



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\$1,000。

Corkage fee for wine and beverage NT\$500 per bottle, for spirits NT\$ 1,000 per bottle.

本菜單價格需另加一成服務費。

All prices are subject to 10% service charge.

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)

竹筴上素蒸餃

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

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 /
XO醬銀芽 / 鴨架粥

NT\$2,480/三吃

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

清蒸龍虎斑

時價

Steamed Tiger Grouper

過敏原:魚類

筍殼魚(清蒸/油浸)

NT\$1,680

Marble Goby(Steamed/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

蒜子豉椒蒸龍膽

NT\$580

Giant Grouper with Fermented Soy Bean and Garlic

過敏原:魚類

(芥末/鳳梨/金沙)蝦球

NT\$580

Deep-Fried Prawn with (Mustard Sauce/Pineapple/Salted Egg York 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

薑蔥牛油焗虎蝦

NT\$350/隻

Deep-fried Tiger Prawn with Green Onion and Butter

過敏原:甲殼類

肉類

MEAT

大漠風沙雞(需提前一天預訂) NT\$680

Crispy Roast Meats Chicken

白灼銀芽潤牛肉  NT\$680

Poached Boneless Short Ribs with Bean Sprouts

牛小排(干煎/黑椒/蒜香)  NT\$620

Beef Ribs with (Pan-fried/Black Pepper Sauce /Garlic Sauce)

羊小排(干煎/蒜香) NT\$620

Lamb Short Ribs (Pan-fried /Garlic Sauce)

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30分鐘) NT\$480

Stewed Pork Belly with Pickled Cabbage and Chili Oil (Wait for 30 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

福建燴飯

NT\$420

Fried Rice Fujian Style

過敏原: 甲殼類、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

羊肚菌灌湯包 NT\$280/盅

Morel Bun in Soup

過敏原:甲殼類

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

海味春雨雜菜煲 NT\$420

Braised Seafood with Bean Noodles

過敏原:甲殼類、魚類

蔬菜蛋類

VEGETABLES & EGG

銀杏百合玉蘆筍

NT\$420

Fried Asparagus with Lily Bulb

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 Pepper

過敏原:大豆

點心類

DESSERT

擂沙芝麻球

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

紅豆湯(熱)

NT\$120/位

Sweet Red Bean Soup (per person)

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