

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\$ 120

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.

普洱生茶 NT\$ 120

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.

普洱熟茶 NT\$ 120

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\$ 120

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.

木柵鐵觀音 NT\$ 120

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.

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.

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.

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.

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.

茉莉香片 NT\$ 100

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.

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 Fruit Juices

柳橙汁 NT\$ 150/杯 Glass NT\$ 600/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
Coca Cola Zero

NT\$ 150/ 330ml

雪碧 NT\$ 150/ 330ml

雪碧 NT\$ 150/ 330m Sprite

酒精飲料 Alcohol Drinks

NT\$ 1,500/ 瓶 Bottle

| 精選啤酒 Special Beer | NT\$250/瓶 Bottle |
|---------------------------|---------------------------|
| 台灣金牌 Taiwan Gold Medal | NT\$ 220/ 瓶 Bottle 600c.c |
| 海尼根 Heineken | NT\$ 220/ 瓶 Bottle 330c.c |
| 朝日 Asahi | NT\$ 220/ 瓶 Bottle 330c.c |
| | |

| 中國酒 | Chinese Wine | |
|-----|--------------|---|
| | | = |

| Kinmen Kao Liang 58 | · |
|---------------------|-------------------|
| 精釀陳年紹興 | NT\$ 820/瓶 Bottle |

威士忌 Whisky

Shaohsing Premium V.O

Johnnie Walker Black Label

金門58度高粱

啤酒 Beer

| 皇家禮炮 21年 Royal Salute 21 years | NT\$ 4,800/瓶 Bottle |
|-----------------------------------|---------------------|
| 艾柏迪12年 Aberfeldy 12 years | NT\$ 2,900/瓶 Bottle |
| 約翰走路 黑牌 | NT\$ 1,400/瓶 Bottle |

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酒精飲料

Alcohol Drinks

| 紅酒 Red Wine | |
|--|----------------------|
| 布根地 黑皮諾紅酒 Bourgogne Pinot Noir,France | NT\$ 3,200/瓶 Bottle |
| 喜樂尼酒莊 梅洛紅酒 Sileni Cellar Selection Merlot,New Zealand | NT\$ 2,100/ 瓶 Bottle |
| 精選紅酒 Special Red Wine | NT\$ 1,000/ 瓶 Bottle |
| | |
| 白酒 White Wine | |
| 恭弗宏·讓德酒莊 布根地白酒 Confuron Gindre Bourgogne Blanc Chardonnay, France | NT\$ 3,200/ 瓶 Bottle |
| 巴沃酒莊 松賽爾白酒 Donatien Bahuaud N7 Sancerre blanc AOP Sauvignon Blanc, France | NT\$ 2,400/ 瓶 Bottle |
| | |

開胃前菜集

Appetizers

| 催淚蛋 / 」 ら Stir-fried Egg with Chilli | NT\$ 380 |
|--|----------|
| 口水雞 J Steamed Chicken with Chili Sauce | NT\$ 380 |
| X.O蟹肉惡魔蛋 ⟨□ → Soft-boiled Egg with XO Sauce | NT\$ 380 |
| 秘製丁香魚 ● Clove Fish with Ssecret Sauce | NT\$ 380 |
| 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 |
| 紫蘇冰梅苦瓜 ┛ Pickled Bitter Melon with Perilla Plum Sauce | NT\$ 220 |

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嫣紅鵝四吃

全隻 Whole 半隻 Half NT\$ 4,680/ NT\$ 2,480

類三天前預訂 Please pre-order 3 days in advance



第三吃擇一(五選一)

Prepared in Third Styles (Choose one from below)

- ·蘿蔓松子炒鵝鬆 Wok Fried Diced Goose in Black Pepper Sauce with Romaine Lettuce
- · 什菇鵝絲炒米粉 Fried Rice Noodle with Shredded Goose and Mushroom
- ・鵝肉蟹肉腐竹粥 Boiled Goose Bone Congee with Crab Meat and Bean Curd
- · 黑椒七彩炒鵝絲 Wok Fried Goose Bone and Shredded Colored Bell Pepper in Black Pepper Sauce
- · 脆皮片皮鵝魚子醬 1 份 15g Cantonese Roasted Goose with Caviar 15g 加購價 NT\$ 2,400

第四吃擇一(五選一)

Prepared in Fourth Styles (Choose one from below)

- ・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
- ・干鍋孜然炒鵝件 Dry-Pot Goose Bone with Chili and Cumin powder
- · 剝皮辣椒鵝骨湯 Double Boiled Goose Bone Soup with Peeled Chili Pepper











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\$ 1,680 / NT\$ 1,080 / NT\$ 680

青雅BB鴨 🗇

NT\$ 1,480

Cantonese Roast Baby Duck 須三天前預訂 Please pre-order 3 days in advance

滷水鵝拼盤 句

NT\$ 1,380

Marinated Goose Platter (Bean Curd Tofu, Goose ,Goose Wing,Goose Gizzards) 每日限量 Daily limit

燒味拼盤/三拼 (四選三) (Three-in-One)

NT\$ 980

Contonese Barbecue Platter

· 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

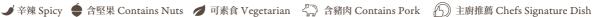
・滷香牛腱 Braised Beef Shank

香檸焦糖松阪豬 💭

NT\$ 780

Caramelized Matsusaka Pork







鮑參燕珍饌

Abalone, Sea Cucumber and Bird's Nest

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

鮑魚龍蝦極品盆菜 🖏 🔊

Traditional Cantonese Feast Bowl with Abalone and Lobster 須三天前預訂 Please Pre-Order 3 Days in Advance

NT\$ 8,888/ 六人 For Six Persons

上湯蟹肉燉官燕 🖓 句 Stewed Supreme Bird's Nest with Crab Meat NT\$ 1,980/ 位 Per Person

柱侯蔥薑燒刺參 💭

Braised Sea Cucumber and Scallion with Chu Hou Sauce

NT\$ 1,980/ 位 Per Person

鮑汁鵝掌扣吉品鮑 💨

Braised Abalone and Goose Web in Abalone Sauce

NT\$ 1,580/ 位 Per Person

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.









NT\$ 1,680/ 六人 For Six Persons

濃湯餛飩砂鍋雞 💭 🔘 Wonton Chicken Soup in Claypot NT\$ 1,280/四人 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

干貝松茸鮑魚雞湯 句

NT\$ 680/ 位 Per Person Agaricus Blazei Mushroom, Abalone, Scallop and Chicken Soup

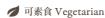
蓮子薏仁燉子腱 💭 Lotus Seed & Pearl Barley Pork Soup

NT\$ 420/ 位 Per Person

老火例湯 Soup of The Day NT\$ 280/ 位 Per Person











河鮮海味

酸湯龍虎魚 🕥

Deep Fried Garoupa Fish Parcel with Sour Cabbage Soup

NT\$ 1,880/尾 Whole

油浸筍殼魚 Deep Fried Marble Goby NT\$ 1,680/尾 Whole

碧綠蒸龍膽班 Steamed Garoupa Fillet

•清蒸 Steamed

NT\$ 1,180/ 例牌 Portion NT\$ 420/ 位 Per Person

• 上湯麒麟 Steamed with Sliced Mushroom and Yunnan Ham in Broth

爆炒海大蝦 ┛

Stir Fried Shrimps

- ・避風塘 Deep Fried with Crispy Garlic and Chili 🤳
- · 金沙麥片 Wok Fried with Salted Egg Yolk and Cereal
- · 生抽炒 Wok Fried Light Soy Sauce

NT\$ 1,280/ 八件 Eight Pieces NT\$ 980/ 六件 Six Pieces

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河鮮海味

XO 醬炒大蓮鮑魚 Stir Fried Abalone with XO Sauce

NT\$ 1,080

龍膽石斑球

NT\$ 880

King Garoupa Fillet

・松露爆炒 Stir Fried with Truffle ・清炒 Stir Fried

XO 醬蟹肉百花油條 🖓 🔳 🔘 Deep Fried Bread Sticks with Crab Meat in XO Sauce

NT\$620/六件 Six Pieces

黑松露滑蛋蝦仁

NT\$ 480

Soft Scrambled Egg and Shrimps with Truffle Sauce









雲裳羽衣·山野馴牧

胡椒銀蘿和牛臉頰 句 Pepper Stewed Beef Cheeks with Radish NT\$ 1,380

宜賓椒麻牛仔粒 Wok Fried Beef Cube with Prickly Ash Oil NT\$ 980

酒香東坡肉 💭 句 Wine-Braised DongPo Pork 二吃加價NT\$200 Additional Price NT\$200 NT\$ 980

• 燒餅/6件 Clay Oven Rolls Six Pieces

川味水煮肥牛 ┛ Poached Sliced Beef Short Ribs with Hot Chili Oil in Clay Pot NT\$ 880

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雲裳羽衣·山野馴牧

風沙蒜味脆皮雞 句 Deep Fried Boneless Chicken with Crispy Garlic NT\$ 1,180/ 全隻 Whole NT\$ 680/ 半隻 Half

牛肝菌茶油松阪豬 💭 🔊

Wok Fried Matsusaka Pork and Porcini Mushroom with Taiwanese Tea Seed Oil NT\$ 680

巧手秘製鎮江骨 💭

Stir Fried Pork Ribs with Kumquat and Pineapple in Brown Vinegar and Soy Sauce NT\$ 620

左宗棠雞 General Tso's Chicken NT\$ 480







五穀豐登

Rice and Noodles

| 青雅烏魚子炒飯 ⑤ Fried Rice with Diced Mullet Roe, Shrimp and Dried Scallop | NT\$ 620 |
|---|-----------------------|
| 蠔皇海鮮廣炒麵 Cantonese Seafood Crispy Noodle | NT\$ 5 80 |
| 松露瑤柱海鮮伊麵 ⑤ Stir Fried Egg Noodles with Dried Scallop Seafood in Black Truffle Sauce | NT\$ 580 |
| 干炒牛肉河粉 Stir Fried Wide Rice Noodle with Beef | NT\$ 480 |
| 干炒豬肉河粉 💭 Stir Fried Wide Rice Noodle with Pork | NT\$ 480 |
| 鹹魚雞粒炒飯 Fried Rice with Salted Fish and Chicken | NT\$ 420 |
| XO醬蘿蔔糕 く J Pan-fried Turnip Cakes with XO Sauce | NT\$ 420 |
| 海鮮雲吞湯伊麵 Seafood Wonton Soup Noodles | NT\$ 380/位 Per Person |











豆腐·煲仔 Tofu & Clay Pot

紅燒鵝掌海參煲 🕥

NT\$ 980/ 四件 Fore Pieces

Braised Goose Webs and Sea Cucumber in Clay Pot

柱侯牛筋腩煲

NT\$ 880

Braised Beef Brisket and Tendon with Chu Hou Sauce in Clay Pot

蟹粉海鮮豆腐煲 💭 句

NT\$ 780

Stewed Tofu With Crab Meat and Seafood in Clay Pot

黑松露野菇豆腐煲

NT\$ 520

Wok Fried Cauliflower and Pork Belly with Chili in Clay Pot

鹹魚雞粒豆腐煲

NT\$ 480

Stewed Tofu with Salted Fish and Chicken in Clay Pot







引菌野趣

上湯雲腿娃娃菜 💭

NT\$ 580

Braised Baby Cabbage and Yunnan Ham in Broth

港式芥藍

NT\$ 480

Cantonese Kale

• 清炒 Stir Fired • 蠔油扒 Oyster Sauce • 蒜蓉炒 Sauteed with Garlic

干鍋花椰菜 → 句

NT\$ 480

Dry-Pot Cauliflower with Chili

百合銀杏炒蘆筍

NT\$ 480

Stir Fried Asparagus, Ginkgo and Lily Bulbs

季節時蔬 🖊

NT\$ 420

Seasonal Vegetables

- ·清炒 Stir Fired · 蒜蓉炒 Sautéed with Garlic
- 蠔油扒 Boiled with Oyster Sauce 金銀蛋 Stewed with Salted Egg and Preserved Egg





蘿蔓松子天貝鬆 ◢

NT\$ 480

Stir Fried Vegetarian and Pine Nut with Lettuce

鳳梨咕咾猴頭菇 ┛ 句

NT\$ 460

Sautéed Lion's Mane Mushroom and Pineapple in Sweet and Sour Sauce

三杯猴頭菇 🖊

NT\$ 460

San Bei Lion's Mane Mushroom

宮保臭豆腐 ┛ 句

NT\$ 420

Kung Pao Stinky Tofu

蘆筍野菇素炒飯 ◢

NT\$ 420

Vegetarian Fried Rice with Asparagus and Mushroom

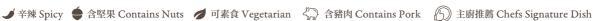
枸杞當歸燉四寶◢

NT\$ 280/ 位 Per Person

Cordyceps Sinensis Stewed Soup with Four Treasures

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare







廣式點心

金牌蝦餃皇 🛜 🔘

Steamed Dumplings Stuffed with Pork and Shrimp

NT\$ 280/ 三件 Three Pieces

三合蒸燒賣 💭 •

Steamed Siomais Stuffed with Pork and Shrimp

NT\$ 280/ 三件 Three Pieces

牛肝菌野菇素餃 ┛

Porcini Mushroom and Vegetable Dumplings

NT\$ 260/ 三件 Three Pieces

金蒜豆豉蒸排骨 \$\sigma 0

Steamed Pork Ribs with Black Bean and Garlic

NT\$ 180

醬皇炆鳳爪

Braised Chicken Feets with Soy Bean Sauce

NT\$ 180

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→ 辛辣 Spicy ◆ 含堅果 Contains Nuts 可素食 Vegetarian ~ 含豬肉 Contains Pork ⑤ 主廚推薦 Chefs Signature Dish

廣式點心

紅蘿菠素絲捲 ┛

NT\$ 280/ 三件 Three Pieces

Deep Fried Dumplings Stuffed with Mushroom and Vegetable

鮮蝦腐皮捲 💭

NT\$ 280/ 三件 Three Pieces

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

小雞蟹肉餃 🖫 句

NT\$ 280/ 三件 Three Pieces

Deep Fried Dumpling Stuffed with Crab Meat and Pork

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

叉燒酥 💭

Barbecued Pork Puffs

NT\$ 220/ 三件 Three Pieces

懷舊香煎臘味蘿蔔糕 💭 🔊

Pan Fried Turnip Cakes

NT\$ 180/ 三件 Three Pieces





薑糖手沖豆花 ◢ 🗇

Hand Brewed Tofu Pudding

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

NT\$ 420/桶 Portion

青雅天鵝酥

Swan Puff with Taro Paste

NT\$ 360/ 兩件 Two Pieces

楊汁甘露 ┛ ⑤

Mango Pomelo Sago

NT\$ 280/ 位 Per Person

黑金流沙包

Steamed Custard Buns Stuffed with Salted Egg Yolk

NT\$ 260/ 三件 Three Pieces

石榴文柚甘露糕 🔘

Pomegranate and Pomelo Jelly

NT\$ 240/三件 Three Pieces







香濃核桃露 ┛ ●

Walnut Paste Sweet Soup

NT\$ 220/ 位 Per Person

紫米桂圓露 🗸

Sweetened Purple Rice Soup with Longan

NT\$ 220/ 位 Per Person

香滑葡式蛋塔 句

Baked Portuguese Egg Tarts

烹調時間需等待30分鐘 Takes 30 Minutes to Prepare

NT\$ 220/ 三件 Three Piece

螺絲捲(花生粉、煉乳、巧克力)

Deep Fried Bun Rolls (Peanut powder, Condensed Milk, Chocolate)

NT\$ 220/ 三件 Three Piece

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.



◆ 全堅果 Contains Nuts

 可素食 Vegetarian
 令 含豬肉 Contains Pork
 シ 主廚推薦 Chefs Signature Dish



Enjoy your dining experience

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.



菜色照片請掃QR CODE All pictures of dish