



# 主廚推薦

## Chef Recommend

避風塘大明蝦  
Sautéed Shrimp with Garlic

NT\$720

海鮮豆腐煲  
Braised Tofu with Seafood

NT\$720

水煮牛三寶  
Poached Beef in Chili Sauce

NT\$720

祕製脆皮雞(前三天預訂)  
Deep Fried Chicken with Garlic

半隻(Half) NT\$680  
全隻(Whole) NT\$1,200

(牛肉來源：美國 Beef Imported from U.S)  
(豬肉來源：台灣 Pork Imported from Taiwan)





# 開胃小品

## BBQ & APPETIZER

東港烏魚子 Mullet Roe Served with Apple and Scallion	NT\$880
川味牛腱 Spiced Beef Tendon	NT\$680
焦糖松阪豬(前一天預訂) Crispy Pork Chuck with Slice Lemon	NT\$580
燒味三拼 BBQ Cold Cut Platter	NT\$620
燒味雙盤(油雞、烤鴨、叉燒) BBQ Cold Cut Platter	NT\$580
明爐烤北鴨 Roasted Duck	NT\$480
蜜汁叉燒 Honey Glazed Pork	NT\$480
花雕醉雞 Wine Marinated Chicken Cold Cuts	NT\$480
桂花豉油雞 Osmanthus and Soy Sauce Marinated Chicken Cold Cuts	NT\$480

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# 海鮮

## SEAFOOD

### 時令鮮魚料理

Coursed Set Menu of Seasonal Fish  
Braised with Soy Sauce  
Steamed with Ginger & Spring Onion  
Stewed Soup

一吃NT\$1,500

兩吃NT\$1,800

### 鮮美帶子料理(青醬、松露、XO醬)

Scallop Dishes  
Sautéed with Pesto Sauce / Truffle / XO Sauce

NT\$780

### 蝦球料理(XO醬、宮保、松露)

Shrimp Ball Dishes  
Braised With XO Sauce / Chili Sauce / Truffle

NT\$680

### 乾隆明蝦鬆

Sautéed Minced Shrimp, Wrapped with Lettuce

NT\$680

### 三杯鮮魚丁

Sautéed Fish Cubes with Soy Sauce, Wine, and Sesame Oil

NT\$680

### 明蝦料理(位)(蒜茸、芝士)

Prawn Dishes / Per Person  
Steamed with Garlic  
Sautéed with Cheese

NT\$220





# 肉料理 MEAT

- |  |         |
|--|---------|
| 乾煎牛小排<br>Sautéed Beef Short Ribs   | NT\$820 |
| 黑椒台塑牛小排<br>Braised Beef with Black Pepper Sauce  | NT\$820 |
| 松露松阪豬<br>Braised Pork Chuck with Truffle   | NT\$580 |
| 雞球料理(左宗棠、三杯、宮保)<br>Chicken Breast Dish<br>Fired with Soy Sauce<br>Sautéed with Soy Sauce, Wine, and Sesame Oil<br>Sautéed with Chili and Peanuts | NT\$520 |
| 京都焗排骨<br>Sautéed Pork Spare Ribs with Brown Sauce  | NT\$480 |
| 糖醋咕啫肉<br>Sweet and Sour Pork   | NT\$480 |
| 羊小排料理(位)(椒鹽、極汁)<br>Lamb Chop Dish / Per Person<br>Sautéed with Salt and Pepper<br>Sautéed with Maggie Sauce                                      | NT\$280 |
| 戰斧排料理(位)(極汁、紅酒醬)<br>Tomhawk Pork Chop Dish / Per Person<br>Braised Pork Chop with Maggie Sauce<br>Braised Pork Chop with Red Wine Sauce          | NT\$260 |

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# 蔬食

## VEGETABLE

山藥炒蘆筍 Fried Asparagus with Yam	NT\$480
乾鍋娃娃菜 Fried Chinese Cabbage	NT\$480
蠔油芥蘭 Braised Green Kale with Oyster Sauce	NT\$420
乾煸四季豆 Sautéed Green Bean with Minced Pork	NT\$420
白灼西蘭花 Poached Broccoli	NT\$380
季節炒時蔬 Fried Seasonal Vegetable	NT\$320
香菇燒豆腐 Braised Bean Curd with Mushroom	NT\$380
和風什錦沙拉 Quinoa and Vegetable Salad	NT\$420
香煎蓮藕餅(素食) Lotus Root Pancake(Vegetarian)	NT\$420

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# 港式煲仔

## CASSEROLE

沙茶中蝦粉絲煲 Braised Bean Noodle with Shrimps in Satay Sauce	NT\$620
蟹粉海鮮豆腐煲 Braised Bean Curd with Crab Meat	NT\$580
麻油松阪豬煲 Braised Pork Chuck with Sesame Oil and Rice Wine	NT\$580
三蔥牛肉煲 Sautéed Beef with Green Onion in Soy Sauce	NT\$520
黑椒牛柳煲 Sautéed Beef with Black Pepper Sacue	NT\$520
鹹魚雞粒豆腐煲 Braised Bean Curd with Salty Fish and Chicken Cubes	NT\$480
麻婆豆腐煲 Braised Bean Curd with Minced Pork, Sichuan Style	NT\$380

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# 湯 / 羹

## SOUP

皮蛋魚片湯 Fish and Preserved Egg Soup	NT\$480
酸辣海皇羹 Hot and Sour Seafood Soup	NT\$480
鮮蔬菌菇雞片湯 Chicken and Mushroom Soup	NT\$480
花旗參燉雞湯(位) Stewed Chicken Soup with Ginseng / Per Person	NT\$250
黑蒜花膠雞湯(位) Stewed Chicken Soup with Black Garlic / Per Person	NT\$250
港式明火例湯(位) Daily Soup / Per Person	NT\$180
新竹貢丸湯(位) Pork Ball Soup / Per Person	NT\$150
藥膳四寶湯/(位)(素食) Stewed Soup with Herb (Vegetarian) / Per Person	NT\$180
南瓜養生湯/(位)(素食) Pumpkin Soup (Vegetarian) / Per Person	NT\$150

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# 飯 / 麵

## NOODLE & RICE

什錦兩面黃 Cantonese Fried Noodle	NT\$480
銀芽乾燒伊府麵 Sautéed Egg Noodle with Bean Sprouts	NT\$480
乾炒河粉(叉燒, 牛肉) Stir Fried Rice Noodle with Beef / Pork	NT\$480
鹹魚雞粒炒飯 Fried Rice with Chicken and Salty Fish	NT\$420
台式新竹米粉 Fried Rice Noodles	NT\$420
廣式炒飯 Fried Rice in Cantonese Style	NT\$420
東港櫻花蝦炒飯 Fried Rice with Dried Sakura Shrimp	NT\$420
明宮香濃鴨粥 Duck Congee	NT\$380
XO醬炒蘿蔔糕 Fried Radish Cake with XO Sauce	NT\$360
蓬萊野菌素炒飯(Vegetarian) Fried Rice with Mushroom	NT\$380

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# 港式點心

## CANTONESE DIM SUM

晶瑩鮮蝦餃/4入 Steamed Shrimp Dumpling	NT\$220
魚子蒸燒賣/4入 Steamed Fish Roe Shumai	NT\$180
珍珠荷葉雞/2入 Steamed Fish Roe Shumai	NT\$180
養生珍珠荷葉雞/2入(素食) Steamed Chicken with Sticky Rice in Lotus Leaf (Vegetarian)	NT\$180
蠔皇叉燒包/2入 Honey Glazed Pork Bun	NT\$180
臘味蘿蔔糕/3入 Pan-fried Radish Cake	NT\$180
鮮蝦腐皮捲/3入 Deep Fried Shrimp Roll in Tofu Sheet	NT\$220
香滑奶皇包/3入 Creamy Egg Yolk Buns	NT\$180
黑金流沙包/3入 Steamed Shaped Salad Egg Yolk Lava Bun	NT\$220
豆沙芝麻球/3入 Deep Fried Sesame Ball Stuffed with Red Bean	NT\$180
桂圓銀耳露/位 Stewed Fungus Soup with Longan	NT\$150
芋香西米露/位 Sweet Sago Soup with Taro	NT\$150

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