



DINING PLACE
宴 | 客 | 樓

單點菜單
À LA CARTE

菜單價格需另加一成服務費，若自帶酒水，每瓶酌收TWD.1,000酒水服務費
All prices are subjected to 10% service charge, The corkage fee is TWD.1,000 per bottle.

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.



**台北萬豪酒店落實友善採購與動物福利責任
全面使用通過動物福利標章EAST Certified驗證的
「非籠飼動福蛋」與「動福全脂鮮乳」**

We are committed to sourcing 100% cage-free eggs and whole milk approved by EAST Certified, as we believe in providing high-quality, animal-friendly, sustainable products.

「非籠飼動福蛋」

指母雞在符合其自然天性的無籠環境中生活

可自由展翅、洗砂浴、就巢、棲息，產出健康優質蛋

Cage-free eggs are produced by hens in open-barn environments allowing chickens to move freely and engage in natural behaviors such as nesting and perching.

「動福全脂鮮乳」

指乳源供應牧場通過11項動物福利指標包括：畜舍環境空間、飲食、熱緊迫紓解、躺臥環境舒適度、疾病預防與治療、飼養員素質、牧場防疫等

Farms are required to meet comprehensive animal welfare criteria spanning 11 domains to obtain certification and are subject to annual audits by EAST.



宴 | 客 | 樓 The Dining Place

「宴客樓」，源自台北萬豪酒店老董喜愛在家設筵款待賓客，並將「宴請賓客」這份熱情延伸至餐廳。旨在為您營造宛如置身於自家宴客的舒適，並保留優雅私密感。結合川、粵等經典中華料理菜系與台灣料理的精湛展演，為賓客呈獻賓主盡歡的宴客體驗

"The Dining Place" is inspired by warm hospitality and extends this welcoming atmosphere to the restaurant. Experience the comfort of a private gathering within an elegant setting, where guests are treated to a delicious variety of Sichuan, Cantonese, and Taiwanese dishes.

THE DINING PLACE CHEF'S RECOMMENDATION

主廚推薦

宴客樓

煙燻美國安格斯牛小排叉燒 TWD.1,880

Smoked Honey-glazed U.S. Prime Angus Beef Short Rib

特選肉質軟嫩、滋味細膩多汁的美國安格斯 Prime 無骨牛小排，以芝麻醬、花生醬、南乳、乾蔥獨家配方醃製，以200度高溫爐烤後再以台灣烏龍茶及蔗糖煙燻，上桌再以58度金門高粱酒點火後迅速炙燒，使叉燒更添淡淡酒香

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.



主廚推薦

THE DINING PLACE CHEF'S RECOMMENDATION

上湯黃油龍蝦煨伊麵 TWD.2,880

Braised Lobster Egg Noodle Soup in Broth

嚴選澳洲水姑娘龍蝦，爆香後加入以老母雞、中式火腿、豬後腿肉精燉八小時的港式高湯、奶油及起司熬煮成濃郁醬汁，與伊麵一同入鍋煨煮，吸飽上湯精華更顯味美，與彈牙龍蝦相得益彰

THE DINING PLACE CHEF'S RECOMMENDATION

主廚推薦



🌶️ 極品臻味

秘製龍蝦麻婆豆腐佐野菜黃金炒飯 (4-6人份) TWD.2,880

Special Lobster Mapo Tofu with Vegetable Egg Fried Rice (For 4 to 6 Persons)

選用整尾極鮮活龍蝦、滑嫩豆腐、四川縣豆瓣醬、十多種秘方辛香料、花椒油鹹香微辛，令人大口扒飯、欲罷不能！

主廚一推一薦

THE DINING PLACE CHEF'S RECOMMENDATION



余灼九秒安格斯牛肉 TWD.980

Nine-second Blanched U.S. Angus Beef

嚴選軟嫩的美國安格斯 Prime牛肉，余燙九秒後點火炙燒，瞬間釋放誘人香氣，品嚐時可將洋蔥和紫蘇葉捲入牛肉片，蘸取微辣特調醬汁，鮮香四溢



THE DINING PLACE CHEF'S RECOMMENDATION

主廚推薦



🔥 麻香煙燻叉燒四拼 TWD.1,280

Smoked Spicy Honey-glazed Pork Platter

嚴選台灣黑豬四大精華部位，腰內肉的細嫩、天梯的Q彈、松阪肉的脆香、五花肉的油潤，展現層層口感變化。以芝麻、花生、南乳與乾蔥醃製入味，經200度高溫爐烤鎖汁，再靜置回溫，保留最完美的柔嫩度。最後以台灣烏龍茶與糖煙燻添香，上桌前輕抹花椒油與蜜糖炙燒，煙燻與麻香交織，香氣繚繞、餘韻悠長

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主廚一推一薦

THE DINING PLACE CHEF'S RECOMMENDATION



 **燻香順風耳** TWD.680
Smoked Deep-fried Sliced Flavored Pig Ear

特選台灣黑豬耳部位，經花椒、八角、肉桂、草果等數十種中藥材滷製入味，以台灣烏龍茶與白砂糖煙燻後酥炸。上桌前以台灣紅玉紅茶二次煙燻增添香氣，搭配特調蒜蓉醬享用。口感厚實有層次，十分喇嘴

THE DINING PLACE CHEF'S RECOMMENDATION

主
廚
推
薦



🌶️ **剝皮辣椒和牛雪山包** TWD.680 (顆) 1 Piece

Grilled Wagyu Sautéed with Salty Green Pepper and Onion in Butter Crumble Bun

宴客樓主廚獨家研發創意料理，將港式茶樓經典雪山叉燒包巧妙融入台灣元素，內餡華麗升級，將鮮嫩日本A4和牛肋眼炙燒釋放誘人香氣，加入洋蔥及花蓮剝皮辣椒炒香，包入奶香酥脆的波蘿包內，多重層次令人驚豔

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主—廚—推—薦

THE DINING PLACE CHEF'S RECOMMENDATION



錦繡菊花清雞湯 TWD.420

Tofu Blossom Chicken Soup

以精湛刀工切出的豆腐菊花，綻放在神農桂丁雞所慢燉而成的黃金雞湯，成為一道香濃潤口，美不勝收的國宴湯品。



🔴 鮑魚福建炒飯 TWD.1,200

Egg Fried Rice Topped with Abalone and Seafood Oyster Tomato Sauce

經典福建炒飯豪華升級，使用南非鮑魚代替傳統香菇，一吃上癮！選用非籠飼雞蛋以3:7的蛋白與蛋黃比例和越光米飯炒製「黃金炒飯」。醬汁以老母雞、金華火腿、豬後腿肉精燉8小時的港式上湯為基底，加入整顆切丁南非鮑魚、明蝦、干貝、櫻桃鴨、瑤柱及時蔬，鮮美誘人



 椒麻松花皮蛋麵 TWD.480

Boiled Egg Noodle with Spicy Cured Egg Sauce

又稱「回魂乾麵」，融合花椒的麻辣與松花皮蛋的濃郁鹹香，令人胃口大開。以新鮮蔬菜熬煮湯底，加入大紅袍花椒、青花椒與數十種香料特製的辣油，配以手工麵線和松花皮蛋拌炒，最後以蒜苗、辣椒和香菜點綴，香氣撲鼻。

500
盤
2024

招牌片皮鴨 (一鴨二吃) TWD.3,200

Signature Roast Duck (Whole)

香港師傅逾40年烤鴨技藝完美呈現，鴨肚填充多重私房餡料、風乾十小時後以「掛爐烤法」烤出金黃表皮、皮脆肉香，再搭配特選噶嗎蘭威士忌調製獨特醬汁、酒香四溢，可自選搭配鴨湯粥或鴨絲米粉湯

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全台冠軍烤鴨三重奏 (4-6人份) TWD.3,980

Champion Roasted Duck Trio Set Menu (For 4 to 6 Persons)

片皮烤鴨/ 片皮烤鴨捲/ 辣滷鴨翅/ 鴨粥或鴨絲米粉湯或鴨湯/
芒果冰淇淋花生捲/ 楊桃冰梅汁(壺)

Roast Duck/ Roast Duck Roll / Spicy Soy Sauce Stewed Duck Wing /
Duck Congee or Duck Rice Vermicelli Soup or Duck Soup /
Mango Ice Cream Roll with Sugar Peanut Flakes /
Special Preserved Star Fruit and Plum Drink (Pot)

此為特製品項，需三天前預訂

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燒臘 堂前小味

CHINESE BARBECUED / APPETIZERS



潮式滷水拼盤
Soy Sauce Stewed Goose Items

潮式滷水拼盤 (鵝肝、鵝胗、鵝肉、豆腐)

Soy Sauce Stewed Goose Items (Goose Liver/ Goose Gizzard/ Goose/ Tofu)

TWD.880

滷水鵝片豆腐 (鵝肉、豆腐)

Soy Sauce Stewed Sliced Goose and Tofu

TWD.880



🐷 直火炙燒蒜香五花腩

Seared Pork in Garlic Flavor

TWD.680



🐷 化皮乳豬件/8片

Roasted Suckling Pig/ 8 Pieces

TWD.1,380

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燒臘 堂前小味

CHINESE BARBECUED / APPETIZERS



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|--|--|--------------------|
| 🐷 燒味拼盤 (燒鴨/蔥油雞/叉燒)
Cantonese Barbecued Platter
Roast Duck / Boiled Chicken with Scallion Oil / Honey-glazed Pork | 二種選項 Choose Two Items
三種選項 Choose Three Items | TWD.620
TWD.720 |
| 🐷 煙燻黑叉燒 (例)
Smoked Honey-glazed Pork (Per Portion) | | TWD.780 |
| 🌶️ 蜀味花生
Spiced Peanut | | TWD.320 |
| 🐷 🌶️ 川味炒木耳
Stir-fried Black Fungus with Pork and Chili Sauce | | TWD.420 |
| 🌶️ 宮保皮蛋
Fried Cured Egg with Red Chili and Peanut | | TWD.420 |
| 🐷 椒鹽排骨 (例)
Deep-fried Pork Spare Rib with Salt and Pepper | | TWD.480 |
| 香烤烏魚子 (6片)
Grilled Mullet Roe (6 Pieces) | | TWD.520 |
| 🐷 台式滷味拼盤 (豬心/豬耳朵/豬腱/豬舌/滷花生)
Taiwanese Braised Pork Platter
(Pig Heart / Pig Ear / Pork Shank / Pig Tongue / Marinated Peanut) | | TWD.580 |
| 🌶️ 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 |
| 🐷 秘製帶骨叉燒
Homemade Honey-glazed Pork Spare Rib | | TWD.780 |
| 🐷 麻香煙燻叉燒四拼 (腰內肉/松阪肉/天梯五花肉/五花肉)
Smoked Spicy Honey-glazed Pork Platter (Tenderloin/ Jowl/ Belly/ Pork Belly)
(需三天前預訂 Order 3 Days in Advance) | | TWD.1,280 |

主廚精選菜色

CHEF'S SPECIAL SELECTION



甘露紫蘇燜香魚

Braised Sweet Fish with Perilla

TWD.380



🐷 香煎嫩豬肝

Sautéed Pork Liver

TWD.420



🐷 雲峰千層耳

Chilled Pig's Ear Terrine

TWD.480



🐷 三杯豬腳

Braised Pig Knuckle with Rice Wine,
Sesame Oil and Soy Sauce

TWD.620



極汁中卷

Sautéed Squid with Homemade Sauce

TWD.680



蝦醬龍膽豆腐

Braised Giant Grouper and Tofu
with Shrimp Sauce

TWD.760

主廚精選菜色

CHEF'S SPECIAL SELECTION



瓜仁脆吻魚

Deep-fried Whitebait Fish with
Melon Seeds

TWD.480



黃金麥香蝦 (4隻)

Sautéed Salt and Pepper Fried Prawn
with Corn Flakes (4 Pieces)

TWD.780



干邑龍蝦芋頭米粉湯

Cognac Braised Lobster Taro Rice
Vermicelli Soup

TWD.780 份 (Per Portion)



川蜀香辣蟹

Fried Crab with Mixed Spices and
Red Chili in Sichuan Style

TWD.1,680



青龍尖椒爆炒美國牛

Sautéed U.S. Beef with Green Chili

TWD.880

游水 海鮮

SEAFOOD



龍虎海鮮鍋 TWD. 2,800

Seafood Hot Pot with Assorted Vegetables

鮮嫩龍虎斑蘊藏「寶中寶」肥美干貝及蝦仁湯頭喝得到金華火腿、老母雞、蒸蛤蠣原汁
曠時熬出的濃鮮湯頭甘甜、熱氣蒸騰、鮮味滿載

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游水 海鮮 SEAFOOD



現流明蝦(隻)		TWD.380
King Prawn (Each)		
南非活鮑魚(位)		TWD.580
Abalone (Per Person)		
活龍蝦(整隻)		TWD.2,580
Live Lobster (Whole)		
沙公(整隻)		TWD.3,800
Crab (Whole)		
筍殼魚	位 (Per Person)	TWD.360
Marble Goby Fish	整隻 (Whole)	TWD.1,800
龍膽石斑(位)		TWD.380
Giant Grouper (Per Person)		
龍虎斑(整隻)		TWD.2,200
Dragon Grouper (Whole)		

【做法: 剝椒/醬爆/清蒸/蒜蓉蒸/花雕蒸/避風塘/醋椒蒸/油浸/歌樂山】

Way of Cooking: Steamed with Chopped Red Chili Sauce / Sautéed with Brown Sauce / Steamed / Steamed with Minced Garlic / Steamed with Hua-Diau / Sautéed with Crispy Garlic and Red Chili / Steamed with Vinegar Red Chili Sauce / Fried with Soy Sauce / Fried with Sichuan Red Chili Sauce

湯品
SOUP



金牌鮑魚佛跳牆(位)
Double-boiled Abalone Chicken Soup

 蛤蜊蒜子排骨湯(位)		TWD.290
Stewed Pork Spare Rib Soup with Clam and Garlic (Per Person)		
廣東老火例湯	位 (Per Person)	TWD.320
Daily Soup	份 (Per Portion)	TWD.880
 海鮮酸辣湯(位)		TWD.380
Spicy and Sour Seafood Soup (Per Person)		
錦繡菊花清雞湯(位)		TWD.420
Tofu Blossom Chicken Soup (Per Person)		
香茜松花皮蛋魚片湯		TWD.780
Braised Sliced Fish and Cured Egg Soup with Coriander		
 金牌鮑魚佛跳牆(位)		TWD.1,000
Double-boiled Abalone Chicken Soup (Per Person)		
 金牌佛跳牆(份)		TWD.2,000
Double-boiled Chicken Soup in Cantonese Style (Per Portion)		

經典 台菜

CLASSIC TAIWANESE CUISINE



魷魚螺肉蒜過橋鮑魚 (位) TWD.680

Braised Dried Squid & Sea Snail Leek Soup with Abalone (Per Person)

將主廚精心熬製的魷魚螺肉高湯，滾燙淋上鮮嫩鮑魚片
瞬間釋放來自大海的多重鮮味，道地台菜，完美重新演繹

家常 風味

CLASSIC HOME COOKING



紅蟳米糕 1隻 TWD.1,680

Steamed Glutinous Rice with Crab

嚴選時令肥美紅蟳，搭配冠軍港式臘味飯——肝腸、臘腸、海蝦米、花菇，拌入糯米與金華火腿老母雞上湯，濃郁鮮香

家常 風味

CLASSIC HOME COOKING



干貝蛤蠣絲瓜塔
Braised Loofah with Dried Scallop and Clam

- | | | |
|---|----------------|---------|
|  肉鬆蛋黃芋球 | 4 顆 (4 Pieces) | TWD.320 |
| Fried Taro Ball Stuffed with Pork Floss and Egg Yolk | | |
|  紙包黑豬魯肉夾割包 (位) | | TWD.320 |
| Soy Sauce Stewed Pork Belly with Steamed Bun (Per Person) | | |
|  扁魚白菜滷 | | TWD.420 |
| Braised Chinese Cabbage with Dried Fish, Pork Skin and Fried Egg | | |
| 干貝蛤蠣絲瓜塔 (位) | | TWD.480 |
| Braised Loofah with Dried Scallop and Clam (Per Person) | | |
|  古早味紅糟肉 | | TWD.520 |
| Crispy Fried Pork in Fermented Rice Sauce | | |
|  川味辣雞丁 | | TWD.620 |
| Deep-fried Diced Chicken with Spicy Sauce | | |
|  左宗棠雞 | | TWD.620 |
| General Tso's Chicken | | |
|  松露菜脯蛋 | | TWD.620 |
| Dried Radish Omelet with Black Truffle Sauce | | |
| 椒鹽小卷 | | TWD.680 |
| Sautéed Squid with Pepper and Salt | | |
|  三杯豬腳炒麵線 | | TWD.680 |
| Braised Pork Knuckle with Rice Wine, Sesame Oil, Soy Sauce and Vermicelli | | |

家常 風味

CLASSIC HOME COOKING



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|---|----------|
|  烏梅醬燒骨 | TWD.680 |
| Stewed Pork Spare Rib with Preserved Plum Sauce | |
| 金莎鹹蛋黃墨魚 | TWD.680 |
| Fried Cuttlefish Fritter with Salty Egg Yolk Sauce | |
|  燻香順風耳 | TWD.680 |
| Smoked Deep-fried Sliced Flavored Pig Ear | |
| 馬友鹹魚雞粒豆腐煲 | TWD.680 |
| Braised Diced Chicken and Tofu with Salty Fish Sauce in Pot | |
| 鮮蝦球滑蛋 | TWD.720 |
| Braised Prawn and Cage-free Eggs with Spring Onion | |
|  避風塘蝦球皇炒麵 | TTWD.720 |
| Fried Egg Noodle Topped with Sautéed Prawn with Crispy Garlic and Red Chili | |
|  蝦仁麻婆西施非籠蛋 | WD.720 |
| Soft Scrambled Cage-free Egg with Spicy Prawn Ma-po Tofu Sauce | |
| 奶香燒中蝦(4隻) | TWD.780 |
| Braised Prawn with Cream Sauce (4 Pieces) | |
| 蝦仁鮮時蔬 | TWD.780 |
| Sautéed Seasonal Vegetable with Prawn | |
| 薑蔥肥牛煲(美國) | TWD.780 |
| Braised Sliced U.S.Beef with Ginger and Spring Onion | |

家常
風味

CLASSIC HOME COOKING



蝦仁麻婆西施非籠蛋
Soft Scrambled Cage-free Egg with Spicy Prawn Ma-po Tofu Sauce

蒜香鹽酒嗆中蝦			TWD.780
Sautéed Prawn with Salt and Rice Wine in Garlic Flavor			
葡式咖哩海蝦煲			TWD.780
Portuguese Braised Curry Prawn in Pot			
XO醬日本葛粉鮮蝦煲			TWD.780
Braised Prawn and Arrow Root Noodle with XO Sauce in Pot			
脆皮雞	半隻 (Half)	TWD.800	
Deep-fried Crispy Chicken	整隻 (Whole)	TWD.1,480	
風味水煮牛 (美國)			TWD.880
Braised U.S. Beef with Chinese Cabbage and Tofu in Broth			
翠芹蒜苗炒軟時			TWD.880
Sautéed Cuttlefish with Chinese Celery and Leek			
汆灼九秒安格斯牛肉			TWD.980
Nine-second Blanched U.S. Angus Beef			
紅蟳米糕			TWD.1,680
Steamed Glutinous Rice with Crab			

田園 時蔬

SEASONAL VEGETABLE



羊肚菌佛跳牆
Double-boiled Morel Mushrooms Soup

羊肚菌佛跳牆

Double-boiled Morel Mushrooms Soup

TWD.320

羅漢素豆腐

Braised Tofu with Vegetable

TWD.520

季節性時蔬(蘆筍/西蘭花/芥蘭/娃娃菜/日本小松菜/皇宮菜/季節時蔬)

Selected Seasonal Vegetable

Choose One from Asparagus, Broccoli, Chinese Broccoli,

Baby Cabbage, Japanese Rapeseed, Basella 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

TWD.420

金銀蛋

Sautéed with Salty Egg and Cured Egg

TWD.420

麵飯粥

NOODLE/RICE/CONGEE



- | | |
|--|-----------|
|  椒麻松花皮蛋麵 | TWD.480 |
| Boiled Egg Noodle with Spicy Cured Egg Sauce | |
| 宴客樓私房蛋炒飯 | TWD.480 |
| Chef's Special Fried Rice with Mixed Egg | |
| 蝦仁叉燒廣炒飯 | TWD.480 |
| Cantonese Fried Rice with Shrimp and Pork | |
|  蔴油蝦仁臘腸黑炒飯 | TWD.480 |
| Fried Rice with Prawn and Cantonese Sausage | |
|  蔴油煎雙蛋松阪豬麵線(2人份) | TWD.560 |
| Sesame Oil Braised Thin Noodle Soup with Pork and Pan-fried Egg (2 Persons) | |
|  海鮮炒伊麵 | TWD.560 |
| Fried Yi-Fu Noodles with Seafood | |
| 鮮魚片粥 | TWD.580 |
| Sliced Fish Congee with Ginger | |
| 南非鮑魚海鮮粥 | TWD.780 |
| Congee with Abalone and Seafood | |
|  鮑魚福建炒飯 | TWD.1,200 |
| Egg Fried Rice Topped with Abalone and Seafood Oyster Tomato Sauce | |
| 上湯黃油龍蝦煨伊麵 | TWD.2,880 |
| Braised Lobster Egg Noodle Soup in Broth | |
|   極品臻味-秘製龍蝦麻婆豆腐佐野菜黃金炒飯 | TWD.2,880 |
| Special Lobster Mapo Tofu with Vegetable Egg Fried Rice | |

港式點心

CANTONESE DIM SUM

週一至週五 午間提供
Mon-Fri Lunch Time Only



主—廚—推—薦

THE DINING PLACE CHEF'S RECOMMENDATION



天鵝蘿蔔酥 TWD.180 (粒) 1 Piece

Baked Swan Radish Julienne Pastry

仙氣白天鵝以手工細切蘿蔔絲拌蝦米，包裹入層層酥皮。鵝首以杏仁椰漿餅乾點綴，繁複工序展現細膩美味

THE DINING PLACE CHEF'S RECOMMENDATION

主廚推薦



芝士海鮮撻 (3粒) 3 Pieces

Baked Cheese Seafood Tart

TWD.320



金瓜筍煎糰 (3粒) 3 Pieces

Pan-fried Pumpkin and Wheat Starch Dumpling
Stuffed with Pork and Bamboo Shoot

TWD.320

港式點心

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鮑魚雞粒燒賣(粒)

Steamed Abalone and Diced Chicken Shao-mai (1 Piece)

TWD.240



金箔半熟鮮乳塔(3粒)

Milk Custard Tart with Gold Foil Flakes
(3 Pieces)

TWD.280



極上菌肚餃(3粒)

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

TWD.320



🍡 三色筍絲蝦餃(3粒)

Steamed Shrimp and Bamboo Shoot
Dumpling (3 Pieces)

TWD.320



🍡 魚子松露叉燒酥(3粒)

Honey-glazed Pork and Fish Roe Pastry
with Truffle Sauce (3 Pieces)

TWD.320

港式點心

CANTONESE DIM SUM

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梅干五花腸
Steamed Rice Roll Stuffed with
Dried Mustard Greens and Flavored Pork

- | | |
|--|---------|
|  上海小籠湯包(3粒) (全天販售) | TWD.180 |
| Steamed Pork Dumplings in "Shanghai" Style (3 Pieces) | |
|  翡翠鮮蔬餃(3粒) | TWD.220 |
| Vegetarian Steamed Bean Curd and Vegetable Dumpling (3 Pieces) | |
|  香煎臘味蘿蔔糕(份) | TWD.240 |
| Pan-fried Cantonese Radish Rice Cake (1 Portion) | |
|  紫蘇梅汁排骨(份) | TWD.260 |
| Steamed Pork Spare Rib with Preserved Perilla Plum Sauce (1 Portion) | |
| 豉汁蒸鳳爪(份) | TWD.260 |
| Steamed Chicken Feet in Spiced Oyster Sauce (1 Portion) | |
|  XO醬炒蘿蔔糕(份) | TWD.320 |
| Wok-fried Cantonese Radish Cake with X.O. Sauce (1 Portion) | |
|  香煎腐皮捲(份) | TWD.320 |
| Fried Bean Curd Roll Stuffed with Prawn and Pork (1 Portion) | |
|  梅干五花腸(3捲) | TWD.320 |
| Steamed Rice Roll Stuffed with Dried Mustard Greens and Flavored Pork (3 Rolls) | |
|  春風得意腸(3捲) | TWD.320 |
| Steamed Rice Roll Stuffed with Shrimp, Mushroom and Carrot (3 Rolls) | |
|  北海道干貝燒賣(3粒) (全天販售) | TWD.360 |
| Steamed Pork and Shrimp Shao-Mai with Scallop (3 Pieces) | |
| 鮮蝦韭菜腸粉(3捲) | TWD.360 |
| Steamed Rice Roll Stuffed with Shrimp and Chinese Chive (3 Rolls) | |

甜品

DESSERT



季節水果 (位) Seasonal Fruits (Per Person)	TWD.150
雪耳雲石流芯圓 (位) Sweet Silver Fungus Soup with Marble Cream Paste Rice Gnocchi (Per Person)	TWD.220
油條杏仁茶 (位) Sweet Almond Soup Served with Deep-fried Dough Stick (Per Person)	TWD.220
養生芝麻糊 (位) Braised Sweet Black Sesame Soup (Per Person)	TWD.220
楊枝甘露 (位) Cantonese Mango Sago Cream Soup with Pomelo (Per Person)	TWD.220
花生冰淇淋春捲 (位) Taiwanese Ice Cream and Ground Peanut Roll (Per Person)	TWD.240
椰汁紅棗糕 (3粒) Red Date Coconut Milk Cake (3 Pieces)	TWD.280
芝麻海獅包 (3粒) (全天販售) Steamed Sesame Paste Bun (3 Pieces)	TWD.280
黑金流沙包 (3顆) (全天販售) Steamed Charcoal Salted-Egg Custard Bun (3 Pieces)	TWD.280

茶飲

TEA

菊花茶 Chrysanthemum Tea	TWD.300/壺 (Pot)
洋甘菊 Chamomile Tea	TWD.300/壺 (Pot)
香片 Jasmine Tea	TWD.300/壺 (Pot)
普洱 Puerh Tea	TWD.300/壺 (Pot)
阿里山珠露 Ali Mountain Oolong Tea	TWD.300/壺 (Pot)
菊花普洱茶 Pu-erh & Chrysanthemum Tea	TWD.300/壺 (Pot)
東方美人 Oriental Beauty Tea	TWD.300/壺 (Pot)
紅玉紅茶 Taiwanese Black Tea	TWD.350/壺 (Pot)

自備茶葉用餐的貴賓，需酌收沏茶服務費每位TWD.100。
Tea making service fee of TWD.100 per person will be charged for guests dining with their own tea.

酒單

BEVERAGE LIST

紹興酒 Shaohsing Rice Wine

陳年紹興 TWD.900/600ml
Premium V.O. Shaohsing Rice Wine

狀元紅玉泉窖藏18年精釀陳紹 TWD.2,600/700ml
Yuchan Premium V.O. Shaohsing Rice Wine Cellar Aged 18 Years
(Chuang Yuan Hong)

高粱酒 Kaoliang

金門高粱酒38% TWD.1,500/750ml
Kinmen Kaoliang Liquor 38%

金門高粱酒58% TWD.1,600/750ml
Kinmen Kaoliang Liquor 58%

啤酒 Beer

台灣金牌 TWD.200/瓶 (Bottle)
Taiwan Gold Medal

海尼根 TWD.220/瓶 (Bottle)
Heineken

朝日 TWD.220/瓶 (Bottle)
Asahi

若選購年份售罄，將以最相近之年份取代

If the listed vintage is not available, your order might be substituted for a nearest vintage with your consent.

飲酒過量，有害(礙)健康

Excessive drinking is harmful to the health.

飲品

DRINK

果汁 Juice

蘋果汁
Apple Juice

TWD.250/杯 (Glass)

奇異果汁
Kiwi Juice

TWD.260/杯 (Glass)

柳橙汁
Orange Juice

TWD.280/杯 (Glass)

礦泉水 Still Water

依雲
Evian

TWD.200/500ml

普娜
Acqua Panna

TWD.280/1000ml

氣泡水 Sparkling Water

沛綠雅
Perrier

TWD.220/330ml

聖沛黎洛
San Pellegrino

TWD.280/1000ml

軟性飲料 Soft Drink

可口可樂
Coca Cola

TWD.180/罐 (Can)

零卡可樂
Coca Cola Zero

TWD.180/罐 (Can)

雪碧
Sprite

TWD.180/罐 (Can)