甜品 Desserts

單點 加點	薑汁嫩豆花 Silky bean curd with ginger syrup	每份/ Per portion \$70
	蜂蜜龜苓膏 Herbal jelly with honey	\$80
	椰汁桂花糕(3件) Coconut cream cakes with sweet scented osmanthus jelly	\$90
	湘蓮芝麻球(3件) Deep-fried sesame seeds balls with lot	\$100 rus paste
	楊枝甘露 Chilled mango cream soup with grapef honeydew melon and sago	\$120 Fruit,
	養生芝麻糊 Sesame sweet soup	\$130
	芋香西米露 Sago with taro and coconut milk	\$130
	海苔麻糬(3件) Deep-fried glutinous rice cakes "Mochi with dried seaweed	\$130
	合時鮮水果 Seasonal fresh fruit	\$130
	古早味杏仁茶(附油條) Traditional almond sweet soup with Cl	\$160 hinese fritter

燒味. 小食 Barbecued and Snack Items

單點	加點	每	每份/ Per portion	
		虎椒皮蛋 Sliced preserved egg and red chili with thicken soy sauce		\$100
		台式黃金泡菜 Marinated cabbage, "Taiwanese" style		\$100
		脆皮金沙豆腐 Crispy-fried tofu with salted egg yolk		\$120
		梅漬櫻桃蕃茄 Marinated cherry tomato with sour plum	sauce	\$130
		川味滷大腸		\$130
		Brined pig's intestine, "Sichuan" style 胡麻美國蘆筍		\$140
		Poached U.S. asparagus with white sesam	e sauce	
		芝麻丁香魚 Crispy-fried silver anchovy with sweet so and sesame seeds	y sauce	\$150
Q		五香滷牛腱 Braised U.S. beef shank with five spice sa	uce	\$160
		爽口海蜇皮 Marinated jellyfish salad with cucumber, vinegar and sesame oil	garlic,	\$160

此菜單價格皆以新台幣計價,需另加10%服務費 此菜單包括以下食品過敏原:堅果類、麩質、芝麻、大豆、蛋、花生、甲殼類、乳製品、頭

All prices are in TWD and subject to 10% service charge.

This menu contains following allergens: nuts, gluten, sesame, soybeans, egg, peanuts, crustacean, dairy products, cephalopoda, fish, mango.



此菜單所使用肉品之來源如下所示:

The country of origin for all meat products in the menu as below:

> 美國牛 U.S. Beef 澳洲牛 Australian Beef 臺灣豬 Taiwan Pork 加拿大豬 Canadian Pork 尼加拉瓜豬 Nicaragua Pork

供應時間:午餐 11:30~14:30 Opening Time: Lunch 11:30 to 14:30

蒸籠 Steamed			1	特式點心 Special Dim Sum			腸粉 Rice Rolls		
	單點	加黑占	每份/ Per p 櫻花蝦芋頭糕(1件) Steamed taro cake with dried cherry shrimp	\$120	單點 加點	每份/ Per p 臘味蘿蔔糕(3件) Pan-fried turnip cakes with Cantonese preserved meat	stion \$150	單點 加點	蝦米蔥花腸粉 Steamed rice roll wit spring onion
			翡翠素蒸餃(3件) Steamed vegetarian dumplings	\$120		鮮蝦腐皮卷(3件) Crispy-fried bean curd sheet rolled with shrimp	\$180		蕈菇素腸粉 Steamed rice roll wit 蜜汁叉燒腸粉
			荷塘糯米雞(2件) Steamed glutinous rice with diced chicken wrapped in lotus leaf	\$120		鮮貝海鮮餃(3件) Steamed seafood dumplings with scallop	\$180		Steamed rice roll wit barbecued pork 彩豐網通腸粉(每日
			醬皇燜鳳爪	\$130		金絲炸蝦球(3件) Deep-fried shrimp mousse dumplings	\$190		Crispy rice roll with ((we offer limited serv 翡翠蝦仁腸粉
			Steamed chicken feet with oyster sauce		烈·炸Fr	ied & Baked			Steamed rice roll wit
			頂醬叉燒包(3件) Steamed barbecued pork buns	\$130	單點 加點	每份/ Per p 金黃炸春卷(3件) Crispy-fried vegetables spring rolls with mushroom and yellow chives	\$130	粥.麵c	ongee and Noodle 皮蛋瘦肉粥 Lean pork congee wi
			蟹黃靚燒賣(4件) Steamed pork dumplings with crab roe	\$138		蜜汁叉燒酥(3件) Baked honey glazed barbecued pork puff	\$130		香菇滑雞粥 Sliced chicken conge
			蛤蜊釀燒賣(3件) Steamed pork dumplings with clam	\$150		水梨鹹水餃(3件) Deep-fried pork and dried shrimp dumplings	\$140		台式炒米粉 Fried rice noodles wi and carrot
			造型流沙包(3件) Steamed salted egg yolk custard buns	\$160		酥皮叉燒包(3件) Baked barbecued pork buns with almond cream crumble	\$150		金勾肉絲豉油皇炒 Fried egg noodles wir dried baby shrimp an
			豉汁蒸排骨	\$160		蘿蔔絲酥餅(3件) Pan-fried turnip cakes	\$160		鮮甜魚片粥 Sliced fish congee wi 柱侯牛腩撈麵
			Steamed pork ribs with black beans sauce	¢1/0		香煎花枝韮菜餅(3件) Pan-fried cuttlefish cakes with green chives	\$160		Egg noodles with bra Zhuhou sauce
			鮮蝦韮菜餃(3件) Steamed shrimp dumplings with green chives	\$160		泰式炸蝦餅(3件) Deep-fried shrimp cakes "Thai" style	\$180		瑶柱灌湯包 Dried scallop and sea Chinese consommé
			晶瑩鮮蝦餃(3件) Steamed prawn dumplings with green asparagus	\$190		錦滷炸餛飩(4件) Deep-fried pork Wonton	\$180		皇冠五彩小籠包(8件 Steamed soup dump

單點	加點	每份/ Per	portion
		蝦米蔥花腸粉	\$120
		Steamed rice roll with dried shrimp and	
		spring onion	
		蕈菇素腸粉	\$130
		Steamed rice roll with mushroom	
		蜜汁叉燒腸粉	\$160
		Steamed rice roll with honey glazed	
		barbecued pork	
		彩豐網通腸粉(每日限量)	\$180
		Crispy rice roll with Chinese fritter	
		(we offer limited serving everyday)	
		翡翠蝦仁腸粉	\$190
		Steamed rice roll with shrimp and luffa	
褓	麵Co	ongee and Noodle	
313 .	~	每位/ Pe	r person
		皮蛋瘦肉粥	\$160
		Lean pork congee with preserved egg	\$100
		香菇滑雞粥	\$160
			\$100
		Sliced chicken congee with mushroom	4
		台式炒米粉	\$160
		Fried rice noodles with pork, mushroom	
		and carrot	
		金勾肉絲豉油皇炒麵	\$160
		Fried egg noodles with shredded pork,	
		dried baby shrimp and soy sauce	
		鮮甜魚片粥	\$180
		Sliced fish congee with ginger and spring onion	
		柱侯牛腩撈麵	\$180
		Egg noodles with braised beef brisket in	
		Zhuhou sauce	
		瑶柱灌湯包	\$190
		Dried scallop and seafood dumpling in	200
		Chinese consommé	
		皇冠五彩小籠包(8件)	\$420
		Steamed soup dumplings "Iao long bao"	y .20