

主廚推薦精選佳餚

CHEF RECOMMENDED

【需等候，建議提前預約】

- 綠野仙蹤金沙蝦 NT\$680
DEEP-FRIED SHRIMP BALL WITH YOLK
SAUCE WITH BREAD CRUMBS
- 馬告山泉鱸魚湯 NT\$780
STEAMED RIVER BASS WITH
SOYA SAUCE AND GINGER AND SHALLAT
- 金牌吊燒脆皮雞(半隻) NT\$880
ROASTED CRISPY CHICKEN POTATO
SALAD ON THE SIDE
- 無骨骰子牛佐刺蔥青醬 NT\$980
BEEF CUBES WITH ZANTHOXYLUM AILANTHOIDES
- 古法稻香西施牛 NT\$1180
STEWED BEEF RIB-EYES WITH SOY SAUCE
WRAPPRD WITH DRIED RICE PEDUNCLE
- 歐包叻沙海鮮盅 NT\$1680
GLAKSA SEAFOOD SOUP WITH BREAD BOWL

江南小碟

APPETIZERS

- 佛門燻素鵝 NT\$260(素)
SMOKED BEAN CURD ROLLS STUFFED WITH
MINCED MUSHROOM BAMBOO SHOOTS
- 古法滷汁杏鮑菇 NT\$280(素)
KING OYSTER MUSHROOM
WITH SOYA DRESSING
- 炙燒焦糖六兩斤 NT\$360
CARAMELIZE BARBECUED PORK
NECK SERVED WITH LEMON SLICE
- 五香醬牛腱 NT\$380
FIVE SPICE BEEF SHIN
- 紹興醉新雞 NT\$380
WINED CHICKEN SLICES
IN SHAO-SHING WINE SAUCE
- 花雕醉白蝦 NT\$560
HUADIAO WINE SHRIMP
- 南方廣式雙味牛腱醉雞 NT\$680
CANTONESE-STYLE BEEF SHANK
AND DRUNKEN CHICKEN
- 香烤烏魚子 NT\$980
GRILLED MULLET ROE

菜單食材內容因應季節變化調整，實際菜色依現場提供為主。X 區多活動詳情請洽官網
The menu will change by different seasons, the actual ingredients may change by restaurant.

每位酌收茶資費用30元，以上價格均以新台幣計算，另須加10%服務費
賓客自帶酒水需酌收飲料服務費，葡萄酒每桌參佰元、烈酒每桌伍佰元

江南古宴 MEAT

- 辣炒干三絲 (大溪豆乾絲) NT\$328
STIR FRIED PORK WITH SHREDDED BEAN CURDS
- 菠蘿咕咾肉 NT\$360
DEEP FRIED PORK TENDERLOIN
WITH PINEAPPLE
- 宮保嫩雞柳 NT\$388
KUN-PAO CHICKEN CUBES WITH PEANUTS
- 蠔皇炒牛肉 NT\$460
STIR FRIED SLICED OF AUS BEEF AND
KALE WITH OYSTER SAUCE
- 竹籠椒麻香辣雞 NT\$480
BAMBOO BASKET FRIED SPICY CHICKEN
WITH CHILLI SAUCE
- 尖椒松阪豬 NT\$480
STIR-FRIED SWEET CHILI AND PORK NECK
- 麻香松阪豬 NT\$528
SAUTÉED SLICED PORK
IN SESAME OIL AND GINGER

首選精緻煲 CLAY POT

- 芋奶滑雞煲 NT\$460
BRAISED CHICKEN WITH TARO
- 花雕雞腿香菇煲 NT\$460
BRAISED CHICKEN LEG AND MUSHROOM
WITH SHAO-SHING WINE IN A CASSEROLE
- 沙茶牛肉粉絲煲 NT\$ 460
STIR FRIED SLICED OF AUS BEEF AND
CRYSTAL NOODLE WITH SATAY
- 砂鍋紅燒獅子頭 NT\$480
BRAISED MINCED PORK BALLS WITH CHINESE
CABBAGE IN CHICKEN BROTH
- 蟹粉海鮮豆腐煲 NT\$488
STEWED TOFU AND SEAFOOD
WITH CRAB ROE SAUCE IN A CLAY POT
- 蔥薑鮮蝦粉絲煲 NT\$680
FRESH SHRIMP AND BEAN VERMICELLI POT
- 成都水煮牛 NT\$760
CHENGDU BOILED BEEF

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河、海鮮類

FRESHWATER FISHES & SEAFOOD

- 韭黃炒鱔魚..... NT\$460
STIR FRIED EEL WITH HOTBED CHIVES
- 檸檬香鮮魚片..... NT\$480
DEEP-FRIED FISH FILLET WITH LEMON SALT
- 白灼圓籠蝦(10隻)..... NT\$480
BLANCHED SHRIMP (10 PIECES)
- 老乾媽啤酒蝦..... NT\$480
OLD GODMOTHER BEER STEWED SHRIMP
- 豆酥扁鱈(大比目魚)..... NT\$560
CODFISH(STEAMED, BEAN PASTE, SHRED CHILI)
- 果律奶滋鮮蝦球..... NT\$580
DEEP FRIED PRAWN BALLS WITH MAYONNAISE
- 豆苗鮮蝦球..... NT\$580
SAUTÉED SHRIMPS WITH PEA SHOOTS
- 松子蘋果脆蝦鬆..... NT\$580
STIR FRIED MINCED SHRIMP
WITH APPLE ON LETTUCE LEAF
- 南洋叻沙軟殼蟹..... NT\$580
NANYANG STYLE LAKSA SOFT SHELL CRAB
- 白酒松露醬核桃蝦球..... NT\$620
WHITE TRUFFLE SAUCE WALNUT SHRIMP BALLS
- 白酒松露醬核桃鮮玉帶子..... NT\$680
WHITE TRUFFLE SAUCE WALNUT SCALLOP

大中華風味主食

RICE AND NOODLE

- 鹹魚雞米炒飯..... NT\$280
FRIED RICE WITH SALTY FISH
AND DICED CHICKEN
- 砂鍋燜菜飯(桃園芭寶米)..... NT\$280
STEAMED RICE WITH GREEN SHANGHAI
STYLE VEGETABLE IN A CLAY POT
- 苦茶油炒飯(桃園芭寶米)..... NT\$280
FRIED RICE WITH PORK AND TEA-SEED OIL
- 珍菌伊府麵..... NT\$328
STIR-FRIED NOODLES WITH
MUSHROOM AND VEGETABLE
- 海皇廣式炒麵..... NT\$380
WOK FRIED CANTONESE DRY FRIED
NOODLES WITH SEAFOOD
- 烏魚子櫻花蝦香菜飯..... NT\$488
FRIED RICE WITH KARASUMI
AND CHERRY SHRIMPS
- 桃園芭寶米..... NT\$30
TAOYUAN BABAO RICE

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江南嫩嬌 BEAN CURD VEGETABLE

- 應時季節蔬 NT\$268
SAUTÉED SEASONAL VEGETABLE
- 蒜炒花椰菜 NT\$288
STIR-FRIED BROCCOLI WITH GARLIC
- 開陽燜白菜 NT\$288
WOK FRIED CHINESE CABBAGE
WITH BABY SHRIMPS
- 宮保松花臭豆腐 NT\$288
DEEP-FRIED STINKY TOFU AND PRESERVED EGG
- 芥藍(薑汁)(蠔油) NT\$288
SAUTÉED KALE WITH OYSTER SAUCE(GINGER)
- 櫻花蝦炒高麗菜 NT\$328
SAUTÉED CHERRY SHRIMP WITH CABBAGE
- 金沙蛋黃拌豆腐 NT\$328
CRISPY BEAN CURD WITH SALTED YOLK SAUCE
- 干燒紫香茄 NT\$300
BRAISED EGGPLANT WITH SOY SAUCE
- 三杯杏鮑菇 NT\$380
SAUTÉED KING OYSTER MUSHROOM WITH
SESAME OIL, SOY SAUCE AND SUGAR

慢火精燉湯品 SOUP

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- 一品韓松佛跳牆(盅) NT\$220
BUDDHA JUMPS OVER
THE WALL
- 冬瓜蛤蠣湯 NT\$280
WINTER MELON AND CLAM SOUP
- 宋嫂鮮魚羹 NT\$328
SHREDDED FISH WITH MUSHROOM
- 西湖牛肉羹 NT\$328
MINCED BEEF THICKENED SOUP
- 客家豆籽干排骨湯 NT\$328
BRAISED DRIED LONG BEAN AND PORK RIBS SOUP
- 砂鍋醃篤鮮 NT\$688
BRAISED PORK WITH BAMBOO SHOOT
AND BEAN CURD IN CHICKEN SOUP
- 砂鍋津白雞 NT\$888
DOUBLE BRAISED CHINESE CHICKEN CONSOMMÉ
WITH CHINESE CABBAGE AND GIN-HWA HAM

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原味東方手工點心

DIM SUM

- 銀耳貴妃盅 (每盅) (大溪白木耳)..... NT\$158
LONGAN AND CHINESE RED DATES
IN TREMALLA ROCK SUGAR SOUP(1 PIECE)
- 螺絲捲 (蒸/炸) NT\$168
SCREW BREAD (STEAMED/DEEP-FRIED)
- 極品蘿蔔糕..... NT\$168
PAN FRIED RADISH CAKE WITH
CANTONESE SAUSAGES
- 水晶鮮蝦餃 (3個) NT\$188
PRAWN WRAPPED IN SHEER DUMPLING (3 PIECES)
- 招牌黃金流沙包 (3個) NT\$188
STEAMED EGG YOLK BUNS (3 PIECES)
- 家鄉鹹水餃 (3個) NT\$188
CHEF'S SPECIAL SALTY DUMPLINGS (3 PIECES)
- 上海蔥油餅..... NT\$188
PAN FRIED SPRING ONION PASTRY
- 淨素蒸餃 (8個) NT\$280
VEGETARIAN DUMPLINGS (8 PIECES)
- 蟹黃鮮燒賣 (8個)..... NT\$280
STEAMED CRAB SHAO-MAIS (8 PIECES)
- 上海雞汁鮮湯包 (8個) NT\$280
STEAMED SHANGHAI DUMPLINGS (8 PIECES)
- 蝦仁手工湯包 (8個)..... NT\$300
HANDMADE SHRIMP SOUP DUMPLINGS

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