



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

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

 黃金龍鱖野菇群 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

金沙鱈魚塊 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 Crrab 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 Lngredient

 內含豬肉食材 Contains Pork Lngredient

 素食 Vegetanian

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 NT\$360
Mullet Roe Fried Rice

松露海鮮炒飯 NT\$360
Seafood Fried Rice with Shrimp and Black Truffle Sauce

廣州炒麵 NT\$360
Guangzhou Style Fried Noodles

 忘不了牛肉麵 (產地 / 澳洲) NT\$480
Unforgettable Beef Noodles(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

嚴選點心

Selected Dim Sum

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

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|---|---|---------|
|  | 蜜汁叉燒酥 / 3 顆
Barbeque Pork Puff Pastry / 3pcs | NT\$105 |
|  | 家鄉鹹水餃 / 3 顆
Deep-fried Savory Dumplings / 3pcs | NT\$105 |
|  | 魚卵鮮燒賣 / 3 顆
Steamed Pork Shao Mai with Shrimp Roe / 3pcs | NT\$105 |
|  | 蝦仁腐皮捲 / 3 條
Deep-fried Bean Curd Roll Stuffed with Shrimp / 3pcs | NT\$120 |
|  | 蕈菇腸粉
Steamed Mushroom Rice Roll | NT\$120 |
| | 蝦仁腸粉
Steamed Shrimp Rice Roll | NT\$180 |
|  | 臘腸狗 / 3 隻
Steamed Cantonese Sausage Roll / 3pcs | NT\$180 |
| | 牛肉腸粉
Steamed Beef Rice Roll | NT\$220 |

 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 Ingredient

 內含豬肉食材 Contains Pork Ingredient

 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