



青雅·桌菜

QING YA TABLE MENU A

青雅精選六小福

紹興醉雞捲 · 老醋雲耳海蜇頭 · 和風軟絲
黃金翠玉 · 蜜汁叉燒 · 金沙鱈魚香絲

Shaoxing Drunken Chicken Roll · Marinated Jellyfish and Black Fungus with Chinese Vinegar · Boiled Squid with Japanese style sauce · Taiwanese Pickled Cucumber with Garlic · Barbecued Rib-Eye Cap · Fried Fishsnack with Salted Egg Yolk

黃金蟲草菜膽燉雞盅

Double Boiled Chicken Soup with Cordyceps and Baby Chinese Cabbage

金銀蒜松露銀絲蒸鮑魚

Steamed Abalone with Salted and Preserved Eggs Sauce, Garlic Truffle and Bean Thread Noodle

碧綠 XO 醬炒雙鮮

Stir-fried Seafood and Green Beans with XO Sauce

雲耳冬菜鮮露蒸龍虎斑

Steamed Grouper with Fish Sauce, Pickle cabbage and Black Fungus

義式鮮蔬香草豬肋排

Pan Fried Pork Ribs with Italian Spices Vegetables and Herbs

東港櫻蝦香米糕

Donggang Sakura Shrimp Fragrant Glutinous Rice

瑤柱菌菇珊瑚扒時蔬

Braised Seasonal Vegetables with Mushrooms and Scallops

美點雙匯集

羅蔔絲酥餅 · 黑金流沙包

Deep Fried Pastry Stuffed with Shredded Turnip · Steamed Custard Buns Stuffed with Salted Egg Yolk

寶島四季水果

Fresh Seasonal Fruits

手作紅豆黑糖薑汁豆花

Red Bean, Ginger Brown Sugar and Tofu Pudding

每桌新台幣 16,800 元 · 10 人 · 另加一成服務費

NT\$16,800 Per Table Of Ten Persons and 10% Service Charge

- 自備酒水服務費：葡萄酒每瓶 NT\$1,000；烈酒每瓶 NT\$1,000。
Corkage for wines NT\$1,000 per bottle and for spirits NT 1,000 per bottle.
- 若您對食物過敏不適或有其他需求，請告知服務團隊。

Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

- 豬肉產地：台灣
Pork from Taiwan



青雅·桌菜

QING YA TABLE MENU B

青雅精選六小福

玫瑰香油雞·椒麻拌牛肚·蜜汁叉燒
紅酒漬番茄·烏魚子蛋捲·XO 醬櫻蝦瓜仁

Chinese Rose Wine and Soy Poached Chicken·Spicy Beef Tripe·Barbecued Rib-Eye Cap·Marinated Cherry Tomatoes with Red Wine·Mullet Roe Egg Roll·Stir-fried Clove Fish Shelled Melon Seed with Xo Sauce

上湯松茸花膠燉雞湯

Double Boiled Chicken Soup with Morel Mushroom, Fish Maw and Ham

港式生抽焗大蝦

Hong Kong Style Baked Shrimps with Light Soy Sauce

爐烤片皮鴨

片皮九宮格 / 切鴨腿

Crispy Roasted Duck/Duck Leg Platter

欖菜古法黑蒜龍虎斑

Steamed Grouper with Olive Vegetable ,Pork and Garlic

桔汁煎焗羊肩排佐杏鮑菇

Pan Fried Lamp Chop with King Oyster Mushroom in Orange Sauce

碧綠松露爆干貝花枝

Stir Fried Cuttlefish ,Scallops and Green Beans with XO Sauce

蒜子金銀蛋扒時蔬

Braised Seasonal Vegetables with Salted and Preserved Eggs Sauce and Garlic

鴨骨芋香油蔥米粉湯

Double Boiled Goose Bone Soup with Taro and Rice Vermicelli

美點雙匯集

叉燒包·冰心蛋塔

Barbecued Pork Buns·Baked Egg Tarts

寶島四季水果

Fresh Seasonal Fruits

芝麻糊湯圓

Black sesame sweet dumplings soup

每桌新台幣 21,800 元·10 人·另加一成服務費

NT\$21,800 Per Table Of Ten Persons and 10% Service Charge

· 自備酒水服務費：葡萄酒每瓶 NT\$1,000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1,000 per bottle and for spirits NT\$1,000 per bottle.

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Pork from Taiwan



青雅·桌菜

QING YA TABLE MENU C

青雅精選八味碟

五香牛腱·五味軟絲·貴妃文昌雞·蜜汁叉燒
烏魚子蛋捲·雲耳老醋蜆頭·XO醬炒羅蔔糕·松露野菇捲
Braised Beef Shank·Boiled Squid with Five-flavor Sauce·Poached Chicken·Honey sauce barbecued pork
Mullet roe egg roll·Cloud fungus and vinegar sting·Pan-fried Turnip Cake with XO Sauce·Truffle
Mushroom Roll

花膠御品佛跳牆

Buddha Jumps Over the Wall (Mushroom, Fish Maw, Seafood, Chicken and Pork)

黑松露銀絲蒸龍蝦

Steamed Lobster with Black Truffle and Bean Thread Noodle

招牌嫣紅鵝

片皮九宮格 / 切鵝腿
Crispy Roasted Goose/Goose Leg Platter

蠔皇鮑魚扒烏參

Braised Ablone with Goose Web and Sea Cucumber in Oyster Sauce

伊比利小戰斧豬佐紅酒醬

Pan Fried Tomahawk Pork Chops with Red Wine Sauce

上湯麒麟蒸龍虎斑

Steamed Grouper with Yunnan Ham in Broth

鵝骨枝竹蟹肉粥

Boiled Goose Bone Congee with Crab Meat and Bean Curd

羊肚菌銀杏田園炒蘆筍

Stir-Fried Asparagus with Morels and Ginkgo

美點雙匯集

啤梨果·香滑葡式蛋塔
Deep Fried Dumpling Stuffed with Crab Meat and Dried Scallop·Baked Portuguese egg tart

雲蓮子楊枝甘露

Mango Pomelo Sago and Lotus Seeds

寶島四季水果

Fresh Seasonal Fruits

每桌新台幣 26,800 元 · 10 人 · 另加一成服務費
NT\$26,800 Per Table Of Ten Persons and 10% Service Charge

· 自備酒水服務費：葡萄酒每瓶 NT\$1,000；烈酒每瓶 NT\$1,000。

Corkage for wines NT\$1,000 per bottle and for spirits NT\$1,000 per bottle.

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青雅·桌菜

QING YA TABLE MENU D

青雅精選五小福

明爐烤鴨·老醋雲耳海蜆頭·五味軟絲·黃金翠玉·玫瑰香油雞

Kiln Roasted Crispy Duck·Marinated Jellyfish and Black Fungus with Chinese Vinegar·Boiled Squid with Five-flavor Sauce·Taiwanese Pickled Cucumber with Garlic·Truffle Mushroom Roll

山藥百菇燉子排

Double Boiled Pork Ribs Soup with Yam and Mushroom

黑蒜松露海大蝦

Steamed Shrimp with Black Garlic and Truffle Sauce

樹果鮮露龍虎斑

Steamed Grouper with Fish Sauce

巧手秘製鎮江骨

Stir Fried Pork Ribs with Brown Vinegar and Soy Sauce

XO 醬叉燒香炒飯

Fried Rice with Barbeque Pork in XO Sauce

金銀蛋扒時蔬

Stewed Seasonal Vegetables with Salted and Preserved Eggs Sauce

美點雙匯集

脆皮叉燒酥·黑金流沙包

Baked Barbecue Pork Pastry Puffs·Steamed Custard Buns Stuffed with Salted Egg Yolk

寶島四季水果

Fresh Seasonal Fruits

手作紅豆黑糖薑汁豆花

Red Bean , Ginger Brown Sugar and Tofu Pudding

每桌新台幣 13,800 元·10 人·另加一成服務費
NT\$13,800 Per Table Of Ten Persons and 10% Service Charge

週五至週日、國定假日及特殊連續假期恕不提供

This special offer is not applicable for Friday to Sunday, national holidays and special consecutive holidays.



· 自備酒水服務費：葡萄酒每瓶 NT\$1,000；烈酒每瓶 NT\$1,000。

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