



兒時對家的回味 獨門家宴道道經典

回憶兒時裡充滿對家的倚賴與牽絆，

不僅僅是情感的依托，

令人回味的也是來自對家中的味道，

這一味即是想念媽媽及阿嬤的拿手菜；

以此為啟發，將『家中廚房美味菜色盡出』的兒時記憶昇華，

精選大中華區傳統佳餚，賦予創新樣貌、

喚起每位饕客們的濃厚思鄉情感。

選用台灣在地食材並將料理昇華精萃，

推出各式開胃小菜、海鮮美饌、熱鍋快炒、

家鄉拿手菜及中式點心等，

以精心細緻烹調手法來呈現不一樣的中餐廳風貌。



上海油爆蝦
Deep-Fried Shrimp
Shanghai Style

剝皮辣椒皮蛋
Peeled Chili Pepper
with Century Egg

口水手撕雞
Shredded Chicken in
Sichuan Spicy Sauce

無錫脆鱔
Fried Eel with
Pepper Wuxi-Style

02

03

開胃佳餚 APPETIZER

蒜苗烏魚子
Pan-fried Mullet Roe with Garlic Scallions
NT\$680

上海油爆蝦
Deep-Fried Shrimp Shanghai Style
NT\$480

👍 無錫脆鱔
Fried Eel with Pepper Wuxi-Style
NT\$480

蒜香牛肚
Stir-Fried Beef Tripe with Garlic
NT\$480

紹興醉雞
Shaoxing Drunken Chicken
NT\$480

👍 口水手撕雞
Shredded Chicken in Sichuan Spicy Sauce
NT\$460

鴨胸野菜沙拉
Assorted Duck and Vegetables Salad
with Pomelo Dressing
NT\$420

烏梅無花果
Smoked Plum and Fig
NT\$280

👍 剝皮辣椒皮蛋
Peeled Chili Pepper with Century Egg
NT\$260

黃金泡菜
Golden Kimchi
NT\$220

涼拌雲耳
Black Fungus Salad
NT\$220

本餐廳菜單提供之產品含有：
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This product contains shrimp, crab, nuts, egg. Please inform us when ordering your dishes of any dietary
requirement, food allergies or intolerances.



家宴鱈場蟹干貝西施泡飯
Braised Rice with Red King Crab in
Supreme Broth

奶湯鍋子魚
Fish in Creamy Soup Pot

香煎日本和牛搭黑礦鹽
Pan-Seared Japanese Wagyu with
Black Mineral Salt

04

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招牌料理

SIGNATURE DISHES

招牌蒜香黑鑽雞 烹調時間40分鐘 需兩天前預訂 全隻Whole NT\$1,680
Deep Fried Silkie Chicken with Garlic 半隻Half NT\$880
Please allow 40 minutes for preparation / Pre-Order 2 days in advance

冠軍脆皮德國豬腳 烹調時間40分鐘 NT\$1,680
Crispy German Pork Knuckle
Please allow 40 minutes for preparation

堂灼料理

BLANCHED AT TABLE

需三天前預訂 / Pre-Order 3 days in advance

家宴鱈場蟹西施泡飯 NT\$2,880
Braised Rice with Red King Crab in Supreme Broth

香煎日本和牛搭黑礦鹽 NT\$1,680
Pan-Seared Japanese Wagyu with Black Mineral Salt

奶湯鍋子魚 NT\$1,680
Fish in Creamy Soup Pot

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家宴牛三寶
Stewed Beef Tendon,
Tripe and Shank

西紅柿蒸無骨牛
Steamed Beef Brisket
with Tomato

香蔥嫩薑牛肉
Ginger and Spring Onion Beef

牛肉料理

BEEF

👍 西紅柿蒸無骨牛
Steamed Beef Brisket with Tomato

NT\$880

蒜香牛仔粒
Garlic Beef Cubes

NT\$680

家宴牛三寶
Stewed Beef Tendon, Tripe and Shank

NT\$580

香蔥嫩薑牛肉
Ginger and Spring Onion Beef

NT\$520

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辣炒三絲
Stir Fried Dried Bean Curd with
Shredded Pork and Chili

咖啡排骨
Coffee Pork Ribs

醬香烤麩松阪豬
Roasted Pork Neck and Braised
Wheat Gluten with Soy Sauce

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豬肉料理

PORK

鮑魚紅燒肉	NT\$680
Braised Abalone and Pork Belly	
無錫排骨	NT\$560
Braised Pork Ribs	
咖啡排骨	NT\$520
Coffee Pork Ribs	
糖醋排骨	NT\$520
Sweet and Sour Pork Ribs	
醬香烤麩松阪豬	NT\$520
Roasted Pork Neck and Braised Wheat Gluten with Soy Sauce	
蒜香松阪豬	NT\$480
Grilled Pork Neck with Garlic	
辣炒三絲	NT\$420
Stir Fried Dried Bean Curd with Shredded Pork and Chili	

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XO醬爆雞球
Stir-fried Chicken Balls
with XO Sauce

招牌蒜香黑鑽雞(半隻)
Deep Fried Silkie
Chicken with Garlic (Half)

栗子香菇雞
Braised Chicken with
Chestnuts and Mushrooms

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| 塔香三杯雞
Stir Fried Chicken Drumsticks with Sesame Oil,
Soy Sauce and Rice Wine | NT\$520 |
| XO醬爆雞球
Stir-fried Chicken Balls with XO Sauce | NT\$520 |
| 栗子香菇雞
Braised Chicken with Chestnuts and Mushrooms | NT\$480 |
| 乾鍋菇菇雞球
Dry Wok Chicken with Assorted Mushrooms | NT\$480 |
| 宮保辣子雞
Stir-fried Chicken with Chili | NT\$480 |

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清蒸龍虎斑
Steamed Grouper

XO醬碧綠玉帶蝦
Scallops and Prawns with
Vegetables in XO Sauce

椒鹽中卷
Salt and Pepper
Squid Rolls

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珍味海鮮 SEAFOOD

- 👍 清蒸龍虎斑 Steamed Grouper NT\$1,680
- XO醬碧綠玉帶蝦 Scallops and Prawns with Vegetables in XO Sauce NT\$720
- 波羅果律蝦球 Deep Fried Shrimps with Mayonnaise and Pineapple NT\$680
- 薑蔥龍膽煲 烹調時間40分鐘 Braised Giant Grouper with Ginger and Scallions in Clay Pot NT\$680
Please allow 40 minutes for preparation
- 金沙麥片軟殼蝦 5隻 Crispy Soft Shell Prawns with Salted Egg and Cereal (5Pcs) NT\$660
- 蟹粉海鮮豆腐煲 Braised Tofu with Crab Roe and Seafood NT\$660
- 脆米蘿蔓蝦鬆 Minced Shrimp with Crispy Rice in Romaine Lettuce NT\$580
- 蒜蓉蒸海大蝦 Steamed Prawns with Garlic NT\$560
- 👍 金沙中卷 Salted Egg Yolk Squid Rolls NT\$520
- 椒鹽中卷 Salt and Pepper Squid Rolls NT\$520
- 白玉鱸魚磚 Steamed Sea Bass with Tofu NT\$480
- 紅酒干邑焗明蝦(位) Baked King Prawn with Red Wine and Cognac / person NT\$280

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桃木煙燻牛肋排
Peach Wood Smoked
Beef Ribs

海鮮飛天麵
Crispy Noodles
with Seafood

滷旨豆腐
Pickled Bean Curd

主廚私房菜

CHEF'S SECRET RECIPE



桃木煙燻牛肋排
Peach Wood Smoked Beef Ribs

NT\$2,280

油泡龍虎斑魚球 烹調時間40分鐘
Sautéed Tiger Grouper Fillets
Please allow 40 minutes for preparation

NT\$1,880

海鮮飛天麵
Crispy Noodles with Seafood

NT\$600

滷旨豆腐
Pickled Bean Curd

NT\$380

椒鹽香絲
Salt and Pepper Fried Squid Strips

NT\$280

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瑤柱上湯娃娃菜
Chinese Cabbage with
Scallop Silk

蟹腿炒絲瓜
Stir-fried Luffa with
Crab Meat

南瓜籽油拌時蔬
Braised Mixed Vegetables in
Pumpkin Seed Oil

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田園野趣

VEGETABLE

- 瑤柱上湯娃娃菜
Chinese Cabbage with Scallop Silk

NT\$480
- 乾鍋花椰菜 🌿 🍲
Wok Fried Cauliflower with Chili in Clay Pot

NT\$380
- 蟹腿炒絲瓜
Stir-fried Luffa with Crab Meat

NT\$360
- 南瓜籽油拌時蔬 🌿
Braised Mixed Vegetables in Pumpkin Seed Oil

NT\$360
- 蒜炒(蠔油)芥蘭 🌿
Chinese Kale (Stir-fried with Garlic or Oyster Sauce)

NT\$320
- 宮保(蒜炒)高麗菜 🌿
Cabbage (Kung Pao or Stir-fried with Garlic)

NT\$320
- 季節時蔬 (芥蘭/娃娃菜/高麗菜/水蓮/絲瓜) 🌿
Seasonal Vegetables
(Chinese Kale / Baby Cabbage / Cabbage / Water Lily / Loofah)

NT\$320

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大良炒鮮奶
Stir-Fried Milk and Egg

清蒸臭豆腐
Steamed Stinky Tofu

怪味嗆辣蛋
Hot & Punchy Egg

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豆腐與蛋 TOFU & EGG

- | | |
|--|---------|
| 蟹粉豆腐
Braised Tofu with Crab Roe | NT\$480 |
| 大良炒鮮奶
Stir-Fried Milk and Egg | NT\$480 |
| 砂鍋臭豆腐
Stinky Tofu in Clay Pot | NT\$420 |
| 清蒸臭豆腐
Steamed Stinky Tofu | NT\$420 |
| 怪味嗆辣蛋
Hot & Punchy Egg | NT\$420 |
| 麻油酒香燒蛋
Braised Eggs in Sesame Oil and Rice Wine | NT\$420 |
| 老皮嫩肉
Crispy Deep Fried Egg Tofu | NT\$380 |

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三杯杏鮑菇
King Oyster Mushroom with
Sesame Oil, Soy Sauce
and Rice Wine

塔香燒茄子
Braised Eggplant
with Basil

糖醋素咕咾肉
Sweet and Sour
Vegetarian Pork

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素食料理 VEGETARIAN

松子蘿蔓素蝦鬆
Stir-Fried Minced Vegetarian Shrimp with
Pine Nuts in Romaine Lettuce NT\$380

上海素菜飯
Fried Rice with Vegetable in Shanghai Style NT\$380

糖醋素咕咾肉
Sweet and Sour Vegetarian Pork NT\$380

三杯杏鮑菇
King Oyster Mushroom with Sesame Oil,
Soy Sauce and Rice Wine NT\$360

蟲草北菇燜豆腐
Braised Tofu with Cordyceps and Shiitake Mushrooms NT\$360

松子青菜豆腐湯
Pine Nut and Tofu Soup with Greens NT\$360

塔香燒茄子
Braised Eggplant with Basil NT\$320

南瓜白玉羅漢素湯(位)
Vegetarian Pumpkin & Tofu Soup / person NT\$150

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西府人家拌麵
Xifu Tossed Noodles

秦湯麻辣米線
Qin-Style Rice Noodle in
Savory Broth

驪山煙火麻食
Lishan-Style Stewed
Dough Nuggets

肉夾饅
Chinese Hamburger

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長安西北風味

CHANG'AN NORTHWEST CUISINE

👍 秦川一品麻辣烤魚 烹調時間40分鐘
Qinchuan Signature Grilled Fish in
Spicy Sichuan Broth
Please allow 40 minutes for preparation

大份Large NT\$2,180
小份Small NT\$1,680

👍 西域風沙大盤雞 烹調時間40分鐘(附手工拉麵)
Braised Chicken with Potatoes
Please allow 40 minutes for preparation

大份Large NT\$1,680
小份Small NT\$980

👍 葫蘆雞 需兩天前預訂
Calabash Chicken
Pre-Order 2 days in advance

NT\$1,680

長安古法羊肉泡饅
Lamb Stew with Pita Bread

NT\$620

秦湯麻辣米線
Qin-Style Rice Noodle in Savory Broth

和牛豪華Wagyu NT\$580
古法清湯broth NT\$380

驪山煙火麻食
Lishan-Style Stewed Dough Nuggets

NT\$420

岐山臊子麵
Minced Pork Noodle

寬麵Flat noodles NT\$420
經典Original NT\$380

西府人家拌麵
Xifu Tossed Noodles

寬麵Flat noodles NT\$420
經典Original NT\$380

關中油潑寬帶麵
Biang Biang Noodles with Spicy
Chili Oil Dressing

牛肉Beef NT\$380
經典Original NT\$320

肉夾饅(豬肉 / 孜然羊肉)
Chinese Hamburger(Pork / Cumin Lamb)

雙拼Combo NT\$380
單味Only NT\$300

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一品砂鍋白菜雞
Chicken and Ham Soup
in a Clay Pot

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砂鍋醃篤鮮
Salted Pork with Bamboo
Shoots in Casserole

精選湯品 SOUPS

凱撒佛跳牆 需兩天前預訂
Treasure Soup

Pre-Order 2 days in advance

NT\$2,280

一品砂鍋白菜雞 需兩天前預訂
Chicken Soup with Napa Cabbage in Clay Pot

Pre-Order 2 days in advance

NT\$2,280

一品砂鍋神仙鴨 需兩天前預訂
Braised Duck Soup in Clay Pot

Pre-Order 2 days in advance

NT\$2,280

👍 砂鍋醃篤鮮
Salted Pork with Bamboo Shoots in Casserole

NT\$680

薑絲皮蛋魚片湯
Fish Soup with Century Egg and Shredded Ginger

NT\$380

芙蓉海鮮玉米湯
Seafood and Sweet Corn Soup

NT\$380

清燉牛腩湯(位)
Clear Stewed Beef Soup / person

NT\$280

剝皮老虎菇雞湯(位) 🍲
Peeled Chili and Assorted Mushroom
Chicken Soup / person

NT\$180

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白菜肉絲炒年糕
Stir-Fried Rice Cakes with
Shredded Pork and Napa Cabbage

上海菜飯
Fried Rice with Ham and
Vegetable in Shanghai Style

主廚烏魚子炒飯
Fried Rice with Mullet Roe

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五穀豐登

RICE & NOODLES

 主廚烏魚子炒飯 Fried Rice with Mullet Roe	NT\$560
蝦仁蛋炒飯 Shrimp and Egg Fried Rice	NT\$480
蔥開煨麵 Scallion and Dried Shrimp Braised Noodles	NT\$480
 上海菜飯 Fried Rice with Ham and Vegetable in Shanghai Style	NT\$380
雪菜肉絲麵 (湯或乾) Noodle Soup with Shredded Pork and Preserved Vegetable (Noodle Soup / No Broth Noodles)	NT\$380
白菜肉絲炒年糕 Stir-Fried Rice Cakes with Shredded Pork and Napa Cabbage	NT\$380
白飯 Rice	NT\$50

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紅糖糍粑
Glutinous Rice Cake
with Brown Sugar



豆沙煎鍋餅
Pan-Fried Red Bean
Paste Pancake



芝麻球
Deep-fried Sesame Ball

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飯後點心 DESSERTS

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|  豆沙煎鍋餅
Pan-Fried Red Bean Paste Pancake | NT\$280 |
|  紅糖糍粑
Glutinous Rice Cake with Brown Sugar | NT\$180 |
| 芝麻球 三顆
Deep-fried Sesame Ball (3Pcs) | NT\$180 |
| 豆沙壽桃 兩顆
Red Bean Paste Buns (2Pcs) | NT\$160 |
| 箔金流沙包 兩顆
Black Gold Salted Egg Yolk Custard Bun (2Pcs) | NT\$160 |
| 菇菇包 兩顆
Sesame Buns (2Pcs) | NT\$160 |

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台灣好茶

TAIWAN TEA

阿里山金萱 Alishan Honey Black Tea	每位 NT\$ 100 + 10% per person
高山烏龍茶 Mountains Oolong Tea	每位 NT\$ 80 + 10% per person
北埔東方美人茶 Peipu Oriental Beauty Tea	每位 NT\$ 80 + 10% per person
文山包種茶 Wenshan Paochung Tea	每位 NT\$ 80 + 10% per person
台灣杭菊 Taiwan Chrysanthemum Tea	每位 NT\$ 60 + 10% per person
深焙鐵觀音 Iron Buddha Tea	每位 NT\$ 60 + 10% per person
香片 Jasmine Green Tea	每位 NT\$ 60 + 10% per person
普洱茶 Pu'er Tea	每位 NT\$ 60 + 10% per person

酒單

紅酒 白酒 香檳 氣泡酒 WINE

紅酒 Red Wine 瓶 Bottle

奔富Bin8 希哈卡本內紅酒 Penfolds Bin 8 Shiraz Cabernet Grapes : Cabernet Sauvignon, Shiraz Australia	NT\$ 3,000
金卡佛酒廠 黑皮諾紅酒 Kim Crawford Pinot Noir South IslandMarlborough Grapes : Pinot Noir New Zealand	NT\$ 2,900
金樽酒莊 隆河丘克蘭尼爾斯紅酒 Les Vins de Vienne Cotes du Rhone Les Cranilles Grapes : Garnacha France	NT\$ 1,800
羅伯蒙岱維酒莊 特選卡本內蘇維濃紅酒 Robert Mondavi Private Selection Cabernet Sauvignon Grapes : Cabernet Sauvignon USA	NT\$ 1,800
佛利安諾酒莊 經典奇揚地佳釀紅酒 Valiano Poggio Teo Chianti Classico Docg Grapes : Sangiovese Italy	NT\$ 1,800
路易佳鐸酒莊 布根地黑皮諾紅酒 Louis Jadot Bourgogne Pinot Noir Burgundy Grapes : Pinot Noir France	NT\$ 1,500
台階典藏馬爾貝紅酒 Terrazas Reserva Malbec Mendoza, Lujan de Cuyo Grapes : Malbec Argentina	NT\$ 1,500
蒙帝斯經典梅洛紅酒 Montes Classic Merlot Grapes : Merlot Chile	NT\$ 1,400
朗密爾酒莊 羅莎谷單一產區系列花園GSM紅酒 Langmeil Village Wine Three Gardens GSM Grenache, Shiraz, Mataro, Carignan, Counoise South Australia, Barossa Valley Grapes : Shiraz,Mataro, Grenache Australia	NT\$ 1,400
翠帝酒莊 艾斯提卡紅酒 Trapiche Astica Grapes : Cabernet Sauvignon Argentina	NT\$ 1,200

禁止酒駕 未滿十八歲禁止飲酒
Driving After Drinking Is Prohibited. Drinking Is Prohibited If Under 18 Years Old.

[illegible]



茶水費用以每人為單位。

水資費用每位 NT\$30。

若您有自備酒水的需求，本飯店將酌收

葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000 之杯具清潔費用。

所有餐點均需加收一成服務費。

本餐廳提供美國、澳洲、紐西蘭進口牛肉。

本餐廳提供台灣豬肉。

本餐廳使用基因改造黃豆產品：麻油辣腐乳、臭豆腐 / 原產地：台灣

本餐廳菜單提供之產品含有：

甲殼類(蝦) 花生、堅果、蛋、大豆、魚

等食物性過敏原，如您對任何食物過敏、不適或有其他需求，請先告知餐廳服務人員。

本店使用牛肉原產地：美國、澳洲。

本店使用豬原料原產地：台灣。

為考量食品的健康安全，請勿攜帶外食至餐廳享用。

🌿可依需求調整為素食選項

Tea price is for one person.

Water fee one person is NT\$30

The corkage fee for vintage wine is NT\$500 per bottle and for other alcoholic beverage is NT\$1,000 per bottle.

All prices are subject to 10% service charge.

We served imported America and Australia and New Zealand Beef.

We serve Taiwan Pork.

We use genetically modified soybean products from Taiwan : Fermented bean curd with sesame oil and Chili 、Stinky tofu.

This product contains shrimp , crab, nuts, egg. Please inform us when ordering your dishes of any dietary requirment, food allergies or intolerances.

For your health and safety concerns, please refrain from bringing outside food for consumption in this restaurant.

🌿 Vegetarian option available upon request.