



燒味.小食 Barbecued and Snack Items

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input type="checkbox"/>	梅汁櫻桃蕃茄 Marinated cherry tomato with sour plum sauce	\$100
<input type="checkbox"/>	<input type="checkbox"/>	虎椒皮蛋 Sliced preserved egg and red chili with thicken soy sauce	\$100
<input type="checkbox"/>	<input type="checkbox"/>	麻香秋耳 Black fungus salad with vinegar and sesame oil	\$100
<input type="checkbox"/>	<input type="checkbox"/>	脆皮金沙豆腐 Wok-fried soft bean curd with salted egg yolk	\$100
<input type="checkbox"/>	<input type="checkbox"/>	台式黃金泡菜 Marinated cabbage, Taiwanese style	\$100
<input type="checkbox"/>	<input type="checkbox"/>	滷水鴨胗 Brined duck gizzard, "Chaozhou" style	\$120
<input type="checkbox"/>	<input type="checkbox"/>	川味滷大腸 Brined pig's intestine, Sichuan style	\$120
<input type="checkbox"/>	<input type="checkbox"/>	五味透抽 Poached squid with five spicy sauce	\$130
<input type="checkbox"/>	<input type="checkbox"/>	五香牛腱 Marinated beef shank	\$130
<input type="checkbox"/>	<input type="checkbox"/>	芝麻丁香魚 Crispy-fried silver anchovy with sweet soy sauce and sesame seeds	\$140
<input type="checkbox"/>	<input type="checkbox"/>	爽脆海蜇花 Marinated jellyfish salad and cucumber	\$160

甜品 Desserts

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input type="checkbox"/>	薑汁嫩豆花 Silky bean curd with ginger syrup	\$70
<input type="checkbox"/>	<input type="checkbox"/>	蜂蜜龜苓膏 Herbal jelly served with honey	\$80
<input type="checkbox"/>	<input type="checkbox"/>	椰汁桂花糕(3件) Coconut cream cakes with sweet scented osmanthus	\$90
<input type="checkbox"/>	<input type="checkbox"/>	養生芝麻糊 Sweetened black sesame cream soup	\$90
<input type="checkbox"/>	<input type="checkbox"/>	棗汁鮮蓮桃蓉 Boiled red dates soup with fresh lotus seeds, white fungus and peach stick	\$90
<input type="checkbox"/>	<input type="checkbox"/>	芋香西米露 Sweetened sago soup with taro and coconut cream	\$90
<input type="checkbox"/>	<input type="checkbox"/>	楊枝甘露 Chilled mango cream soup with grapefruit and sago	\$90
<input type="checkbox"/>	<input type="checkbox"/>	合時鮮水果 Seasonal fresh fruit	\$120
<input type="checkbox"/>	<input type="checkbox"/>	古早味杏仁茶(附油條) Almond cream soup served with Chinese fritter	\$160
<input type="checkbox"/>	<input type="checkbox"/>	香焗核桃酥(3件) Baked walnuts puff	\$160

營業時間：午餐 11:30-14:30  
Opening Time: Lunch 11:30 to 14:30

以上價格皆以新台幣計算，需另加10%服務費  
如您有特殊的飲食需求或食物過敏，請事先告知我們  
All prices are in TWD and subject to 10% service charge.  
Please let us know if you have any dietary requirements or food allergies.

蒸籠 Steamed

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input type="checkbox"/>	醬皇焗鳳爪 Steamed chicken feet with oyster sauce	\$120
<input type="checkbox"/>	<input type="checkbox"/>	鮮竹牛肉球(3件)  Steamed minced beef ball with dried bean curd sticks	\$120
<input type="checkbox"/>	<input type="checkbox"/>	櫻花蝦芋頭糕(1件) Steamed taro cake with dried cherry shrimp	\$120
<input type="checkbox"/>	<input type="checkbox"/>	翡翠素蒸餃(3件) Steamed vegetarian dumplings	\$120
<input type="checkbox"/>	<input type="checkbox"/>	荷塘糯米雞(2件) Steamed glutinous rice with diced chicken wrapped in lotus leaf	\$120
<input type="checkbox"/>	<input type="checkbox"/>	蟹黃靚燒賣(4件) Steamed pork dumplings with crab roe	\$130
<input type="checkbox"/>	<input type="checkbox"/>	頂醬叉燒包(3件) Steamed barbecued pork buns	\$130
<input type="checkbox"/>	<input type="checkbox"/>	香菇流沙包(3件) Steamed salted egg yolk custard buns	\$140
<input type="checkbox"/>	<input type="checkbox"/>	瑤柱南瓜菓(3件) Steamed scallops and pumpkin dumplings	\$140
<input type="checkbox"/>	<input type="checkbox"/>	豉汁蒸排骨 Steamed pork ribs with black beans sauce	\$160
<input type="checkbox"/>	<input type="checkbox"/>	百花絲瓜捲(3件) Steamed rice flour rolled with prawn mousse and luffa gourd	\$160
<input type="checkbox"/>	<input type="checkbox"/>	鮮蝦韭菜餃(3件) Steamed shrimp dumplings with green chives	\$160
<input type="checkbox"/>	<input type="checkbox"/>	晶瑩鮮蝦餃(3件) Steamed prawn dumplings with green asparagus	\$190

特式點心 Special Dim Sum

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input type="checkbox"/>	臘味蘿蔔糕(3件) Pan-fried turnip cakes with Cantonese preserved meat	\$150
<input type="checkbox"/>	<input type="checkbox"/>	金絲炸蝦球(3件) Deep-fried shrimp mousse dumplings	\$180
<input type="checkbox"/>	<input type="checkbox"/>	鮮蝦腐皮卷(3件) Deep-fried bean curd sheet rolled with shrimp	\$180
<input type="checkbox"/>	<input type="checkbox"/>	帶子海鮮餃(3件) Steamed seafood dumplings with scallop	\$180

煎 . 炸 . 焗 Fried & Baked

單點	加點		
<input type="checkbox"/>	<input type="checkbox"/>	脆皮煎麻糬(3件) Pan-fried crispy glutinous rice cakes "Mochi"	\$100
<input type="checkbox"/>	<input type="checkbox"/>	湘蓮芝麻球(3件) Deep-fried sesame seeds balls with lotus paste	\$100
<input type="checkbox"/>	<input type="checkbox"/>	金黃炸春卷(3件) Crispy-fried vegetables spring rolls with mushroom and yellow chives	\$120
<input type="checkbox"/>	<input type="checkbox"/>	蜜汁叉燒酥(3件) Baked honey glazed barbecued pork puff	\$130
<input type="checkbox"/>	<input type="checkbox"/>	安蝦鹹水餃(3件) Deep-fried pork and dried shrimp dumplings	\$130
<input type="checkbox"/>	<input type="checkbox"/>	香煎胡椒包(3件) Pan-fried black pepper pork belly buns	\$140
<input type="checkbox"/>	<input type="checkbox"/>	酥皮叉燒包(3件) Baked barbecued pork buns with almond cream crumble	\$150
<input type="checkbox"/>	<input type="checkbox"/>	花枝韭菜餅(3件) Pan-fried cuttlefish cakes with green chives	\$160
<input type="checkbox"/>	<input type="checkbox"/>	泰式炸蝦餅(3件) Deep-fried shrimp cakes "Thai" Style	\$180

腸粉.湯.粥.麵 Rice Flour Rolls, Congee and Noodle

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input type="checkbox"/>	蝦米蔥花腸粉 Steamed rice roll with dried shrimp and spring onion	\$120
<input type="checkbox"/>	<input type="checkbox"/>	陳皮牛肉腸粉  Steamed rice roll with minced beef and dried tangerine peel	\$140
<input type="checkbox"/>	<input type="checkbox"/>	蜜汁叉燒腸粉 Steamed rice roll with honey glazed barbecued pork	\$160
<input type="checkbox"/>	<input type="checkbox"/>	翡翠蝦仁腸粉 Steamed rice roll with shrimp and luffa	\$190
<input type="checkbox"/>	<input type="checkbox"/>	皮蛋瘦肉粥 Lean pork congee with preserved egg	每位/ Per person \$160
<input type="checkbox"/>	<input type="checkbox"/>	香菇滑雞粥 Sliced chicken congee with mushroom	\$160
<input type="checkbox"/>	<input type="checkbox"/>	台式炒米粉 Fried rice noodles with pork, mushroom and carrot	\$160
<input type="checkbox"/>	<input type="checkbox"/>	金勾肉絲豉油皇炒麵 Fried egg noodles with shredded pork, dried baby shrimp and soy sauce	\$160
<input type="checkbox"/>	<input type="checkbox"/>	鮮甜魚片粥 Sliced fish congee with ginger and spring onion	\$180
<input type="checkbox"/>	<input type="checkbox"/>	柱侯牛腩撈麵  Egg noodles with braised beef brisket in zhuhou sauce	\$180
<input type="checkbox"/>	<input type="checkbox"/>	瑤柱灌湯包 Dried scallop and seafood dumpling in Chinese consommé	\$190