



## 2023 農曆新年精選菜單

Lunar Chinese New Year a la carte Menu

大年初一、初三至初六供應

Available on 2023/1/22, 2023/1/24-1/27

本菜單牛肉選自美國，豬肉產地為台灣、丹麥、義大利、西班牙  
For this menu, beef is sourced from USA, and pork is sourced  
from Taiwan, Denmark, Italy and Spain

本菜單價格皆以新台幣計算，需另加10%服務費  
All prices are in TWD and subject to 10% service charge.

本餐廳餐點未使用重組肉；餐點使用之黃豆、玉米製品為非基因改造  
We do not use restructured meat as food ingredients.  
This restaurant use Non-GMO bean and corn products.

若您對海鮮、芒果、花生堅果類、甲殼類、蛋奶類等及其製品、  
或其他某些食物過敏，請務必告知服務人員  
If you are allergic to seafood, mango, peanut and nuts, shellfish, eggs, milk, and any other  
food allergies, please be sure to inform our service staff.

自備酒水服務費：葡萄酒每瓶 \$500元 / 750ml；烈酒每瓶 \$1,000元 / 750ml  
Corkage Fee per bottle: Wine NT\$500 / 750ml; Spirits NT\$1,000 / 750ml.

因食安考量，請勿帶外食、飲料  
For safety reason, please do not bring outside foods or beverages.

用餐期間，敬請降低談話音量  
歡迎孩童用餐，敬請家長照顧並提醒孩童不喧嘩及奔跑，以防影響其他賓客用餐  
We respectfully ask parents and guardians to remind their children to refrain from  
being rowdy so as not to disturb other guests.



辣度  
Spicy



素食  
Vegetarian



牛肉  
Beef



豬肉  
Pork

## 盆頭開胃前菜 Appetizer

-  青蔥椒汁鮮鮑魚【4顆】   \$ 680  
Marinated Abalone with Spicy Scallion Sauce
- 成都青蔥椒麻雞  \$ 480  
Sichuan Style Boneless Salty Chicken Thigh with Spicy Scallion Sauce
- 老罈陳紹醉香雞 \$ 480  
Marinated Drunken Chicken with Shaoxing Rice Wine and Chinese Herbs
- 江蘇梁溪香脆鱈 \$ 480  
Deep Fried Crispy Eel with Sweet Soya Sauce
- 老四川夫妻肺片  \$ 460  
Sichuan Style Spicy Sliced Beef Shank and Tripe
- 巴蜀麻辣黑毛豬心   \$ 420  
Chong-Qing Style Pork Heart with Numb and Spicy Sauce
- 老醋酸辣紫香茄  \$ 320  
Steamed Eggplant in Sichuan Chili Sauce and Aged Vinegar
- 天府古都酸辣粉  \$ 240  
Spicy Pea Jelly with Sichuan Chili Sauce
-  燒椒松花鑲皮蛋  \$ 220  
Preserved Duck Egg with Sweet Ginger and Peeled Chili in Sichuan Chili Sauce
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## 肉類 Meat

### 北平爐烤櫻桃鴨 三吃【需最少三日前預訂,每日限量供應】【4-6人份】 \$3,280

Traditional Peking Style Roasted Duck (Three Style Serving - Recommend for 4-6 persons)  
(Limited Quantities Available, Minimum 3 Days Advanced Reservation Required)

#### 【一吃】松露燒餅鴨皮佐法國KAVIARI至尊奧賽嘉魚子醬

FIRST STYLE | Crispy Duck Skin in Steamed Sesame Bun with Cucumber, Greens, Sliced Cheese, Black Truffle Paste and KAVIARI Caviar

#### 【二吃】片皮麵醬蔥鴨餅

SECOND STYLE | Sliced Duck Meat and Crispy Skin with Mandarin Pancake, Served with Scallion, Cucumber and Sweet Bean Sauce

#### 【三吃】鴨腿斬件冰梅醬

THIRD STYLE | Roasted Duck Thigh with Sweet Plum Sauce

#### 【四吃加點價】下列吃法四選一

\$480

Select Your Choice of Fourth Style for Additional

#### 松子生菜炒鴨鬆

Stir Fried Minced Duck Meat and Pine Nut with Lettuce Wrap

#### 火燎京蔥爆鴨絲

Stir Fried Sliced Duck Meat with Scallion and Oyster Sauce

#### 秘製陳皮鴨架粥【需預訂】

Duck Meat Congee with Aged Dried Tangerine Peel

#### 酸菜鮮筍鴨架湯

Duck Bone Soup with Pickled Cabbage and Fresh Bamboo Shoot

## 肉類 Meat

-  **川椒稻香牛肋排**   【需最少一日前預訂】 \$1,980  
Braised Beef Rib in Chili Sauce Served with Zucchini, Roasted Potato and Bamboo Shoot (Minimum 1 Day Advanced Reservation Required)
- 紐西蘭小羔羊排佐成都青蔥椒麻醬**  \$1,480  
Roasted Lamb Rack with Spicy Scallion Sauce
- 脆皮蒜香黑鑽雞【半隻】** \$980  
Crispy Black Silky Fowl Served with Sand Ginger Sauce
- 青花椒水煮美國無骨牛小排【Prime】**    \$980  
Sichuan Style Poached US Prime Grade Boneless Beef Chuck Short Rib
- 金湯酸菜美國無骨牛小排【Prime】**   \$980  
Simmered Prime Grade Sliced US Prime Boneless Beef Chuck Short Rib with Pickled Mustard Green and Pumpkin Broth
- 外婆魚膠紅燒肉 附窩窩頭**  \$720  
Braised Fish Maw and Pork Belly Served with Steamed Bun
- 西蜀霸王風味排**   \$680  
Braised Pork Rib with Minced Chili
- 上選美國牛翼板【Prime】**  \$680  
【重慶宮保乾椒   / 港式蔥香蠔油】  
US Prime Grade Sliced Top Chuck Steak Beef with Cooking Choice of:  
Stir Fried in Chili Sauce with Peanut and Dried Pepper  
OR Stir Fried Oyster Sauce and Scallion
- 特選雞腿柳【淮揚花雕燒 / 重慶宮保乾椒  】** \$520  
Boneless Chicken Thigh Fillet with Cooking Choice of:  
Stir Fried with Hua Diao Wine  
OR Stir-Fried in Chili Sauce with Peanut and Dried Pepper
- 香根辣炒干三絲 附薄餅【豬肉 / 牛肉】**   \$520  
Stir Fried Sliced Bean Curd and Chili Paste Served with Mandarin Pancake  
(WITH YOUR CHOICES OF PORK OR BEEF)

## 河鮮 / 海鮮 Seafood



現流 沙公500g / 沙母500g / 旭蟹800g

時價

MARKET PRICE

【重慶烹香乾鍋燒   / 芙蓉五柳花雕燒 / 乾椒金蒜十三香 】

Giant Mud Crab (Male) 500g / Giant Mud Crab (Female) 500g / Spanner Crab 800g

with Your Own Cooking Choice of:

Chongqing Style Deep Fried and Braised with Chili Bean Paste, Fungus Mushroom and Chili

OR Stir Fried with Scrambled Egg, Onion, Bell Peppers and Mushroom

OR Deep Fried with Dried Garlic, Chili and Thirteen Spices

涼山痛風香辣美國無骨牛小排  

\$3,680

【Prime】【烹調時間約40分鐘】

Sichuan Style Poached US Prime Boneless Beef Chuck Short Rib, Abalone,

Tiger Prawn, Scallop and Mixed Vegetables with Hot Chili

(Approximate 40 Minutes Preparation Time)

涼山香烤龍虎斑  

\$1,880

Sichuan Style Poached Tiger Grouper with Vegetables in Sichuan Spicy Sauce

府都剁椒海上鮮 

Steamed Fresh Fish Filet with Minced Chili

龍虎斑清肉 Tiger Grouper

\$1,280

五條鰺青甘菲力 Japanese Amberjack

\$980

金湯酸菜龍虎斑 

\$1,280

Stewed Tiger Grouper with Pickled Mustard Green and Pumpkin Broth



手撥海大蝦【海膽魚子沙拉 / 成都乾鍋十三香  】

\$880

Sea Prawns with Your Own Cooking Choice of:

Stir Fried with Fish Roe and Sea Urchin Mayonnaise

OR Dry Braised with Thirteen Spices

香酥乾椒軟殼蟹 

\$720

Deep Fried Soft Shell Crab with Dried Fried Garlic and Chili

大閘蟹皇海鮮豆腐煲

\$680

Braised Seafood and Egg Tofu with Hairy Crab Roe



本港鮮鮑魚【香酥乾椒椒鹽  / 藤椒香蔥鮮露 】

\$200 / 只

Fresh Abalone with Your Own Cooking Choice of:

Deep Fried with Salted Dried Chili

OR Steamed in Spring Onion, Sichuan Style Numb Peppercorn, Fish Sauce,

Soya Sauce and Oyster Sauce

## 湯品 Soup

-  **金華扁間砂鍋雞【烹調時間約1小時】**  **\$ 1,880**  
Double Boiled Chicken Soup with Ham and Bamboo Shoot  
(Approximate One Hour Preparation Time)
- 芋香泡椒先知鴨【烹調時間約1小時】**   **\$ 1,880**  
Double Boiled Duck Soup with Pickled Mustard Green, Pickled Pepper and Taro  
(Approximate One Hour Preparation Time)
- 胡椒豬肚燉排骨【烹調時間約40分鐘】**   **\$ 1,080**  
Double Boiled Pork Tripe Soup with Pepper (Approximate 40 Minutes Preparation Time)
- 宋嫂鮮魚羹【龍虎斑】** **\$ 620**  
Grouper Fish Stew with Bamboo Shoot, Spinach and Mushroom
- 官府鮑煨佛跳牆【烹調時間約40分鐘】** **\$ 520 / 位**  
Double Boiled Abalone Soup with Scallop, Pork , Taro and Assorted Vegetables  
(Approximate 40 Minutes Preparation Time)
- 養身黑蒜燉鮮雞【烹調時間約40分鐘】**  **\$ 280 / 位**  
Double Boiled Silky Chicken Soup with Cordyceps Fungus, Mushrooms and Black Garlic  
(Approximate 40 Minutes Preparation Time)
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## 蔬食 Vegetable

- 大閘蟹皇煮野菜** **\$ 580**  
Stewed Baby Cabbage with Hairy Crab Roe and Crab Meat
- 銀杏山藥什錦蔬**  **可素食** **\$ 520**  
Stir Fried Seasonal Vegetables with, Mountain Yam and Ginkgo Berry  
(Vegetarian Option Available)
- 乾煸四季豆 附薄餅**  **可素食** **\$ 480**  
Stir Fried String Bean with Minced Pork Served with Mandarin Pancake  
(Vegetarian Option Available)
- 重慶麻婆香豆腐**    **可素食** **\$ 380**  
Ma-Po Stewed Tofu with Minced Pork Served with Numb and Spicy Sauce  
(Vegetarian Option Available)
- 金銀蛋燴鮮蔬**  **可蛋奶素** **\$ 380**  
Simmered Seasonal Vegetables with Preserved Duck Egg and Salted Duck Egg  
(Ovo-lacto Vegetarian Option Available)
- 金沙南瓜酥** **\$ 360**  
Deep Fried Pumpkin with Salted Egg Yolk Sauce
- 蒜香時令美鮮蔬**  **可素食** **\$ 320**  
Stir Fried Seasonal Vegetable with Garlic (Vegetarian Option Available)
-  **蜀山天府覃豆花**  **\$ 200 / 位**  
Tofu Pudding with Peanut, Sesame and Cilantro in Sichuan Chili Sauce

## 主食 Noodle & Rice

-  **金湯龍蝦海鮮響米** \$ 1,680  
Deep Fried Rice Puff with Lobster and Seafood in Lobster Stock
- 瑤柱蠔汁鮑魚炒飯** \$ 780  
Oyster Sauce Braised Abalone Fried Rice with Dried Scallop
- 櫻蝦烏魚子炒飯**  \$ 620  
Mullet Roe Fried Rice with Dried Sakura Shrimp
- 高纖牛肝菌蠔汁伊府麵**  可蛋奶素 \$ 520  
Braised E-Fu Noodles with Bolete Mushroom in Oyster Sauce  
(Ovo-lacto Vegetarian Option Available)
- 金華上海老菜飯**   可素食 \$ 480  
Classic Shanghainese Vegetable Rice with Ham  
(Vegetarian Option Available)
- 敘府紅油香燃麵**   可素食 \$150 / 位  
Mandarin White Noodle in Sichuan Pepper and Chili Oil Sauce  
with Peanut and Cilantro (Vegetarian Option Available)
- 在地新屋芋香飯** \$ 60 / 位  
Steamed White Rice
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## 鹹點 / 甜點 Salty Dessert & Sweet Dessert

-  **杏汁官燕【甜湯】+ 酥脆條** \$ 2,200 / 位  
Sweet Bird's Nest Almond Dessert Soup Served with Crispy Pastry
- 魚子墨魚蝦餃** \$ 520 / 6顆  
Steamed Squid and Shrimp Dumpling with Fish Roe
-  **茶香松子天鵝酥** \$ 360 / 2隻  
Baked Kumquat Mandarin, Pine Nuts and Tea Powder
- 淨素翡翠蒸餃**  \$ 320 / 6顆  
Steamed Vegetable Dumpling
- 奶皇鉞金流沙包** \$ 240 / 3顆  
Steamed Egg Custard Bun
- 杏汁雪蛤【甜湯】+ 酥脆條** \$ 185 / 位  
Sweet Hashima Almond Dessert Soup Served with Crispy Pastry
- 手磨核桃酪【甜湯】+ 酥脆條** \$ 185 / 位  
Sweet Walnut Dessert Soup Served with Crispy Pastry

## 茗品茶 Chinese Tea

菊花普洱茶 Chrysanthemum Pu-Erh Tea	\$ 120 / 每位 Per Person
濃韻台灣鐵觀音 Tieh-Kuan-Yin Tea	\$ 100 / 每位 Per Person
古法嚴選普洱茶 Pu-Erh Tea	\$ 100 / 每位 Per Person
日月潭手摘阿薩姆 Sun Moon Lake Assam Black Tea	\$ 100 / 每位 Per Person
阿里山烏龍 Alishan Oolong	\$ 100 / 每位 Per Person
阿里山奶香金萱 Alishan Jin Shuan Tea	\$ 100 / 每位 Per Person
台灣菊花茶 Chrysanthemum Tea	\$ 100 / 每位 Per Person

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## 鮮榨果汁 Fresh Juice

新鮮柳橙汁 Fresh Orange Juice	\$ 220 / 杯 Glass	\$ 800 / 壺 Jar 1500ml
新鮮時令果汁 Seasonal Fresh Juice	\$ 220 / 杯 Glass	\$ 800 / 壺 Jar 1500ml

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## 礦泉水 Mineral Water

普娜天然礦泉水 Acqua Panna Natural Mineral Water	\$ 280 / 瓶 Bottle 1000ml
聖沛黎洛氣泡天然礦泉水 S.Pellegrino Sparkling Natural Mineral Water	\$ 280 / 瓶 Bottle 1000ml
聖沛黎洛氣泡水果飲料 甜橙口味 Sanpellegrino Sparkling Fruit Drink Aranciata	\$ 180 / 瓶 Bottle 200ml
聖沛黎洛氣泡水果飲料 檸檬口味 Sanpellegrino Sparkling Fruit Drink Limonata	\$ 180 / 瓶 Bottle 200ml
普娜天然礦泉水 Acqua Panna Natural Mineral Water	\$ 100 / 每位 Per Person
聖沛黎洛氣泡天然礦泉水 S.Pellegrino Sparkling Natural Mineral Water	\$ 100 / 每位 Per Person



## 軟性飲料 Soft Drinks

海尼根0.0零酒精 Heineken 0.0 0%Alcohol	\$ 180 / 罐 Can
可口可樂 Coca-Cola	\$ 120 / 罐 Can
可口可樂 ZERO SUGAR Coca-Cola ZERO SUGAR	\$ 120 / 罐 Can
雪碧 Sprite	\$ 120 / 罐 Can
薑汁汽水 Ginger Ale	\$ 120 / 罐 Can
蘇打水 Soda Water	\$ 120 / 罐 Can
通寧水 Tonic Water	\$ 120 / 罐 Can

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## 啤酒 Beer

台灣金牌啤酒 Taiwan Beer Gold Medal	\$ 200 / 瓶 Bottle 330ml
朝日啤酒 Asahi Super Dry	\$ 200 / 瓶 Bottle 334ml
百威啤酒 Budweiser	\$ 200 / 瓶 Bottle 330ml
海尼根啤酒 Heineken Pure Malt Lager	\$ 200 / 瓶 Bottle 330ml

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## 中式酒 Chinese Wine

58度 金門高粱酒 58% Kinmen Kaoliang	\$ 1,500 / 瓶 Bottle 750ml
38度 金門高粱酒 38% Kinmen Kaoliang	\$ 1,300 / 瓶 Bottle 750ml
玉泉陳年紹興酒 Aged Shaoxing Glutinous Rice Wine	\$ 880 / 瓶 Bottle 600ml
58度 金門高粱酒 58% Kinmen Kaoliang	\$ 680 / 瓶 Bottle 300ml
38度 金門高粱酒 38% Kinmen Kaoliang	\$ 650 / 瓶 Bottle 300ml

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禁止酒駕  喝酒不開車,安全有保障 | 未成年請勿飲酒

Do Not Drink and Drive. We Do not serve any alcohol to minor.



## 香檳 / 氣泡酒 Champagne & Sparkling Wine

法國酩悅香檳 Moët & Chandon Brut Imperial	\$ 4,600 / 瓶 Bottle 750ml
法國泰廷爵香檳 Taittinger Brut Reserve	\$ 3,800 / 瓶 Bottle 375ml
澳洲香桐粉紅氣泡酒 Chandon Rosé NV	\$ 2,200 / 瓶 Bottle 750ml
義大利托斯提氣泡酒 Tosti Asti Secco D.O.C.G	\$ 1,800 / 瓶 Bottle 750ml

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## 白葡萄酒 White Wine

德國沃洛斯城堡特選 雷司令 Schloss Vollrads Estate Riesling Edition	\$ 2,600 / 瓶 Bottle 750ml
美國美麗莊園 加州經典 夏多內 Beaulieu Vineyard California Chardonnay	\$ 2,000 / 瓶 Bottle 750ml
法國杜道波爾多一號 NO 1 de Dourthe Bordeaux A.O.C.	\$ 2,000 / 瓶 Bottle 750ml
義大利托斯堤 微甜氣泡白酒 Tosti Moscato d'Asti D.O.C.G	\$ 1,800 / 瓶 Bottle 750ml
法國路易艾希納 夏多內 Louis Eschenauer Chardonnay	\$ 400 / 杯 Glass 150ml \$ 1,800 / 瓶 Bottle 750ml

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## 紅葡萄酒 Red Wine

紐西蘭麥圖亞 馬爾堡 黑皮諾 Matua Valley Marlborough Pinot Noir	\$ 2,200 / 瓶 Bottle 750ml
澳洲奔富 庫濃格 希哈-卡本內 Penfolds Koonunga Hill Shiraz Cab	\$ 2,200 / 瓶 Bottle 750ml
美國美麗莊園 加州經典 梅洛 Beaulieu Vineyard California Merlot	\$ 2,000 / 瓶 Bottle 750ml
法國杜道波爾多 Dourthe NO1 Rouge, Bordeaux A.O.C.	\$ 2,000 / 瓶 Bottle 750ml
法國路易艾希納卡本內 Louis Eschenauer Cabernet Sauvignon	\$ 400 / 杯 Glass 150ml \$ 1,800 / 瓶 Bottle 750ml

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