













都江堰口水雞 "Du Jiang Yan" marinated chicken, sesame sauce	280
川北雞絲涼粉 Shredded chicken, chilled vermicelli, chili sauce	280
紹興醉雞 Drunken chicken, "Shao Hsing" wine, wolf berry	300
台式白切雞、薑泥 Taiwanese poached chicken, minced ginger	300
李庄白肉 Szechuan pork belly, minced garlic, homemade chili sauce	300
蓋澆豬腱肉、青椒醬 Spicy pork, pumpkin, green chili sauce	300











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紅油豬耳朵 Spicy pork ear, chili oil			280
古都豬腳凍 Pork knuckle terrine			300
台式滷大腸 Marinated pork intestine			300
浙醋小排 Sweet and sour pork, aged vinegar			300
五花肉酸白菜 Pork belly, homemade pickled cabbage			300
香辣夫妻肺片 Spicy braised Taiwanese beef cheek, tripe, tendon, Szechuan pe	ppercorn		300

280

320

520

260



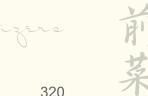








	醬魯牛腱(台灣牛肉) Chinese herb braised beef shank, ginger, garlic
	韭菜澎湖透抽 Chilled "Peng-Hu" squid, chives, soy sauce
	沙拉明蝦
	Prawn salad, mashed chinese yam
	蘋果烏魚子 Roasted mullet roe, sliced apple
	江南鳳尾魚 Crispy long tail anchovy













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杭州老醋蜇頭 Marinated jelly fish, aged vinegar		320
麻辣皮蛋冷豆腐 Spicy preserved egg, bean curd, chili sauce		220
松柏常青 Shredded cabbage salad, peanut, bean curd		220
雙冬烤麩 Braised gluten, bamboo shoot, mushroom		220
香煎腐皮蔬 Shanghainese bean curd roll		240

500







所有價格均以新台幣計算,另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費,葡萄酒每瓶500元、烈酒每瓶1,000元。 All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

Stir fried pork belly, squid, dried bean curd, Chinese celery

閩南鄉味小炒







京都排骨 Braised sweet and sour pork rib	600
木須肉口袋餅 Stir fried pork neck, black fungus, yellow chive, shredded fried egg, served with pita bread	560
紹興腐乳肉 Braised pork belly, homemade fermented wine sauce	800
麻辣水煮台灣肥牛 Spicy cooked Taiwanese beef, bean sprout, Szechuan peppercorn	960
香蔥爆台灣牛肉 Wok fried beef, scallion	680
牛肉麻婆豆腐 Szechuan braised bean curd, Taiwanese minced beef	460
野蕈百合炒羊肉 Wok fried lamb, lily bulb, mushroom	660









酸菜泡椒水煮魚/麻辣水煮魚 Pickled vegetable poached sea bass, or spicy poached sea bass, chili, Szechuan peppercorn	980
諸葛椒麻烤魚 Dried chili baked fish, assorted vegetable	1,200
純醸豆醬燒龍膽魚肉 Braised giant garoupa fillet, soy bean paste	1,480
富貴明蝦 (5隻) Deep fried prawn, mayonnaise (5 pieces)	750
韭菜蝦仁煎 Chinese style fried prawn omelette, chive	680
豆苗鮮蝦仁 Stir fried prawn, vegetable sprout	720
豆腐蔭豉鮮蚵 Black bean sauce braised oyster, bean curd	460
薑絲蛤蜊絲瓜 Braised Chinese loofah, clam, ginger	520
生炒中卷 (宮保/三杯/薑絲) Stir fried "Peng-hu" squid (chili sauce or soy sauce or ginger)	660
蔥焅蝦籽烏參 Braised sea cucumber, shrimp roe, scallion	780
砂鍋海鮮煲 Clay pot braised seafood	980





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海港現流海鮮 Coastal seafood	時價 market price
活虎膽班 Hu Den garoupa	3000/條/pc
山泉鱸魚 River sea bass	780/條/pc
活龍蝦 Lobster	2300/隻/pc
活鮑魚 Abalone	500/個/pc
生凍大明蝦 King prawn	450/隻/pc

Hat Dishes

乾煸玉米筍 Stir-fried baby corn, dried shrimp powder	420
蟹粉扒豆苗 Braised crab meat, vegetable sprout	460
雞火雪菜燒百頁 Braised preserved mustard green, bean curd skin, supreme chicken bro	oth 400
蟹黃菌菇燒豆腐 Braised bean curd, crab roe, mushroom	520
季節鮮蔬 Seasonal vegetable m	時價 narket price



清香百合紅蓮湯 (位) Delight vegetable soup (per person)	200
生菜包素鬆 Fried vegetable dice, mushroom, ice berg letuce	560
絲瓜嫩薑燒雲耳 Braised Chinese loofah, fungus, ginger	400
鳳梨醬燒雙冬 Fried bamboo, pickled pineapple sauce	400
珍蕈燴綠蔬 Mushroom braised vegetable	400
羊肚菌竹笙燒豆腐 Morel mushroom braised bean curd	400
香辣担担素麵 Sesame sauce tossed noodle, vegetable	260









2,800

1,000

1,200

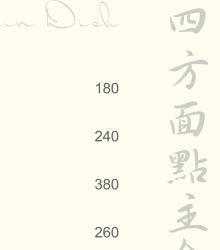
520

280

220

200

1,200







	Main Dish
香煎蔥油餅 (一個) Green onion pancake (piece)	180
香煎蟹肉韭菜盒 (一個) Pan fried crab meat dumpling, chive, pork (piece)	240
上海雪菜雞火煨麵 Braised noodle soup, pickled mustard green, shredded o	hicken 380
担担麵 (位) Spicy dan-dan noodle (per person)	260
上海小湯包 Steamed "Shanghaiese" pork dumpling	360
芹香鱈魚水餃 (八個) Boiled cod fish dumpling, Chinese celery (8 pieces)	360
海鮮蒸餃 (八個) Steamed seafood dumpling (8 pieces)	360
原籠花素蒸餃 (八個) Steamed vegetable dumpling (8 pieces)	320
紅油炒手 (八個) Pork dumpling, chili oil (8 pieces)	320
酸菜蝦仁雲腿蛋炒飯 Fried rice, pickled cabbage, shrimp, egg, ham	480
湖南辣腸炒飯 "Hunan" fried rice, spicy sausage	460
上海菜飯 (碗) "Shanghaiese" fried rice, ham, dried shrimp (per bowl)	50
白飯 (碗) Steamed rice (per bowl)	20
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冰糖燉燕窩 (位) Sweet bird's nest soup, rock sugar (per person)	800
花旗蔘枸杞紅棗雪蛤 (位) Sweet hasma soup, red date (per person)	400
桂圓銀耳蘆薈露 (位) Sweet white fungus soup, longan, aloe (per person)	200
季節鮮果奶酪 (位) Seasonal fruit pudding (per person)	160
香酥芝麻芋泥卷 (三個) Sesame taro roll (3 pieces)	180
酒釀芝麻湯圓 (兩個) Sesame paste rice dumpling soup, fermented wine (2 pieces)	200
蓮蓉小葫蘆 (三個) Sweet lotus seed paste cake, purple Chinese yam (3 pieces)	180
黃金雲錦酥 (二個) Baked mug bean cake, egg yolk (2 pieces)	180
珍珠棗泥鍋餅 Chinese pancake, red date paste	320
蓬萊四季鮮果盤 Seasonal fruit platter	320