

青雅中餐廳以淡雅舒適綠色做為空間色調, 靈感源於琴、棋、書、畫四種古藝的裝潢元素, 營造出清幽靜謐的氛圍,復刻東方古典藝術裝飾物, 創造獨立卻又若隱若現的延續性美學, 每個角落皆為風景、每個轉身中 都能瞥見新東方風格意象。

Chinese Tea Collection

北埔東方美人 NT\$ 150

Oriental Beauty Tea, Beipu

東方美人因茶葉的芽尖心呈白色,又稱白毫烏龍,其葉身有白、線、黃、紅、褐五色,葉片鮮豔可愛,富濃厚的果香與蜂蜜香,飲來回甘順口。

This world class tea is about 70-89% oxidized with honey like flavor. It takes about 4000 buds to make 1lb of tea, thus the production is limited.

普洱熟茶 NT\$ 150

Ripe Puer, Yunnan

來自雲南山區千百年野生谷茶樹,海拔超過 1000 米,茶葉經過古法渥堆發酵,杯底樟香濃郁持久, 入口滋味順滑甘甜。

The tea typically takes on a darker color and mellower flavor characteristics.

阿里山烏龍茶 NT\$ 150

Superior Oolong Tea, Alishan

有機阿里山高山茶,長年晨晚雲霧瀰漫,日夜溫差大,在氧候土壤等天然環境極佳的生長環境下,茶香除了甘醇圓潤,更有一股高山淨水的獨特清新。

Harvested by hand in the cool high mountain of Alisha, it is delicate and mellow. Perhaps the most renown of all the teas from Taiwan.

茉莉香片 NT\$ 150

Jasmine Tea

「茶引花香,以益茶味。」稱為茉莉香片,透過茉莉花與茶葉間混合,能減弱綠茶的澀感,兼具鮮濃醇厚口感帶有花香,更易上口,可以有效幫助消化、消脂, 也讓口氣清新。

"Tea attracts floral aroma to enhance the taste of tea." It is called Jasmine Tea. By mixing jasmine flowers with tea leaves, it can eliminate the astringency of green tea. It has a fresh and mellow floral aroma, which is easier to drink. It can effectively help digestion and eliminate cellulite. It is also Freshens breath.

木柵鐵觀音 NT\$ 150

Teih Kuan Yin, Muzha District

鐵觀音茶經烘培後揉成結實球狀,十分耐泡,茶色淡褐澄黃,香氣沉穩,餘韻深遠,兼具純淨與醇厚口感,素有「綠葉紅鑲邊,七泡有餘香」之美譽。

Partially fermented, the leaves are first roasted slightly and then packed inside cloth bags and rolled into ball-shapes, and repeatedly hand-rolled.

The tea liquor color is orange yellow, but slightly red. The taste is mellow, thick, sweet and smooth, but slightly astringent.

自備酒水服務費:葡萄酒、烈酒每瓶1,000元。 Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle. 價格皆以新台幣計價,需另加 10% 服務費。All price are in TWD and subject to a 10% service charge. 茶資以人数計價。 Tea fee charged by per person.

自備茶菜酌收茶資新台幣每位 90元。 Fee to cover the cast of serving your own tea is NT\$90 per person.

Chinese Tea Collection

魚池紅玉 NT\$ 100

Ruby 18 Black Tea, Yuchi

紅玉紅茶生長於土壤肥沃,水質甘甜,空氣清新的南投埔里,茶湯香氣迷人,口感甘醇甜潤,啜飲前深吸一口,茶香伴隨淡淡的柑橘香氣,使人如置山野林間,是極為獨特 優質的紅茶。

Grown in the Yuchih Township of Nantou County, Taiwan, due to the special characteristics of the local environment and the weather, this black tea has a natural fragrance of cinnamon with a slight hint of fruity flavor.

The color of this tea is a rich red color and the enchanting aroma make you feel like being in a forest. Its uniqueness has made it of the most distinctive black tea around the world.

三峽碧螺春 NT\$ 100

Bi Luo Chun Green Tea, Sanxia

茶中珍品「碧螺春」,有著形美、色艷、香濃、味醇的美讚,所有最優雅的舌尖,都不想錯過這樣的 滋味。

Pilochun Grecn Tea is hand-picked for just the leaf and its bud. It takes 60,000 to 80,000 leaf-bud sets to produce one pound offinished Pi Lo Chan tea. Due to the stringent selection process for high quality leaves, this tea is very precious and not widely available.

普洱生茶 NT\$ 100

Raw Puer, Yunnan

來自雲南山區千百年野生穀茶樹,海拔超過1000公尺。茶葉末經發酵,僅將茶菁經萎凋、揉捻、曬乾、蒸壓成型後乾燥。口感清爽甜醇,湯色青婉俊秀。

This tea is often classified on the tea oxidation scale as a green tea from Yunnan, China.

菊花茶 NT\$ 100

Chrysanthemum Tea

氣味清香、涼爽舒適,味甘苦,性微寒。

The resulting drink is transparent and ranges from pale to bright yellow in color, with an intense floral aroma.

鹿谷烏龍茶 NT\$ 100

Oolong Tea, Lugu

細心揉捻烘焙的半發酵茶,雅緻馨香,茶湯碧綠金黃,偏琥珀色,茶味帶清淡花香,喉韻回甘十足。 Premium oolong from Phoenix Village of Nantou County, fresh and crispy taste with floral aftertaste.

自備酒水服務費:葡萄酒、烈酒每瓶1,000元。 Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle. 價格皆以新台幣計價,需另加 10% 服務費。All price are in TWD and subject to a 10% service charge. 茶資以人数計價。 Tea fee charged by per person.

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無酒精飲料

Non-Alcohol Drinks

果汁 Fri	uit Jui	ces
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柳橙汁 NT\$ 250/杯 Glass NT\$ 1,000/壺 Pitcher

礦泉水 Mineral Water

普娜天然礦泉水 NT\$ 250 /1L Acqua Panna

氣泡水 Sparkling Water

聖沛黎洛天然氣泡礦泉水 NT\$ 250 /1L San Pellegrino

軟性飲料 Sodas

可口可樂 Coca Cola NT\$ 150/ 330ml

零卡可口可樂 NT\$ 150/ 330ml

Coca Cola Zero

雪碧 NT\$ 150/ 330ml

Sprite

自備酒水服務費:葡萄酒、烈酒每瓶1,000元。 Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle. 價格皆以新台幣計價,需另加 10% 服務費。 All price are in TWD and subject to a 10% service charge. 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.

酒精飲料

Alcohol Drinks

啤酒 Beer	
	

台灣金牌 NT\$ 280/ 瓶 Bottle 600c.c

精選啤酒 NT\$ 250/ 瓶 Bottle Special Beer

海尼根 NT\$ 220/ 瓶 Bottle 330c.c

朝日 NT\$ 220/ 瓶 Bottle 330c.c

朝日 NT\$ 220/ 瓶 Bottle 330c.c

中國酒 Chinese Wine

Heineken

金門58度高粱 NT\$ 1,500/ 瓶 Bottle

精釀陳年紹興 NT\$ 820/ 瓶 Bottle

Shaohsing Premium V.O

Kinmen Kao Liang 58

威士忌 Whisky

Royal Salute 21 years

皇家禮炮 21年 NT\$ 4,800/瓶 Bottle

艾柏迪12年 NT\$ 2,900/瓶 Bottle

文相地12年 N 1 \$ 2,900/ 和 BOULE Aberfeldy 12 years

約翰走路 黑牌 NT\$ 2000/瓶 Bottle Johnnie Walker Black

自備酒水服務費:葡萄酒、烈酒每瓶1,000元。 Corkage for wines TWD 1,000 per bottle and for spirits TWD 1,000 per bottle. 價格皆以新台幣計價,需另加 10% 服務費。All price are in TWD and subject to a 10% service charge. 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.

嫣紅燒鵝

Cantonese Roasted Goose

全隻 Whole 半隻 Half NT\$ 4,380/ NT\$ 2,280

須三天前預訂 Please pre-order 3 days in advance

第二吃擇一(六選一)

Prepared in Two Styles (Choose one from below)

- 蘿蔓松子炒鵝鬆 Wok Fried Diced Goose in Black Pepper Sauce with Romaine Lettuce
- 干鍋爆炒鵝件 Wok Fried Goose Bone
- 黑椒七彩炒鵝絲 Wok Fried Goose Bone and Shredded Colored Bell Pepper in Black Pepper Sauce
- 煲酸白菜鵝骨湯 Double Boiled Goose Bone Soup with Pickled Cabbage
- 芋頭米粉鵝骨湯 Double Boiled Goose Bone Soup with Taro and Vermicelli
- 陳皮鵝骨湯泡飯 Deep Fried Rice in Superior Goose Bone Broth with Dried Tangerine Peel
- 脆皮片皮鵝魚子醬 1 份 15g Cantonese Roasted Goose with Caviar 15g 加購價 NT\$ 2,400

榮獲2023亞太年度餐飲金獎「十大名菜」 嚴選台灣雲林及屏東重達5公斤重的白羅曼鵝種 運用掛爐與天然龍眼木煙燻燒烤 油脂豐富、肉質肥美香甜



菜色照片 All pictures of dish

風味冷菜 Appetizers

口水雞絲拉皮 Shredded Chicken and Green Bean Noodles with Sesame Dressing	NT\$ 380
催淚蛋 💋 💆 Stir-fried Egg with Chilli	NT\$ 380
鱈魚香絲 ⑤ Fried Fishsnack	NT\$ 380
塔香脆腸 ┛ King Oyster Mushroom with Basil	NT\$ 380
黃金翠玉 Taiwanese Pickled Cucumber with Garlic	NT\$ 220
紅酒蜜番茄 ┛ Marinated Cherry Tomatoes in Red Wine	NT\$ 220
胡麻醬野蔬 ┛ Seasonal Vegetables with Sesame Sauce	NT\$ 220
雲耳拌蜇頭 Marinated Jellyfish and Black Fungus	NT\$ 380
紫蘇蜜蘿蔔 ┛ Marinated White Radish with Perilla	NT\$ 220
陳醋蘿蔔 ┛ Marinated White Radish with Mature Vinegar	NT\$ 220











廣式燒臘

Cantonese Barbecue

貴妃文昌雞 Poached Chicken with Scallion Sauce 全隻Whole 半隻Half 例牌Portion NT\$ 1,980 / NT\$ 1,080 / NT\$ 680

冰梅燒皇鵝 Roasted Goose with Plum Sauce NT\$ 980

秘製腩排 😂 Barbecue Pork Ribs NT\$ 680

玫瑰嫩油雞 Chinese Rose Wine and Soy Poached Chicken NT\$ 520

窯爐柴燒鴨 Kiln Roasted Duck NT\$ 420







廣式燒臘

Cantonese Barbecue

老饕叉燒烏魚子串 💭 🔘

NT\$ 1,080/ 六串 Six Piece

Mullet Roe Barbecue Pork

燒味拼盤

Contonese Barbecue Platter

NT\$ 680 雙拼

Two-in-One

三拼 NT\$ 980

Three-in-One

・老饕叉燒 💭 Barbecued Rib-Eye Cap

• 窯爐柴燒鴨 Kiln Roasted Duck

• 玫瑰嫩油雞 Chinese Rose Wine and Soy Poached Chicken

• 滷香牛腱 **Braised Beef Shank**

老饕叉燒 🛜 🗑 NT\$ 520

Barbecue Pork

NT\$ 420 滷香牛腱

Braised Beef Shank





鮑參燕珍饌

Abalone, Sea Cucumber and Bird's Nest

鮑魚大蝦極品盆菜 🖏 🔊

NT\$ 6,000/ 六位 For Six Persons

Traditional Cantonese Feast Bowl with Abalone and Prawns 須兩天前預訂 Please Pre-Order 2 Days in Advance

蟹肉紅燒官燕 💭

NT\$ 1,980/ 位 Per Person

Braised Supreme Bird's Nest with Crab Meat and Shredded Ham in Brown Sauce

上湯蟹肉燉官燕 🖏 🔊

NT\$ 1,980/ 位 Per Person

Stewed Supreme Bird's Nest with Crab Meat

鮑汁鵝掌扣吉品鮑

NT\$ 1,580/ 位 Per Person

Braised Abalone and Goose Web in Abalone Sauce

蔥燒一品釀刺參 💭

NT\$ 1,380/ 位 Per Person

Braised Sea Cucumber with Scallion

金湯一品釀刺參 💭

NT\$ 1,380/ 位 Per Person

Braised Sea Cucumber Stuffed with Shrimp Paste and Crab Meat in Pumpkin Bisque

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砂鍋魚頭 ⇔ 🗸 🗸

NT\$ 1,680

上湯雪蛤海皇液 💭 Hasma Seafood Thick Soup NT\$ 880/四人 For Four Persons

蟹肉忌廉玉米羹 💭

Sweet Corn Thick Soup with Butter and Crab Meat

NT\$680/四人For Four Persons

松茸濃湯鮑魚雞湯

Chicken Soup with Agaricus Blazei And Abalone

NT\$ 680/ 1. Per Person

首烏花旗參燉排骨 🖏 🔘

Heshouwu American Ginseng and Stewed Pork Ribs

NT\$ 380/ 位 Per Person

黄金蟲草松茸燉雞盅 💭

Boiled Chicken Congee with Cordyceps and Mushroom

NT\$ 380/ 位 Per Person

老火例湯

Soup of The Day

NT\$ 280/ 位 Per Person











河鮮海味

官蘭軟殼龍蝦

Yilan Soft Shell Lobster

- ・避風塘 Deep Fried with Crispy Garlic and Chili
- · 金沙麥片 Wok Fried with Salted Egg Yolk and Cereal

NT\$ 1,980/ 200g

手剝蝦球 🕥

Shrimps

- · XO醬炒 XO Sauce 🔰 🖏
- 富貴果律 Diced Fruits in Mayonnaise Dressing

NT\$ 880/ 六件 Six Piece NT\$ 1,080/ 八件 Eight Piece

避風塘炒蝦 ┛

Deep Fried Unshelled Shrimps with Crispy Garlic and Chili

NT\$ 880/ 六件 Six Piece NT\$ 1,080/ 八件 Eight Piece

金沙麥片海大蝦

Wok Fried Unshelled Prawns with Salted Egg Yolk and Cereal

NT\$ 880/ 六件 Six Piece NT\$ 1,080/ 八件 Eight Piece

龍蝦湯虎蝦伊麵 🕥

Stir Fried Egg Noodles With Shrimp in Lobster Soup

NT\$ 480/ 位. Per Person

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🤳 辛辣 Spicy 🌘 含堅果 Contains Nuts 🥒 可素食 Vegetarian 📞 含豬肉 Contains Pork 🗐 主廚推薦 Chefs Signature Dish

河鮮海味

時蔬花姿玉帶

NT\$ 880

Stir Fried Cuttlefish and Scallop

·清炒 Stir Fired · XO醬炒 Wok Fried with XO Sauce

龍膽石斑球

NT\$ 880

King Garoupa Fillet

・松露爆炒 Stir Fried with Truffle ・ XO醬炒 Wok Fried with XO Sauce 🎤 💭

紅燒鵝掌海參煲

NT\$ 880/ 四件 Four Piece

Braised Seasonal Vegetable with Goose Web and Sea Cucumber in Clay Pot

XO 醬蟹肉百花油條 🖓 🔳 🔘

NT\$ 580/ 六件 Six Piece

Deep Fried Bread Sticks with Crab Meat in XO Sauce

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河鮮海味

油浸筍殼魚 Oil-Soaked Marble Goby

NT\$ 2,980/尾

酸湯紙包魚(龍虎斑) Garoupa Fish Parcel with Sour Cabbage Soup NT\$ 1,880/尾

麻辣紙包魚(龍虎斑) 🖏 🌙 🔊 Garoupa Fish Parcel with Spicy Sauce

NT\$ 1,780/尾

蒸龍膽班柳佐小唐菜 Steamed Garoupa Fillet with Pok Choy

- ・陳皮豆豉 Dried Tangerine Peel and Black Bean Sauce
- 上湯麒麟 Steamed with Sliced Mushroom and Ham \$\infty\$

NT\$ 380/ 位 Per Person NT\$ 1,080/ 例牌 Portion





雲裳羽衣・山野馴牧

酒香東坡肉 🞧 🔘

Wine-Braised DongPo Pork

- 二吃加價NT\$150 add additional NT\$150 for Clay Oven Rolls
- 燒餅/6件Clay Oven Rolls Six Piece

NT\$ 880

燒汁伊比利小戰斧豬排 💭

Pan Fried Tomahawk Pork Chops with Barbecued Sauce

NT\$ 780/ 兩隻 Two Piece

農家小炒肉 💭 🔘

Wok Fried Matsusaka Pork and King Oyster Mushroom in Black Bean Sauce NT\$ 620

牛肝菌茶油松阪豬 💭

Wok Fried Matsusaka Pork and Porcini Mushroom with Taiwanese Tea Seed Oil NT\$ 580

巧手秘製鎮江骨 💭

Stir Fried Pork Ribs with Kumquat and Pineapple in Brown Vinegar and Soy Sauce NT\$ 580

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雲裳羽衣・山野馴牧

Poultry & Meats

胡椒銀蘿和牛臉頰 ⑤ Pepper Stewed Beef Cheeks with Radish

NT\$ 1,380

燒汁腸粉煎骰子牛仔粒 🔊

Steamed Rice Rolls With Wok Fried Beef Short Ribs

NT\$ 980

川味水煮肥牛 ┛

Poached Sliced Beef Short Ribs with Hot Chili Oil in Clay Pot

NT\$ 880

白灼肥牛

Scalded Beef Ribs

NT\$ 780

風沙蒜味脆皮雞 🖒

Deep Fried Boneless Chicken with Crispy Garlic

NT\$ 1,180/ 全隻 Whole NT\$ 680/ 半隻 Half

蒙古醬燒烤羊肩排

Pan Roasted Lamb Racks with Mongolian Sauce

NT\$680/ 兩隻 Two Piece

左宗棠雞

General Tso's Chicken

NT\$ 480





五穀豐登

Rice and Noodles

XO叉燒炒飯 《 Fried Rice with Barbecued Rib-Eye Cap and XO Sauce	NT\$ 680
青雅烏魚子炒飯 ⑤ Fried Rice with Diced Mullet Roe, Shrimp and Dried Scallop	NT\$ 580
松露瑤柱海鮮伊麵 Stir Fried Egg Noodles with Dried Scallop Seafood in Black Truffle Sauce	NT\$ 580
山哥米粉 <i>⑤</i> Chef's Signature Fried Rice Vermicelli with Assorted Seafood	NT\$ 580
干炒河粉 Stir Fried Wide Rice Noodles ・牛肉 Beef ・豬肉 Pork	NT\$ 420
鹹魚雞粒炒飯 Fried Rice with Salted Fish and Chicken	NT\$ 420
XO醬蘿蔔糕 💭 🌙 Pan-fried Turnip Cake with XO Sauce	NT\$ 420



田園野趣 · 豆腐 Vegetable and Tofu

上湯雲腿娃娃菜 💭 Braised Baby Cabbage and Yunnan Ham in Broth	NT\$ 560
白果百合炒蘆筍 ⊘ Sautéed Asparagus with Ginkgo and Lily Bulbs	NT\$ 480
干鍋花椰菜 🄰 🎜 🔘 Wok Fried Cauliflower and Pork Belly with Chili in Clay Pot	NT\$ 420
欖菜肉碎四季豆 ② Wok Fried String Beans, Minced Pork, Dried Shrimp and Preserved Vegetables	NT\$ 420
港式芥藍 Cantonese Kale ・清炒 Stir Fired ・蠔油扒 Oyster Sauce ・蒜蓉炒 Sauteed with G	NT\$ 420
果樹水連根 ┛ Wok Fried White Water Snowflake Stems	NT\$ 420
鹹魚雞粒豆腐煲 ⑤ Braised Tofu with Salted Fish and Diced Chicken in Clay Pot	NT\$ 420
季節時蔬 Deasonal Vegetables · 清炒 Stir Fired · 蒜蓉炒 Sautéed with Garlic	NT\$ 380

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→ 辛辣 Spicy

◆ 含堅果 Contains Nuts

▼ 可素食 Vegetarian

◇ 予 含豬肉 Contains Pork

○ 主廚推薦 Chefs Signature Dish



・蠔油扒 Boiled with Oyster Sauce ・金銀蛋 Stewed with Salted Egg and Preserved Egg

素食美饌 Vegetarian Dishes

野菇自家豆腐煲 ┛ Mushrooms and Tofu in Clay Pot	NT\$ 480
黑松露野菇燒伊麵 ● ⑤ Stir Fried Egg Noodles in Black Truffle Sauce	NT\$ 380
宮保臭豆腐 ┛ Kung Pao Stinky Tofu	NT\$ 380
鳳梨咕咾猴頭菇 ┛ Sautéed Lion's Mane Mushroom and Pineapple in Sweet and Sour Sauce	NT\$ 380
三杯猴頭菇 🗸 San Bei Lion's Mane Mushroom	NT\$ 380
髮菜羅漢煲 ┛ Black Moss and Braised Assorted Vegetables in Clay Pot	NT\$ 460
香椿野菇松子炒飯 💣 🍧 Vegetarian Fried Rice with Pine Nut and Mushroom and Toona Sauce	NT\$ 380
黑松露野菇豆腐煲 ◢ ⑤ Braised Tofu with Mushroom, Bamboo Shoot and Sliced Carrot in Black Truffle Sauce	NT\$ 480
羅漢齋炒伊麵 🗸 Stir Fried Egg Noodles with Braised Assorted Vegetables	NT\$ 360
松茸枸杞繡球 🥒 Matsutake Tofu Soup with Wolfberries	NT\$ 320/位 Per Person



廣式點心

Dim Sum

筍尖鮮蝦餃 🖓 🔘

Steamed Pork and Shrimp Dumplings with Bamboo Shoot

NT\$ 280/ 三件 Three Piece

翡翠干貝餃 💭 🔘

Steamed Scallops and Fish Dumplings

NT\$ 280/ 三件 Three Piece

蝦皇蒸燒賣 💭

Steamed Shrimp Shumai

NT\$ 280/ 三件 Three Piece

牛肝菌野菇素餃 ┛

Porcini Mushroom and Vegetable Dumplings

NT\$ 220/三件 Three Piece

醬皇炆鳳爪

Braised Chicken Feet with Soy Bean Sauce

NT\$ 180

金蒜豆豉蒸排骨 🖏

Steamed Pork Ribs with Black Bean and Garlic

NT\$ 180





廣式點心

春風如意腸 💭 🔘

NT\$ 280

Steamed Rice Rolls with Barbecued Pork and Scallion

白玉千絲腸粉

NT\$ 240

Steamed Rice Rolls with Shredded Radish and Scallop

野菌鮮蝦腸粉

NT\$ 260

Steamed Rice Rolls with Shrimp and Wild Mushroom

香煎韭菜餅 💭

NT\$ 220/ 三件 Three Piece

Pan Fried Garlic Chives Cakes

叉燒包♡

NT\$ 180/ 兩件 Two Piece

Steamed Barbecued Pork Buns

懷舊香煎臘味蘿蔔糕 💭 🔊

NT\$ 180/ 三件 Three Piece

Pan Fried Turnip Cakes

Barbecued Pork Puff

NT\$ 180/ 三件 Three Piece





廣式點心

鵝肝醬腐皮捲

Deep Fried Bean Curd Skin Rolls Stuffed with Minced Pork, Shrimp and Foie gras

NT\$ 380/ 三件 Three Piece

芋香天鵝酥 ┛

Swan Puff with Taro Paste

NT\$ 360/ 兩件 Two Piece

鮮蝦腐皮捲 🛜 🔊

Deep Fried Bean Curd Skin Rolls Stuffed with Minced Pork and Shrimp

NT\$ 280/ 三件 Three Piece

蟹肉啤梨果 💭 🕥

Deep Fried Dumpling Stuffed with Crab Meat and Dried Scallop

NT\$ 240/ 三件 Three Piece

菊花炸春捲 💭

Deep Fried Spring Rolls

NT\$ 220/ 三件 Three Piece

鮮菌素絲春捲 ┛

Deep Fried Spring Rolls Stuffed with Mushroom

NT\$ 180/ 三件 Three Piece

銀絲卷 ●

NT\$ 180/ 兩件 Two Piece

Silk Thread Roll

・花生粉 Peanut Powder ・煉乳 Condensed Milk ・巧克力 Chocolate Sauce







燕窩蛋塔

Baked Egg Tarts with Bird's Nest

NT\$ 380/ 三件 Three Piece

手沖豆花 ┛

Hand Brewed Tofu Pudding

NT\$ 360/ 例牌 Portion

楊汁甘露 ┛

Mango Pomelo Sago

NT\$ 280/ 位. Per Person

黑金流沙包

Steamed Custard Buns Stuffed with Salted Egg Yolk

NT\$ 240/ 三件 Three Piece

花式蛋塔 🕥

Egg Tarts

NT\$ 220/ 三件 Three Piece

芋沙楊梅果 🕥

Deep Fried Taro and Sweet Potato Pastries

NT\$ 220/ 三件 Three Piece

雪媚娘

Mango Snowball Mochi

NT\$ 180/ 三件 Three Piece

紫米桂圓露(熱)┛

Sweetened Purple Rice Soup with Longan(Warm)

NT\$ 180/ 位. Per Person

芝麻糊(熱) ◢ ●

Black Sesame Sweet Soup

NT\$ 180/ 位. Per Person





本餐廳使用非基因改良豆類製品
This Restaurant Use Non-GMO Bean Products.

本餐廳使用美國、澳洲、紐西蘭及 尼加拉瓜牛肉 Our Beef is Imported from U.S.A., AUS, NZL and NCA.

> 本餐廳使用台灣豬肉 Our Pork is from Taiwan.