



- 營業時間: 平日 午餐 11:30~14:00 (最後點餐13:30) 晩餐 17:30~21:00 (最後點餐20:30) 假日 午餐 11:00~14:30 (最後點餐13:45) 晩餐 17:00~21:30 (最後點餐20:30)
- ●每人最低基本消費NT\$300起
- 餐廳餐點均現點現做,請耐心等候
- ●自備酒水,每桌需收酒水服務費NT\$300
- 如您對任何食物有特殊要求或過敏反應及食物不耐症,請在點餐前告知服務人員

圖示:蛋奶素 ▼ 素食 ▼ 微微辣 → 辣 花生

● 小份餐點約2-4人菜量,大份餐點約6-8人菜量

本菜單 ■豬肉原產地:台灣(含內臟、豬油)

■牛肉原產地:美國(無骨牛、牛腩、牛小排);紐西蘭、澳洲(牛腱、莎朗、牛肚)

- Business hours: Weekday lunch 11:30-14:00 (last order 13:30) Dinner 17:30-21:00 (last order 20:30)
 Holiday lunch 11:00-14:30 (last order 13:45) Dinner 17:00-21:30 (last order 20:30)
- The minimum charge is NT\$300 per person.
- The restaurant is ready to order. Please be patient.
- Self-contained drinks NT\$300 per Ttable
- If you have any special requirements or allergies or food intolerance, please inform the service before ordering. Picture: Eggnog, vegan, slightly spicy peanuts.
- A small serving of about 2-4 people, a large serving of about 6-8 persons.

This menu ■Origin of pork: Taiwan (including viscera, lard)

Origin of beef: U.S. (boneless beef, brisket, steak); New Zealand, Australia (bovine tendon, sarang,

冷盤 Cold Dish

		/J\ Small	大 Large
WW	花雕醉蝦 Huadiao Wine Shrimp	NT\$420	NT\$780
	香蔥滷牛腱 Braised Scallion Beef Shank	NT\$360	NT\$680
	紹興醉雞卷 Shaoxing Wine Chicken Roll	NT\$360	NT\$680
	五味軟絲 Boiled squid with Five Flavor sauce	NT\$360	NT\$680
S	沙拉涼筍(夏季供應/全素提供和風醬) Bamboo Shoots Salad (Seasonal)	NT\$280	NT\$520
	泰式涼拌花枝 Squid Salad with Thai Sauce	NT\$320	NT\$600
	麻辣口水雞 Chili Oil Chicken	NT\$320	NT\$600
	醉元寶 Shaoxing Wine Pork Trotter	NT\$320	NT\$600
	青瓜海蜇 Cucumber Jellyfish Salad	NT\$280	NT\$520
10	優格山野蔬 Vegetable Salad with Yogurt	NT\$260	NT\$500
	鳳衣過貓捲 🧼 Vegetable Fern in Egg Roll (with Peanut Butter)	NT\$260	NT\$500
	梅漬番茄 Pickled tomatoes	NT\$180	
70	蜜芋頭 Honey taro	NT\$180	
	和風海鮮盅 (1人份) Vegetable and Seafood Salad with Janpanese Style / A Cup	NT\$180	
	香前和周帶子	NT\$250/	位上/兩份起

香煎和風帶子

NT\$250/位上/兩份起

Pan-Fried Scallops with Japanese Style

- *此餐點工序繁瑣需耐心等候30分鐘/歡迎預訂
- * The process is cumbersome, you need to wait patiently for 30 minutes/ welcome to book
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海鮮 Seafood

		ار Small	大 Large
WW	清蒸山泉斑(限量供應,歡迎預訂) Steamed Fresh Bass with Shredded Scallion		NT\$650
	糖醋山泉斑(限量供應,歡迎預訂) Deep-Fried Bass with sweet and sour Sause		NT\$680
	泰式檸檬魚(限量供應,歡迎預訂) Steamed Fresh Bass with Thai Style		NT\$650
	清蒸比目魚(俗稱鱈魚) Steamed Codfish with Shredded Scallion		NT\$480
	豆酥比目魚(俗稱鱈魚)		NT\$480
WW	黑松露滑蛋帶子 Stir-fried Scallop and Soft-Scrambled Egg with Black Truffle Sauce	NT\$560	
)	XO醬蝦球 (8隻/16隻)	NT\$480	NT\$820
	Deep-fried Shrimp Ball with XO Sauce	NT\$460	NT\$820
	鳳梨蝦球(8隻/16隻) Deep-Fried Shrimp Ball with Mayonnaise Dressing and Pineapple		
	芒汁蝦球(8隻/16隻) Deep-Fried Shrimp Ball with Mango Sause	NT\$460	NT\$820
	滑蛋蝦仁(8隻/16隻) Stir-fried Shrimp with Soft-Scrambled Egg	NT\$460	NT\$820
	金沙黃金蝦 (12隻/24隻) Deep-fried Shrimp with Salted egg yolk sauce	NT\$420	NT\$780
	鹹酥蝦(12隻/24隻) Deep-Fried Shrimp with Salt and Pepper	NT\$360	NT\$680
	炒蛤蠣 Stir-Fried Clam with Basil	NT\$360	NT\$680
	四季豆花枝 Stir-Fried Green Bean and Squid with Chili and Garlic	NT\$360	NT\$680
5/	蛤蠣絲瓜 Stir-Fried Clam and Loofah with Ginger	NT\$320	NT\$600
	香酥溪蝦 Deep-Fried River Shrimps with Chili, Garlic and Peanut	NT\$280	NT\$520
	香酥溪魚 Deep-Fried River Fish with Chili and Garlic	NT\$280	NT\$520

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海鮮 Seafood



上湯焗大蝦

NT\$200/隻 2隻起/位上

Fried Shrimp with Chicken Broth (pcs / Minimum order: 2pcs)



避風塘大蝦

NT\$200/隻 2隻起/位上

Deep-Fried Shrimp with Chili and Garlic (pcs / Minimum order: 2pcs)



乾燒海大蝦

NT\$200/隻 2隻起/位上

Dry Braised Shelled Shrimps with Chili Sauce

家禽、肉類 Meat & Poultry

小 大 Small Large



白切山土雞

NT\$760

Salted and Steamed Chicken



紅袍脆皮雞(限量供應,歡迎預訂)

NT\$680

Roasted Crispy Chicken



泰式椒麻雞

NT\$380 NT\$720

Deep-Fried Chicken with Thai Sauce



宮保雞球 🧠

NT\$360 NT\$680

Deep-Fried Diced Chicken with Dried Chili,

Onion and Peanut

德國豬腳

NT\$480

Roasted German Pork Knuckle



XO醬炒松阪豬

NT\$420 NT\$780

Stair-fried Matsusaka pork with XO Sauce

板根香酥排骨酥(8塊/16塊)

NT\$380 NT\$720

Deep-Fried Pork Spare Ribs

梅干扣肉(附荷葉包4片/8片)

NT\$380 NT\$720

Stewed Pork Belly with Preserved Pickles (with Steamed Bun 4/8 pcs)

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家禽、肉類 Meat & Poultry

		小 Small	大 Large
	江寧無錫排骨(4-5支 / 9-10支) Wuxi Braised Spare Ribs	NT\$380	NT\$720
	古早味滷豬腳 Braised Pork Knuckle	NT\$380	NT\$720
	五香滷肉桂竹筍 Braised Pork Belly with Bamboo Shoots	NT\$360	NT\$600
	橙汁排骨 Deep-Fried Pork Spare Ribs with Orange Sauce	NT\$360	NT\$600
	炒山豬肉 Stir-Fried Wild Boar	NT\$320	NT\$600
	五更腸旺 Stewed Pork Intestine and Duck Blood with Chili Sauce	NT\$320	NT\$600
	椒鹽梅花肉 Deep-Fried Pork with Salt and Pepper	NT\$320	NT\$600
	糖醋咕咾肉 Sweet and Sour Pork Loin	NT\$320	NT\$600
WW	白切無骨牛小排(12~14薄片 / 24~28薄片) Stewed Beef short ribs	NT\$680	NT\$1,280
	蒜香骰子牛 Pan-Fried Dice Beef with Garlic	NT\$480	NT\$900
	黑椒牛小排 Stir-Fried Beef Short Ribs with Black Pepper	NT\$460	NT\$880
	滑蛋牛肉 Poached Beef with Soft-Scrambled Egg	NT\$360	NT\$680
	蔥爆牛肉片 Stir-Fried Beef with Scallion	NT\$360	NT\$680
	紅酒燴羊膝 Braised Lamb Shank with Red Wine	NT\$460	NT\$880

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煲仔砂鍋類 Clay Pot Dishes

			ال Small	大 Large
	W	蟹黃海鮮豆腐煲 Braised Tofu with Seafood and Crab Roe	NT\$520	NT\$880
		沙茶鮮蝦粉絲煲 (8隻/16隻) Braised Fresh Shrimp and Bean Thread with Shacha Sauce	NT\$480	NT\$880
W		三杯雞 Braised Chicken, Ginger and Garlic with Three-Cups Sauce	NT\$450	NT\$860
		薑蔥魚下巴 Braise Snapper chin with Ginger and Scallion	NT\$380	NT\$720

板根風味集 Ban-Gan Flavor Style

		小 Small	大 Large
	菌菇扒手工豆腐 Pan-Fried Handmade Tofu with Mushroom	NT\$280	NT\$520
	蟹粉手工豆腐 Pan-Fried Handmade Tofu with Crab Roe	NT\$280	NT\$520
3	客家小炒 Hakka Stir-Fried (with Sliced Squid and Shredded Pork)	NT\$280	NT\$520
	麻婆豆腐 Mapo tofu	NT\$280	NT\$520
N	紅燒豆腐 Braised Tofu with Shredded Pork	NT\$260	NT\$480
	板根豆腐 Ban-Gan Fried Tofu	NT\$260	NT\$480
S 0	菜脯煎蛋 Pan-Fried Dried Radish Omelet	NT\$220	NT\$400

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季節時蔬 Seasonal Vegetables

		小 Small	大 Large
W W	蘆筍彩椒山藥 Stir-Fried Yam and Asparagus with Bell Pepper	NT\$420	NT\$680
W W	蟹粉翠白玉 Baby Cabbage with Crab Roe	NT\$320	NT\$580
	小魚山蘇(季節供應) Sauteed Bird's Nest Fern with Clove Fish (Seasonal)	NT\$280	NT\$520
W - W - W	鹹蛋苦瓜酥 Deep Fried Bitter Melon with Salted Egg Yolk	NT\$280	NT\$520
	椒鹽杏鮑菇 Deep-Fried King Oyster Mushroom with Salt and Pepper	NT\$280	NT\$520
	炒綠竹筍 (夏季供應) Sauteed Green Bamboo Shoot (Seasonal)	NT\$280	NT\$520
	油烟桂竹筍 Braised Bamboo Shoot in Oil	NT\$280	NT\$520
	水蓮炒肉絲 Stir-Fried White Water Snowflake with Shredded Pork	NT\$260	NT\$420
	芥藍菜(清炒/蠔油/蒜香) Chinese Kale (Stir-Fried / with Oyster Sauce / with Garlic)	NT\$280	NT\$520
	麻油紅鳳菜 Sauteed Gynura Bicolor with Sesame Oil	NT\$220	NT\$320
	魩魚莧菜 Sauteed Amaranth with Whitebait	NT\$260	NT\$420
	炒地瓜葉 Stir-Fried Sweet Potato Leaves	NT\$220	NT\$320
	櫻花蝦高麗菜 Stir-Fried Cabbage with Sakura Shrimp	NT\$220	NT\$400
	清炒高麗菜 Stir-Fried Cabbage	NT\$200	NT\$320

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湯 品 Soup

小 大 Small Large 旗魚米粉湯 NT\$480 NT\$880 Rice Noodle Soup with Swordfish 鄉土菜脯雞湯 NT\$460 NT\$850 Stewed Chicken Soup with Dried Radish 鳳梨苦瓜雞湯 NT\$460 NT\$850 Stewed Chicken Soup with Pineapple and Bitter Melon 剝皮辣椒雞鍋 NT\$460 NT\$850 Stewed Chicken Soup with Peeled Chili Peper 薑絲蛤蠣湯 NT\$320 NT\$600 Clam Soup with Ginger NT\$280 NT\$520 枸杞菌菇湯 Stewed Vegetable Soup with Mushroom and Goii / VEG 主廚例湯/盅 NT\$180

時 令 湯 品 Seson Soup

小 大 Small Large

山筍土雞鍋湯 (夏季供應) NT\$460 NT\$850

Stewed Chicken Meat with Bamboo Shoot Soup (Summer)

山筍排骨湯 (夏季供應) NT\$360 NT\$660

Stewed Pork Rib with Bamboo Shoot Soup (Summer)

刈菜土雞鍋湯 (冬季供應) NT\$460 NT\$850

Stewed Chicken Meat with Daikon Radish Soup (Winter)

蘿蔔排骨湯 (冬季供應) NT\$360 NT\$660

Stewed Pork Rib with Radish Soup (Winter)

Chef's Soup / Bowl

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以上所有價格外加一成服務費 All prices are subject to a 10% service charge.

麵飯類 Rice and Noodles



主廚私房甜點類 Chefs Dessert

膠原養生凍/杯 (限量供應)
Double Boiled fish scale jelly with red dates / A Cup

水沁緑豆糕/顆
Green Bean Cake / Piece

温泉糠糬/顆
Hot Spring Mochi / Piece

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酒類及飲料 Wine and Beverage

1		THE VIIIC AND DC	vciaç	<i>,</i>	
新鮮果沒	† Fresh Fr	ruit Juice			
柳丁汁/	壺	100% Orange Juice	1600ml	NT\$	600
※100%天然	· 靜置後若有分層或	以果肉沉澱屬自然現象・請安心飲用。			
飲料	Beverage				
柳橙汁	-	Orange Juice	1000ml	NT\$	90
蔓越莓		Cranberry Juice	980ml	NT\$	90
芭樂汁		Guava Juice	900ml	NT\$	90
健康油切	刀分解茶	Multigrain Activate Tea	1000ml	NT\$	90
每朝健康	₹綠茶	O'Cha Yen Green Tea	1000ml	NT\$	9
老北京西	沒梅湯	Sourplum Driuk	980ml	NT\$	9
可樂		Coca Cola	330ml	NT\$	5
雪碧		Sprite	330ml	NT\$	50
礦泉水		Mineral Water	1000ml	NT\$	40
啤酒	Beer				
台灣金牌	中四/玻璃瓶	Gold Medal Taiwan Beer / Bottl	e 600ml	NT\$	12
海尼根區	掉酒/玻璃瓶	Heineken Beer/Bottle	650ml	NT\$	16
高粱	Kaoliang				
金門高粱	₹58°C	Kinmen Kaoliang Liquor	750ml	NT\$	85
威士忌	Whisky				
約翰走路	8黑牌12年	Johnnie Walker Black Labe	700ml	NT\$	1,20
約翰走路	路綠牌15年	Johnnie Walker Green Labe	700ml	NT\$	1,50
蘇格登1	2年	Singleton	700ml	NT\$	1,80
麥卡倫1	2年	Macallan (double cask)	700ml	NT\$	3,00
葡萄酒	Wine				
比頓山古	堡2015 / 紅泽	四 Chateau Puy-Bardens / Re	d 750ml	NT\$	2,00
酒體呈現經過	波爾多 卡迪拉克地图 电寶石紅色,開瓶的 未、烘烤味及淡淡木	瞬間成熟的果香味四溢,橡木桶給酒添加	了更多風采	÷ +	
比頓山古	5堡2017 / 紅潭	雪 Chateau Puy-Bardens / Re	d 750ml	NT\$	1,50
	波爾多 卡迪拉克地图 有水果香氣、口感濃	區(Cadillac) 郁入口清新,有絕妙的平衡感			
洛瑪赫/	紅酒	Lou Magret/Red	750ml	NT\$	88
產區:法國 帶有種輕盈的		一點點醋果味、入喉爽口清淡、單寧細經	、後韻良好	7 0	
貓頭鷹棉	事洛 / 紅酒	GUFO Merlot / Red	750ml	NT\$	80
	刘 阿布魯佐地區(abri 充滿成熟李子、櫻桃	uzzo) 和其它漿果類果香口感新鮮酸度低			
	4 ' T	Guy Saget Sancerre / Whit	_ 750ml	NT\$	1.60
桑賽爾/	日酒	Guy Saget Sancerie / Will	C / COIIII	ΙΝΙΨ	

飲酒請勿開車 未滿18歲者禁止飲用

以上所有價格外加一成服務費

Please do not drink if you are a minor. All prices are subject to a 10% service charge.