$1,680/尾

豆酥龍鱈(俗名) ∮ \$280/位

Marble Goby(Steamed/Deep Fried)

Steamed Cod Fish with Crispy Soy Paste (per person)

蝦仁(乾燒 ∮/宮保 ∮)

\$960 蘆筍醬皇炒玉帶/

\$780/例

Shrimp with (Chili Sauce/ Kung-Pao)

Pan-fried Scallop with Asparagus





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 \$980

Beef with Fresh Szechuan Vine Pepper and Chili





鎮江焗肉排

\$620

\$560

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

脆皮炸子雞

\$980/半隻

每日限量2隻

Crispy Fried Chicken with Pepper Salt

掛爐烤鴨/二吃

\$3,500

需前2日預訂

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 /

薑蔥牛肝菌松阪豬 \$680

Scallion Matsusaka Pork with Porcini Mushroom

芫爆肚絲♪

\$680

Stir-fried Pork Stomach with Cilantro



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

香蔥小酥肉

\$550

Deep Fried Pork with Chili Pepper

魚香肉絲

\$500

Shredded Pork with Ginger and Chili Sauce



煲什 料理 CLAY POT DELIGHTS

柱侯炆牛筋腩煲 牛肉產地:美國、紐澳 \$900

Stewed Beef Brisket in Chu Hou Sauce

X.O.海皇豆腐煲 /

\$800

Braised Seafood and Tofu with X.O. Sauce

薑蔥老酒斑腩煲

\$980

Braised Giant Grouper with Ginger and Scallions

翡翠花菇鵝掌煲

\$720

Braised Mushrooms and Goose Feet in Oyster Sauce

雙菇香芋滑雞煲

\$500

Stewed Chicken with Mushroom and Taro in Casserole

鹹魚雞粒豆腐煲

\$580

Braised Tofu and Chicken with Salty Fish



VEGETABLES & TOFU



乾煸四季豆

\$580

Pan-fried String Beans

牛肝菌炒綜合時蔬



\$580

Mixed Vegetables Sautéed with Porcini Mushroom (vegetarian)

乾煸四季豆餅

\$730

Pan-fried String Beans/Spring Onion Pancake

百合銀杏綠蘆筍 •



\$600

Green Asparagus Sautéed with Lily Bulbs and Gingkoes (vegetarian)

耙豌豆燴時蔬

\$680

Broccoli and Cauliflower with Pea Sauce







乾鍋花椰菜 🖠

\$480

Stir-fried Cauliflower with Dried Chili Pepper





\$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







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**





干炒牛河 牛肉產地:巴拉圭

\$480

Stir-fried Flat Rice Noodles with Beef

北京炒餅

\$520

Stir-fried Shredded Pancake Beijing Style



生炒牛肉蔥蛋飯 牛肉產地:巴拉圭 \$420

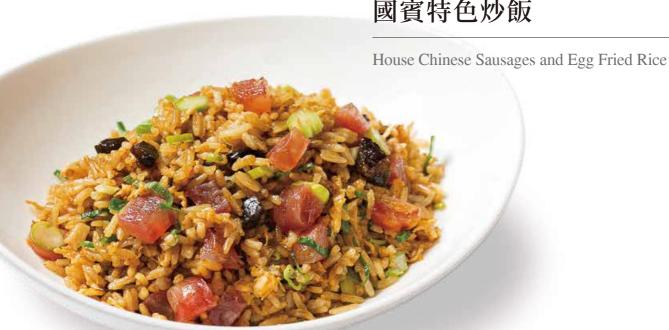
Beef and Spring Onion Fried Rice

鹹魚雞粒炒飯

\$420

Fried Rice with Salty Fish and Minced Chicken

國賓特色炒飯





鮑汁海鮮廣炒麵

\$700

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)



\$400/4個





菜膽螺頭燉土雞

\$400/位

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

需等候30分鐘

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

酸辣湯丿

\$600/例

Hot and Sour Soup

豌豆肚條湯

\$660/例

Pork Tripe and Pea Beans Soup



THE SERT



薄荷流沙包

\$240/3入

Steamed Mint Custard Bun(3 pieces)

芋頭涼糕

\$240/3入

Taro and Coconut Milk Pudding

擂沙芝麻球

\$150/3入

Deep-fried Sesame Balls (3 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(熱)

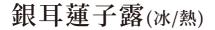
\$200/位

Almond Soup (Hot)(per person)

杏汁木瓜(熱)

\$280/位

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



\$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。IP酒 BEER & BEVERAGE

\$180/瓶
\$180/瓶
\$150/瓶
\$160/瓶
\$200/瓶
\$280/瓶
\$220/瓶
\$220/瓶
\$220/瓶

Heineken Beer