

「天下所有食貨，粵地幾盡有之」  
「粵地所有之食貨，天下未必盡也」

清·屈大均  
《廣東新語》

每人低消600元

Here on the menu that there's a minimum of 600 dollars per person

本菜單價格需另加一成服務費

All prices are subject to 10% service charge.

自備酒水服務費：葡萄酒類及飲料每瓶\$500·烈酒每瓶\$1,000

Corkage fee for wine and beverage NT\$500 per bottle, for spirits NT\$ 1,000 per bottle.

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本餐廳菜單內所有豬肉類菜餚，均為台灣產地

本餐廳菜單內牛肉類菜餚，來自台灣、美國、澳洲

## 茶資 ChineseTea

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阿里山金萱(位) Alishan Jin Xuan Oolong(Per Person) \$120

產自阿里山高山茶區的台茶12號，茶湯金黃鮮亮，入口滑軟甘回，略帶輕雅的奶香及花香為其最大特色。

桂花烏龍(位) Osmanthus Oolong(Per Person) \$120

以高級烏龍茶拌合新鮮桂花薰製而成，花香烘托茶味，為獨具風味的調味茶，品飲時，具烏龍茶之甘潤，更富有桂花的芬芳，飲後齒頰生津，回味無窮。

檸檬茶(位) Lemon Twist (Per Person) \$90

選用台灣在地鮮檸檬，洗淨切薄片，經48小時以上低溫烘乾，烘出來的檸檬片淡雅清香，入茶清新潤喉。

普洱(位) Puer (Per Person) \$80

採用品質優良的雲南大葉種，取其鮮葉經殺菁後渥堆的特殊工藝製成，自然陳放10年以上。茶湯色澤烏潤或褐紅，滋味醇厚回甘，具有獨特陳香。

香片(位) Jasmine (Per Person) \$80

以上等茶葉拌合高級茉莉花薰製而成，茶湯蜜綠帶黃，啜飲一口，茶味甘潤，更富芬芳撲鼻之新鮮花香。



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## 開胃前菜 Appetizer

鮮魚脆相思	Deep-fried Fishsnack	\$280
瓜仁吻仔魚	Stir-fried Whitebait with Pumpkin Seed	\$240
涼拌白菜心	Shredded Chinese Cabbage with Vinaigrette	\$160
梅漬小蕃茄	Cherry Tomato with Plum Juice	\$140
陳醋拌雲耳	Black Fungus with Vinegar	\$140
家鄉醬蘿蔔	Pickled Radish with Soy Sauce	\$120
黃金泡菜	Golden Chinese Pickled Cabbage	\$100

嚴選食材



從土地到餐桌

安心看的見

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推薦餐點預定  
3 Days Reservation Needed



## 琵琶鴨

Cantonese Roasted PiPa Duck 薦

獨門醬汁、皮脆肉嫩

需3天前預定

\$2280

## 深井燒鵝

Cantonese Roasted Goose 薦

古法醃製、黃金比例

需3天前預定

\$3380



## 主廚推薦 Signature Dishes

TOP 1	紅燒和牛頰	Braised Beef Cheeks with Soy Sauce	\$1380
TOP 2	欖菜蒸龍膽石斑	Steamed Giant Grouper with Preserved Vegetable Sauce	\$750
TOP 3	招牌蒜香脆皮雞(半隻)	Crispy Chicken with Garlic (Half chicken)	\$720
	荔茸香酥鴨	Deep-fried Duck with Taro Stuffing	\$580
	廣式老火煲例湯	Soup of The Day	\$580
	鎮江醋肉排	Deep-fried Pork Ribs with Zhenjiang Vinegar	\$520
	金沙中卷	Deep-fried Squid sautéed with Egg Yolk Sauce	\$460
	銀芽 XO 醬蘿蔔糕	Stir-fried Radish Cake with XO Sauce	\$380
	鮑魚鮮燒賣(2入)	Abalone Shu Mai (2 pieces)	\$280



招牌蒜香脆皮雞(半隻)  
Crispy Chicken with Garlic  
(Half chicken)

紅燒和牛頰  
Braised Beef Cheeks with Soy Sauce



欖菜蒸龍膽石斑  
Steamed Giant Grouper with  
Preserved Vegetable Sauce

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## 珍味肉品 Meat

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👍	紅燒和牛頰	Braised Beef Cheeks with Soy Sauce	\$1380
👍	白灼溫體牛	Poached Beef with Soy Sauce	\$750
👍	金杯蒜香骰子牛	Stir-fried Beef with Garlic	\$750
👍	招牌蒜香脆皮雞(半隻)	Crispy Chicken with Garlic (Half chicken)	\$720
	乳香羊小排	Deep-fried Lamb Chop with Fermented Bean Curd Sauce	\$680



乳香羊小排  
Deep-fried Lamb Chop  
with Fermented Bean Curd Sauce

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金杯蒜香骰子牛  
Stir-fried Beef with Garlic

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## 珍味肉品 Meat

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👍 荔茸香酥鴨	Deep-fried Duck with Taro Stuffing	\$580
豆豉糯米椒豬松阪	Stir-fried Pork Neck with Sweet Chili and Black Bean Sauce	\$520
👍 鎮江醋肉排	Deep-fried Pork Ribs with Zhenjiang Vinegar	\$520
麻油松阪豬	Stir-fried Pork Neck with Sesame Oil	\$520
蒜香酥子排	Deep-fried Pork Ribs with Garlic	\$520
蠔油芥藍牛肉	Stir-fried Beef with Chinese Kale in Oyster Sauce	\$480

荔茸香酥鴨  
Deep-fried Duck with Taro Stuffing



鎮江醋肉排  
Deep-fried Pork Ribs  
with Zhenjiang Vinegar

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# 合時海鮮 Seafood

👍 龍虎斑	Fresh Grouper	\$1580/尾
季節鮮魚	Seasonal Fish	\$時價/尾
👍 蒜蓉銀絲百花蝦	Steamed Prawn and Bean Noodles with Garlic Sauce	\$630
生抽焗鮮蝦	Stir-fried Prawn with Soy Sauce	\$630
生菜蝦鬆	Minced Shrimp with Lettuces	\$580
鳳梨明蝦球	Fried Prawn Balls with Pineapple	\$570
金沙中卷	Sautéed Squid with Salted Egg Yolk Sauce	\$460
粉絲蒜蓉 蒸原粒鮑魚(位)	Steamed Abalone with Bean Noodles and Garlic (Per Person)	\$360



季節鮮魚  
Seasonal Fish

蒜蓉銀絲百花蝦  
Steamed Prawn and Bean Noodles  
with Garlic Sauce



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# 美味煲仔 Cantonese Casserole

👍 海鮮蟹黃豆腐煲 (佐麵包)	Braised Seafood and Tofu with Crab Roe Sauce	\$750
麻辣溫體牛	Braised Beef and Bean Noodles in Chili Sauce	\$650
沙茶魚球什菜煲	Fish & Vegetables in Sa Cha Sauce	\$630
👍 鮮蝦薑蔥粉絲煲	Braised Prawn with Bean Noodles and Ginger	\$630
南瓜海皇煲	Braised Seafood with Pumpkin Sauce	\$570
魚香茄子煲	Braised Spicy Eggplant with Minced Pork	\$420

鮮蝦薑蔥粉絲煲  
Braised Prawn with Bean Noodles and Ginger



海鮮蟹黃豆腐煲 (佐麵包)  
Braised Seafood and Tofu with Crab Roe Sauce

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## 季節時蔬 Seasonal Vegetables

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櫻花蝦高麗菜	Stir-fried Cabbage with Sergestid Shrimp	\$420
上湯XO醬娃娃菜	Stir-fried Baby Chinese Cabbage with XO Sauce	\$420
(清炒/蒜炒)芥藍花	(Original/ Garlic)Stir-fried Chinese Kale Flower	\$360
蠔油芥藍菜	Stir-fried Chinese Kale in Oyster Sauce	\$340
蒜片西蘭花	Stir-fried Broccoli with Garlic	\$340
季節蔬菜(清炒/蒜片)	Seasonal Vegetables (Original/ Garlic)	\$300



上湯XO醬娃娃菜  
Stir-fried Baby Chinese Cabbage with XO Sauce

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蒜片西蘭花  
Stir-fried Broccoli with Garlic

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## 經典主食 Rice and Noodles

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👍	海皇廣炒麵	Crispy Noodles with Seafood	\$480
👍	乾炒牛肉河粉	Stir-fried Rice Noodles with Beef	\$420
	蟹肉干燒伊麵	Braised Noodles with Crab Meat	\$420
👍	臘味蔭油炒飯	Fried Rice with Cantonese Sausage and Black Bean Sauce	\$380
	鹹魚雞粒炒飯	Fried Rice with Salted Fish and Chicken	\$380
	廣式欖菜炒飯	Fried Rice with Preserved Vegetable Sauce	\$380
	銀芽XO醬蘿蔔糕	Stir-fried Radish Cake with XO Sauce	\$380



乾炒牛肉河粉  
Stir-fried Rice Noodles with Beef

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銀芽XO醬蘿蔔糕  
Stir-fried Radish Cake  
with XO Sauce

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## 特製湯品 Soup and Broth

👍 荔芋金鯧米粉 (需3天前預訂)	Rice Noodle Soup with Pomfret Fish and Taro (Reserved 3 Days in Advance)	\$1380
👍 油鹽水龍膽石斑	Boiled with Scallion Giant Grouper	\$680
游水三絲蝦仁羹	Shredded Seafood and Mushrooms with Shrimp Soup	\$680
👍 港式老火煲例湯	Soup of The Day	\$580
👍 西湖溫體牛肉羹	Minced Beef with Cilantro and Egg Whites Soup	\$480
榨菜冬粉魚腐湯	Fish Fillet and Tofu with Bean Noodles Soup	\$480
黑松露南瓜海皇羹	Pumpkin Seafood Soup with Black Truffle	\$480
黑蒜花膠筒燉烏雞 (位)	Chicken Soup with Fish Maw and Garlic (per person)	\$420



油鹽水龍膽石斑  
Boiled with Scallion Giant Grouper

荔芋金鯧米粉  
Rice Noodle Soup  
with Pomfret Fish and Taro



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## 天然素食 Vegetarian Selection

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三菇炆伊麵	Braised Noodles with Mushroom	\$320
蠔油煨雙菇	Braised Mushroom in Vegetarian Oyster Sauce	\$300
👍 香椿素炒飯(全素)	Fried Rice with Vegetables and Preserved Vegetable Sauce	\$280
北菇燒豆腐	Braised Tofu with Mushroom	\$280
鼎上羅漢齋	Stewed Mixed Vegetables and Mushroom	\$280
家傳蕃茄豆腐湯	Tomato and Tofu Soup	\$220

鼎上羅漢齋  
Stewed Mixed Vegetables  
and Mushroom

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蠔油煨雙菇  
Braised Mushroom in Vegetarian  
Oyster Sauce

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北菇燒豆腐  
Braised Tofu with Mushroom

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# 港式點心 DimSum

鮑魚鮮燒賣 (2入)	Abalone Shu Mai (2 pieces)	\$280
晶瑩鮮蝦餃 (3入)	Steamed Shrimp Dumpling (3 pieces)	\$240
干貝絲瓜湯包 (8入)	Xiao Long Bao with Loofah (8 pieces)	\$220
經典小籠湯包 (8入)	Classical Xiao Long Bao (8 pieces)	\$200
魚子鮮燒賣 (3入)	Roe Shu Mai (3 pieces)	\$160
麻辣鮮燒賣 (3入)	Chili Shu Mai (3 pieces)	\$160
鮮蝦枝竹捲 (3入)	Steamed Beancurd Roll with Shrimp (3 pieces)	\$180

鮑魚鮮燒賣



晶瑩鮮蝦餃



魚子鮮燒賣



鮮蝦枝竹捲



百花魚豆腐



豉汁蒸排骨



極醬金錢肚



麻辣鮮燒賣



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## 港式點心 DimSum

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百花魚豆腐	Steamed Shrimp Paste filling in Tofu	\$180
極醬金錢肚	Steamed Beef Tripe with Preserved Sauce	\$160
蠔皇蒸鳳爪	Steamed Chicken Feet with Oyster Sauce	\$150
豉汁蒸排骨	Steamed Pork Ribs with Black Bean Sauce	\$150

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杏片蝦仁捲 (3入)	Crispy Shrimp Roll with Almond (3 pieces)	\$220
鮮蝦腐皮捲 (3入)	Crispy Beancurd Roll with Shrimp (3 pieces)	\$220
三絲炸春捲 (3入)	Deep-fried Spring Rolls (3 pieces)	\$160
安蝦鹹水餃 (3入)	Deep-fried Pork Dumplings (3 pieces)	\$140
墨魚花枝餅 (3入)	Pan-fried Squid Cake (3 pieces)	\$180
香煎韭菜餅 (3入)	Pan-fried Leek Cake (3 pieces)	\$160
臘味蘿蔔糕 (3入)	Pan-fried Homemade Radish Cake (3 pieces)	\$160

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## 午間限定

蝦仁滑腸粉 (3入)	Steamed Rice Roll with Shrimp (3 pieces)	\$220
脆皮春捲腸粉 (2入)	Steamed Rice Roll with Crisp Spring Roll (2 pieces)	\$160
炸兩滑腸粉 (3入)	Steamed Rice Roll with Fried Bread Stick (3 pieces)	\$140

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## 甜品類 Desserts

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楊汁甘露 (位)	Mango Pomelo and Sago Dessert Soup (per person)	\$180
油條杏仁茶 (位)	Almond Milk with Crispy Bread Stick (per person)	\$160
杏仁豆腐花 (位)	Almond Milk with Crispy Bread Stick (per person)	\$140
紫米紅豆露 (位)	Almond Milk with Crispy Bread Stick (per person)	\$140
煉乳螺絲卷 (3入)	Deep-Fried Bread Roll (3 pieces)	\$180
白玉流沙包 (3入)	Steamed Creamy Custard Bun (3 pieces)	\$180
起司麻糬酥 (3入)	Steamed Creamy Custard Bun (3 pieces)	\$160
爆漿芝麻球 (3入)	Steamed Creamy Custard Bun (3 pieces)	\$150

## 酒類及軟性飲料 Wine & Beverage

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海尼根啤酒	Heineken Beer (650ml)	\$220/瓶
麒麟一番搾啤酒	Kirin Beer (630ml)	\$220/瓶
台灣金牌啤酒	Golden Blend Taiwan Beer (600ml)	\$180/瓶
金門高粱58度	Kimmen Kaoliang Liquor 58 (750ml)	\$1200/瓶
法國依雲礦泉水	Evian (1000ml)	\$150/瓶
沛綠雅氣泡礦泉水	Perrier (330ml)	\$130/瓶
可口可樂	CoCa Cola (330ml)	\$100/瓶
零卡可樂	Zero Coke (330ml)	\$100/瓶
雪碧	Sprite (330ml)	\$100/瓶

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