



Dim-Sum

所有價格皆以新台幣計算，另需外加 10% 服務費

自備酒水服務費：葡萄酒類每瓶 NT\$300 · 烈酒 NT\$500

請特別注意若您對某些食物過敏的情形，請事先告知服務人員

All prices are in New Taiwan Dollars and subject to a 10% service charge.

Corkage fee for wine and beverage NT\$300 per bottle, for spirits NT\$500 per bottle.

Please inform our staff of any food allergies you may have prior to ordering.



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian



**明爐櫻桃鴨四吃 NT\$2,400**  
Roasted Cherry Duck with 4 Cooking Methods

**第一吃 THE FIRST COOKING METHOD**

明爐片皮鴨 ( 乳豬醬 . 金桔醬 . 藍莓醬 )

Roasted Sliced Cherry Duck

(Suckling Pig Dipping Sauce, Kumquat Sauce, Blueberry Sauce )

**第二吃 THE SECOND COOKING METHOD**

| 擇一 Select One |

生菜片鴨鬆

Stir-fried Minced Duck with Lettuce



XO 醬銀針鴨絲

Stir-fried Shredded Duck with Silver Pin Noodles in XO Sauce

芋香鴨肉生滾粥

Duck Rice Porridge with Taro

鴨絲雪菜炆伊麵

Stir-fried E-Fu Noodles with Shredded Duck and Preserved Vegetables

欖菜火鴨粒炒飯

Duck Fried Rice with Olive Pickles



### 第三吃 *THE THIRD COOKING METHOD*

| 擇一 *Select One* |

蒜香風沙鴨架

Wok-fried Duck Bone with Minced Garlic

醬爆高麗菜炒鴨架

Wok-fried Duck Bone with Cabbage

京醬爆鴨架

Wok-fried Duck Bone with Soy Bean Paste

### 第四吃 *THE FOURTH COOKING METHOD*

| 擇一 *Select One* |

冬瓜薏仁陳皮鴨架湯

Double-boiled Duck Bone Soup with Winter Gourd, Pearl Barley and Dried Tangerine Peel

酸菜筍片鴨架湯

Double-boiled Duck Bone Soup with Bamboo Shoot and Preserved Vegetables



招牌菜 *Signature Dish*



內含辣味食材 *Contains Spicy Ingredient*



內含豬肉食材 *Contains Pork Ingredient*



素食 *Vegetarian*



## 港味燒臘

Hong Kong Style BBQ

- |   |  |         |
|---|--|---------|
|    | 胡麻粉蹄 (冷 / Cold)<br>Pork Knuckle with Sesame Sauce                                | NT\$350 |
|   | 蔬果和風櫻桃鴨 (冷 / Cold)<br>Cherry Duck with Fruit and Vegetables in Japanese Dressing | NT\$360 |
|   | 迷途醉雞 (冷 / Cold)<br>Drunken Chicken Roll  | NT\$380 |
|    | 鴻運乳豬雙拼盤<br>Prosperous Suckling Pig Mixed Platter                                 | NT\$660 |
|   | 鴻運乳豬<br>Prosperous Suckling Pig  | NT\$520 |
|   | 港式雙味拼盤<br>Hong Kong Style Mixed Platter  | NT\$480 |
|  | 蜜汁叉燒<br>Honey-glazed Char Siu Pork   | NT\$320 |
|   | 玫瑰油雞<br>Braised Oil Chicken  | NT\$320 |
|   | 明爐烤鴨<br>Roasted Duck   | NT\$360 |
|   | 秘製滷牛腱<br>Chef Special Braised Beef Shank   | NT\$380 |



蒜香脆皮雞 (半隻 / Half)

NT\$450

Deep-fried Crispy Chicken with Garlic

蒜香脆皮雞 (一隻 / Whole)

NT\$880

Deep-fried Crispy Chicken with Garlic



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian



## 鮑 · 參 · 翅 · 生猛海鮮

Abalone · Sea Cucumber · Shark Fin and Other Seafood

- |   |           |
|---|-----------|
| 蒜蓉蒸大連鮑 / 位  | NT\$160   |
| Steamed Dalian Abalone with Minced Garlic   |           |
| 鮑參肚絲翅羹 / 位  | NT\$560   |
| Shark Fin Soup with Abalone, Sea Cucumber and Fish Maw                                      |           |
| 虎掌菌菇海參煲   | NT\$560   |
| Sea Cucumber Soup with Mushroom and Pork Tendon   |           |
| 蔥燒花菇海參  | NT\$800   |
| Braised Sea Cucumber with Mushroom and Scallion in Oyster Sauce                             |           |
| 一品鮮鮑海味煲   | NT\$800   |
| Fresh Abalone Broth with Prawn and Scallop  |           |
| 上湯金絲燕窩 / 位  | NT\$980   |
| Bird's Nest Soup in Chicken Broth   |           |
| 蒜蓉蒸巴西龍蝦   | NT\$1,200 |
| Steamed Brazilian Lobster with Minced Garlic  |           |
| 樹子鮮露蒸石斑   | NT\$1,200 |
| Steamed Grouper with Tree Seeds and Fish Sauce  |           |
|  黃金龍鱔野菇群 | NT\$1,200 |
| Deep-fried Escolar with Assorted Mushrooms  |           |
| 花膠濃湯煲雞件 / 位   | NT\$1,200 |
| Chicken and Fish Maw Creamy Broth   |           |
| 蠔皇南非吉品五頭鮑 / 位   | NT\$1,380 |
| South African Premium Abalone with Oyster Sauce   |           |





黃燜小米燉金翅 / 位

NT\$1,600

Simmered Shark Fin Soup with Millet

松茸響螺雞燉金山翅 / 位

NT\$2,400

Simmered Shark Fin Soup with Conch and Matsutake Mushroom



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian



## 海鮮饌

Seafood Dish

樹子蒸玉腐龍膽魚件 / 位 NT\$220

Steamed Giant Grouper with Tree Seeds and Bean Curd



XO 醬鮮蝦蘿蔔糕 NT\$260

Stir-fried Radish Cake with Fresh Shrimp in XO Sauce

皇醬爆炒軟絲 NT\$400

Wok-fried Neritic Squid with Chili Sauce

蒜香風沙鮮軟絲 NT\$400

Deep-fried Neritic Squid with Minced Garlic

避風塘草蝦 NT\$420

Hong Kong Style Stir-fried Grass Shrimp with Minced Garlic and Dried Chili

富貴沙汁蝦球 NT\$420

Deep-fried Prawns with Mayonnaise



麥片海大蝦 NT\$420

Cereal Prawn

生菜片蝦鬆 NT\$460

Stir-fried Shrimp with Jicama, Mushroom, Celery and Lettuce

金沙鱸魚塊 NT\$480

Deep-fried Cod Fish Fillet with Salted Egg Yolk



波蘿糖醋鱈魚塊

NT\$480

Braised Cod Fish Fillet with Pineapple in Sweet and Sour Sauce



XO 醬炒干貝

NT\$560

Stir-fried Spicy Scallop with XO Sauce

上湯焗明蝦

NT\$680

Braised Prawns in Creamy Chicken Broth



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian




## 羹 · 湯

### Soup and Broth

時日老火湯 / 位 NT\$120  
Cantonese Broth

蛋白香菜魚片湯 NT\$280  
Double-boiled Fish Fillet Soup with Coriander

 菌菇皮蛋滑雞湯 NT\$280  
Double-boiled Chicken Soup with Preserved Egg and Assorted Mushrooms

竹笙三鮮湯 NT\$320  
Bamboo Fungus Soup with Scallop, Shrimp and Fish Fillet

西湖牛肉羹 (產地 / 澳洲) NT\$260  
Minced Beef Soup with Coriander, Bean Curd and Egg White  
(Origin of AUS)

南瓜海鮮羹 NT\$280  
Seafood Soup with Shrimp and Pumpkin

竹笙瑤柱雪蛤羹 NT\$360  
Hasma Soup with Bamboo Shoot and Dried Scallop

 韭黃蛋白龍膽羹 NT\$380  
Giant Grouper Soup with Leek



## 煲仔飄香

Clay Pot

XO 醬牛肉粉絲煲 (產地 / 澳洲) NT\$360  
Spicy Beef Clay Pot with Shrimp, Scallop and Calamari in XO Sauce (Origin of AUS)

蔥薑焗生蠔煲 NT\$380  
Fresh Oyster Clay Pot with Scallion and Ginger

紅燒牛腩煲 (產地 / 澳洲) NT\$420  
Spicy Beef Clay Pot (Origin of AUS)

XO 醬海鮮豆腐煲 NT\$460  
Spicy Seafood Clay Pot with Shrimp, Scallop and Calamari in XO Sauce

蟹粉海鮮豆腐煲 NT\$460  
Seafood Clay Pot with Crab Meat and Bean Curd

 蔥薑鮮蝦銀絲煲 NT\$480  
Fresh Prawn Clay Pot with Scallion, Ginger and Glass Noodles

蒜子鮮菇龍膽魚球煲 NT\$520  
Giant Grouper Clay Pot with Garlic and Mushroom



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian



雞 · 羊 · 牛 · 豬  
Chicken · Lamb · Beef · Pork

糖醋咕咾雞球 NT\$320  
Braised Chicken in Sweet and Sour Sauce

 橙汁嫩子排 NT\$320  
Braised Shredded Pork Loin with Orange Sauce

  紅麴冰糖無錫骨 NT\$360  
Wu-Shi Style Braised Pork Spareribs with Red Yeast and Crystal Sugar Sauce

金沙杏菇嫩雞球 NT\$360  
Stir-fried Chicken with Salted Egg Yolk and King Oyster Mushroom

蒜子牛肉扒菜苗 (產地 / 澳洲) NT\$380  
Braised Baby Vegetables with Beef and Garlic (Origin of AUS)

松露野菌炒牛肉 (產地 / 澳洲) NT\$380  
Stir-fried Beef with Wild Mushroom and Black Truffle Sauce (Origin of AUS)

 蒜香羊肩排 NT\$480  
Pan-fried Lamb Shoulder with Garlic

金棗羔羊排 NT\$480  
Pan-fried Mutton Ribs with Kumquat Sauce

  黑椒堅果牛菲力 (產地 / 澳洲) NT\$580  
Pan-fried Beef Tenderloin with Cashew Nut and Black Pepper Sauce (Origin of AUS)



避風塘牛菲力 (產地 / 澳洲)

NT\$580

Hong Kong Style Stir-fried Beef Tenderloin with Minced Garlic and Dried Chili (Origin of AUS)

白灼銀針肥牛片 (產地 / 澳洲)

NT\$580

Stir-fried Sliced Beef with Bean Sprouts and Fish Sauce (Origin of AUS)



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian



## 健康鮮蔬

Healthy Vegetables

胡麻冰鎮芥蘭 (冷 / Cold) NT\$260

Chinese Kale with Sesame Sauce



季節時蔬

NT\$260

炒時蔬做法：白酌、蒜蓉、蠔油

Stir-fried seasonal Vegetables

櫻花蝦娃娃菜

NT\$280

Stir-fried Babay Cabbage with Sakura Shrimp



金銀蛋浸時蔬

NT\$280

Braised Seasonal vegetables with Salted Egg and Preserved Egg



臘味炒芥藍

NT\$280

Stir-fried Chinese Kale with Dried Sausage



菩提山藥炒四蔬

NT\$280

Stir-fried Mixed Vegetables with Yam



竹笙扒豆腐

NT\$280

Braised Bean Curd with Bamboo Fungus

蟹肉燴絲瓜

NT\$320

Braised Crab Meat with Sponge Gourd

濃雞汁野菌絲瓜

NT\$360

Braised Wild Mushroom with Sponge Gourd in Chicken Broth

韭黃山藥鮮蘆筍

NT\$360

Stir-fried Asparagus with Leek and Yam



 百合銀杏蘆筍

NT\$420

Stir-fried Asparagus with Gingko Nuts and Lily Bulbs



牛肝菌炒綜合蔬

NT\$460

Stir-fried Mixed Vegetables with Porcini Mushroom



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian



## 米飯麵類

### Rice and Noodles

- |   |  |         |
|---|--|---------|
|   | 瑤柱魚片粥 / 位  | NT\$120 |
|   | Fish Fillet Rice Porridge with Dried scallop               |         |
|    | 皮蛋瘦肉粥 / 位  | NT\$120 |
|   | Preserved Egg and Shredded Pork Rice Porridge              |         |
|    | 花生皮蛋排骨粥 / 位  | NT\$160 |
|   | Pork Sparerib Rice Porridge with Peanuts and Preserved Egg |         |
|    | 欖菜雞粒炒飯   | NT\$240 |
|   | Chicken Fried Rice with Olive Pickles                      |         |
|    | 素什錦河粉  | NT\$240 |
|   | Stir-fried Flat Noodles with Mixed Vegetables              |         |
|    | 廣州炒飯   | NT\$260 |
|   | Guangzhou Style Shrimp Fried Rice                          |         |
|   | XO 醬松坂炒飯   | NT\$280 |
|   | Matuzake Pork Fried Rice with XO Sauce                     |         |
|    | 福建海鮮燴飯   | NT\$280 |
|   | Fujian Style Seafood Rice Stew with Oyster Sauce           |         |
|   | 乾炒牛肉河粉 (產地 / 澳洲)   | NT\$280 |
|   | Stir-fried Flat Noodles with Beef(Origin of AUS)           |         |
|    | 乾炒松阪豬河粉  | NT\$280 |
|   | Stir-fried Flat Noodles with Matuzake Pork                 |         |
|   | XO 醬松阪豬公仔麵   | NT\$280 |
|   | Stir-fried Instant Noodles with Matuzake Pork in XO Sauce  |         |



烏魚子炒飯

Mullet Roe Fried Rice

NT\$360

松露海鮮炒飯

Seafood Fried Rice with Shrimp and Black Truffle Sauce

NT\$360

廣州炒麵

Guangzhou Style Fried Noodles

NT\$360



忘不了牛肉麵 (產地 / 澳洲)

Unforgettable Beef Noodles (Origin of AUS)

NT\$480



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Ingredient



內含豬肉食材 Contains Pork Ingredient



素食 Vegetarian




## 嚴選點心

Selected Dim Sum

- |   |   |         |
|---|---|---------|
|    | 蘿蔔糕 / 3 塊<br>Pan-fried Radish Cake / 3pcs   | NT\$90  |
|    | 香煎花枝餅 / 3 塊<br>Pan-fried Calamari Cake / 3pcs   | NT\$90  |
|    | 起陽鮮肉餃 / 3 顆<br>Boiled Pork Dumplings with Chinese Leek / 3pcs                               | NT\$90  |
|    | 香筍美人餃 / 3 顆<br>Boiled Pork Dumplings with Bamboo Shoot / 3pcs                               | NT\$90  |
|    | 發財珍珠丸 / 3 顆<br>Glutinous Rice Ball Stuffed with Pork / 3pcs                                 | NT\$90  |
|   | 小籠包 / 4 顆<br>Steamed Minced Pork Dumplings "Xiao Long Bao" / 4pcs                           | NT\$100 |
|  | 豉汁蒸排骨<br>Steamed Pork Spareribs with Fermented Soybean Sauce                                | NT\$100 |
|  | XO 醬鳳爪<br>Steamed Chicken Feet with XO Sauce  | NT\$100 |
|  | 水京棧蝦餃皇 / 3 顆<br>Signature Steamed Shrimp Dumplings / 3pcs                                   | NT\$105 |
|  | 三絲炸春捲 / 3 條<br>Deep-fried Spring Roll Stuffed with Carrot, Mushroom and Bamboo Shoot / 3pcs | NT\$105 |
|  | 鳳冠鮮菇餃 / 3 顆<br>Steamed Crystal Dumplings with Mushroom / 3pcs                               | NT\$105 |



 蜜汁叉燒酥 / 3 顆 NT\$105  
Barbeque Pork Puff Pastry / 3pcs

 家鄉鹹水餃 / 3 顆 NT\$105  
Deep-fried Savory Dumplings / 3pcs

 魚卵鮮燒賣 / 3 顆 NT\$105  
Steamed Pork Shao Mai with Shrimp Roe / 3pcs

 蝦仁腐皮捲 / 3 條 NT\$120  
Deep-fried Bean Curd Roll Stuffed with Shrimp / 3pcs

 葷菇腸粉 NT\$120  
Steamed Mushroom Rice Roll

蝦仁腸粉 NT\$180  
Steamed Shrimp Rice Roll

 臘腸狗 / 3 隻 NT\$180  
Steamed Cantonese Sausage Roll / 3pcs

牛肉腸粉 NT\$220  
Steamed Beef Rice Roll

 招牌菜 Signature Dish

 內含辣味食材 Contains Spicy Ingredient

 內含豬肉食材 Contains Pork Ingredient

 素食 Vegetarian



## 甜品

Dessert

玫瑰水果凍

NT\$70

Organic Rose Jelly with Mixed Fruit

芋泥西米露

NT\$70

Sweet Taro and Sago Cream Soup

芝麻糊

NT\$70

Black Sesame Paste

楊枝甘露

NT\$80

Mixed Fruit and Sago in Mango Juice

核桃糊

NT\$80

Sweet Walnut Soup



大理石流沙包 / 3 粒

NT\$90

Salted Egg Custard Bun / 3pcs

三餃關係 / 3 粒

NT\$90

Dumpling Platter (Fried Dumplings, Cheese Dumplings, Banana Dumplings) / 3pcs



田園紅蘿蔔 / 3 顆

NT\$105

Deep-fried Carrot Dumplings with Red Bean / 3pcs



椰香綠豆棗 / 3 顆

NT\$105

Matcha Mochi Stuffed with Mung Bean Paste Served with Peanut and Coconut Powder / 3pcs



蛋塔 / 3 粒

NT\$105

Portuguese Egg Tart / 3pcs



酒芬桂花凍 / 3 片

NT\$105

Sweet Osmanthus Jelly with Coconut Milk and Grape Liquor / 3pcs

蝶戀糯米滋 / 3 粒

NT\$105

Butterfly Pea Mochi with Milk and Cream Served with Coconut Powder / 3pcs



招牌菜 Signature Dish



內含辣味食材 Contains Spicy Lngredient



內含豬肉食材 Contains Pork Lngredient



素食 Vegetarian



**京套餐 NT\$1,280 + 10%**

“Jing” Set Menu

迎賓開胃菜

Deluxe Appetizer Plate

沙沙冰捲佐火鴨泡菜捲

Combination of Neritic Squid with Salsa Sauce and Roasted  
Duck Roll with Kimchi

碧綠鮮鮑蒸明蝦

Steamed King Prawns with Abalone and Vegetables

瑤柱雪蛤海皇翅

Shark Fin Soup with Hasma and Dried Scallop

香酥黃金白鯧球

Deep-fried Pomfret Ball

瑤柱腐衣鮮蝦蔬

Stir-fried Bean Curd Sheet with Shrimp, Vegetables and Dried  
Scallop

甜蜜蜜三絕

Sweet Trio

大理石流沙包

Salted Egg Yolk Custard Marble Bun

寶島時令水果

Seasonal Sliced Fruit



## 悅套餐 NT\$1,680 + 10%

“Joy” Set Menu

迎賓開胃小品

Deluxe Appetizer Plate

海鮮蔬果和風盤

Seafood Salad with Fruit and Vegetable in Japanese Dressing

麻婆龍蝦佐細麵

Lobster Linguine with Bean Curd and Minced Pork in Chili Sauce

濃湯菜膽雞燉翅

Double-boiled Shark Fin Soup with Chicken and Baby Cabbage in Creamy Broth

碧玉樹子蒸龍膽

Steamed Giant Grouper with Bean Curd and Tree Seeds

蒜子金銀蛋時蔬

Braised Seasonal Vegetables with Garlic, Salted Egg and Preserved Egg in Chicken Broth

甜蜜蜜三絕

Sweet Trio

熔岩蘑菇包

Mushroom-shaped Chocolate Lava Cake

寶島時令鮮水果

Seasonal Sliced Fruit

附贈 紅酒蜜雪兒或新鮮果汁

Served with Michelle Red Wine or Fresh Juice





Dim-Sum