

	主廚精選菜色 Chef's Special Selection	
	甘露紫蘇燗香魚 Braised Sweet Fish with Perilla	TWD. 380
<b>*</b>	香煎嫩豬肝 Sautéed Pork Liver	TWD. 420
-	极鹽排骨 Deep-fried Pork Spare Rib with Salt and Pepper	TWD. 480
	瓜仁脆吻魚 Deep-fried Whitebait Fish with Melon Seeds	TWD. 480
<b>*</b>	三杯豬腳 Braised Pork Knuckle with Rice Wine, Sesame Oil and Soy Sauce	TWD. 620
<b>**</b>	焼味拼盤(焼鴨/蔥油雞/叉焼) Cantonese Barbecued Flatter (Roast Duck/ Boiled Chicken with Scallion Oil/Honey-glazed Por	k) TWD, 620
	二 種 選 項 (Choose Two Items) 三 種 選 項 (Choose Three Items)	TWD. 720
	極汁中卷 Sautéed Squid with Homemade Sauce	TWD. 680
é	川味牛三寶(紐西蘭、澳洲、美國) Stewed U.S. Beef Tendon, Tripe and Shank in Sichuan Chili Flavor	TWD. 680
	蝦醬龍膽豆腐 Braised Giant Grouper and Tofu with Shrimp Sauce	TWD. 760
	黄金麥香蝦(4隻) Sautéed Salt and Pepper Fried Prawn with Corn Flakes (4 Pieces)	TWD. 780
	蒜香鹽酒嗆中蝦 Sautéed Prawn with Salt and Rice Wine in Garlic Flavor	TWD. 780
	青龍尖椒爆炒美國牛 Sautéed U.S. Beef with Green Chili	TWD. 880
	潮式滷水拼盤 Soy Sauce Stewed Goose Items	TWD. 880
~	化皮乳豬件(8件) Roasted Suckling Pig (8 Pieces)	TWD. 1,380
*	煙燻美國安格斯牛小排叉燒 Smoked Honey-glazed U.S. Angus Beef Short Rib	TWD. 1,880
*	招牌片皮鴨 (—鴨二吃) Signature Roast Duck (Whole)	TWD. 3,200
*	全台冠軍烤鴨三重奏 (4-6人份) Champion Roasted Duck Trio Set Menu (For 4 to 6 Persons)	TWD. 3,980
	湯品 Soup	
~	蛤蜊蒜子排骨湯(位) Stewed Pork Spare Rib Soup with Clam and Garlic (Per Person)	TWD. 290
	廣東老火例湯(份) Daily Soup (Per Portion)	TWD. 880
~	金牌鮑魚佛跳牆(位) Double-boiled Abalone Chicken Soup (Per Person)	TWD. 1,000

	游水海鮮 Seafood	
	現流明蝦(隻) King Prawn (Each)	TWD. 380
	龍 膽 石 斑(位) Giant Grouper (Per Person)	TWD. 380
	南非鮑魚(位) Abalone (Per Person)	TWD. 580
	筍 殻 魚(整隻) Marble Goby Fish (Whole)	TWD. 1,800
	龍虎斑(整隻) Dragon Grouper (Whole)	TWD. 2,200
	活龍蝦(隻) Live Lobster (Whole)	TWD. 2,580
	家常風味 Classic Home Cooking	
<b>**</b>	内 鬆 蛋 黄 芋 球(4顆) Fried Taro Ball Stuffed with Pork Floss and Egg Yolk (4 Pieces)	TWD. 320
<b>*</b>	扁魚白菜滷 Braised Chinese Cabbage with Dried Fish, Pork Skin and Fried	TWD. 420 Egg
<b>*</b>	古早味紅糟肉 Crispy Fried Pork in Fermented Rice Sauce	TWD. 520
	左宗棠雞 General Tso's Chicken	TWD. 620
	椒鹽小卷 Sautéed Squid with Pepper and Salt	TWD.680
-	蝦仁麻婆豆腐 Prawn Mapo Tofu	TWD. 680
	蝦仁鮮時蔬 Sautéed Seasonal Vegetable with Prawn	TWD. 780
	薑 蔥 肥 牛 煲 (美國) Braised Sliced U.S. Beef with Ginger and Spring Onion	TWD. 780
*	脆 皮 雞	
	Deep-fried Crispy Chicken 半隻 (Half)	TWD. 680
	整隻 (Whole)	TWD. 1,200
	田園時蔬 Seasonal Vegetable	
	季 節 性 時 蔬 / 蘆筍、西蘭花、芥蘭、娃娃菜、季節 時蔬 (擇一)	
	Selected Seasonal Vegetable Choose One from Asparagus, Broccoli, Chinese Broccoli, Baby Cabbage or Other Selected Seasonal Vegetable	
	清炒/蒜炒/薑絲炒/蠔油/上湯 Stir-fried, Stir-fried with Garlic, Stir-fried with Ginger, Sautéed with Oyster Sauce, Braised in Broth	TWD. 380
	松露炒 Stir-fried with Truffle Sauce	TWD. 420
	金銀蛋 Sautéed with Salty Egg and Cured Egg	TWD. 420

Sautéed with Salty Egg and Cured Egg

Noodle / Rice

₩ 假仁叉燒廣炒飯 TWD. 480 Cantonese Fried Rice with Shrimp and Pork

海鮮炒伊麵 TWD. 560 Fried Yi-Fu Noodles with Seafood

港式點心

Cantonese Dim Sum

翡翠鮮蔬餃(3粒) TWD. 220 Vegetarian Steamed Bean Curd and Vegetable Dumpling (3 Pieces)

鮑魚雞粉燒賣(粒) TWD. 240 Steamed Abalone and Diced Chicken Shao-Mai (Per Piece)

豉汁蒸鳳爪(份) TWD. 260 Steamed Chicken Feet in Spiced Oyster Sauce (Per Portion)

← 魚子松露叉燒酥(3粒) TWD. 320 Honey-glazed Pork and Fish Roe Pastry with Truffle Sauce (3 Pieces)

₹ 三色筍絲蝦餃(3粒) TWD, 320 Steamed Shrimp and Bamboo Shoot Dumpling (3 Pieces)

極上肚菌餃(3粒) TWD, 320

Steamed Oyster Sauce and Ham Broth Mushroom Dumpling (3 Pieces)

★ 北海道干貝燒賣(4粒) TWD. 360 Steamed Pork and Shrimp Shao-Mai with Scallop (4 Pieces)

甜品集 Dessert

楊枝甘露(位)

TWD. 220

Cantonese Mango Sago Cream Soup with Pomelo (Per Person)

油條杏仁茶(位) TWD. 220

Sweet Almond Soup Served with Deep-fried Dough Stick (Per Person)

養生芝麻糊(位) TWD. 220

Braised Sweet Black Sesame Soup (Per Person)

芝麻海獅包(3粒) TWD. 280

Steamed Sesame Paste Bun (3 Pieces)

椰絲金玉兔(3粒) TWD. 280

Cream Paste Rice Mochi Coated with Coconut Shreds (3 Pieces)

金箔半熟鮮乳塔(3粒) TWD. 280

Milk Custard Tart with Gold Foil Flakes (3 Pieces)

黑金流沙包(3粒) TWD. 280

Steamed Charcoal Salted-Egg Yolk Custard Bun (3 Pieces)

所有價格均需另加一成服務費

All the prices are subject to 10% service charge.

★ 此為特製品項,需三天前預訂 Please pre-order at least 3 days prior to your preferred dining date.

如果您對任何食物有過敏反應或食物不耐症請在點餐前告知服務人員、謝謝。 If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. Thank you.