# 廣式片皮鴨

廣式片皮鴨(8份) Oven Roasted Suckling Duck	560
翠 <b>盞野果炒鴨條</b> Stir Fried Shredded Duck Wrapped on Lettuce	320
酸白菜鴨條佐鍋巴 Brasied Shredded Duck with Chinese Cabbage and Jelly Fish	320
農家櫻蝦炒鴨鬆 Stir Fried Duck and Sakura Wrapped on Romaine Lettuce	320
廣式煲鴨粥 Cantonese Congee with Duck	320
蝦皇菜園老鴨煲(依時令供應) Double Boiled Duck Soup with Wan Ton on Clay Pot	520
老甕野菜醬燒鴨(依時令供應) Stir Fried Duck with Pickled Vegetable	380
胡椒豬肚鴨湯(依時令供應) Double Boiled Pepper Soup with Pork Belly with Duck	580
慈禧豆腐乾鍋鴨(依時令供應) Stir Fried Duck with Stinky Tofu	380



上列價格須另加10%服務費 All prices are subject to 10% service charge.

# 冷盤類

明爐吊燒鴨 Oven Roasted Suckling Duck "Cantonese Style"	300
<b>玫瑰豉油雞</b> Marinated Chicken	280
<b>蜜汁叉燒肉</b> Barbecued Pork with Honey Glazed	300
<b>涼拌海蜇皮</b> Chilled Marinated Jelly Fish	280
川味滷牛腱(紐西蘭) Marinated N.Z Beef Tendon with Spicy	320
廣式燒味雙拼(以上任選二種) Barbecued and Marinated Meat Combination (Any Two Choice from Above)	460
廣式燒味三拼(以上任選三種) Barbecued and Marinated Meat Combination (Any Three Choice from Above)	560
川味口水雞 Boiled Chicken with Home-made Sauce	320
秘制紹興醉雞 Marinated Chicken Roll with Shaoxing Wine	360
椒麻滷水鴨仔翅 Marinated Duck Wing	320
冰糖滷水花枝 Marinated Squid	320
焦糖豬松坂 Caramelize Barbecued Pork Cheek with Lemon	300
海鲜類	
清蒸鮮露海鱈魚(蒜香蒸、剁椒蒸) Steamed Codfish (Minced Garlic / Chili Sauce)	500
富貴蜜芥明蝦球 Deep Fried Prawn Balls Stired with Honey Mustsrd Sauce	520
<b>醉月生菜蝦鬆</b> Stir Fried Minced Shrimp Wrapped on Lettuce	420

### 以上價格須加10%服務費

自備酒水須酌收酒水服務費(紅、白酒NT\$300/瓶、烈酒NT\$500/瓶)

All prices are subject to 10% service charge. An additional charge is needed for self brought wine NT\$300/bottle & Liquor NT\$500/bottle.

百合龍皇炒玉帶 Sautéed Scallop and Shrimp with Seasonal Vegetable	580
XO醬皇炒玉帶 Sautéed Scallop with Chili Sauce	520
孔鮑焓烏參 Braised Abalone and Sea Cucumber with Seasonal Vegetable	680
蝦卵蠔皇燒婆參 Braised Sea Cucumber with Seasonal Vegetable	480
蜂蜜芥末墨魚條 Wok Fried Cuttlefish with Honey Mustsrd Sauce	360
干貝醬燒魚瓦片 Sautéed Fillet of Fish with Seasonal Vegetable	340
<b>薑蔥龍膽豆腐煲</b> Stewed Sea Grouper with Tofu	380
XO醬海皇豆腐煲 Stir Fried Seafood with Bean Curd on Clay Pot	520
鹹魚雞粒豆腐煲 Stewed Diced Bean Curd with Salty Fish and Diced Chicken	300
蟹粉海味豆腐煲 Stewed Bean Curd with Crab Roe on Clay Pot	320
蒜椒蒸國宴魚(半隻) Steamed National Banquet Fish with Home-made Sauce	360
漁村椒麻魚瓦片 Oil Poached Fillet of Fish with Chili Sauce	360
蜀川醬燒龍鳳球 Sautéed Shrimp and Chicken with Home-made Sauce	420
沙茶銀絲蝦煲 Stir Fried Shrimp and Crystal Noodle with Satay Sauce	360
新加坡胡椒蝦 Wok Fried Shrimp with Black Pepper	360
<b>芋香臘味鮮蝦煲</b> Stir Fried Shrimp with Taro and Air Dried Meat	360
避風塘海蝦 Deep Fried Shrimp with Sun-dried Chili and Minced Garlic	360
<b>燕麥軟殼蟹</b> Deep Fried Soft Shell Crab with Oats	380
避風塘花枝 Deep Fried Squid with Sun-dried Chili and Minced Garlic	300
避風塘海鯛魚 Deep Fried Fillet of Snapper with Sun-dried Chili and Minced Garlic	320
七味丁香魚 Deep Fried Silver Anchovy with Togarashi	300

# 牛肉類

卡非菇菌牛小排(美國)/位上 U.S Short Rib of Beef	280
蜀川風味水煮牛(美國) Poached Slice of U.S Beef with Spicy Oil	330
清燉銀蘿牛小排(美國) Stir Fried Slice of U.S Beef with Egg	420
滑蛋牛肉(紐西蘭) Stir Fried Slice of N.Z Beef with Egg	300
<b>蠔油炒牛肉</b> (紐西蘭) Stir Fried Slice of N.Z Beef and Kale with Oyster Sauce	320
沙茶牛肉粉絲煲(紐西蘭) Stir Fried Slice of N.Z Beef and Crystal Noodle with Satay	360
紅酒牛腩煲(紐西蘭) Braised N.Z Beef Belly with Red Wine Sauce	340
豬肉類	
紅麴一品東坡肉 Braised Pork Belly	380
<b>芝香野味里肌柳</b> Wok Fried Pork Tenderloin with Deep Fried Burdock Wire	360
波羅蜜汁咕咾肉 Stir Fried Pork and Pineapple with Sweet and Sour Sauce	320
老醰梅菜香扣肉 Braised Pork Belly with Marinated Vegetable Hakka Style	300
麻油松板豬 Sesame Oil Matsusaka Pork	320
無錫燜子排 Braised Spare Rib of Pork with Natural Gravy	320
君度橙花排 Sautéed Pork Rib with Orange Sauce	320
椒鹽嫩子排 Deep Fried Pork Rib with Salty Pepper	320
四季炸肥腸	320
Deep Fried Pig Intestines and Green Beans with Salty Pepper	

### 以上價格須加10%服務費

# 雞肉類

椒麻脆皮龍岡雞(半隻) Deep Fried Crispy Chicken	560
花雕杏菇滑雞煲 Stewed Chicken and King Oyster Mushroom with Hua Diao Wine	320
蜀川宮保炒雞丁 Sautéed Chicken Preserved Egg and Mushroom with Chili Sauce	330
糖醋咕咾雞 Stir Fried Chicken and Pineapple with Sweet and Sour Sauce	320
左宗棠雞球 Stir Fried Fillet of Chicken with Seasoning	320
椰汁芋香滑雞煲 Stewed Chicken with Taro in Casserole	320
蔬菜類	
川湘乾扁四季豆 Sautéed Green Bean with Minced Pork	320
<b>窩窩頭佐煸春筍</b> Sautéed Bamboo and Minced Meat with Corn Bread	320
百合蟹鉗燴絲瓜 Stir Fried loofah with Crab Meat	380
<b>櫻花蝦炒高麗菜</b> Stir Fried Cabbage with Sakura Shrimp	300
竹笙銀杏扒蘆筍 Sautéed Asparagus with Bamboo Fungus and Ginkgo	380
百合山藥炒露筍 Sautéed Asparagus with Yam	360
清炒時令蔬 Sautéed Seasonal Vegetable	270
金沙美人腮 Wok Fried Water Bamboo with Chopped Salty Egg Yolk	300
北菇燒豆腐 Stewed Tofu with Black Mushroom	300

### 以上價格須加10%服務費

漁香茄子煲 Stewed Eggplant with Spicy Meat Sauce	300
<b>薑汁炒芥蘭</b> Sautéed Kale with Ginger Juice	280
金沙脆苦瓜 Wok Fried Bitter Melon with Chopped Salty Egg Yolk	280
竹笙扒絲瓜 Sautéed Loofah with Bamboo Fungus	320
<b>羹湯類</b>	
竹笙絲瓜雞片湯 Sliced Chicken and Bamboo Pith Soup	290
西湖雪蛤海皇羹 Seafood Potage with Vegetable	320
老甕菜香龍膽斑 Sea Groupe Soup with Marinated Vegetable	420
<b>砂鍋餛飩雞湯</b> Double Boiled Chicken with Wan Ton on Clay Pot	520
馬告山泉鱸魚湯 Fish Consommé with Pepper and Chinese Cabbage	360
蟹肉玉米羹 Crab Meat and Sweet Corn Potage	280
醉月竹笙一品湯/位 Seafood Consommé with Bamboo Pith	220
鴻禧菇佛跳牆/位 Buddha Jump Over the Wall (Vegetarian)	130

# 麵.飯.粥品類

黄金鴨皇不是飯 Frised Rice-Spaghetti with Duck and Grain of Seafood	420
潮式福建香炒飯 Frised Rice with Seafood Sauce	360
挪威燻鮭魚炒飯 Fried Rice with Smoked Minced Salmon	290
乾炒牛肉河粉(紐西蘭) Stir Fried Rice Sheet with Sliced N.Z Beef	300
蟹肉龍牙燒伊麵 Stir Fried E-Fu Noodle with Crab Meat	300
鹹魚雞粒炒飯 Fried Rice with Salty Fish and Diced Chicken	290
南瓜炒米粉 Stewed Vermicelli with Pumpkin	280
<b>醉月海鮮廣炒麵</b> Wok Fried Cantonese Noodle with Seafood	420
XO醬炒蘿蔔糕 Wok Fried Turnip Cake with Chili Sauce	280
羅漢齋素炒飯 Fried Rice with Vegetable (Vegetarian)	290
廣式炒飯 Fried Rice Cantonese Style	290
瑤柱絲瓜魚蓉粥 Fish Congee with Dry Scallop	300

# 鹹點類

玻璃鮮蝦腸粉 Steamed Rice Sheet Roll Stuffed with Shrimp	260
干貝美饌炸兩腸 Steamed Rice Sheet Roll Stuffed with Deep Fried Dough Stick	<b>180</b>
<b>露筍魚蝦鮮蟹餃</b> Steamed Seafood Dumpling	150
原籠水晶韭菜餃 Steamed Shrimp Dumpling with Chive	150
瑤柱蠔皇芋頭糕 Steamed Taro Cake	130
麻婆櫻桃鴨香包 Steamed Duck Bun with Mapo Sauce	150
阿婆京蔥鴨香包 Steamed Duck Bun with Spring Onion	150
<b>燕液蝦餃皇</b> Steamed Shrimp Dumpling	150
海龍燒賣皇 Steamed Pork Dumpling with Shrimp	150
樹子蒸肉排 Steamed Pork Rib with Tree Seeds	140
柱候蒸鳳爪 Steamed Chicken Paw with Black Bean Sauce	130
百花珍珠丸 Steamed Pork Rice Ball	130
蠔汁叉燒包 Steamed Barbecued Pork Bun	130
臘味蘿蔔糕 Wok Fried Turnip Cake Air Dried Meat	140
韭菜花枝餅 Wok Fried Squid Paste with Shrimp Paste and Chive	150
起鳳叉燒酥 Baked Barbecued Pork Pastry	160
巧手蘿蔔千絲餅 Baked Turnip Pastry	150

### 以上價格須加10%服務費

泰式炸蝦餅 Deep Fried Shrimp Paste Cake "Thai Style"	180
<b>韭黃鮮蝦春捲</b> Spring Roll Stuffed with Shrimp and Yellow Chive	140
鮮蝦腐皮捲 Deep Fried Bean Curd Skin Roll with Shrimp	160
甜點類	
黄金流沙包 Steamed Sweet Cream Buns	150
椰汁紅豆糕 Sweeten Red Bean Cake	90
豆沙芝麻球 Deep Fried Sesame Ball Stuffed with Bean Paste	130
芒果鮮奶酪/位 Milk Pudding Topping with Mango Syrup	90
蜂蜜龜苓膏/位 Herbal Jelly Topping with Honey Syrup	90
甜湯類	
合時西米露/位 Sago Cream Sweetened Soup	90
南北杏木瓜燉銀耳/位 Double Boiled Papaya and Silver Fungus with Almond	90

# 非酒精性飲料

可口可樂 Coke Cola 300ml	130
雪碧 Sprite 300ml	130
柳橙果汁/壺 Orange Juice(Pot)	100
<b>噶瑪蘭礦泉水</b> KVALAN Natural Drinking Water 600ml	60
新鮮果汁/杯 Fresh Juice(Glass)	160
新鮮果汁/靈 Fresh Juice(Pot)	600
哗酒	
台灣啤酒 Taiwan Beer 600ml	150
金牌台灣啤酒 Gold Medal Taiwan Beer 600ml	150
海尼根 Heineken 330ml	140
麒麟	140

飲酒勿開車,飲酒過量有礙健康 Don't drink and drive. Excessive consumption of alcohol is harmful to health.

#### 以上價格須加10%服務費

Kirin 330ml

### 中國酒

精釀陳紹 Premium V.O. Shosing Wine 600ml	750
陳年紹興 V.O. Shosing Wine 600ml	500
金門特級高粱58° Kinmen 1st Quality Kao Liang Liquor 58° 600ml	1000

# 葡萄酒

葡萄酒 980

House Wine by Bottle 750ml

飲酒勿開車,飲酒過量有礙健康 Don't drink and drive. Excessive consumption of alcohol is harmful to health.