



85TD 捌伍添第

「捌」捌味—山、水、海、陸、茶、酒、人、藝

「伍」伍道—人文、風土、經典、創新、融合

「添」為增加、朝向滿盈，與101節節高昇相呼應

「第」為大宅子，應許餐廳高雅禮賓，珍饈佳餚，平添不輟



蟹香芋意 金秋滿堂
來自寶島台灣醞韻的粵味



捌伍三周年套餐

85TD 3RD ANNIVERSARY MENU



捌伍三周年套餐
85TD 3RD ANNIVERSARY MENU
(期間限定)

NT 5,380

2-3 人用
For 2-3

頭盤 (選二)

麻婆冷豆腐

Tofu with Spicy Century Eggs Sauce and Nuts
スパイシーなピータン豆腐

冰晶肴蹄

Crystal Pork Terrine
水晶煮凝り肉

金沙脆魚皮

Crispy Fish Skin Glazed with Salted Egg Yolk
魚の皮の素揚げと 塩卵のバター炒め

海膽脆戈渣 需加價 200

Crispy Sea Urchin Pudding (Supplement 200)
ウニのサクサク揚げ (ご希望の場合200元別途料金がかかります。)

手拍青瓜海蜇頭

Marinated Jellyfish and Cucumber with Sesame Oil
きゅうりと中華くらげ

燒味拼盤(雙拼) 需加價 800

澳門燒腩仔・添第叉燒皇・瑤柱貴妃雞・潮蓮靚燒鵝・化皮烤乳豬 (需加價 200)
Assorted Barbecued Platter (Supplement 800)
Crispy Pork Belly・Barbecued Pork with Honey・Steamed Chicken・
Roasted Goose・Barbecued Suckling Pig (Supplement 200)
オードブル盛り合わせ (ご希望の場合800元別途料金がかかります。)
マカオ風皮つき豚肉のクリスピー仕立て、蜂蜜風味黒豚チャーシュー、地鶏の旨味蒸し、
ガチョウのロースト、仔豚のロースト (ご希望の場合200元別途料金がかかります。)

原盅靚湯 (選一)

合時老火湯

Daily Soup
本日のスープ

紅棗鮮人蔘燉雞湯 每位加價 280

Double-boiled Chicken Soup
with Red Date and Ginseng (Supplement 280 per person)
紅棗と生人蔘の鶏スープ煮込みスープ (ご希望の場合280元別途料金がかかります。)

現點現做 (選二)

雞油蔥香海斑柳

Steamed Sliced Garoupa Fillet with Spring Onion

ハタの切り身蒸し 鶏油と葱風味

花菇海參鵝掌煲

Braised Goose Webs and Mushrooms in Abalone Sauce

椎茸とガチョウの爪となまこオイスターソース あんかけ

椒鹽百花中卷

Crispy Squid with Shrimp Paste and Spiced Salt

塩こしょう風味 イカの蝦肉詰め

金針雲耳牛腩煲

Wok-fried Taiwanese Beef Shank with Daylilies in Claypot

台灣牛スジとカンゾウの花の土鍋煮込み

豉汁蘆筍龍蝦球 加價 680

Wok-fried Lobster and Asparagus in Black Bean Sauce

(Supplement 680)

ロブスターとアスパラの豆豉ソース炒め

(ご希望の場合680元別途料金がかかります。)

香酥荔茸鴨 (半只) 需加價 300

Crispy Taro wrapped with Duck Fillet (Supplement 300)

タロイモとダックフィレットの唐揚げ

(ご希望の場合300元別途料金がかかります。)

招牌菜

焗釀鮮蟹蓋 每位加價 680

Oven-Baked Crab Shell stuffed with Crab Meat and Onion (Supplement 680)

蟹のオープン焼き (ご希望の場合680元別途料金がかかります。)

點心拼盤 (松露蛋白海鮮餃、捌伍鮮蝦餃、鮑魚燒賣皇) 每位加價 380

Assorted Dim Sum Basket (3pcs Supplement 380)

点心盛り合わせ3個 (ご希望の場合380元別途料金がかかります。)

鮑汁扣南非鮮鮑魚 每位加價 1,180

Braised South African Abalone with Abalone Sauce (Supplement 1,180)

南アフリカ産鮑のオイスターソース煮込み (ご希望の場合1,180元別途料金がかかります。)

季節時蔬

主食 (選一)

捌伍炒飯 需加價 100

85TD Signature Fried Rice (Supplement 100)

85TD 特製 五目チャーハン

(ご希望の場合100元別途料金がかかります。)

生炒臘味糯米飯

Wok-fried Glutinous Rice with Dried Shrimp,

Conpoy and Chinese sausage

広東式の豚肉サラミチャーハン

黑豚肉絲廣炒麵

Crispy Noodles with Shredded Pork and Vegetables

香港風肉入り五目野菜焼きそば

招待甜點



港式點心

午·間·限·定



午間限定 LUNCH / 點心 DIM SUM



捌伍筍尖鮮蝦餃

Steamed Shrimp Dumpling
特製ハーガウ

三件 three pieces
330



鮑魚燒賣皇

Steamed Pork and Shrimp Dumpling with Abalone
煮込みアワビとエビ、シイタケ入り特製シュウマイ

三件 three pieces
450

蟹粉小籠包

Steamed Pork Dumpling with Crab Coral and Crab Meat
カニ肉小籠包

三件 three pieces
480



松露蛋白海鮮餃

Steamed Seafood and Egg White Dumpling with Black Truffle
海鮮入り卵白蒸し餃子 トリュフ風味

三件 three pieces
330

魚子菠菜帶子餃

Steamed Spinach and Scallops Dumpling
ほうれん草とホタテギョーザ

三件 three pieces
330

荷塘金魚素餃

Steamed Mushrooms and Fungus Dumpling
マッシュルームとキノコ 蒸し餃子

三件 three pieces
240

蜜汁花生鳳爪

Stewed Chicken Feet with Honey and Soy Sauce
鶏の脚のピーナッツ蒸し

每份 regular
220

豉汁蒸排骨

Steamed Pork Ribs with Black Bean Sauce
スペアリブのトウチ蒸し

每份 regular
300

雞絲野菌春卷

Crispy Spring Roll with Assorted Fungus, Shrimps and Chicken
キノコ、海老と鶏肉の野菜春巻き

三件 three pieces
300

甘筍脆皮鹹水角

Crispy Glutinous Rice Dumpling with Pork and Vegetables
豚肉、小エビとキノコのもち米包み揚げ 青りんご仕立て

三件 three pieces
270

 素食 vegetarian  辣 spicy  招牌菜 signature dishes  可持續海鮮 sustainable seafood

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All pork dishes are prepared exclusively using Taiwanese pork.

XO醬炒蘿蔔糕

Stir-fried Turnip Pudding with Homemade XO Sauce

揚げキャロットケーキ XO醬添え

每份 regular
330

脆皮賽螃蟹

Crispy Crab Meat and Egg White Roll

蟹肉とエビの卵白炒め入り揚げ春巻き

三件 three pieces
330

千絲蘿蔔酥

Crispy Turnip Dumpling with Spring Onion

大根の千切、小エビのサクサク揚げ 白鳥仕立て

三件 three pieces
240

香煎蘿蔔糕

Pan-Fried Turnip and Chinese Sausages Pudding

揚げキャロットケーキ

三件 three pieces
300

鳳梨叉燒菠蘿包

Oven-baked Barbecued Pork and Pineapple Bun

パイナップルチャーシューメロンパン

三件 three pieces
330

鵝肝脆芋角

Crispy Taro Dumpling with Mushrooms and Foie Gras

きのことフォアグラのカリカリ里芋団子

三件 three pieces
330

韭菜豬肉餡餅

Pan-fried Minced Pork and Chinese Chives Bun

ニラ焼き餅

三件 three pieces
300

脆皮海皇腸粉

Crispy Seafood Rice Roll

揚げ海鮮春巻きのチョンファン

每份 regular
350

蜜汁叉燒腸粉

Steamed Rice Roll with Barbecue Pork

ハニーBBQポークチョンファン

每份 regular
320

牛腩撈腸粉

Steamed Rice Roll with Stewed Beef Brisket

牛バラ肉チョンファン

每份 regular
330

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添第叉燒皇、香麻海蜇皮

85TD Signature Barbecue Pork with Honey | Marinated Jelly Fish with Sesame Oil

85TD特製 豚の蜂蜜風味仕立て | からし海蜇皮

飛魚卵燒賣、捌伍筍尖鮮蝦餃

Steamed Pork and Shrimp Dumpling with Fish Roe | Steamed Shrimp Dumpling

とびこ焼売 | 特製ハーガウ

四寶鴨絲羹

Braised Shredded Duck and Assorted Vegetables Soup

アヒル、キノコとたけのこの千切り入りあんかけスープ

金絲蒜蓉蒸南非鮮鮑

Steamed South African Abalone with Garlic and Rice Noodles

蒸シアワビとニンニク春雨

豉椒洋蔥炒牛肉 (台灣牛肉)

Stir-Fried Taiwanese Beef with Black Bean Sauce and Onion

豆豉とタマネギ炒め 台湾牛肉

鹹魚雞粒炒飯

Fried Rice with Chicken and Salted Fish

燻製塩辛魚の鶏肉チャーハン

楊枝甘露

Mango Sago Cream

ヨンジーガムロウ

午 ／ 間 ／ 套 ／ 餐

SET LUNCH

NT 1980

每位

per person

お一人様

🌱 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes 🌿 可持續海鮮 sustainable seafood

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潮蓮靚燒鵝、瑤柱貴妃雞、海蜇頭青瓜

Roasted Goose | Chicken with Conpoy Broth | Marinated Jelly Fish

ガチョウのロースト | 地鶏の旨味蒸し | クラゲの陳醋和え

瑤柱四寶羹

Braised Conpoy Soup with Assorted Vegetables

貝柱四宝スープ

鮑汁扣南非鮮鮑魚

Braised South African Abalone with Abalone Sauce

南アフリカ産鮑のオイスターソース煮込み

蒜茸粉絲蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli

にんにくと春雨の蒸しハーフロブスター

芹香百合炒松板豬

Stir-Fried Pork Neck with Celery and Lily Bulbs

セロリとユリ根の炒め煮 松坂豚

揚州炒飯

Yeung Zhou Fried Rice

揚州チャーハン

芭樂柚子薈 含蘆薈

Guava, Pomelo and Aloe Soup

グアバと文旦、アロエ冷製スープ

精緻小點

Petit Fours

プチフル

品
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味
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套
／
餐
85TD TASTING MENU

NT 3380

每位
per person
お一人様

wine and cocktail pairing 5 glasses NT 1780

化皮烤乳豬、瑤柱貴妃雞、椒麻南非凍鮮鮑

Barbecued Suckling Pig | Chicken with Conpoy Broth | Marinated South African Abalone
仔豚のロースト | 地鶏の旨味蒸し | 南アフリカ産鮑のボイル 椒麻(中華風辛味)ソース風味

芙蓉海鮮燕窩羹

Bird's Nest Soup with Assorted Seafood and Egg White
ツバメの巣入り五目海鮮卵白スープ

鮑汁脆皮海參

Braised Sea Cucumber with Abalone Sauce
オーストラリア産ナマコのオイスターソース煮込み

花雕蒸星斑柳

Steamed Star Garoupa Fillet with Chinese Hua Diao Wine
スジアラの切り身 花彫酒蒸し

蒜香A5近江黒毛和牛菲力 日本牛肉

Sautéed Japanese Omi Kuroge Wagyu Beef Tenderloin A5 with Black Pepper and Garlic
カット和牛のソテー 黒胡椒ガーリックソース(日本近江産A5和牛使用)

竹葉糯米雞

Steamed Glutinous Rice Dumpling Wrapped with Bamboo Leaf
竹の葉で包んだもち鶏

楊枝甘露

Mango Sago Cream
ヨンジーガムロウ

精緻小點

Petit Fours
プチフル

捌
／
伍
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套
／
餐
85TD SIGNATURE MENU

NT 3980

每位
per person
お一人様

wine and cocktail pairing 5 glasses NT 1780

化皮烤乳豬、添第叉燒皇、海膽脆戈渣

Barbecued Suckling Pig | Barbecued Pork with Honey | Crispy Sea Urchin Pudding

仔豚のロースト | 豚の蜂蜜風味仕立て | ウニのサクサク揚げ

菜膽上湯燉厚花膠

Double-boiled Superior Fish Maw with Vegetable

白菜と魚の浮き袋の煮込み

蠔皇吉品鮑魚 20頭

Braised Yoshihama Abalone (20 heads)

吉品鮑の柔らかオイスターソース煮込み (20頭)

蒜茸粉絲蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli

にんにくと春雨の蒸しハーフロブスター

焗釀鮮蟹蓋

Oven-Baked Crab Shell stuffed with Crab Meat and Onion

蟹のオープン焼き

捌伍炒飯

85TD Signature Fried Rice

85TD 特製 五目チャーハン

燕窩燉鮮奶

Double-boiled Milk and Egg White with Bird's Nest

燕の巣の煮込み ミルクプリン仕立て

精緻小點

Petit Fours

プチフル

添
／
第
／
套
／
餐

85TD PREMIER MENU

NT 9800

每位
per person
お一人様

wine and cocktail pairing 5 glasses NT 1780

椒麻南非凍鮮鮑

South African Abalone Marinated with Sichuan Pepper



椒麻南非凍鮮鮑 

South African Abalone
Marinated with Sichuan Pepper

南アフリカ産鮑のボイル 椒麻(中華風辛味)ソース風味

NT 680

海膽脆戈渣

Crispy Sea Urchin Pudding
ウニのサクサク揚げ

NT 680

蒜香椒鹽豆腐

Crispy Tofu with Spicy Salt
揚げ豆腐のガーリックスパイシーソルト風味

NT 250

陳醋牛臉頰

Braise Beef Cheek with Aged Vinegar
ツラミ煮込み 陳酢をかける

NT 580

麻婆冷豆腐 

Tofu with Spicy Century Eggs Sauce and Nuts
スパイシーなピータン豆腐

NT 320

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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手拍青瓜海蜇頭

Red Jellyfish Head and Cucumber
Marinated with Sesame Oil

きゅうりと中華くらげ

NT 620



金沙脆魚皮

Crispy Fish Skin
Glazed with Salted Egg Yolk

魚の皮の素揚げと
塩卵のバター炒め

NT 360

🌿 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes 🌊 可持續海鮮 sustainable seafood

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冰晶肴蹄

由蒸熟剝碎後的豬蹄拌入香料製成
上層則以豬蹄高湯與其天然膠質凝結
頂端配搭魚籽點綴
晶瑩剔透，色澤緋紅
入口即化，令人垂涎





冰晶肴蹄

Crystal Pork Terrine
水晶煮凝り肉

NT 580



潮式滷九孔鮑

Marinated Abalone in Chaozhou Style
潮式アワビの煮込み

NT 300

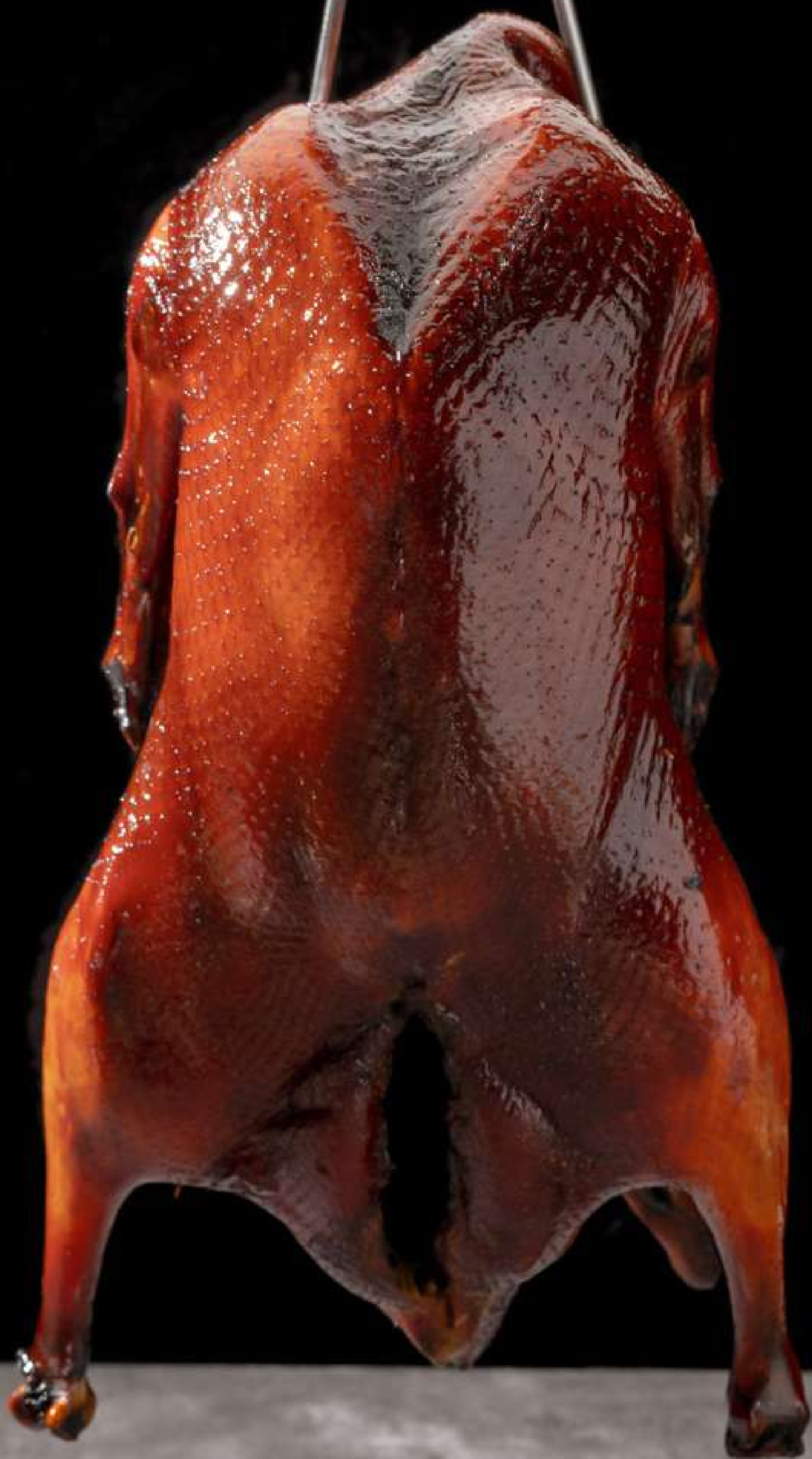
每只
Per Piece
一個

🌿 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes 🌊 可持續海鮮 sustainable seafood

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捌伍片皮鵝

特選黑鬃鵝精心熟成燒烤

琥珀色澤的薄脆鵝皮

細嫩野味佐特調梅香紅酒醬

配搭柔潤麵皮及爽脆蔬食

令人回味



Crispy Pork Belly

澳門燒腩仔



85 捌伍片皮鵝 (需預訂並限量供應)

Roasted Goose served in Peking Duck Style (Limited Order Per Day)
85TD特製北京ダックのロースト(毎日数量限定)

NT 5,480

三吃
three ways
三種類の食べ方

85 瑤柱貴妃雞

Steamed Chicken with Conpoy Broth
地鶏の旨味蒸し

NT 760 / 960 / 1,880

例牌	半隻	一隻
regular	half	whole
一皿盛り	半羽	一羽

澳門燒腩仔

Crispy Pork Belly
マカオ風皮つき豚肉のクリスピー仕立て

NT 880

厚叉燒多士

85TD Signature Barbecue Pork Toast
厚切りチャーシューサンドイッチ

NT 880

🌿 素食vegetarian 🌶️ 辣spicy 85 招牌菜signature dishes 🌱 可持續海鮮 sustainable seafood

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添第叉燒皇 (限量供應)

NT 1,380

85TD Signature Barbecued Pork with Honey (Limited Order Per Day)

85TD特製 豚の蜂蜜風味仕立て(毎日数量限定)

化皮烤乳豬 (限量供應)

NT 1,580 / 5,080 / 10,080

Barbecued Suckling Pig (Limited Order Per Day)

仔豚のロースト(毎日数量限定)

例牌	半隻	一隻
regular	half	whole
一皿盛り	半頭	一頭

潮蓮靚燒鵝

NT 1,180 / 2,580 / 5,080

Roasted Goose

ガチョウのロースト

例牌	半隻	一隻
regular	half	whole
一皿盛り	半羽	一羽

燒味拼盤

NT 1,480 / 1,580

澳門燒腩仔・添第叉燒皇・瑤柱貴妃雞・

潮蓮靚燒鵝・化皮烤乳豬(需加價200)

Assorted Barbecued Platter

Crispy Pork Belly・Barbecued Pork with Honey・Steamed Chicken・

Roasted Goose・Barbecued Suckling Pig (Supplement 200)

オードブル盛り合わせ

マカオ風皮つき豚肉のクリスピー仕立て、蜂蜜風味黒豚チャーシュー、地鶏の旨味蒸し、

ガチョウのロースト、仔豚のロースト(ご希望の場合200元別途料金がかかります。)

二款	三款
two	three
choices	choices
二種類	三種類

🌿 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes 🌱 可持續海鮮 sustainable seafood

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瑤柱貴妃雞

將雞浸熟於金黃上湯

金華火腿鹹香，特選瑤柱鮮甜

配搭濃郁湯汁

皮滑肉嫩，雞香味美

滋味細潤，百吃不厭





湯品

傳統港式靚湯配方
配搭在地家禽蔬食
食補滋味豐富濃醇鮮香



85TD Buddha Jumps Over The Wall

添第濃湯佛跳牆



添第濃湯佛跳牆

85TD Buddha Jumps Over The Wall

85TD特製 高級食材煮込み(ぶっとび)スープ

NT 1,280
每位
per person
お一人様

紅棗鮮人蔘燉雞湯

Double-boiled Chicken Soup with Red Date and Ginseng

紅棗と生人蔘の鶏スープ煮込みスープ

NT 620
每位
per person
お一人様

爵士湯 蜜瓜海螺瑤柱燉花膠

Double-boiled Fish Maw Soup with Honey Dew Melon,
Sea Whelks and Conpoy

メロンとホタテ貝柱、海ツボ、魚の浮袋の煮込みスープ

NT 820
每位
per person
お一人様

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Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds

松茸蓮子燉金瓜



松茸蓮子燉金瓜 

Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds

松茸、蓮の実、キノガサタケ、カボチャの煮込み野菜スープ

NT 420
每位
per person
お一人様

 芙蓉海鮮燕窩羹

Bird's Nest Soup with Assorted Seafood and Egg White

ツバメの巣、五目海鮮と卵白スープ

NT 780
每位
per person
お一人様

合時老火湯

Daily Soup

本日のスープ

NT 360
每位
per person
お一人様

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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蠔皇吉品鮑魚



蠔皇吉品鮑魚

Braised Yoshihama Abalone (20 heads)
吉品鮑の柔らか
オイスターソース煮込み(20頭)

NT 4,380

鮑汁扣南非鮮鮑魚

Braised South African Abalone with Abalone Sauce
南アフリカ産鮑のオイスターソース煮込み

NT 1,380



鮑汁扣厚花膠



鮑汁扣厚花膠

Braised Superior Fish Maw
with Abalone Sauce
高級魚の浮袋のオイスターソース
あんかけ

NT 2,980

生扣鵝掌花膠

Braised Fish Maw with Goose Web
ガチョウの爪と魚の浮袋のオイスターソース煮込み

NT 1,580

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烏魚子燒關東遼參

Braised Sea Cucumber with Mullet Roe



烏魚子燒關東遼參

Braised Sea Cucumber with Mullet Roe
日本産ナマコのオイスターソース
煮込みと台湾産カラスミおろし

NT 1,580

蟹皇燴官燕

Braised Bird's Nest Soup with Crab Meat and Crab Cream
カニみそと官ツバメの巣のあんかけスープ

NT 2,180

紅燒官燕

Braised Bird's Nest with Superior Broth
極上ツバメの巣の醤油風味中華ブイヨンスープ

NT 1,880

雞茸燴燕窩

Minced Chicken and Bird's Nest Soup
鶏肉とツバメの巣のあんかけスープ

NT 780

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東星斑

清蒸、蔥燒、油浸或古法炆

Star Garoupa

Steamed, Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

スジアラ

蒸し、葱の炒め、低温揚げ、とろ火煮込み

NT 時價

龍躉斑

清蒸、蔥燒、油浸或古法炆

Giant Garoupa

Steamed, Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

タマカイ

蒸し、葱の炒め、低温揚げ、とろ火煮込み

NT 時價

南非活鮮鮑魚

清蒸、蒜茸蒸或豉油皇煎

South African Abalone

Steamed, Steamed with Garlic or Pan-fried with Superior Soy Sauce

南アフリカ産活き鮑

蒸し、ニンニク蒸し、香港風醬油焼き

NT 時價

澎湖鮮龍蝦

蒜茸蒸、上湯焗或芝士牛油焗

Penghu Lobster

Steamed with Garlic, Wok-baked in Superior Broth or Cheese and Butter Sauce

澎湖産活きロブスター

ニンニク蒸し、上湯煮込み、チーズバター焼き

NT 時價

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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松葉蟹

以潮式凍蟹手法
特選 X X 松葉蟹
將其蒸熟後凍製冰透
肉質鮮嫩甜香，膏腴肥美
清鮮清甜，是老饕們的摯愛



沙公

NT 時價

花雕蒸、港式避風塘或鹽焗

Mud Crab

Steamed with Chinese Wine, Wok-fried with Garlic and Chili or Wok-baked with Spicy Salt

マッドクラブ (メス)

紹興酒蒸し、香港漁師風ピリ辛風味、塩焼き

處女蟳

NT 時價

花雕蒸、港式避風塘或鹽焗

Mud Crab

Steamed with Chinese Wine, Wok-fried with Garlic and Chili or Wok-baked with Spicy Salt

ノコギリカザミ (オス)

紹興酒蒸し、香港漁師風ピリ辛風味、塩焼き

海中蝦

NT 時價

清蒸、蒜茸蒸或豉油皇煎

Prawn

Steamed, Steamed with Garlic or Pan-fried with Superior Soy Sauce

蝦

蒸し、ニンニク蒸し、香港風醬油焼き

松葉蟹

NT 時價

潮式凍蟹、花雕蛋白蒸、蒜蓉粉絲蒸

Matsuba Crab

Chaozhou Style, Steamed with Chinese Wine and Egg or Steamed with Garlic.

ズワイガニ

潮州式のズワイガニ氷締め、ニンニク蒸し、卵白と紹興酒蒸し

帝皇蟹

NT 時價

港式避風塘、蒜茸蒸或花雕蛋白蒸

King Crab

Wok-fried with Garlic and Chili, Steamed with Garlic or Steamed with Chinese Wine and Egg White

タラバ蟹

香港漁師風ピリ辛風味、ニンニク蒸し、蒸し卵白と紹興酒蒸し

象拔蚌

NT 時價

油泡、過橋 (粥水或濃湯)

Geoduck Clam

Wok-fried, Light Poached in Porridge or Superior Broth

みる貝

炒め、お粥煮、スープ煮

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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象拔蚌

以過橋方式上桌
將片成薄片的象拔蚌置入濃湯片刻
邊緣微微捲起成半生熟
鮮甜清脆，鮮香濃郁





焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion
蟹のオープン焼き

NT 800
每位
per person
お一人様

黃金海中蝦

Salted Egg Yolk Shrimps
エビの素揚げと塩漬け黄身のバター炒め

NT 1,080



紅蟳香菇蒸肉餅

Steamed Mud Crab with Minced Pork and Shiitake
ワタリガニ、シイタケとひき肉の蒸し

NT 1,780

避風塘蝦球

Crispy Prawns with Minced Garlic and Chili
香港漁師風ピリ辛風味 海老フライ

NT 780



豉汁蘆筍龍蝦球

Wok-fried Lobster and Asparagus in Black Bean Sauce
ロブスターとアスパラの豆豉ソース炒め

NT 1,680

蟹粉扒星斑柳

Steamed Star Garoupa with Crab Coral and Crab Meat
カニみそとスジアラ醤油煮込み

NT 880
每位
per person
お一人様

雞油蔥香海斑柳

Steamed Sliced Garoupa Fillet with Spring Onion
ハタの切り身蒸し 鶏油と葱風味

NT 880

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焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion



蟹粉扒星斑柳

Steamed Star Garoupa with Crab Coral and Crab Meat



🌿 素食vegetarian 🌶️ 辣spicy ⊞ 招牌菜signature dishes 🌱 可持續海鮮 sustainable seafood

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荔茸脆蟹盒

NT 1,180

Crispy Taro Paste stuffed with Crab Meat and Onion

蟹肉入り揚げタロいもボール

沙拉海鮮卷

NT 680

Crispy Seafood and Mayo Spring Roll

ザクザクの海鮮春巻き

椒鹽百花中卷

NT 880

Crispy Squid with Shrimp Paste and Spiced Salt

塩こしょう風味 イカの蝦肉詰め

砵仔焗銀魚

NT 680

Omelet with Whitebaits

シラスと卵のクネル

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捌伍脆皮雞



捌伍脆皮雞

85TD Crispy Chicken
85TD 特製 ローストチキン

NT 980 / 1,880

半隻	一隻
half	whole
半羽	一羽

添第咕嚕肉

Signature Sweet and Sour Pork
85TD特製 酢豚

NT 780

金針雲耳牛腩煲

Wok-fried Taiwanese Beef Shank with Daylilies and Black Fungus in Claypot
台灣牛スジとカンゾウの花の土鍋煮込み

NT 880

豉椒炒肝腰

Stir-fried Pork Liver and Kidney with Blackbeans and Peppers
トウチとホルモン炒め

NT 580

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香酥荔茸鴨

將全鴨去骨浸於滷水醃製
裹上芋泥熱鍋油炸
配搭秘製香菇蒜蓉沾料
肉質細膩，芋泥甘綿
酥脆鮮香，回味無窮





香酥荔茸鴨

香酥荔茸鴨

Crispy Taro wrapped with Duck

タロイモとダックフィレットの唐揚げ

NT 980 / 1,880

半隻 一隻
half whole
半羽 一羽

花菇海參鵝掌煲

Braised Goose Webs and Mushrooms in Abalone Sauce

椎茸とガチョウの爪となまこオイスターソース あんかけ

NT 1,280

蒜香A5近江黑毛和牛菲力 日本牛肉

Sautéed Japanese Omi Kuroge Wagyu Beef Tenderloin A5 with Black Pepper and Garlic

カットテンダーロインの黒胡椒ガーリック炒め(日本近江産 A5 和牛使用)

NT 3,280

麻婆豆腐 台灣牛肉

Mapo Tofu with Taiwanese Beef

麻婆豆腐(台灣產牛肉使用)

NT 580

荷芹炒黑豚肉

Sautéed Snow Peas and Celery with Pork

ゴボウとセロリと豚炒め

NT 780

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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瑤柱臘味蒸芋絲

乳香蝦米雜菜煲

NT 780

Dried Shrimps and Assorted Vegetables with Fermented Tofu in Casserole

腐乳と干しエビの土鍋スープ

瑤柱臘味蒸芋絲

NT 680

Steamed Sliced Taro and Chinese Sausages with Conpoy

広東式の豚肉サラミと貝柱みそとタロイモの蒸し

脆皮炸素鵝

NT 480

Crispy Beancurd Roll with Assorted Vegetables

揚げ湯葉 (ベジタリアン)

金沙涼瓜

NT 420

Stir-Fried Bitter Gourd with Salted Egg

塩卵とゴーヤ炒め

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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黑松露野菌燒豆腐

Braised Tofu with Assorted Mushrooms and Black Truffle Sauce



黑松露野菌燒豆腐

Braised Tofu with Assorted Mushrooms and Black Truffle Sauce
五目キノコと豆腐の黒トリュフソース煮込み

NT 520

欖菜干煸四季豆

Wok-fried Spring Bean with Olive Paste
春豆のオリーブペースト炒め

NT 480

季節時蔬

上湯浸、清炒、蒜茸炒、蠔油或礦泉水浸等烹製方法

Seasonal Vegetable

Poached in Supreme Broth,
Sautéed, Sautéed with Garlic,
Oyster Sauce or Double-boiled

旬の野菜

上湯で煮立たせ、
炒め、ニンニク炒め、
オイスターソース炒めまたは茹でなどお好みの調理方法で

NT 380

🌿 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes 🌱 可持續海鮮 sustainable seafood

以上所有價格為新台幣(含稅)，外加10%服務費。若您有任何飲食上的特殊需要，務請告知我們的服務人員。菜單所使用之大豆產品皆為非基因改造。菜單所使用之豬肉皆為台灣在地養殖肉品。

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捌伍炒飯

老練火候的鬆爽米粒
大海賜予的彈牙鮮味
裹上鹹蛋黃的濃香
粒粒金黃不俗
招牌捌伍炒飯





捌伍炒飯

85TD Signature Fried Rice
85TD特製 五目チャーハン

NT 780

松露蟹肉蛋白炒飯

Fried Rice with Crab Meat Egg White,
Vegetables and Black Truffle Sauce
トリュフカニみそと卵白チャーハン

NT 880

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生炒臘味糯米飯

Wok-fried Glutinous Rice with Dried Shrimp,
Conpoy and Chinese sausage

廣東式の豚肉サラミチャーハン

NT 680

黑豚肉絲廣炒麵

Crispy Noodles with Shredded Pork and Vegetables

香港風肉入り五目野菜焼きそば

NT 620

生滾粥

台灣牛肉・龍躉斑片・皮蛋・瘦肉

Your Choice of Congee

Sliced Taiwanese Beef・Sliced Garoupa Fillet・Century Eggs・Pork

あなたの選択 お粥

台湾産牛肉、ハタの切り身、ピータン、豚肉

NT 250 / 280

一款 二款
one two
choice choices
一種類 二種類

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蟹粉海鮮稻庭麵

Inaniwa Udon with Crab Coral and Crab Meat



鮑魚滑雞粥 

Abalone and Chicken Congee
鮑と鶏肉のお粥

NT 420

每位
per person
お一人様

蟹粉海鮮稻庭麵

Inaniwa Udon with Crab Coral and Crab Meat
カニとホタテとエビうどん

NT 580

每位
per person
お一人様

芝士海膽焗龍蝦煎麵

Braised Lobster with Cheese, Sea Urchin and Crispy Noodles
チーズとウニのロブスター焼きそば

NT 1,180

每位
per person
お一人様

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楊枝甘露

Mango Sago Cream



楊枝甘露 

Mango Sago Cream

ヨンジーガムロウ

NT 260

椰汁紅棗糕 

Steamed Red Dates Pudding with Coconut Milk

ココナッツミルク蒸しケーキ

NT 270

三件
three pieces
三個

黑金流沙包

Steamed Egg Custard Bun

カスタードまんじゅう

NT 270

三件
three pieces
三個

酥皮蛋撻

Oven-baked Egg Tart

サクサクのエッグタルト

NT 270

三件
three pieces
三個

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 芭樂柚子醬 含蘆薈 

NT 260

Guava, Pomelo and Aloe Soup

グアバ、文旦、アロエ入り スイートスープ

 芝麻豆腐花 

NT 260

Sweetened Sesame Soup and Tofu Pudding

ごまトウフア

蛋白杏仁茶

NT 260

Almond Soup with Egg White

卵白入り杏仁茶

椰汁香芒燉燕窩

NT 480

Bird's Nest Soup with Coconut Milk and Mango

ココナッツマンゴー燕窩

 素食vegetarian  辣spicy  招牌菜signature dishes  可持續海鮮 sustainable seafood

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每位 per person 一人様

添第花茶

85TD Signature Herbal Tea
85TD 特製ハーブティー

NT 150

有機菊花

Organic Chrysanthemum Tea
オーガニック 菊花茶

NT 100

香片

Jasmine Tea
ジャスミン茶

NT 120

桂花烏龍

Osmanthus Oolong Tea
金木犀ウーロン茶

NT 180

阿里山烏龍

A-Li Shan Oolong Tea
阿里山ウーロン茶

NT 160

金萱

Jinshuan Tea
金萱茶

NT 150

蜜香紅茶

Honey Scent Black Tea
みつこうこうちゃ

NT 220

陳年普洱熟餅

Matured Pu'er Tea
熟成プーアル茶

NT 180

可可茶

Cocoa Tea
ココアティー

NT 180

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