



精選小品 APPETIZER

★ 醬皇百花油條	NT 480
Fried Dough Fritter Stuffed with Shrimp Paste	
松露酥炸蝦丸	NT 520
Deep-fried Shrimp Dumpling with Truffle Paste	
★ 燈影牛筋 (T) 	NT 420
Sliced Beef Tendon with Chili Sauce	
★ 椒鹽鴨舌 	NT 520
Braised Duck Tongue with Fragrance Salt	
百葉菠菜卷	NT 300
Bean Curd Sheet Wrapped with Spinach	
丁香瓜仁	NT 380
Fried Silver Fish with Melon Seeds	
香煎嫩花肝	NT 380
Fried Pork Liver Coated with Sweet Soya Syrup, Chili and Green Onion	
★ XO醬乾炒蘿蔔糕 	NT 420
Fried Turnip Cake with X.O. Sauce	
鹽酥脆皮豆腐粒	NT 250
Deep-fried Tofu with Fragrance Salt	
鮮露百頁豆腐絲	NT 250
Shredded Tofu with Light Soy Sauce	
老陳醋黑白木耳	NT 280
Black and White Fungus with Aged Vinegar	

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燒味 BARBECUE

黃金片皮鴨 (三吃) (限量供應) NT 3,500 隻/ Whole  
黃金燒鴨捲餅/香爆鴨肉絲/香滑鴨肉粥  
Oven Roasted Duck with Pancake (Limited Offer Only)  
Wok-fried Shredded Duck with Yellow Garlic Chive/  
Double-boiled Duck Soup with Pickled Mustard and Tofu/  
Duck Rice Congee with Supreme Broth

- ★ 脆皮先知鴨 NT 1,500 隻/ Whole  
Roasted Baby Duck
- ★ 特製花雕雞 NT 1,080  
Marinated Chicken in Huadiao Wine  
雙醬台東黃皮雞 NT 920  
Taidong Free Range Corn Fed Chicken  
Served with Scallion and Galangal Sauce  
太白醉土雞 NT 580  
Marinated Chicken in Shaoxing Wine  
化皮乳豬 NT 1,280  
Crispy Suckling Pig Platter  
乳豬雙拼盤 (四選一：叉燒/燒鴨/油雞/海蜇) NT 1,080  
Suckling Pig and Assorted Barbecued Meat Platter  
(Choice of 1: Barbecued Pork/ Roasted Duck/  
Boiled Chicken/ Jellyfish Salad)
- ★ 伊比利梅花肉叉燒 NT 1,080  
Barbecue Iberico Collar  
脆皮叉燒 NT 760  
Crispy Barbecued Pork
- ★ 燒肉磚 NT 680  
Crispy Barbecued Pork Belly  
燒味拼雙盤 (四選二：叉燒/燒鴨/油雞/海蜇) NT 780  
Assorted Barbecue Platter  
(Choice of 2: Barbecued Pork/ Roasted Duck/  
Boiled Chicken/ Jellyfish Salad)

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官燕 BIRD'S NEST

雞肉松露官燕 NT 2,600  
Braised Bird's Nest with Chicken and Truffle

雞粥燴官燕 NT 2,600  
Chicken Congee with Bird's Nest

★ 百搭汁燉官燕 NT 2,000  
(四選一：蜂蜜黑糖/杏汁/椰汁/冰糖紅棗)  
Doubled-boiled Superior Bird's Nest  
Choice of 1 : Honey Brown Sugar/ Almond Cream/  
Coconut Milk/ Rock Sugar and Red Dates

鮑魚海味 SEAFOOD

蒜香南非活鮑 NT 720 位/ Per Person  
Fried Abalone Tossed  
with Crispy Minced Garlic

黃金流沙南非活鮑 NT 720 位/ Per Person  
Fried Abalone Tossed  
with Salty Egg Yolk

紅燒烏參原隻鮑 NT 1,880 位/ Per Person  
Braised Whole Abalone  
and Sea Cucumber

南非極品20頭鮑 NT 2,880 位/ Per Person  
South African Abalone

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湯羹 SOUP

- ★ 雞粥 (燉鮮鮑或花膠)  
Chicken Rice Congee with Abalone  
or Fish Maw

NT 1,200 位/ Per Person
- 瑪卡花膠燉烏骨雞  
Double-boiled Chicken Soup  
with Maca and Fish Maw

NT 580 位/ Per Person
- 鮑魚佛跳牆  
Braised Pork Spare Ribs, Taro,  
Pork Tendon, Flower Mushroom  
and Abalone

NT 1,100 位/ Per Person
- 廣式煲例湯 (四位用)  
Cantonese Daily Soup (For 4 Persons)

NT 720 盅/ Pot
- ★ 石斛淮山干貝燉響螺  
Braised Whelk, Scallop  
and Chinese Yam

NT 680 位/ Per Person
- 陳年菜脯燉雞湯  
Double-boiled Chicken Soup with  
Preserved Turnip

NT 420 位/ Per Person
- 雪花西湖牛肉羹 (U)  
Minced Beef Soup with  
Crab Meat and Egg White



NT 380 位/ Per Person
- 瑤柱蟹肉粟米羹  
Braised Crab Soup with  
Conpoy and Sweet Corn

NT 380 位/ Per Person

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經典美饌 DELICATE GOURMET

松露滑蛋炒明蝦球 Pan-fried Prawns with Truffle Paste and Egg	NT 880
★ 避風塘百花帶子 	NT 880
Deep-fried Scallop and Shrimp Paste with Crispy Garlic and X.O. Sauce	
★ 稻草西施牛 (U) (四位用) 現場烹調 / 烹調時間:四十分鐘 Roasted Beef Short Rib Wrapped in Straw (Tableside Service/ Cook time : 40 Minutes)	NT 2,500/ For 4 Persons
黑椒四季豆炒金錢肚 (A) 	NT 780
Fried String Bean with Black Pepper and Beef Tripe	
家鄉風味小炒皇 Sautéed Squid with Shrimp, Chicken and Leek	NT 680
★ 蝦乾韭菜花爆肥牛 (U) Wok-fried Beef with Dried Shrimp and Leek	NT 780
★ 蒜片乾煎牛仔粒 (U) Wok-fried Beef with Garlic	NT 980
★ 虎皮尖椒爆松阪豬 	NT 680
Wok-fried Prime Pork with Manganji Green Pepper	
鎮江醋排骨 Deep-fried Pork Ribs Tossed with Chinkiang Vinegar	NT 680
伊比利豬雪影包 (三顆) Barbecued Iberico Pork Bun (3pcs)	NT 450
大千薑片爆雞球 	NT 720
Wok-fried Chicken with Ginger and Chili Flakes	
風沙脆皮炸子雞 Crispy Chicken with Golden Fried Minced Garlic	NT 800 半隻/ Half

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活海鮮 LIVE FISH

七星斑 Superior Garoupa	時價/Market Price
龍虎斑 Tiger Garoupa	時價/Market Price
★ 筍殼魚 Bamboo Fish	時價/Market Price
活鮑魚 Abalone	時價/Market Price
龍蝦 Rock Lobster	時價/Market Price

現流海鮮 FRESH FISH

馬頭魚 Red Tilefish	時價/Market Price
白鯧 Silver Pomfret	時價/Market Price

- 作法 Choice of Cooking Method :
- 清蒸 Steamed with Spring Onion and Soya Sauce
- 油浸 Shallow-fried
- 炒球 Stir-fried
- 乾煎 Fried
- 雞油花雕 Steamed with Huadiao Wine and Fragrant Chicken Oil
- 避風塘 Deep-fried with Garlic
- 過橋 (清湯/粥水/濃湯) Slightly Poached Seafood
- Choice of: Seafood Stock, Rice Congee Stock, Double-boiled Supreme Broth
- 紹興老酒焗 Seafood with Shaoxing Wine

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煲仔菜 CLAY POT

筍白筍薑蔥肥牛煲 (U)	NT 780
Braised Sliced Beef with Water Bamboo	
★ 黑椒茄子肥牛煲 (U) ㊄	NT 780
Braised Sliced Beef with Eggplant and Black Pepper	
乾蔥帶子雞球煲	NT 750
Stewed Chicken with Scallops and Shallots	
碧綠烏參煲	NT 800
Braised Sea Cucumber in Aged Oyster Sauce	
一品雜菜海味煲 (四位用)	NT 1,200 盅/Pot
Assorted Seafood Soup with Vegetables (For 4 Persons)	
燒腩紅燜斑球煲	NT 850
Stewed Pork with Fish, Tofu and Bamboo Shoots	
蝦子海鮮豆腐煲	NT 880
Braised Seafood, Tofu, and Shrimp	
★ 南洋咖喱海鮮煲	NT 880
Seafood Curry Stew	

蔬菜 VEGETABLES

時令田園蔬菜 (作法：清炒 V、蒜味、上湯燴、蠔油)	NT 520
Seasonal Vegetables Choice of Cooking Method (Wok-fried, Wok-fried with Garlic, Braised, or with Oyster Sauce)	
★ 原湯野菌娃娃菜	NT 520
Braised Baby Cabbage Hearts and Mushrooms with Supreme Broth	
★ 木耳肉絲太極絲瓜	NT 520
Wok-fried Loofah with Fungus and Shredded Pork	

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飯/粥/麵 RICE, CONGEE, NOODLE

烏魚子海鮮炒飯 Fried Seafood Rice with Air-dried Mullet Roe	NT 980
蔭油臘味炒飯 Fried Rice with Chinese Sausage in Aged Thick Soya Sauce	NT 520
★ 臘味煲仔飯 Steamed Rice with Chinese Sausage	NT 420
滑蛋牛肉粥 (U) Beef and Egg Congee	NT 580
瑤柱海味粥 Seafood Congee with Conpoy	NT 520
海鮮廣東炒麵 Cantonese Seafood Fried Noodle	NT 780
★ 醬皇乾炒牛河 (U) Fried Flat Noodle with Sliced Beef	NT 520
響米海鰆湯泡飯 (限量供應・四位用) Seafood with Rice in Superior Broth (Limited Offered Only)	NT 1,080/ For 4 Persons

素菜 VEGETARIAN

★ 欖菜四季豆 String Bean with Pickled Olive Leaves	NT 480
松露竹笙燒豆腐 Braised Bean Curd with Bamboo Pith and Truffle Paste	NT 580
西芹蘆筍炒鮮菌 Sautéed Mushrooms with Celery and Green Asparagus	NT 480
羅漢燴上素 Braised Vegetables with Assorted Mushrooms	NT 520

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甜點 DESSERT

熊貓流沙包 (三顆) Steamed Buns Stuffed with Salty Egg Yolk and Butter (3pcs)	NT 300
南北杏仁茶露 (熱) Sweetened Almond Soup	NT 150
圓肉地瓜湯 (熱) Dried Longan and Sweet Potato Soup	NT 150
蜜柚楊枝甘露 (涼) Sweetened Sago Soup with Mango and Pomelo	NT 200
荔枝杏仁豆腐 (涼) Almond Jelly with Lychee	NT 180
紅豆仙草凍 (涼) Grass Jelly with Red Bean	NT 150

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北埔白毫烏龍 產地：台灣	
Beipu Exquisite Oriental Beauty, Taiwan	NT 70
三峽碧螺春 產地：台灣	
Sansia Bi Luo Chun (Green Tea), Taiwan	NT 70
普洱茶 產地：中國	
Pu Erh Tea, China	NT 70
香片 產地：台灣	
Jasmine Tea, Taiwan	NT 70
洋甘菊茶 產地：埃及	
Chamomile Tea, Egypt	NT 70
鐵觀音 產地：台灣	
Ti Kuan Yin, Taiwan	NT 100
有機杭菊茶 產地：台灣	
Organic Chrysanthernum, Taiwan	NT 100

自行攜帶茶葉的客人，需酌收茶資NT50+10% (每位)  
Additional charge of NT50+10% per person for bring your own tea.

單杯葡萄酒 WINE BY GLASS Glass / Bottle

RED WINE

Columbia Crest Two Vines Cabernet Sauvignon, U.S.A.	NT 350 / 1,500
Casa Patronales Reserva Syrah, Chile	NT 450 / 1,800
Celler Laurona, Spain	NT 520 / 2,000

WHITE WINE

Cono Sur Bicicleta Gewürztraminer, Chile	NT 350 / 1,500
Casa Patronales Reserva Sauvignon Blanc, Chile	NT 450 / 1,800
Barbazul Blanc Chardonnay, Spain	NT 520 / 2,000

所有價格皆以新台幣計算，另需外加10%服務費  
All prices are in NT dollars and subject to a 10% service charge.  
自備酒水服務費:葡萄酒類每瓶新台幣500元、烈酒新台幣1,000元  
Corkage for wine and beverage NT500 per bottle, and for spirits NT1,000 per bottle  
我們歡迎賓客詢問對餐點使用食材的任何問題。若您有特殊飲食習慣、對某些食物過敏或不適應症，請事先告知服務人員，讓服務人員能針對您的需求提供您更加完美的用餐經驗  
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary re-quirements that we should be made aware of, when preparing your menu request.

啤酒 BEER	Bottle
Taiwan Gold Label (330ml)	NT 200
Heineken (330ml)	NT 220
Asahi (334ml)	NT 220

新鮮果汁 FRESH JUICE	Glass / Pot
Fresh Orange Juice / Fresh Watermelon Juice	NT 250 / 1,000

汽水 SOFT DRINK	Can
Sprite	NT 180
Coca Cola / Light / Zero	NT 180
Soda Water / Tonic Water / Ginger Ale	NT 180

氣泡礦泉水 SPARKLING WATER	Bottle
Perrier (330ml)	NT 180
San Pellegrino (1000ml)	NT 300

無氣泡礦泉水 STILL WATER	Bottle
Acqua Panna (250ml)	NT 180
Evian (330ml)	NT 180
Fiji Water (1000ml)	NT 250

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寒舍食譜套餐  
SET MENU

胡麻軟殼膏蟹沙拉  
Soft Shell Crab Salad with Mustard Seed Dressing  
and Oriental Sesame

羊肚菌瑤柱燉螺肉  
Braised Whelk, Morel and Conpoy Soup

蠔皇北菇扣鮑魚  
Braised Abalone with Mushroom and Oyster Sauce

茶樹菇爆牛仔肉 U  
Wok-fried Beef with Mushroom, Bell Pepper and XO Sauce

蒜子鵝肝炆斑腩  
Garoupa with Garlic and Foie Gras

肉鬆蝦乾浸莧菜  
Boiled Amaranth with Minced Pork and Dried Shrimp

蟹肉蝦卵水晶包/手工紅豆甜茶果  
Crab and Shrimp Roe Dumpling, Steamed Glutinous Rice  
with Red Bean Paste

寶島四季鮮水果  
Seasonal Fruit Platter

焦糖鐵觀音奶凍  
Baked Oolong Tea Crème Brulee

每位新台幣2,880元 NT\$2,880 per person

V – 素食  
本菜單所使用牛肉來自於: -A-澳洲 -U-美國 -N-紐西蘭 -T-台灣  
V – Vegetarian  
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寒舍食譜套餐  
SET MENU

乳豬燒鴨雙拼盤  
Crispy Suckling Pig with Barbecued Duck

瑪卡石斛皇子鮑  
Double-boiled Chicken Soup with Abalone and Maca

松露滑蛋小龍蝦  
Fried Lobster with Egg and Truffle Paste

梅菜燜和牛臉頰 A  
Stewed Wagyu Beef Cheek with Mustard Green

鹹冬瓜蒸筍殼魚  
Steamed Bamboo Fish with Pickled White Gourd

枝竹木耳浸時蔬  
Boiled Bean Curd with Black Fungus and Seasonal Vegetables

蔥油香拌麵  
Scallion Oil Noodle

寶島四季鮮水果  
Seasonal Fruit Platter

香濃芒果燉布丁  
Mango Pudding

每位新台幣3,680元 NT\$3,680 per person

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寒舍食譜套餐  
SET MENU

陳餅皮拼乳豬件  
Suckling Pig Platter

濃湯花膠燉官燕  
Braised Bird's Nest with Fish Maw

翡翠蟹粉焗龍蝦  
Braised Lobster with Crab Meat Sauce  
and Seasonal Vegetable

蠔皇極品扣鮑魚  
Braised Whole Abalone in Oyster Sauce and Sea Cucumber

海鹽燒焗牛肋眼 U  
Roasted Rib Eye Steak with Sea Salt with Salad

上湯火腿浸時蔬  
Sautéed Seasonal Vegetable with Ham in Supreme Broth

鮮味蚵仔泡飯  
Rice with Oyster in Supreme Broth

寶島四季鮮水果  
Seasonal Fruit Platter

南北杏汁燉雪蛤  
Sweetened Hasma Soup with Almond

每位新台幣4,880元 NT\$4,880 per person

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素食套餐  
VEGETARIAN SET

和風田園鮮沙拉  
Garden Salad with Mustard Seed Dressing

極品松茸佛跳牆  
Braised Taro, Bamboo Pith, Bamboo Shoots,  
Matsutake Mushroom and Chestnut

金湯野菌石榴球  
Steamed Cabbage Roll Wrapped in Assorted Mushrooms  
in Supreme Broth

南乳鼎湖燴上素  
Glass Noodle with Fermented Tofu,  
Hair Moss and Mixed Vegetables

松露雙菇鮮蘆筍  
Sautéed Asparagus and Assorted Mushrooms with Truffle Paste

香草素菌蒸粉粿/現炸蘿蔔絲酥卷  
Steamed Vegetarian Dumpling, Fluffy Turnip Roll

寶島四季鮮水果  
Seasonal Fruit Platter

香濃南北杏仁露  
Sweetened Almond Soup

每位新台幣2,280元 NT\$2,280 per person

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寒舍艾美開味集  
椒麻滷花生、青醬筍白筍  
五味冰卷、五香牛腱 A  
"Appetizer Platter"  
Braised Peanuts with Sichuan Pepper, Water Bamboo with Pesto,  
Calamari with Five Spice Sauce, Braised Beef Brisket

乳豬燒鴨雙拼盤  
Suckling Pig and Barbecued Duck Platter

羊肚菌干貝螺肉  
Double-boiled Chicken Soup with Whelk,  
Scallop and Morel Mushroom

南洋胡椒龍蝦球  
Fried Lobster with Black Pepper and Broccoli

蠔皇花膠扣鮮鮑  
Braised Abalone with Fish Maw and Oyster Sauce

醬皇野菌牛仔肉 U  
Wok-fried Beef with Mushroom and XO Sauce

雞油冬菜龍虎斑  
Steamed Tiger Garoupa with Chicken Oil and Preserved Cabbage

豉油白灼季節蔬  
Blanched Seasonal Vegetables with Fermented Black Bean Paste

松露雞肉燒賣點/香脆一口蘋果酥  
Chicken Siu Mai with Truffle Paste, Bake Apple Puff Pastry

寶島四季鮮水果  
Seasonal Fruit Platter

現磨手工核桃露  
Sweetened Cashew Nut Soup

每桌10人新台幣28,800元 NT\$28,800 per table

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寒舍艾美開味集  
百頁菠菜卷、紅油鴨胗  
芝麻醬拌四季豆、小魚花生  
"Appetizer Platter"  
Bean Curd Sheet Wrapped with Spinach, Duck Gizzard in Chili Oil,  
String Bean with Sesame Sauce, Fried Peanuts with Baby Fish

黃金廣式片皮鴨  
Roasted Duck with Wheat Pancake

香濃雞粥燉官燕  
Braised Bird's Nest in Chicken Porridge

上湯起士焗龍蝦  
Cheese Glazed Lobster with Supreme Broth

黑椒野菌爆鮮鮑  
Fried Abalone with Mushroom and Black Pepper

青醬燒焗羊小排  
Baked Lamb with Pesto

家鄉梅菜紅星斑  
Steamed Garoupa with Mustard Green,  
Mushroom and Shredded Prok

雲耳濃湯娃娃菜  
Braised Baby Cabbage Hearts and Black Fungus  
with Supreme Broth

蟹肉蝦卵水晶包/趣味熊貓流沙包  
Crab and Shrimp Roe Dumpling, Steamed Bun Stuffed  
with Salty Egg and Butter

寶島四季鮮水果  
Seasonal Fruit Platter

現做蛋白杏仁茶  
Sweetened Almond Soup with Egg White

每桌10人新台幣32,800元 NT\$32,800 per table

V – 素食  
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寒舍艾美開味集

紅油耳絲、乾扁四季豆

炭燒烏魚子、椒鹽中卷

"Appetizer Platter"

Shredded Pig Ear in Chili Oil, Fried Green Bean with Minced Pork, Flamed  
Air-dried Mullet Roe, Fried Squid with Fragrance Salt

陳餅皮拼乳豬件

Crispy Suckling Pig Platter

羊肚菌竹笙官燕

Braised Bird's Nest with Ham, Bamboo Pith and Morel Mushroom

魚香燒焗小龍蝦

Braised Lobster with Eggplant, Spicy Board Bean Paste  
and Minced Pork

黑蒜牛肝菌帶子

Wok-fried Scallop with Porcini and Black Garlic

極品蠔皇燉鮮鮑/功夫稻草西施牛 U

Braised Abalone in Oyster Sauce,  
Roasted Beef Short Rib Wrapped in Straw

油浸酥香筍殼魚

Shallow-fried Bamboo with Green Onion

蒜子蝦乾枝竹浸菠菜

Boiled Spinach with Dried Shrimp, Bean Curd and Garlic

美味干貝蘆筍餃/芋泥紅豆沙棗仁

Scallop and Asparagus Dumpling,  
Fried Taro and Red Bean Dumpling

寶島四季鮮水果

Seasonal Fruit Platter

紅棗蓮子雪蛤湯

Hasma Soup with Red Date and Lotus Seed

每桌10人新台幣35,800元 NT\$35,800 per table

V – 素食

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Corkage for wine and beverage NT500 per bottle,

and for spirits NT1,000 per bottle

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