






## 經典開胃菜

 蘇式燻魚	320
口水雞 	380
櫻桃鴨柚香沙拉	380
台式紅糟肉	400
撈汁鵪鶉蛋 	320
蒜蓉豬頰肉	420
五味澎湖冰捲	320
香醋蜆頭	360

## 家宴海鮮集

避風塘軟殼蝦 (白蝦/6隻)	660
鐵板焗有機蝦 (白蝦/12隻)	580
金沙蛋黃中卷	480
 麥片金沙蝦球 (草蝦)	560
波蘿果律鮮蝦球 (草蝦)	560
銀魚水中蛋	390
 蜜汁中卷	480




## 鮮魚料理

 農家酸菜石斑魚 	1,280
清蒸本港青斑	1,370
清蒸鱈魚 (鮮露/豆酥)	480
蒜元青鮎下巴 (2片)	920
油浸筍殼魚	1,580
銀龍鱈魚秋葵酥	680

## 牛肉料理

 德國酸菜牛肉 (美國)	480
 蒜香牛菲力 (紐西蘭)	580
爽口椒汁牛五花 (美國) 	560
柱侯牛頰肉 (紐西蘭)	650



## 豬肉料理

 主廚私房滷肉 (含高高頭4顆 / 每顆NT\$20)	500
冰糖醬佛手	450
美人腿肥腸	450
 凱達冠軍豬腳	1,680
 蜜棗嫩子排	490



## 雞肉料理

 天府宮保雞 	380
巴蜀尖椒雞中翅 	450
 噴香菇雞球	460

## 砂鍋煲仔類

川式水煮肥牛煲 (美國) 	600
肥腸香茄煲	450
鮮蝦粉絲煲 (草蝦/6隻)	800
 蟹黃豆腐煲 (非基因改造)	420

## 季節鮮時蔬

乾煸四季豆 (附餅6片)	360
季節時蔬	300
蒜元臘肉菜苔	340
 麻椒香嗆鍋蛋 	300
梅菜蒸香茄	380
瑤柱蛋煎絲瓜	360
黑松露鮮蔬	420

## 廣式飯麵類

鮮魚芋香米粉鍋	660
素齋炒麵 	290
 海皇脆米炒飯 	360
XO醬蘿蔔糕 	300
古早味鴛鴦炒粉	340

## 湯品

瑤柱翡翠羹 (約6-8人)	420
響螺蟲草花燉雞 / 盅	220
花膠北菇燉雞湯 / 盅	320

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Spicy

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Ovo-vegetarian

 奶素  
Lacto-vegetarian

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## 港點

廣式蝦餃皇 (3個)	180
藜麥珍珠丸子 (3個)	180
 黑蒜蒸燒賣 (3個)	180
蜜汁叉燒包 (2個)	180
蠔汁蒸鳳爪	180
豆鼓蒸子排	180
蟲草花素蒸餃 (3個)	160
 兩來菇煎薄餅 (3個) 	180
 香煎蘿蔔糕 (3片)	120
胭脂脆皮腸粉	240
鮮蝦腐皮捲 (3個) (非基因改造)	180
西杏明蝦捲 (3個)	190
 手工蔥燒餅 (3個)	180

## 甜品

金牌流沙包 (2個)  	100
箔金黑芝麻包 (2個)	160
香滑杏仁豆腐露 / 盅 (冰) 	120
楊枝沁甘露 / 盅 (冰)	150
椰香西米露 / 盅 (冰/熱) 	120
香濃芝麻糊 / 盅 (熱) 	150



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## Appetizer

 Smoked Fish with Aged Vinegar	320
Steamed Chicken with Chili Sauce 	380
Assorted Vegetables Salad and Roasted Duck with Pomelo Dressing	380
Deep-Fried Red Vinasse Marinated Pork	400
Quail Eggs with Laozhi Sauce 	320
Pork Jowl with Chopped Garlic	420
Squid with Sweet Chili Sauce	320
Jellyfish with Vinegar	360

## Seafood

Fried Soft Shrimp in Typhoon Shelter (6 pcs)	660
Teppanyaki Shrimps (12 pcs)	580
Stir-Fried Squid with Salted Egg Yolk	480
 Deep-Fried Shrimps with Cereal & Salted Egg Yolk	560
Deep-Fried Shrimps with Mayonnaise & Pineapple	560
Silverfish, Black Fungus and Edamame in Chicken Soup	390
 Stir-Fried Squid with Honey	480

## Fish

 Boiled Grouper with Pickled Cabbage and Pickled Peppers 	1,280
Steamed Grouper with Scallion	1,370
Steamed Cod with Soy Sauce or Crispy Beans	480
Braised Japanese Amberjack (2 pcs)	920
Steamed Marble Goby	1,580
Crispy Silver Cod & Okra	680





## Beef

 Stir-Fry Beef with Sauerkraut (U.S.A)	480
 Stir-Fried Beef Tenderloin with Garlic (New Zealand)	580
Boil Brisket with Sichuan Pepper & Pickled Pepper (U.S.A) 	560
Stewed Beef Cheek with Fermented Soybean (New Zealand)	650

## Pork

 Chef's Special Braised Pork (4 Plain Buns Included, NT\$20/pcs)	500
Braised Trotter with Crystal Brown Sugar Sauce	450
Deep-Fried Pork Intestines and Bamboo Shoots	450
 Deep-Fried Crispy Pork Knuckle with Sauerkraut	1,680
 Braised Spare Ribs with Candied Date Sauce	490

## Chicken

 Kung Pao Chicken 	380
Stir-Fried Chicken Wings with Chili Peppers 	450
 Stir-Fried Chicken with Assorted Mushrooms	460

## Casserole

Boiled Sliced Beef with Hot Chili Oil in Casserole (U.S.A) 	600
Stewed Pork Intestines and Eggplant in Casserole	450
Fresh Shrimps and Mung Bean Noodles in Casserole (6 pcs)	800
 Stewed Crab Yolk and Egg Tofu in Casserole (Non-GMO)	420

## Seasonal Vegetables and Egg

Fried String Beans with Dried Shrimps and Chopped Meat (6 Mandarin Pancakes included)	360
Stir-Fried Seasonal Vegetables	300
Stir-Fried Chinese Kale with Garlic and Cured Pork	340
 Pan-Fried Eggs with Chili Sauce 	300
Steamed Eggplant with Preserved Vegetable	380
Pan-Fried Egg with Dried Scallop and Loofah	360
Stir-Fried Vegetables with Truffle Sauce	420

## Cantonese Rice and Noodles

Braised Rice Noodles with Fish, Taro and Eggs	660
Vegan Fried Noodles 	290
 Crispy Fried Rice with Seafood 	360
Fried Turnip Cake with X.O. Sauce 	300
Fried Rice Noodle and Mung Bean Noodles	340

## Soup

Spinach and Dried Scallop Thick Soup	420
Chicken Soup with Cordyceps Flower & Dried Whelk (Individual Serving)	220
Chicken Soup with Mushrooms & Fish Maw (Individual Serving)	320



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## Dim Sum

Steamed Shrimp Dumplings (3 pcs)	180
Pearl Pillion with Quinoa (3 pcs)	180
 Steamed Pork Dumplings with Black Garlics (3 pcs)	180
Steamed BBQ Pork Buns (2 pcs)	180
Steamed Chicken Feet with Oyster Sauce	180
Steamed Spare Ribs with Black Beans	180
Steamed Cordyceps Flower Dumplings  (3 pcs)	160
 Star Jelly Pancakes (3 pcs) 	180
 Pan-Fried Turnip Cakes (3 pcs)	120
Steamed Crispy Shrimp Rice Rolls	240
 Deep-Fried Shrimp Beancurd Rolls (3 pcs) (Non-GMO)	180
Deep-Fried Shrimp Rolls with Almond (3 pcs)	190
 Handmade Baked Scallion Pastries (3 pcs)	180

## Dessert

Steamed Creamy Custard Buns with Egg Yolk (2 pcs)  	100
Charcoal Sesame Buns (2 pcs)	160
Apricot Kernel Tofu (Iced) (Individual Serving) 	120
Chilled Mango Sweetened with Grapefruit and Sago (Iced) (Individual Serving)	150
Coconut Milk with Sago (Iced/Hot)  (Individual Serving)	120
Black Sesame Pottage (Hot) (Individual Serving) 	150



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