

### 香片 Jasmine Green Tea

即茉莉綠茶，製作材料為茶葉以及茉莉花，兼有二者的香味，更有「在中國的花茶裡，可聞春天的氣味」之美譽。

### 烏龍 Oolong Tea

台灣烏龍茶，又稱半球型包種茶，屬於青茶的一種。以南投鹿谷地區所產的凍頂烏龍茶起源最早。台灣烏龍茶的特色為以輕度發酵、團揉方式製成，外型呈現捲曲的球狀。茶湯呈金黃色，味道醇厚，有強烈果實香。

### 普洱 Pu-er

普洱茶是以雲南省一定區域內的雲南大葉種曬青毛茶為原料，經過發酵加工成的散茶和緊壓茶。其外形色澤褐紅；內質湯色紅濃明亮，香氣獨特沉香，滋味醇厚回甘，葉底褐紅。

上述茶種擇一/每位30元  
Premium Chinese Tea NT\$30 Per Person.

如需酒水飲料請洽現場服務人員 If you would like an alcoholic beverage please ask our staff for assistance.  
以上價格需加一成服務費 All above prices are subject to 10% service charge.



# 主廚推薦套餐

Recommendation Set

Chef's



## 餐前小食

Appetizers

### 砂鍋大排翅(1.5兩)

Braised Superior Shark's Fin in Casserole (56g)

### 名人龍鳳餃

Chef Fu's Prawn Dumping & Abalone Shao-Mai

### 蠔皇大網鮑扣鵝掌

or 花雕蒸活龍蝦

Braised Goose Web or  
Steamed Lobster with Hua Diao Wine

### 紅燒和牛肉

Braised Australia Wagyu Beef

牛肉產地  
澳洲9級

### 家鄉蒸龍膽

Steamed Giant Grouper with Scallion-Ginger Oil

### 富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

### 杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

### 寶島鮮水果

Seasonal Fruit



NT\$ 3,880 / 每位 Per person

## 餐前小食

Appetizers

### 砂鍋大排翅(1.5兩)

Braised Superior Shark's Fin in Casserole (56g)

### 鮑魚燒賣皇

Abalone Shao-Mai

### 燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

### 避風塘波士頓龍蝦

Deep-fried Boston Lobster with Garlic & Chilli

### 鮮竹濃湯時蔬

Seasonal Vegetable and Bamboo Shoot with Superior Consommé

### 富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

### 杏汁燉桃膠

Double-boiled Peach Resin Sweet Almond Soup

### 寶島鮮水果

Seasonal Fruit



NT\$ 2,980 / 每位 Per person

各項價目均須加一成服務費

All above prices are subject to 10% service charge.

上記メニューの料金にサービス料10%を加算させていただきます



### 餐前小食

Appetizers

#### 砂鍋大排翅(1.5兩)

Braised Superior Shark's Fin in Casserole (56g)

#### 富哥招牌蝦餃皇

Prawn Dumpling in Fu's Kitchen Style

#### 燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

#### 紅燒和牛肉

Braised Australia Wagyu Beef

牛肉產地  
澳洲9級

#### 家鄉蒸龍膽

Steamed Giant Grouper with Scallion-Ginger Oil

#### 脆皮叉燒包

Crispy BBQ Pork Bun

#### 蛋白杏仁茶

Sweet Almond Soup with Egg White

#### 寶島鮮水果

Seasonal Fruit

### 餐前小食

Appetizers

#### 四季靚煲湯

Seasonal Double-boiled Soup

#### 鮑魚燒賣皇

Abalone Shao-Mai

#### 燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

#### 頭抽皇大蝦

Fried King Prawn with Premium Deluxe Soy Sauce

#### 紅燒和牛肉

Braised Australia Wagyu Beef

牛肉產地  
澳洲9級

#### 富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

#### 蛋白杏仁茶

Sweet Almond Soup with Egg White

#### 寶島鮮水果

Seasonal Fruit

 NT\$ 2,480 / 每位 Per person

 NT\$ 1,680 / 每位 Per person

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元

Please note that there is corkage charge of NT\$300 per bottle of wine and NT\$500 per bottle of spirits.  
当店にお酒をお持ち込みになる際は、持ち込み料をいただいております。ワインは1本NT\$300、スピリッツ類は1本NT\$500

名人極品套餐  
Celebrity Supreme Set



蟹肉大生翅 (3兩)

Braised Superior Shark's Fin with Crab Meat (112g)

花雕蒸活龍蝦

Steamed Lobster with Hua Diao Wine

蠔皇大網鮑扣鵝掌

Braised Goose Web & Abalone with Oyster Sauce

紅燒和牛肉 *or* 香煎伊比利豬 *or* 燒汁羊排

Braised Australia Wagyu Beef or Pan-fried Iberian Pork

牛肉產地  
澳洲9級

*or* Braised Lamb Chops

上湯浸時蔬

Seasonal Vegetable with Superior Consommé

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉官燕

Double-boiled Bird's Nest with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 6,880 / 每位 Per person

餐前小食

Appetizers

砂鍋大排翅 (1.5兩)

Braised Superior Shark's Fin in Casserole (56g)

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

花雕蒸活龍蝦

Steamed Lobster with Hua Diao Wine

鮑汁花膠扣鵝掌

Fish Maw with Goose Web in Abalone Sauce

鮮竹濃湯時蔬

Seasonal Vegetable and Bamboo Shoot  
with Superior Consommé

名人鮑魚撈飯

Braised Abalone with Rice

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 4,980 / 每位 Per person

各項價目均須加一成服務費

All above prices are subject to 10% service charge.  
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自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元

Please note that there is corkage charge of NT\$300 per bottle of wine and NT\$500 per bottle of spirits.  
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# 名人尊爵套餐



乾煎大排翅(3兩)

Pan-fried Superior Shark's Fin (112g)

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

花雕蒸活龍蝦

Steamed Lobster with Hua Diao Wine

名人紅燒佛跳牆

(27頭吉品鮑、遼參、花膠)

Braised Yoshihama Abalone &  
Spiky Sea Cucumber & Fish Maw in Supreme Stock

香煎日本A5和牛

Pan-fried Japanese A5 Wagyu Beef

牛肉產地  
日本鹿兒島

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉官燕

Double-boiled Almond Soup with Bird's Nest

寶島鮮水果

Seasonal Fruit



NT\$ 12,800 / 每位 Per person

# Celebrity Royal Set

## 蟹肉大排翅(3兩)

Braised Superior Shark's Fin with Crab Meat (112g)

## 花雕蒸活龍蝦

Steamed Lobster with Hua Diao Wine

## 蠔皇花膠扣大網鮑

Abalone & Fish Maw with Oyster Sauce

## 香煎日本A5和牛

Pan-fried Japanese A5 Wagyu Beef

牛肉產地  
日本鹿兒島

## 上湯浸時蔬

Seasonal Vegetable with Superior Consommé

## 富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

## 杏汁燉官燕

Double-boiled Bird's Nest with Almond Soup

## 寶島鮮水果

Seasonal Fruit



NT\$ 8,880 / 每位 Per person



各項價目均須加一成服務費

All above prices are subject to 10% service charge.

上記メニューの料金にサービス料10%を加算させていただきます

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元

Please note that there is corkage charge of NT\$300 per bottle of wine and NT\$500 per bottle of spirits.

当店にお酒をお持ち込みになる際は、持ち込み料をいただいております。ワインは1本NT\$300、スピリッツ類は1本NT\$500

# 香港米其林星級餐廳

—— 大戶人家的私廚美饌 ——

有隱世廚神之稱的“富哥”鄭錦富，以深厚粵菜功夫、時令食材、細膩有層次的調味，創造出獨門料理，完美呈現最不平凡的私房菜色，就像到大戶人家享用私家名廚為您悉心料理的盛宴。

Their classic gourmet dishes are prepared by famous Head Chef Cheng from his hand-picked list of fresh ingredients and with his innovative recipes and dexterous skills.

The dishes are just like those made by the private chief of noble families.

鄭錦富

—— 香港米其林星級主廚 ——

