

## 川味小碟 APPETIZERS

- 南方廣式雙味牛腩醉雞 ..... NT\$788  
CANTONESE-STYLE BEEF SHANK  
AND DRUNKEN CHICKEN
- 埔里紹興醉雞 ..... NT\$388  
WINED CHICKEN SLICES  
IN SHAO-SHING WINE SAUCE
- 老滷五香浸牛腩 ..... NT\$488  
FIVE SPICE BEEF SHIN
- 香烤烏魚子 ..... NT\$1028  
GRILLED MULLET ROE
- 古法滷汁杏鮑菇 ..... NT\$288(素)  
KING OYSTER MUSHROOM  
WITH SOYA DRESSING
- 雙冬烤麩 ..... NT\$268  
BRAISED WHEAT GLUTEN  
WITH SHIITAKE AND BAMBOO SHOOTS
- 佛門燻素鵝 ..... NT\$268(素)  
SMOKED BEAN CURD ROLLS STUFFED WITH  
MINCED MUSHROOM BAMBOO SHOOTS

## 江南古宴 MEAT

- 古法稻香西施牛 ..... NT\$1388  
STEWED BEEF RIB-EYES WITH SOY SAUCE  
WRAPPRD WITH DRIED RICE PEDUNCLE
- 外婆的紅燒肉+窩窩頭 ..... NT\$628  
BRAISED PORK BELLY IN SOY SAUCE  
WITH STEAMED BUNS
- 金牌吊燒脆皮雞(半隻) ..... NT\$980  
ROASTED CRISPY CHICKEN POTATO  
SALAD ON THE SIDE
- 辣炒干三絲(大溪豆乾絲) ..... NT\$368  
STIR FRIED PORK WITH SHREDDED BEAN CURDS
- 菠蘿洛神咕咾肉 ..... NT\$388  
SWEET AND SOUR PORK WITH PINEAPPLE  
AND ROSELLE
- 宮保嫩雞柳 ..... NT\$408  
KUN-PAO CHICKEN CUBES WITH PEANUTS
- 無錫嫩子排 ..... NT\$598  
TENDER PORK RIBS IN KYOTO STYLE
- 蠔皇炒牛肉 ..... NT\$468  
STIR FRIED SLICED OF AUS BEEF AND  
KALE WITH OYSTER SAUCE
- 芥蘭炒湖南臘肉 ..... NT\$468  
STIR-FRIED CHINESE KALE  
WITH HUNAN CURED PORK

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 ※更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

## 首選精緻煲

### CLAY POT

- 成都水煮魚 ..... NT\$828  
CHENGDU BOILED FISH
- 成都水煮牛 ..... NT\$798  
CHENGDU BOILED BEEF
- 砂鍋紅燒獅子頭 ..... NT\$480  
BRAISED MINCED PORK BALLS WITH CHINESE  
CABBAGE IN CHICKEN BROTH
- 花雕雞腿香菇煲 ..... NT\$480  
BRAISED CHICKEN LEG AND MUSHROOM  
WITH SHAO-SHING WINE IN A CASSEROLE
- 茶油板栗雞腿煲 ..... NT\$468  
BRAISED CHICKEN WITH TARO
- 鹹魚雞粒豆腐煲 ..... NT\$468  
SALTED FISH AND CHICKEN TOFU CASSEROLE
- 蟹粉海鮮豆腐煲 ..... NT\$488  
STEWED TOFU AND SEAFOOD  
WITH CRAB ROE SAUCE IN A CLAY POT

## 河、海鮮類

### FRESHWATER FISHES & SEAFOOD

- 櫻蝦瓜仁酥 ..... NT\$398  
STIR-FRIED SAKURA SHRIMP AND MELON SEEDS
- 南洋叻沙軟殼蟹 ..... NT\$580  
NANYANG STYLE LAKSA SOFT SHELL CRAB
- 老乾媽啤酒蝦 ..... NT\$480  
OLD GODMOTHER BEER STEWED SHRIMP
- 松子蘋果脆蝦鬆 ..... NT\$580  
STIR FRIED MINCED SHRIMP  
WITH APPLE ON LETTUCE LEAF
- 果律奶滋鮮蝦球 ..... NT\$580  
DEEP FRIED PRAWN BALLS WITH MAYONNAISE
- 東北角醬燒小卷 ..... NT\$560  
NORTHEAST COAST BRAISED SQUID
- 扁鱈(比目魚) ..... NT\$580  
HALIBUT

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## 大中華風味主食

### RICE AND NOODLE

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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

鹹魚雞米炒飯 ..... NT\$280  
FRIED RICE WITH SALTY FISH  
AND DICED CHICKEN

烏魚子櫻花蝦炒飯 ..... NT\$480  
FRIED RICE WITH MULLET ROE  
AND SAKURA SHRIMP

干炒河粉 (豬/牛) ..... NT\$360  
STIR-FRIED FLAT RICE NOODLES (PORK/BEEF)

珍菌伊府麵 ..... NT\$320  
STIR-FRIED NOODLES WITH  
MUSHROOM AND VEGETABLE

海皇廣式炒麵 ..... NT\$380  
WOK FRIED CANTONESE DRY FRIED  
NOODLES WITH SEAFOOD

桃園芭寶米 ..... NT\$30  
TAOYUAN BABAO RICE

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# 江南嫩嬌

## BEAN CURD VEGETABLE

- 三杯杏鮑菇 ..... NT\$380  
SAUTÉED KING OYSTER MUSHROOM WITH  
SESAME OIL, SOY SAUCE AND SUGAR
- 干燒紫香茄 ..... NT\$300  
BRAISED EGGPLANT WITH SOY SAUCE
- 芥蘭(薑汁)(蠔油) ..... NT\$300  
SAUTÉED KALE WITH OYSTER SAUCE(GINGER)
- 西蘭花(蒜炒/清炒) ..... NT\$300  
NORTHEAST COAST BRAISED SQUID
- 高麗菜(櫻蝦/清炒) ..... NT\$300  
NORTHEAST COAST BRAISED SQUID
- 時令季節蔬(水蓮/大豆苗/翼豆/菠菜) ..... NT\$300  
SEASONAL VEGETABLES  
(WATER SPINACH, SOYBEAN SPROUTS, WINGED BEANS, SPINACH)
- 宮保松花臭豆腐 ..... NT\$280  
KUNG PAO STINKY TOFU WITH CENTURY EGG
- 金沙蛋黃拌豆腐 ..... NT\$320  
TOFU TOSSED WITH GOLDEN SALTED EGG YOLK

## 慢火精燉湯品

### SOUP

【需等候，建議提前預約】

- 西湖牛肉羹 ..... NT\$320  
MINCED BEEF THICKENED SOUP
- 奶香粟米羹 ..... NT\$280  
CREAMY SWEET CORN SOUP
- 宋嫂鮮魚羹 ..... NT\$320  
SHREDDED FISH WITH MUSHROOM
- 客味豆籽干排骨湯 ..... NT\$320  
BRAISED DRIED LONG BEAN AND PORK RIBS SOUP
- 砂鍋醃篤鮮 ..... NT\$680  
BRAISED PORK WITH BAMBOO SHOOT  
AND BEAN CURD IN CHICKEN SOUP
- 砂鍋津白雞 ..... NT\$980  
DOUBLE BRAISED CHINESE CHICKEN CONSOMMÉ  
WITH CHINESE CABBAGE AND GIN-HWA HAM
- 天麻蟲草燉烏雞(盅) ..... NT\$220  
CREAMY SWEET CORN SOUP
- 一品韓松佛跳牆(盅) ..... NT\$220  
DELUXE KOREAN GINSENG  
BUDDHA'S DELICACY

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# 原味東方手工點心

## DIM SUM

極品蘿蔔糕 ----- NT\$160  
PAN FRIED RADISH CAKE WITH  
CANTONESE SAUSAGES

水晶鮮蝦餃 (3顆) ----- NT\$180  
PRAWN WRAPPED IN SHEER DUMPLING (3 PIECES)

上海蔥油餅 ----- NT\$180  
PAN FRIED SPRING ONION PASTRY

蟹黃鮮燒賣 (8顆) ----- NT\$280  
STEAMED CRAB SHAO-MAIS (8 PIECES)

家鄉鹹水餃 (3顆) ----- NT\$180  
CHEF'S SPECIAL SALTY DUMPLINGS (3 PIECES)

招牌黃金流沙包 (3顆) ----- NT\$180  
STEAMED EGG YOLK BUNS (3 PIECES)

淨素蒸餃 (8顆) ----- NT\$280  
VEGETARIAN DUMPLINGS (8 PIECES)

螺絲捲 (蒸/炸) ----- NT\$120  
SCREW BREAD (STEAMED/DEEP-FRIED)

每日例甜湯 (例排) ----- NT\$220  
DAILY SWEET SOUP (PRE-SELECTED BY THE CHEF)

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