



# 主廚推薦

## Chef Selections

- |  |                         |                     |
|--|-------------------------|---------------------|
| 上海八寶鴨 (需三天前預訂)<br>Eight Treasures Duck (Pre-Order 72 hours in advance)         |                         | NT\$1800            |
| 招牌蒜香黑鑽雞<br>Deep Fried Silkie Chicken with Gralic                               | 整隻 / Whole<br>半隻 / Half | NT\$1580<br>NT\$860 |
| 蒜燒黃魚<br>Yellow Croaker Fish with Garlic gravy                                  |                         | NT\$1680            |
| 荷葉無骨牛肉<br>Steamed Taiwan Beef Brisket with Lotus Leaf                          |                         | NT\$880             |
| 寧式醉雞<br>Drunken Chicken with Ling-Po Style                                     |                         | NT\$380             |
| 紹興醉蝦 (需兩天前預訂)<br>Shrimp Soaked in Chinese Wine (Pre-Order 48 hours advance)    |                         | NT\$380             |
| 翡翠金鑲肉 (需兩天前預訂)<br>Fried Stuffed Pork with Peppers (Pre-Order 48 hours advance) |                         | NT\$380             |
| 蔥開煨麵<br>Chicken in Noodle Soup with Scallion                                   |                         | NT\$280             |
| 雪菜黃魚煨麵<br>Yellow Croaker in Noodle Soup with Shredded                          |                         | NT\$280             |



## 開胃佳餚

### Appetizer

- 上海油爆蝦 NT\$420  
Deep-fried Shrimp with Shanghai Style
- 無錫脆鱈 NT\$420  
Fried Eel with Pepper Wuxi-Style
- 蔥煨鯽魚 NT\$320  
Braised Crucian with Scallions
- 烏梅無花果 🌿 NT\$280  
Dark Plums in Figs
- 香辣花生 🌿 NT\$280  
Spicy Peanut
- 剝皮辣椒皮蛋 🌿 NT\$260  
Peeled Chili Pepper with Century Egg
- 陳醋蘿蔔 🌿 NT\$220  
Sweet and Sour Radish
- 黃金泡菜 NT\$220  
Golden Kimchi
- 蟲草海蜇絲 NT\$220  
Jelly Fish Silk
- 怪味荷包蛋 🌿 NT\$180  
Over-Egg with Cold Vegetable Sour and  
Vinegar-Pepper Sauce



# 牛肉料理

## Beef

- |   |         |
|---|---------|
| 主廚特製牛仔粒<br>Wok Fried Beef Short Ribs<br>蒜香 或 黑椒<br>Choice of : Garlic or Black Pepper | NT\$880 |
| 西紅柿清蒸無骨牛肉<br>Steamed Taiwan Beef Brisket with Tomato                                  | NT\$880 |
| 主廚特製牛三寶<br>Stewed Beef Tendon, Tripe and Shank  | NT\$520 |
| 蔥爆牛肉<br>Fried Beef with Green Onion   | NT\$480 |



# 豬肉料理

## Pork

- |  |         |
|--|---------|
| 蔥燒無錫排骨<br>Braised Pork Ribs with Green Onions          | NT\$520 |
| 東坡肉佐荷葉夾(4份)<br>Steamed Pork with Steamed Bread (4 pic) | NT\$520 |
| 蒜香烤松阪豬<br>Grilled Pork Neck with Garlic                | NT\$480 |
| 提著燈籠找松阪豬<br>Stir-fried Pork Neck with Dry Chili        | NT\$480 |



# 雞肉料理

## Chicken

- |   |         |
|---|---------|
| 跳跳雞  | NT\$460 |
| Boneless Fried Chicken  |         |
| 芋奶雞   | NT\$460 |
| Braised Chicken and Mashed Taro   |         |
| 三杯雞   | NT\$420 |
| Stir-fried Chicken Drumsticks with Three Cup Sauce  |         |
| 左宗棠雞  | NT\$420 |
| General Tso's Chicken   |         |



# 珍味海鮮

## Seafood

龍虎石斑魚

Hybrid Tiger Giant Grouper

清蒸或蒜燒或剝椒

Choice of : Steamed , Braised Garlic gravy , Chop Chili Pepper

NT\$1680

脆皮烏參

Crispy Sea Cucumber with Scallions

NT\$880

蔥烤烏參

Braised Sea Cucumber with Scallions

NT\$880

鮮蝦粉絲煲

Casseroled Prawns with Glass Noodles

NT\$780

# 珍味海鮮

## Seafood

- |   |         |
|---|---------|
| 山葵蝦球<br>Deep Fried Prawn Ball with Wasabi   | NT\$680 |
| 避風塘蝦球<br>Typhoon Shelter Stir-Fried Prawn Ball  | NT\$680 |
| 椒鹽草蝦<br>Stir-fried Prawns with Spicy Salt   | NT\$320 |
| 跳跳軟殼蟹 <br>Boneless Soft Shell Crab | NT\$680 |
| 金沙軟殼蟹<br>Salted Egg Yolk Soft Shell Crab  | NT\$680 |

# 珍味海鮮

## Seafood

- |   |         |
|---|---------|
| 椒麻中卷 <br>Spiced Squid with Chili Sauce | NT\$480 |
| 金沙中卷<br>Salted Egg Yolk Squid Rolls   | NT\$480 |
| 海鱸魚<br>Sea Bass<br>清蒸 或 蒜燒 或 剁椒<br>Choice of : Steamed , Braised Garlic gravy , Chop Chili Pepper                           | NT\$420 |



## 田園野趣

### Vegetable & Tofu

蟹粉豆腐

Braised Bean Curd with Crab Meat

NT\$460

四季肥腸

Stir-fried Green Bean and Pork Intestine

NT\$420

清蒸臭豆腐

Steamed Stinky Tofu

NT\$380

砂鍋臭豆腐

Stinky Tofu in Clay Pot

NT\$380






# 田園野趣

## Vegetable & Tofu

- 麻婆豆腐  NT\$380  
Sautéed Tofu in Hot and Spicy Sauce
- 清炒大豆苗 (冬季限定)  NT\$320  
Stir-fried Pea Shoots
- 乾鍋花椰菜   NT\$320  
Wok Fried Cauliflower and Pork Belly  
with Chili in Clay Pot
- 南瓜籽油拌雜菜  NT\$320  
Braised Bean Curd with Pumpkin Seed Oil

# 田園野趣

## Vegetable & Tofu

- 蟹腿炒絲瓜 NT\$320  
Stir-fried Loofah with Crab Leg
- 蟲草花炒水蓮  NT\$280  
Stir-fried White Water Snowflake Stems  
with Cordyceps Militaris
- 炒芥蘭  NT\$280  
Stir-fried Chinese Kale
- 季節時蔬  NT\$280  
Vegetable



## 精選湯品

### Soups

- |  |          |
|--|----------|
| 一品砂鍋神仙鴨【需兩天前預訂】<br>Fairy Duck Soup 【Pre-Order 48 hours in advance】                       | NT\$1880 |
| 神級砂鍋白菜雞【需兩天前預訂】<br>Chicken and Ham Soup in a Clay Pot<br>【Pre-Order 48 hours in advance】 | NT\$1880 |
| 砂鍋醃篤鮮【每日限量】<br>Bamboo Shoot Soup with Fresh<br>and Pickled Streaky Pork 【Limited】        | NT\$520  |
| 揚州獅子頭<br>Stewed Lions Head Meatball Soup   | NT\$520  |
| 芙蓉海鮮玉米湯<br>Seafood Corn Soup   | NT\$320  |
| 香菇雞湯 /位<br>Chicken Soup with Mushrooms / person  | NT\$180  |
| 藥膳雞湯 /位<br>Herbal Chicken Soup / person  | NT\$180  |



# 五穀豐登

## Rice & Noodles

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|--|---------|
| 烏魚子炒飯<br>Fried Rice with Mullet Roe                      | NT\$460 |
| 海鮮麵 (乾或湯)<br>Seafood in Noodle ( Soup or Dried )         | NT\$460 |
| 雪菜炒年糕<br>Fried Rice Cake and Salted Mustard Green        | NT\$360 |
| 白菜炒年糕<br>Fried Rice Cake and Chinese Cabbage             | NT\$360 |
| 揚州炒飯<br>Fried Rice Yangzhou Style                        | NT\$280 |
| 上海菜飯<br>Fried Rice with Vegetable Shanghai Style         | NT\$280 |
| 雪菜肉絲麵 (乾或湯)<br>Shredded Pork in Noodle ( Soup or Dried ) | NT\$280 |

# 精選點心

## Dim Sum

棗泥鍋餅  Jujube Paste Pancake	NT\$200
心太軟 又名『紅棗糯米』8粒  Stuffed Rice Ball in Chinese Jujube	NT\$200
八寶芋泥 Mashed Taro with Eight Precious Ingredients	NT\$200
紅豆鬆糕 Steamed Cake with Adzuki Beans	NT\$180
桔香酒釀湯圓 2粒  Fermented Rice Soup	NT\$150
豆沙壽桃   3入  Longevity Peach Buns   3 prices	NT\$150

# 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