



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.

洋酒自備酒水服務費:葡萄酒每瓶NT\$300,威士忌每瓶NT\$500,
白蘭地每瓶NT\$800,或自備酒水服務費每桌NT\$600。

Wine and spirits/service charge for self brought in alcohols: wine NT\$300/bottle,whisky
NT\$500/bottle, brandy NT\$800/bottle, service charge for self brought in alcohols NT\$600/table.

本菜單價格需另加一成服務費。

All prices are subject to 10% service charge.

套餐

SET MENU

(僅限外帶)

A套餐

玫瑰靚油雞腿

Soy Sauce Chicken

XO醬泡菜干絲

Bean Curd Strips with
X.O. Sauce

美極焗中蝦

Braised Shrimps with
Maggi Sauce

鹹冬瓜蒸海上鮮

Steamed Fish with White Gourd

藕片雲耳炒雜菜

Stir-Fried Lotus Rhizome with
Black Fungus and Vegetables

黑松露蟹肉炒飯

Fried Rice with Black Truffle and Crab

B套餐

泰式蜜汁松阪豬

Matsusaka Pork with
Thai Sweet Sauce

蒜爆牛柳粒

Stir-Fried Beef with Garlic

塔香臘味焗中蝦

Braised Shrimps with Basil and
Cantonese Sausage

欖菜蒸海上鮮

Steamed Fish with Olive Pickles

竹筍野菌浸勝瓜

Sautéed Bamboo Piths with Luffa
and Mushrooms

豉油皇炒麵

Fried Noodles with Bean Sauce

NT\$2,100/4人份

• 本套餐含甲殼類、大豆類、蛋類、魚類、麩質穀物及其製品，如您對任何食物有過敏反應，請事先告知服務人員。

套餐

SET MENU

(外帶/內用)

C套餐

水蜜桃咕咾肉

Sweet and Sour Pork

開陽白菜

Stewed Cabbage with Dry Shrimps

國賓特色炒飯

House Chinese Sausages and
Egg Fried Rice

D套餐

鎮江子排(6塊)

Pork Rib in Chinese Black
Vinegar Sauce

梅干菜蒸芥蘭

Steamed Chinese Kale with
Preserved Vegetables

廣式炒麵

Fried Noodles Cantonese Style

NT\$800/2人份

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港式點心(午間限定)

DIM SUM (LUNCH LIMITED)

供應時間
11:30am-02:00pm

臘味芋頭糕

NT\$120

Steamed Taro Cake

雞絲炸春捲

NT\$140/3個

Deep-Fried Spring Rolls (3 pieces)

什醬蒸鳳爪

NT\$160

Braised Chicken Claw with Soy Sauce

豉汁蒸排骨

NT\$160

Steamed Pork Spare Ribs with Black Bean Sauce

麻辣金錢肚

NT\$160

Spicy Beef Tripe

潮州蒸粉粿

NT\$160/3粒

Teochew Dumplings (3 pieces)

臘味蘿蔔糕

NT\$160/3片

Turnip Cake (3 pieces)

過敏原: 甲殼類

蘿蔔千絲酥

NT\$160/2個

Daikon Radish Puff Pastry (2 pieces)

蠔皇鮮竹卷

NT\$160/3個

Beancurd Sheet Roll in Oyster Sauce (3 pieces)

過敏原: 大豆

陳皮牛肉丸

NT\$180/3粒

Orange Peel Beef Ball (3 pieces)

鮮蝦蒸燒賣

NT\$180/3粒

Shrimp Shaomai (3 pieces)

過敏原: 甲殼類

翡翠干貝餃

NT\$180/3粒

Vegetable and Shrimp Dumplings Top with Crispy Scallop (3 pieces)

過敏原: 甲殼類

港式點心(午間限定)

DIM SUM (LUNCH LIMITED)

供應時間
11:30am-02:00pm

海鮮韭菜餃

NT\$180/3粒

Steamed Seafood and Chinese Chives Dumplings (3 pieces)

過敏原: 甲殼類

晶瑩鮮蝦餃

NT\$180/3粒

Steamed Fresh Shrimp Dumplings (3 pieces)

過敏原: 甲殼類

蜜汁叉燒包

NT\$180/3個

Steamed BBQ Pork Bun (3 pieces)

瑤柱珍珠雞

NT\$180/2個

Sticky Rice and Chicken Meat in Lotus Leaf (2 pieces)

鮮蝦腐皮卷

NT\$180/3個

Deep-Fried Bean Curd Roll with Shrimp (3 pieces)

過敏原: 大豆、甲殼類

鹹水餃

NT\$180/3個

Deep-Fried Dumplings (3 pieces)

竹笙上素蒸餃

NT\$180/3粒

Steamed Bamboo Pith and Vegetable Dumplings (3 pieces)

香煎花枝餅

NT\$200/3片

Cuttlefish Pancake (3 pieces)

香滑杏汁包

NT\$240/3個

Steamed Almond Bun (3 pieces)

過敏原: 堅果

羊肚菌灌湯包

NT\$280/盅

Morel Bun in Soup

過敏原: 甲殼類

冷盤 COLD DISHES

椒麻雞 NT\$460

Chicken Legs Served with Grounded Szechuan Pepper and Spring Onion Sauce

小蔥豆腐 NT\$380

Minced Tofu with Spring Onion

過敏原:大豆

蒜泥白肉 NT\$380

Sliced Pork with Garlic Sauce

酸辣木耳 NT\$360

Hot and Sour Black Fungus

燒味特色 ROASTED DELIGHTS

廣式片皮鴨 (需提前一天預訂) NT\$2,280/二吃

三杯塔香 / 酸菜豆腐 / 芋頭米粉 / 黑椒鴨鬆 / NT\$2,480/三吃

XO醬銀芽 / 鴨架粥

Cantonese Roast Duck (Requires 1 day advance reservation.)

2 Ways or 3 Ways to Enjoy :

Sliced and Wrapped in Chinese Pancake and Choose One or Two of the

Following Cooking Styles :

Stir-Fried with Basil, Ginger and Wine/Tofu with Pickled Cabbage Soup /

Taro with Rice Noodles Soup/Minced Duck with Black Pepper/

Pan-Fried with Bean Sprouts and X.O. Sauce/Duck Congee

海鮮類 SEAFOOD

清蒸筍殼魚 NT\$1,680

Marble Goby(Steamed)

過敏原:魚類

油浸筍殼魚 NT\$1,680

Marble Goby(Deep-Fried)

過敏原:魚類

薑蔥龍蝦尾炆細麵 NT\$1,380

Ginger and Scallion Lobster Tail with Noodles

過敏原:甲殼類、麩質穀物

乾燒蝦仁 NT\$680

Shrimp with Chili Sauce

過敏原:甲殼類

生菜包乾隆蝦鬆 NT\$600

Shrimp Floss in Lettuce

過敏原:甲殼類

芥末果律蝦球 NT\$580

Deep-Fried Prawn with Fruit and Mustard Sauce

過敏原:甲殼類

生抽焗草蝦 NT\$580

Prawn with Soy Sauce

過敏原:甲殼類

金錢蝦餅 NT\$580

Crispy Shrimp Pancake

過敏原:甲殼類

肉類

MEAT

牛肝菌松阪豬 NT\$580

Matsusaka Pork with Porcini

芥藍蠔油牛肉 NT\$520

Stewed Beef and Chinese Kale with Oyster Sauce

宮保雞丁 NT\$480

Kung-Pao Chicken

鹹魚蒸肉餅 NT\$480

Steamed Pork Patty with Salted Fish

過敏原: 魚類

大刀燒白 (需等候20分鐘) NT\$480

Stewed Pork Belly with Pickled Cabbage and Chili Oil (Wait for 20 mins)

鎮江子排 NT\$460

Pork Rib in Chinese Black Vinegar Sauce

水蜜桃咕咾肉 NT\$460

Sweet and Sour Pork

豆乾肉絲 NT\$380

Pan-Fried Pork and Dried Tofu

過敏原: 大豆

主食類

NOODLES & RICE

國賓特色炒飯 NT\$420

House Chinese Sausages and Egg Fried Rice

過敏原: 蛋

海鮮廣炒麵 NT\$420

Fried Seafood Noodles Cantonese Style

過敏原: 甲殼類、麩質穀物、蛋

生炒牛肉蔥蛋飯 NT\$360

Beef and Spring Onion Fried Rice

過敏原: 蛋

鹹魚雞粒炒飯 NT\$360

Fried Rice with Salty Fish and Minced Chicken

過敏原: 魚類、蛋

醬皇肉絲炆意麵 NT\$360

Braised E-fu Noodles with X.O. Sauce

過敏原: 麩質穀物

乾炒牛河 NT\$360

Stir Fried Rice Noodles with Beef

松露錦華炒飯(素) NT\$360

Vegetarian with Truffle Fried Rice

銀絲卷(蒸/炸) NT\$100/條

Sliced Roll(Steamed /Deep-Fried)

過敏原: 麩質穀物

湯類 SOUP

花膠濃湯煲土雞 (需提前一天預訂) NT\$1,980

Stewed Fish Tripe with Chicken Soup (Requires 1 day advance reservation.)
過敏原: 魚類

砂鍋魚頭 (需提前一天預訂) NT\$1,680

Stewed Fish Head Soup in Casserole (Requires 1 day advance reservation.)
過敏原: 魚類、甲殼類

香茜皮蛋魚片湯 NT\$520

Fish Fillet and Century Egg Soup
過敏原: 魚類、蛋

明火足料例湯 NT\$420/例 NT\$160/位

Soup of The Day

素食料理 VEGETARIAN

咕嚕鬼馬猴頭菇 NT\$420

Deep-Fried Dough Sticks and Bean Sprouts with Mushrooms in Sweet and Sour Sauce

牛肝菌綜合時蔬 NT\$380

Mixed Vegetables Sautéed with Porcini Mushrooms

乾煸欖菜四季豆 NT\$360

Sautéed String Beans

菩提尖椒嫩豆腐 NT\$360

Tofu with Hot Pepper
過敏原: 大豆

雲耳野菌炒勝瓜 NT\$360

Stir-Fried Luffa with Black Fungus and Mushrooms

三杯塔香杏鮑菇 NT\$320

Stir-Fried King Oyster Mushrooms and Basil with Ginger and Wine

粵式煲仔料理 CLAY POT DELIGHTS

翡翠花菇鵝掌煲 NT\$680

Braised Mushrooms and Goose Feet in Oyster Sauce
過敏原: 魚類

柱侯牛筋腩煲  NT\$580

Braised Beef Brisket in Chu Hou Sauce

薑蔥老酒斑腩煲 NT\$580

Braised Giant Grouper with Ginger and Scallion
過敏原: 魚類

沙茶金菇肥牛煲  NT\$520


Sautéed Beef and Noodle Mushrooms with Shacha Sauce

魚香茄子牛肉煲  NT\$520

Braised Beef and Eggplant with Ginger and Chili Sauce

雙菇香芋滑雞煲 NT\$480

Stewed Chicken with Mushrooms and Taro

XO海皇豆腐煲  NT\$480

Braised Seafood and Tofu with X.O. Sauce
過敏原: 大豆、甲殼類、魚類

鹹魚雞粒豆腐煲 NT\$420

Braised Tofu with Salted Fish and Diced Chicken
過敏原: 魚類、大豆

蔬菜蛋類

VEGETABLES & EGG

銀杏百合玉蘆筍 NT\$420

Fried Asparagus with Lily Bulb

海味春雨雜菜煲 NT\$420


Braised Seafood with Bean Noodles

過敏原：甲殼類、魚類

金銀蛋灼杏菜 NT\$360

Poached Chinese Spinach with Salty Egg and Preserved Egg

過敏原：蛋

麻婆豆腐  NT\$360

Mapo Tofu

過敏原：大豆

乾鍋花椰菜  NT\$360

Stir-Fried Cauliflower with Dried Chili Pepper

細皮嫩肉  NT\$360

Egg Foo Yung Tofu

過敏原：大豆、蛋

梅干菜蒸芥藍 NT\$360

Steamed Chinese Kale with Preserved Vegetables

蠔油雙菇扒芥藍 NT\$320

Stir-Fried Chinese Kale and Mushroom with Oyster Sauce

開陽白菜 NT\$320

Stewed Cabbage with Dry Shrimps

過敏原：甲殼類

乾鍋豆腐皮  NT\$320

Stir-Fried Tofu Skin with Dried Chili Peppe

過敏原：大豆

點心類

DESSERT

播沙芝麻球 NT\$130/3粒

Deep-Fried Sesame Balls (3 pieces)

過敏原：芝麻

杏仁奶露(熱) NT\$180/位

Almond and Milk Soup (per person)

過敏原：堅果、奶

紅蓮銀耳露(冷) NT\$120/位

Red Dates and Lotus Seeds in Sweet Fungus Soup (per person)

椰汁西米露(冷) NT\$120/位

Sago with Coconut Milk (per person)

過敏原：堅果、奶