



堅果  
Nuts



甲殼類  
Crustacean



貝類  
Shell



全素  
Vegetarian



無麩質  
Gluten Free

若您對食物過敏請告知服務人員

以上價格均需另加10%服務費

自備酒水服務費: 葡萄酒每瓶 NT\$500; 烈酒及清酒每瓶NT\$1,000

If you have any food allergies, please inform our service team.

All prices are subjected to a 10% service charge

Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes NT\$1,000/bottle

# 精選茗茶

## DRINKS

阿里山烏龍茶  
Alishan Oolong Tea

NT\$120 /位 pax

又稱「台灣高山茶」口感清香、順口回甘，具有渾厚之高山韻味。  
Also known as “Taiwan High Mountain Tea”, it is sweet and said to have a “High Mountain aftertaste”.

阿里山金萱  
Alishan Jin Xuan Oolong Tea

NT\$100 /位 pax

又稱「台茶12號」獨特的奶香香氣，芽葉綠中帶紫，葉肉厚，富茸毛，清綠透亮的茶湯，甘潤順口、澀味適中，十分清香。  
Also known as “Taiwan No. 12”, it has a unique milk aroma. The fluffy and fleshy green leaf makes an excellent tea with a fresh and smooth taste with just the right tannin.

2018年熟普洱  
2018 Pu'er Tea

NT\$80 /位 pax

雲南大業種野放茶，獨特熟陳香、果蜜香，茶質細膩柔滑，厚實飽滿，甜韻持久。  
This wild variety from YunNan makes it one-of-a-kind that tastes aged yet refreshing and smooth. It has a sweet fruit aroma and is enduring with a sweet aftertaste.

茉莉花茶  
Jasmine Tea

NT\$80 /位 pax

茶花清香甘甜，茶色橙黃暈暖，香氣帶茉莉花及白花香，滋味甜潤，有「可聞春天氣息」之美譽。  
Jasmine tea is fragrant and sweet with the color of amber. It has a Jasmine aroma with a sweet taste; people say you would be able to smell “Spring” in the tea.

普洱菊花茶  
Chrysanthemum Pu'er Tea

NT\$120 /位 pax

結合濃郁的普洱陳香、菊花的清新，口感清香宜人、層次豐富，滋味濃厚順口。  
A combination of the flavorful 2018 cooked Pu'er and fresh White Chrysanthemum, it becomes a flavorful and complex tea with a refreshing and smooth taste.

### 東方美人茶

Oriental Beauty Oolong Tea

NT\$280 /位 pax

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又稱「膨風茶」，獨特的熟果香和蜂蜜香氣，手工採摘一心一葉，再以傳統技術精製而成高級茶，茶湯呈現琥珀色。

With the aroma of ripe fruits and honey, Oriental Beauty Tea is made from hand-picked tea leaves processed with the most refined yet traditional method.

### 日月潭野生紅茶

Sun Moon Lake Wild Black Tea

NT\$250 /位 pax

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台灣南投山區原生茶種，帶有玫瑰花香，甘醇溫厚、甜潤順喉。

Taiwan Nantou Wild Black Tea is an indigenous variety with rose flavor and a smooth, soft texture.

### 烘焙阿里山鐵觀音

Alishan Guanyin Oolong Tea

NT\$250 /位 pax

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茶香濃郁而持久，「七泡有餘香」之美譽。帶出果蜜香滋味，韻味最強的一種茶，成就獨特的「觀音韻」。

Alishan Guanyin Oolong Tea is rich and enduring; it is said to be able to retain its flavor after seven rounds of brewing. It has a very powerful “Guanyin aftertaste” with a fruity flavor.

### 梨山烏龍茶

Lishan Oolong Tea

NT\$250 /位 pax

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高山茶獨特的「山頭韻」，特殊冷礦味山頭氣，夾帶梨山茶區獨有的蜜果香氣，水軟甘甜，果膠質濃稠且經久耐泡，餘韻長，回甘度佳。

Lishan Oolong Tea has a truly unique aroma: a “cold mineral” and special sweet fruit aroma found only in teas from Li-Shan. It is fresh and has a sweet and enduring aftertaste.

### 烘培凍頂烏龍茶

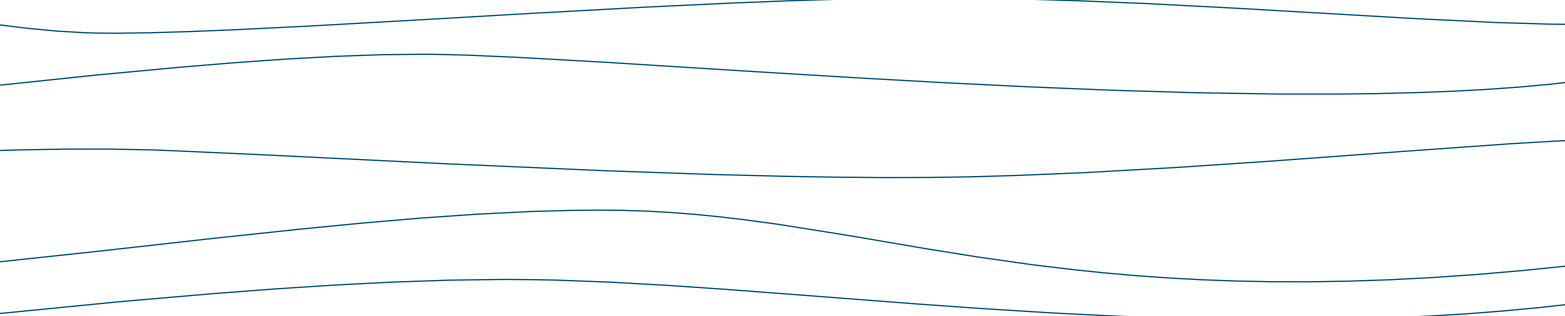
Roasted Dong Ding Oolong Tea

NT\$200 /位 pax

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「臺灣十大特色茶」之一，為「臺灣茶中之聖」。有著淡淡焦糖香及炭火香，滋味醇厚、回韻無窮。

A combination of the flavorful 2018 cooked Pu'er and fresh White Chrysanthemum, it becomes a flavorful and complex tea with a refreshing and smooth taste.



古樹生普洱

Ancient Tree Pu'er Tea

NT\$220 /位 pax

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香氣清揚，口感蜜韻香甜，滋味醇厚，回甘生津。

Tea brewed from Pu'er Ancient Trees enduring a sweet and fresh aftertaste.

杭菊茶

White Chrysanthemum Tea

NT\$250 /位 pax

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採摘後自然曬乾，保留菊花的天然色澤，香氣淡雅，口感清新回甘，可舒緩身心靈。

Naturally dried after picking, White Chrysanthemum retains its natural color and brews an elegant and refreshing tea for your own relaxation.

山楂玫瑰洛神茶

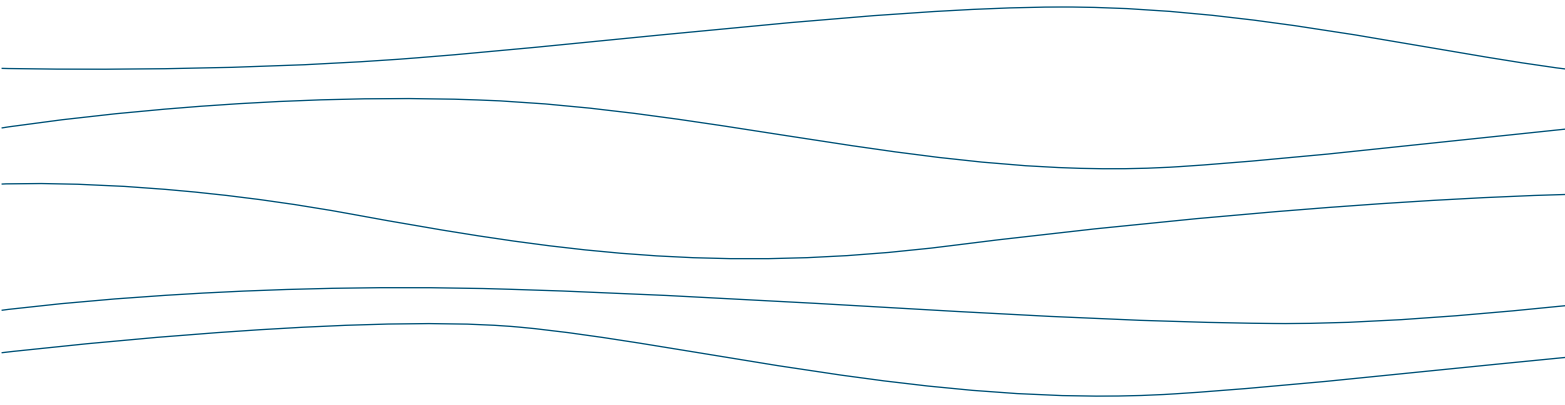
Rose Hibiscus Tea

NT\$250 /位 pax

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融合了洛神花、山楂、玫瑰各有的香氣口味，酸中帶甜，口感層次豐富，喉韻溫和、生津止渴、養顏美容。

This unique tea has an aroma of roselle, hawthorn, and rose. It is enduring and complex with some sour balanced with just the right level of sweetness.



# 江南風味前菜

## Appetizers

江南煙燻素鵝卷  	Oolong Tea Smoked Soy Bean Curd Veggie Rolls Filled with Assorted Mushrooms	NT\$320
柚子蜂蜜醋泡聖女果  	Marinated Tomatoes and Radish with Honey and Yuzu Vinegar	NT\$320
泡椒老醋雲耳海蜆頭 	Black Fungus and Jelly Fish Marinated with Vinegar and Pickled Pepper	NT\$420
冰鎮黃酒醉雞 	Drunken Chicken with Shao Xing Wine	NT\$480
金牌黃皮口水雞  	Chicken with Peanuts and Chili Oil	NT\$480
 脆藕燈影牛肉 	Wok-fried Beef Jerky with Marinated Lotus Root in Sweet Chili Sauce	NT\$480
鴨肝慕斯陳釀梅酒凍 	Foie Gras Mousse with Plum Wine Jelly	NT\$480
 蜜汁醬滷鯖魚配黃金泡菜	Marinated Mackerel in Honey Sauce with Kimchi	NT\$680

# 馳名燒味

## Barbeque

🏆 湛露片皮鴨  
Zhàn Lù Roasted Duck

NT\$2.380/ 兩吃 two ways  
NT\$2.580/ 三吃 three ways

請提前兩天預定

Please reserve 48 hours in advance

第一吃 片皮鴨搭配麵餅皮 (原味, 全麥, 青蔥)

First Course Sliced Duck Wrapped with Pancake

第二吃 (敬選一款吃法):

Second Course (One Choice of Cooking Methods):

松仁惹味炒鴨鬆 

Wok-fried Duck Meat with Espelette Pepper, Pine Nuts, Black Bean Sauce and Lettuce Wrap

京醬爆鴨絲

Wok-fried Shredded Duck with Homemade Sauce

椒鹽鴨架 

Deep-fried Duck with Salt and Pepper

第三吃 (敬選一款吃法):

Third Course (One Choice of Cooking Methods):

皮蛋鴨骨粥 

Boiled Duck Congee with Preserved Egg and Shredded Duck Meat

酸菜鴨架湯 

Duck Soup with Pickled Vegetables, Ginkgo Nuts, Black Mushrooms, Goji Berries and Shredded Duck Meat

金磚脆皮燒腩仔 	NT\$380
Braised Pork Belly with Mustard	
黑椒淮鹽烤米鴨 	NT\$480
Roasted Crispy Duck with Black Pepper and Salt	
蜜味叉燒	NT\$480
Barbecued Pork (Char Siu) with Honey Sauce	
十香玫瑰油雞	NT\$480
Rose Wine and Soy Poached Chicken	
燙手靚燒鵝 	NT\$680
Roasted Goose with Plum Sauce	
燒味拼盤 (以上品項除燒鵝外敬選兩款)	NT\$880
BBQ Platter ( Choices of Two excluding Roasted Goose)	

# 參鮑燕

## Sea Cucumber, Abalone and Bird's Nest

京蔥火蒜焗遠參

Braised Sea Cucumber with Italian Rice Noodles

NT\$1,280 /位 pax


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百花釀遠參配小米金湯

Braised Sea Cucumber with Shrimp Paste and Millet

NT\$1,380 /位 pax

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上湯竹笙燉燕窩 

Steamed Bird's Nest with Bamboo Fungus and Sliced Ham

NT\$1,780 /位 pax

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蠔皇原只四頭澳洲鮑魚扣花菇

Braised Whole Abalone with Shiitake Mushrooms and Millet

NT\$2,080 /位 pax

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鮮拆蟹肉燕窩譚家黃焗湯  

Braised Bird's Nest with Crabmeat in Chicken Broth

NT\$2,280 /位 pax

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紅燒原只二十七頭吉品鮑

Braised Whole Abalone with Greens in Soy Sauce

NT\$2,280 /位 pax

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# 當日生猛海鮮

## Live Seafoods

筍殼魚 

Marble Goby Fish

NT\$150 /50g


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龍虎班


Giant Grouper

NT\$120 /50g

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敬選一款烹調方法: 油浸, 清蒸 , 欖豉醬蒸, 薑蔥炒球

One Choice of Cooking Methods: Steamed, Slow Cooked in Oil, Wok-fried in Black Bean Sauce, Wok-fried Fish Balls with Ginger and Green Onion

斯里蘭卡沙公 

Sri Lanka Mud Crab

NT\$180 /50g

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敬選一款烹調方法: 避風塘炒 , 薑蔥炒, 黃油黑椒焗 


One Choice of Cooking Methods: Wok-fried with Garlic and Chili Sauce, Wok-fried with Ginger and Green Onion, Wok-fried with Black Pepper and Butter

深海龍蝦 

Deep Ocean Lobster

NT\$350 /50g


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波士頓龍蝦 

Boston Lobster

NT\$200 /50g

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敬選一款烹調方法: 上湯芝士焗, 避風塘炒 , 蒜蓉蒸

One Choice of Cooking Methods: Baked with Cheese, Wok-fried with Garlic and Chili Sauce, Steamed with Garlic

# 河鮮海味



## Seafoods

龍眼蜜醬烤海魚

Roasted Sea Fish with Longan Honey

NT\$580 /位 pax

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芝士焗蟹蓋  

Baked Crab Shell Stuffed with Crab Meat, Onions and Cheese Gratin

NT\$580 /位 pax

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酸菜番茄濃湯汆泉水鱸魚  

Poached Sea Bass Fillet with Tomatoes in Yellow Pepper and Fish Broth

NT\$680

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櫻花蝦醬松菇爆玉帶  

Sautéed Scallops with Mushrooms in Sakura Shrimps and XO Sauce

NT\$680

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黑蒜糖醋炒班球 

Wok-fried Fish Fillet with Pineapple and Black Garlic in Sweet and Sour Sauce NT\$780

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本港龍膽石斑

Giant Grouper

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敬選以下烹調方法:

Methods of Cooking:

香蔥豉油百花釀

Pan-fried Fish Fillet with Shrimp Paste in Soy Sauce

NT\$380

脆藕欖豉醬爆

Wok-fried Fish Balls with Lotus Root in Black Bean Sauce

NT\$680

枝竹燜魚腩

Braised Grouper with Bean Curd Skin, Bamboo and Mushroom


NT\$680

深海明蝦球   
Crispy Prawn Balls

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敬選以下烹調方法:

Methods of Cooking:

 麥香金沙


Wok-fried with Salted Egg Yolks and Oatmeal

NT\$980

避風塘 

Wok-fried with Garlic and Chili Sauce

NT\$980

酒釀乾燒 

Wok-fried with Fermented Glutinous Rice and Chili Sauce

NT\$980


# 精緻湯羹

## Soups

足料老火煲例湯   
Chef's Daily Soup

NT\$180 /位 pax

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竹笙黃耳燉猴蘑   
Double-boiled Mushrooms Soup with Bamboo Pith and  
Yellow Fungus

NT\$180 /位 pax

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宮廷酸辣海鮮羹    
Double-boiled Shrimp Soup with Assorted Seafoods




NT\$360 /位 pax

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 絲瓜班片魚濃湯   
Fish Soup with Sliced Fish Fillet, Mushrooms and Loofah

NT\$380 /位 pax

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無花果南北杏燉土雞湯     
Double-boiled Chicken Broth with Dried Fig, Apricot Kernel and  
Dried Scallop




NT\$380 /位 pax

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 譚家海鮮黃燜湯     
Double-boiled Chicken Broth with Assorted Seafoods

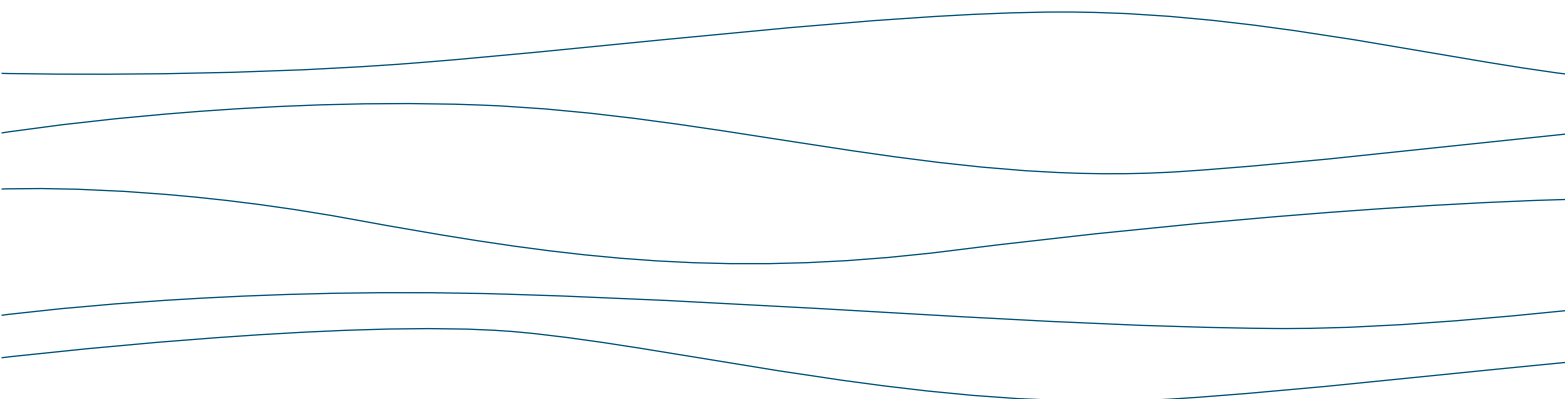
NT\$480 /位 pax

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砂鍋雲吞津白火燉雞 (需事先預訂)     
Double-boiled Chicken Soup with Wontons in Clay Pot  
(reservation required)






NT\$980 /鍋 pot

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# 家禽肉類

## Meat

金鑽黑蒜咕咾肉 	Wok-fried Meat Balls with Pineapple and Dragon Fruit in Sweet and Sour Sauce	NT\$480
金棗鎮江小排 	Wok-fried Pork Spare Ribs with Golden Date and Zhen Jiang Vinegar	NT\$480
荔茸香酥鴨 	Deep-fried Duck with Taro	NT\$480
嗶椒醬爆腰果雞丁  	Wok-fried Chicken Thigh with Dried Bell Pepper and Cashew	NT\$480
香蒜風沙脆皮雞(半隻) 	Deep-fried Crispy Chicken with Garlic	NT\$580
 茭白黑椒牛仔粒	Wok-fried Diced U.S. Angus Beef with Water Bamboo and Black Pepper	NT\$980
 恆溫慢煮牛小排	Sous Vide U.S. Beef Short Ribs with Chef's Special Sauce	NT\$1280

# 田園鮮蔬 豆腐

## Vegetables and Tofu

季節時蔬

Wok-fried Seasonal Vegetable

NT\$280

烹調方法: 蒜炒 (蒜), 清炒 (蒜), 上湯 (蒜), XO醬炒 (蒜)

Methods of Cooking: Garlic, Stir-fried, Braised in Broth, with XO Sauce

濃雞湯野蕈泡絲瓜 (蒜)

Braised Chicken Broth with Loofah and Assorted Mushrooms

NT\$380

欖菜肉末乾煸四季豆

Wok-fried Green Beans with Minced Pork and Marinated Olives

NT\$380

川味麻婆豆腐 (蒜)

Sichuan-style Mapo Tofu with Minced Beef

NT\$380

金湯雜糧煨山藥 (蒜)

Braised Pumpkin Soup with Yam and Assorted Grains

NT\$420

芥菜火腩燜豆腐

Braised Tofu with Shredded Pork Belly and Leaf Mustard


NT\$480

# 中式主食





## Rice and Noodles

豉油韭黃鴨絲炒麵     
Wok-fried Noodles with Sliced Duck in Soy Sauce NT\$280



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銀芽乾炒牛河    
Dry-fried Rice Noodles with Sliced Beef and Bean Sprouts NT\$420



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 翡翠瑤柱蛋白炒飯     
Signature Wok-fried Rice with Dried Scallop, Egg White and Asparagus NT\$420

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XO醬海鮮炒麵      
Wok-fried Noodles with Assorted Seafood in Sakura Shrimps XO Sauce NT\$480

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鮮拆蟹肉魚子炒飯    
Wok-fried Rice with Crab Meat and Fish Roe NT\$480

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寶島烏魚子炒飯    
Wok-fried Rice with Mullet Roe and Garlic Sprouts NT\$580

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# 幸福甜品

## Desserts

迷你酥皮蛋塔 (三顆)  
Baked Egg Tarts (3 pcs) NT\$140

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紫米酒釀小湯圓   
Sweet Glutinous Rice Balls Soup with Sweet Black Rice NT\$140 /位 pax

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黑金流砂包 (三顆)  
Salted Egg Custard Buns (3 pcs) NT\$140

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生磨蛋白杏仁茶   
Almond Milk with Egg White NT\$140 /位 pax

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豆沙鍋餅  
Red Bean Paste Pancake NT\$160




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椰奶黑芝麻九層糕 (四塊)   
Baked Black Sesame Cake with Coconut Milk (4 pcs) NT\$180

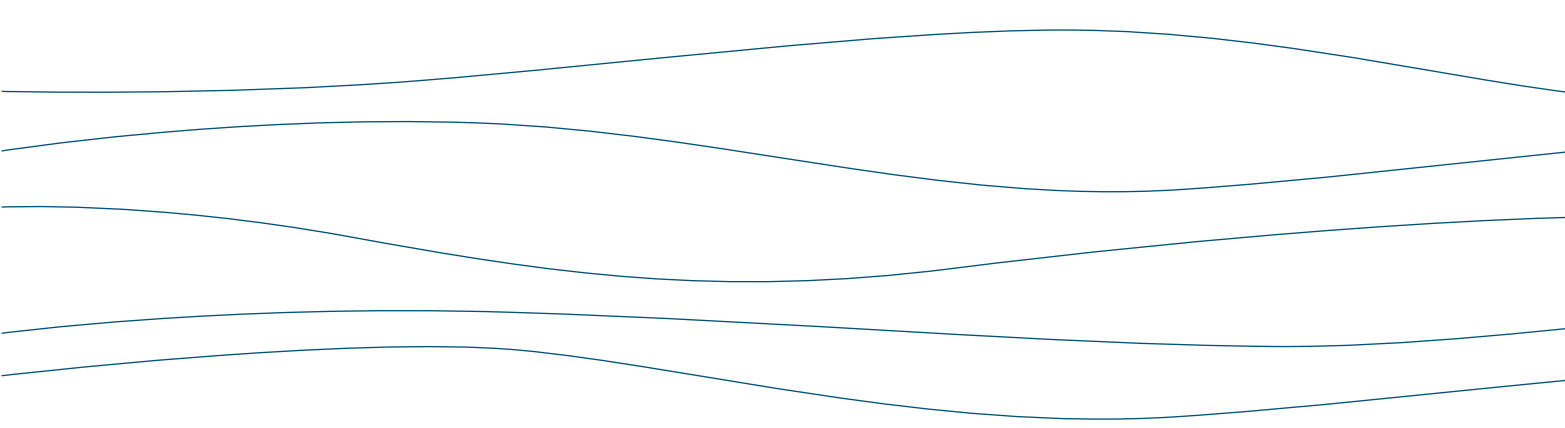
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冰鎮青檸桃膠香茅凍    
Lemongrass Jelly with Peach Gum NT\$180 /位 pax

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 桂圓紅棗茶燉香梨 (冰/熱)    
Double-boiled Pear Soup with Dried Longan and Red Date (Cold/Hot) NT\$280 /位 pax

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# 蒸籠點心 (僅於午餐時間供應)

Steamed Dim Sum (Served in Lunch Period)

魚子鮮肉燒賣 (三顆) 	NT\$120
Siu Mai Topped with Fish Roe (3 pcs)	
元氣菠菜豬肉蒸粉粿 (三顆)	NT\$120
Pork Dumplings with Chopped Spinach (3 pcs)	
叉燒包 (三顆)	NT\$120
Barbecued Pork Buns (3 pcs)	
 牛肝蕈花素餃 (三顆) 	NT\$160
Vegetarian Dumplings with Mushrooms (3 pcs)	
晶瑩筍尖蝦餃皇 (三顆) 	NT\$180
Shrimp Dumplings with Bamboo Shoot (3 pcs)	
惹味花生鳳爪 	NT\$180
Chicken Feet with Peanut and Black Bean Sauce	
黑椒蒸金錢肚 	NT\$180
Beef Belly in Black Pepper Sauce	
金蒜豆豉蒸腩排 	NT\$180
Steamed Pork Spareribs in Soy Bean Sauce	
 黑松露蟹肉蛋白餃 (三顆) 	NT\$280
Shrimp Dumplings with Black Truffle Sauce (3 pcs)	
蟹粉小籠湯包 (三顆) 	Nt\$280
Steamed Pork and Crab Roe Dumplings (3 pcs)	
羊肚蕈帶子鳳眼餃 (三顆)  	NT\$280
Steamed Pork Dumplings with Scallop and Mushrooms (3 pcs)	

## 酥品點心 (僅於午餐時間供應)

### Sautéed, Deep-fried, and Baked Dim Sum

(Served in Lunch Period)

懷舊香煎蘿蔔糕 (六塊) 

Pan-fried Radish Cake (6 pcs)

NT\$120


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家鄉菜圃鹹水角 (三顆) 

Deep-fried Glutinous Rice Dumplings Stuffed with Pork and  
Marinated Radish (3 pcs)

NT\$120

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鮑汁雞粒荔芋角 (三顆) 

Deep-fried Mashed Taro with Chicken and Abalone Sauce (3 pcs)

NT\$120



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鬆化蘿蔔絲酥餅 (三顆)

Deep-fried Shredded Turnip Pastries (3 pcs)

NT\$160




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鮮蝦芝士蜂巢角 (三顆)  

Deep-fried Mashed Taro with Shrimp and Cheese (3 pcs)

NT\$220

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 塔香鮮蚵腐皮蝦捲 (三顆)  

Deep-fried Bean Curd Stuffed with Shrimp and Oyster (3 pcs)

NT\$380

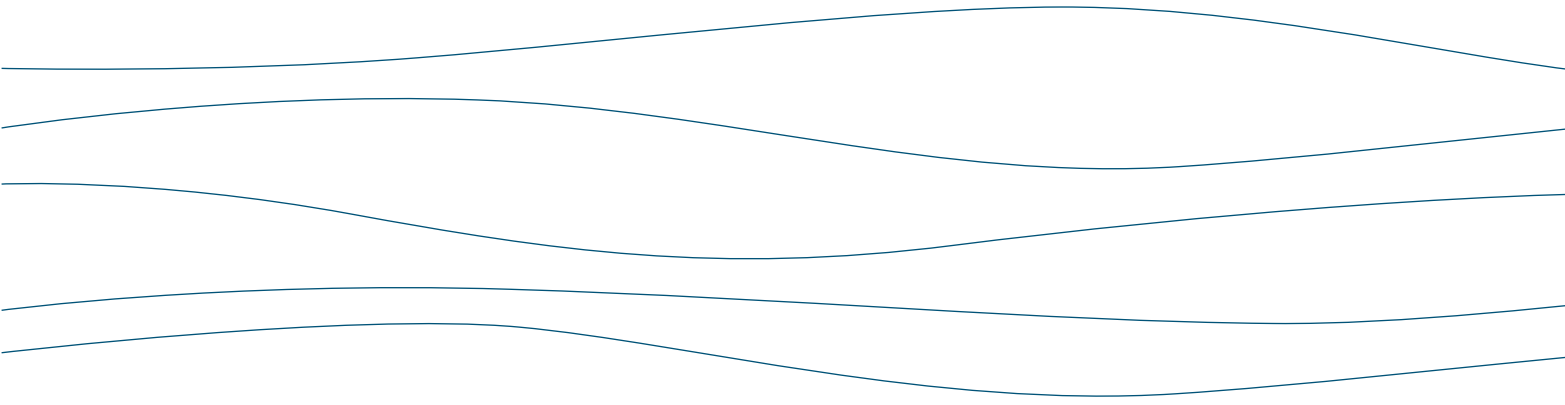
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鮑魚雞粒酥 (兩顆)

Baked Chicken Tarts Topped with Abalone (2 pcs)

NT\$480

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# 經典腸粉

(僅於午餐時間供應)

## Steamed Rice Noodle Rolls

(Served in Lunch Period)

叉燒香茜腸粉

Rice Noodle Roll with Barbecued Pork and Coriander

NT\$220


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羅漢野菌腸粉 

Vegetarian Rice Noodle Roll with Assorted Mushrooms

NT\$220

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絲瓜帶子腸粉 

Rice Noodle Roll with Scallop and Loofah

NT\$320

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韭黃原只鮮蝦紅米腸粉 

Shrimp Rice Noodle Roll

NT\$480

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