

捌伍添第

主廚推薦 Chef Recommendation

蟹粉灌湯小籠包	每件 piece
Steamed Pork Dumpling with Crab Coral and Crab Meat	280
佛手拌海蜇皮	每例 regular
Marinated Jelly Fish with Chayote	480
淮杞黨參花雕燉雞湯(花膠加價 200	/件) 4位用(可依人數調整)
Double Boiled Chicken Soup with Chinese Herbs	1680
黃玉參扣吉品鮑(30頭)	每例regular
Braised 30 Head Abalone with Sea Cucumber	1680
滑蛋鮮蝦仁	每例 regular
Stir Fried Shrimp with Eggs	680
沙嗲粉絲鮮蝦煲	每例 regular
Braised Tiger Prawn with Rice Noodle and Homemade Satay Sauce	780
老罈酸菜魚	每例 regular
Braised Fish with Pickled Cabbage and Dry Chili	880
蘆筍鮮百合炒花膠條	每例 regular
Stir Fried Fish Maw with Lily Bulbs and Asparagus	880
荔茸脆帶子	每例 regular
Crispy Scallop wrapped with Taro	980
豉油皇八寶乳鴿	每隻 whole
Poached Baby Pigeon with Spiced Soy Sauce	1080
椒麻冷水豬肚	每例 regular

Poached Pork Tripe with Sichuan Spicy Sauce

480



豆豉鯪魚涼瓜炒溫體牛肉台灣牛肉	每例 regular
Stir Fried Beef with Bitter gourd and Dace	680
腰果拾菜炒火鴨絲	每例 regular
Stir Fried Shredded Duck with Cashew Nuts and Vegetables	5 8 0
柱侯蘿蔔炆牛腩台灣牛肉	每例 regular
Braised Beef Brisket with Fermented Bean Sauce and Radish	680
百花煎釀尖椒	每例 regular
Stuffed Bell Pepper with Shrimp Mousse	5 8 0
粉絲蝦干煮櫛瓜	每例 regular
Braised Chinese Cucumber with Rice Noodle and Dried Shrimp	480



素食菜單 Vegetarian Menu 酒水單 Beverage Menu



午間菜單 Lunch Menu 全日菜單 All Day Menu





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,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。菜輦所使用之豬肉皆為台灣在地養殖肉品。

Prices are in Taiwan dollars (inclusive of taxes) and subject to a 10% service charge. For special dietary requests please let our server know. All pork dishes are prepared exclusively using Taiwanese pork. All dishes contain soybean are prepared exclusively using Non-GMO product