

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\$500,烈酒NT\$1000

Corkage fee for wine and beverage NT\$500 per bottle, for spirits NT\$ 1000 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.

RECOMMEND

精選推薦



大刀燒白(附6片荷葉餅) (需等候30分鐘) \$850

Stewed Pork Belly with Pickled Cabbage and Chili Oil

精選推薦

RECOMMEND



魚羊合鮮(需等候30分鐘)

\$1,180

Braised Lamb Belly in Fish Soup

RECOMMEND

精選推薦



牛排火鍋二吃(需等候20分鐘)

\$2,580

Short Rib Hot Pot in Two Ways (20minutes)

精選推薦

RECOMMEND



絲房田薯(需等候15-20分鐘)

\$680

Fritter Candied sweet potato (15minutes)

精選推薦

RECOMMEND



黃金龍鱈(俗名)(450g)佐野菇(需等候30分鐘) \$2,200

Deep-fried Cod with Sautéed Wild Mushroom (30minutes)

精選推薦

RECOMMEND



酥方火腿(需等候15分鐘)

\$620

Crispy Ham with Bread (15minutes)

精選推薦

RECOMMEND



伍斯特戰斧魚排

\$980

Silver Carp Tomahawk with Spicy Worcestershire Sauce

冷盤

COLD DISHES



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

\$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



海 鮮類

SEAFOOD



清蒸龍虎斑

時價

清蒸野生紅條(650g) \$2,200/尾

Steamed Tiger Grouper

筍殼魚(清蒸/油浸) \$1,680/尾

Marble Goby(Steamed/Deep Fried)

豆酥龍鱈(俗名)

\$280/位

Steamed Cod Fish with Crispy Soy Paste
(per person)

蝦仁(乾燒 /宮保)

\$960

Shrimp with(Chili Sauce/ Kung-Pao)

蘆筍醬皇炒玉帶

\$780/例

Pan-fried Scallop with Asparagus



肉

類

MEAT

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





雞丁(宮保 / 辣子) \$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 /
Duck with Rice Noodles Soup)

鎮江燴肉排

\$620

Deep-fried Spare Ribs with Black Vinegar
Sauce

薑蔥牛肝菌松阪豬

\$680

Scallion Matsusaka Pork with Porcini
Mushroom

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



香蔥小酥肉

\$550

Deep Fried Pork with Chili Pepper

魚香肉絲

\$500

Shredded Pork with Ginger and Chili Sauce

米椒嫩蹄花

\$580

Steamed Pork Knuckle with Chili Sauce



煲仔 料理

CLAY POT DELIGHTS



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

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



蔬菜 豆腐

VEGETABLES & TOFU

乾煸四季豆 \$580

Pan-fried String Beans

乾煸四季豆餅 \$730

Pan-fried String Beans/Spring Onion Pancake



牛肝菌炒綜合時蔬 \$580

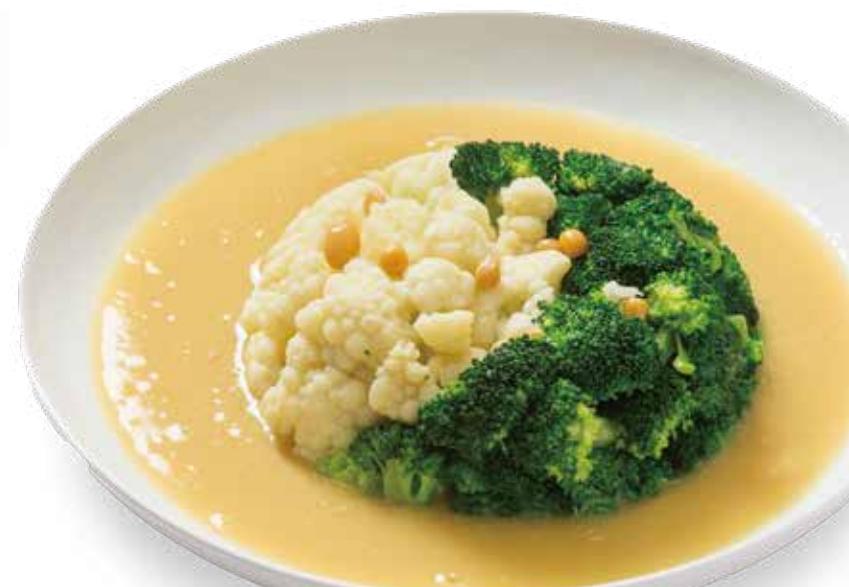
Mixed Vegetables Sautéed with Porcini
Mushroom (vegetarian)

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



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 基改

\$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

Stir-fried Fresh Mushroom and Vegetable with
Oyster Sauce



主食類

RICE & NOODLES

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

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



國賓特色炒飯 \$480

House Chinese Sausages and Egg Fried Rice





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)

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)

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

\$600/例

Hot and Sour Soup

豌豆肚條湯

\$660/例

Pork Tripe and Pea Beans Soup



甜點

DESSERT



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)



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 & 啤酒

BEER & BEVERAGE

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