



特級茗茶

Premium Chinese Tea

售價 Price

香片 Jasmine

以「窰(一々)製」的製茶工法。交錯的方式層層堆疊，使茶葉吸收花香，將花香與茶味融為一體，不僅有茶之甘醇，更有撲鼻之花香，一杯在手滿室生香。

NT\$50

/每位

per person

烏龍 Oolong

精選阿里山烏龍茶，淡雅的茶香和柔順的甘甜，品味高山茶迴盪口中的芬芳，是行家獨衷的高山好茶，口感甘甜，茶韻帶有濃厚果香是行家獨衷的高山好茶。

NT\$50

/每位

per person

普洱 Pu-Erh

雲南陳年普洱茶，茶湯紅潤香氣獨特、沉香醇厚回甘，舉杯鼻前，即可感受陳味芳香撲鼻，高雅沁心之感，香氣獨特沉香，滋味醇厚回甘，葉底褐紅。

NT\$50

/每位

per person

菊花 Chrysanthemum

來自苗栗銅鑼在地杭菊，烘乾過程無人工添加物，入口香氣濃郁，滋味幽雅療癒，清香淡雅，香氣優雅迷人，色澤金黃，是深受國人喜愛的花草茶雋品。

NT\$50

/每位

per person

東方美人茶 Oriental Beauty Oolong

新竹在地獨有特色好茶，無農藥栽種，才能有小綠葉蟬帶出蜜韻果香。由茶農親手採摘，揉捻，發酵，珀色茶湯清透，帶成熟果香與蜂蜜香氣，蜜香濃郁、色澤紅潤，尾韻清甜口齒留香。

NT\$80

/每位

per person

如選用第二種茶品，每位加收NT\$30

Choice the Second of Kind Tea, Extra Charge NT\$30 Per Person

特調茗品

Tea & Beverage

售價 Price

冷萃東方美人茶 (冷) Oriental Beauty Tea 1000 ml (Cold) NT\$380

清香高山烏龍茶 (冷) Oolong Tea 1000 ml (Cold) NT\$360

冰釀香檸桂花茶 (冷) Lemon Osmanthus Tea 1000 ml (Cold) NT\$360

 枸杞桂圓紅棗茶 (熱) longan and red jujube tea 750 ml (Hot) NT\$280

 鍋煮薑汁奶茶 (熱) Ginger milk tea 750 ml (Hot) NT\$280

如您對任何食物有過敏反應，請先告知我們服務人員

Guests who are allergic to certain ingredients or on a special diet, please inform service staff in advance.

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)

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風味飲品 Drink

售價 Price

可口可樂 Coke Cola 300 ml	NT\$130
雪碧 Sprite 300 ml	NT\$130
義大利普娜天然礦泉水 Acqua Panna Water 750 ml	NT\$200
聖沛黎洛氣泡礦泉水 San Pellegrino Sparkling Water 750 ml	NT\$220
柳橙汁/壺 Orange Juice (Pot)	NT\$180
新鮮果汁/杯 Fresh Juice (Glass)	NT\$160
新鮮果汁/壺 Fresh Juice (Pot)	NT\$600
藍莓葡萄汁/壺 Fresh Grape and Blueberry Juice (Pot)	NT\$800

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啤酒 Beer

售價 Price

台灣啤酒 Taiwan Beer 600 ml	NT\$160
金牌 台灣啤酒 Gold Medal Taiwan Beer 600 ml	NT\$160
海尼根 Heineken 330 ml	NT\$150
麒麟 Kirin 330 ml	NT\$150

紹興 / 高粱 / 威士忌

Shaoxing / Kao Liang / Whisky

售價 Price

精釀陳紹 Premium V.O. Shaoxing Wine 600 ml	NT\$750
陳年紹興 V.O. Shaoxing Wine 600ml	NT\$500
金門特級高粱58° Kinmen 1st Quality Kao Liang Liquor 58° 600 ml	NT\$1,000
約翰走路黑牌12年調和威士忌 Johnnie Walker Black Lable 12 Years Old Blended Scotch Whisky 700ml	NT\$2,000
蘇格登12年單一純麥威士忌 The Singleton Of Glen Ord 12 Years Old Single Malt Scotch Whisky 700ml	NT\$3,000
格蘭菲迪15年單一純麥威士忌 Glenfiddich 15 Years Old Solera 700ml	NT\$3,500
大摩12年單一純麥威士忌 Dalmore 12 Years Old Highland Single Malt Scotch Whisky 700ml	NT\$4,000
麥卡倫12年雪莉雙桶單一純麥威士忌 The Macallan 12 Years Old Double Cask Single Malt Scotch Whisky 700ml	NT\$5,000

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粵式小點 Cantonese Dim Sum

(豬肉產地:台灣 Origin of pork: Taiwan)

售價 Price

 紅藜臘味蘿蔔糕	NT\$180
Wok Fried Turnip Cake Air Dried Meat	
香煎韭菜花枝餅	NT\$180
Wok Fried Squid Paste with Shrimp Paste and Chive	
蜂蜜芝麻叉燒酥	NT\$180
Baked Barbecued Pork Pastry	
 巧手蘿蔔千絲餅	NT\$180
Baked Turnip Pastry	
竹籠繽紛蝦餃皇	NT\$180
Steamed Shrimp Dumpling	
原龍柱侯蒸鳳爪	NT\$160
Steamed Chicken Paw with Black Bean Sauce	
泰式燒雞炸蝦餅	NT\$200
Deep Fried Shrimp Paste Cake " Thai Style "	
 雪山菠蘿叉燒包	NT\$260
Baked Barbecued Pork Bun	
琉璃玉帶腸粉	NT\$260
Steamed Rice Sheet Roll Stuffed with Scallop	
琉璃鮮蝦腸粉	NT\$280
Steamed Rice Sheet Roll Stuffed with Shrimp	
 海鮮脆皮腸粉	NT\$280
Steamed Rice Sheet Roll Stuffed with Seafood	
荷塘鮑皇蒸燒賣	NT\$280
Steamed Pork Dumpling with Abalone	
 手制蝦皇腐衣捲	NT\$280
Deep Fried Bean Curd Skin Roll with Shrimp	

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明爐燒烤 / 前菜

Grilled and Roasted / Appetizer

售價 Price

醉月叉燒皇 / 半份 (豬肉產地: 台灣 Origin of pork: Taiwan) NT\$780
Joy Palace Signature Barbecued Pork
with Honey Glazed (Half Portion)

醉月叉燒皇 (豬肉產地: 台灣 Origin of pork: Taiwan) NT\$1,280
Joy Palace Signature Barbecued Pork with Honey Glazed

玫瑰鼓油雞 NT\$380
Marinated Chicken

蜜汁叉燒肉 (豬肉產地: 台灣 Origin of pork: Taiwan) NT\$380
Barbecued Pork with Honey Glazed

 明爐櫻桃鴨 NT\$420
Oven Roasted Suckling Duck "Cantonese Style"

燒烤雙味拼 NT\$600
Barbecued and Marinated Meat Combination

任選二種 Any Two Choice

玫瑰鼓油雞
Marinated Chicken

蜜汁叉燒肉 (豬肉產地: 台灣 Origin of pork: Taiwan)
Barbecued Pork with Honey Glazed

明爐櫻桃鴨
Oven Roasted Suckling Duck "Cantonese Style"

燒烤三味拼 NT\$720
Barbecued and Marinated Meat Combination

玫瑰鼓油雞
Marinated Chicken

蜜汁叉燒肉 (豬肉產地: 台灣 Origin of pork: Taiwan)
Barbecued Pork with Honey Glazed

明爐櫻桃鴨
Oven Roasted Suckling Duck "Cantonese Style"

 焦糖松坂豚 NT\$380
(豬肉產地: 西班牙/丹麥/荷蘭 Origin of pork: Spain/Denmark/Holland)
Caramelize Barbecued Pork Cheek with Lemon

蜀川口水雞 NT\$420
Boiled Chicken with Home-made Sauce

香妃醉雞捲 NT\$420
Marinated Chicken Roll with Shaoxing Wine

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廣式片皮鴨

Cantonese Style Roasted Duck

售價 Price

烤鴨一隻三吃 (每日限量供應\Please order in advance) NT\$2,980
Roasted Duck

一吃 First Course Cooking

片皮鴨夾餅皮(附六式配料盤)
Sliced Whole Duck

二、三吃 以下菜色做法擇二

Second and Third Course Cooking Preference, Five Choose Two

避風塘炒鴨架

Deep Fried Duck with Sun-Dried Chill and Minced Garlic

廣式老火鴨粥

Cantonese Congee with Duck

酸菜豆腐鴨湯

Duck Soup with Pickled Vegetable and Tofu

醬爆櫻桃鴨絲

Stir Fried Shredded Duck with Sweet Bean Sauce

原味鴨架切盤

Chop up Duck

烤鴨半隻二吃 (每日限量供應\Please order in advance) NT\$1,680
Roasted Duck (Half)

一吃 First Course Cooking

片皮鴨夾餅皮(附六式配料盤)
Sliced Whole Duck

二吃 以下菜色做法擇一

Second Course Cooking Preference, Five Choose One

避風塘炒鴨架

Deep Fried Duck with Sun-Dried Chill and Minced Garlic

廣式老火鴨粥

Cantonese Congee with Duck

酸菜豆腐鴨湯

Duck Soup with Pickled Vegetable and Tofu

醬爆櫻桃鴨絲

Stir Fried Shredded Duck with Sweet Bean Sauce

原味鴨架切盤

Chop up Duck

加點餅皮4片, 加價NT\$100+10%, 原味餅皮2片、三星蔥餅皮2片
Mandarin pancake 4 pieces NT\$100+10%

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湯品類 Soup

售價 Price

瑤柱北菇燉雞盅/位 Double-Boiled Mushroom and Dry Scallop with Chicken Consomme /Per person	NT\$220
鮑皇菜膽燉雞盅/位 Double-Boiled Mushroom and Sliced Abalone with Chicken Consomme /Per person	NT\$240
竹笙海皇一品湯/位 Seafood Consommé with Bamboo Pith /Per person	NT\$260
西湖雪蛤海皇羹 Seafood Potage with Vegetable	NT\$380
竹笙絲瓜雞片湯 Sliced Chicken and Bamboo Pith Soup	NT\$380
馬告山泉鱸魚湯 Fish Consommé with Pepper and Chinese Cabbage	NT\$460

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極品珍饈 Private Recommend

售價 Price

- | | |
|--|-----------|
| 秘製蜜椒藍斑粒
Fried Cod Fish with Marinated Pepper | NT\$980 |
| 龍蝦西施湯泡飯
Rice Puff Lobster Soup with Seafood | NT\$1,580 |
| 砂鍋花椒和牛粒 (牛肉產地:日本 Origin of beef: Japen)
Wok-fried Wagyu Beef Tenderloin with Sichuan Pepper | NT\$1,980 |
| 秘製乾燒和牛脯 (牛肉產地:日本 Origin of beef: Japen)
Wok-fried Wagyu Beef Brisket with Vegetables | NT\$1,980 |

家禽、肉類 Meats

售價 Price

- | | |
|---|---------|
| 卡菲菇菌牛小排/位上 (牛肉產地:美國 Origin of beef: U.S.)
U.S Short Rib of Beef /Per person | NT\$350 |
| 蠔皇蘭元牛仔肉 (牛肉產地:紐西蘭 Origin of beef: N.Z.)
Stir Fried Slice of N.Z Beef and Kale with Oyster Sauce | NT\$420 |
|  菠蘿蜜汁咕咾肉 (豬肉產地:台灣 Origin of pork: Taiwan)
Stir Fried Pork and Pineapple with Sweet and Sour Sauce | NT\$380 |
| 春夏四季炸肥腸
(豬肉產地:西班牙/丹麥/荷蘭 Origin of pork: Spain/Denmark/Holland)
Deep Fried Pig Intestines and Green Beans with Salty Pepper | NT\$400 |
| 家鄉麻油松阪豬
(豬肉產地:西班牙/丹麥/荷蘭 Origin of pork: Spain/Denmark/Holland)
Sesame oil Matsusaka Pork | NT\$420 |
| 菜園菇菌九兩金
(豬肉產地:西班牙/丹麥/荷蘭 Origin of pork: Spain/Denmark/Holland)
Stir Fried Matsusaka Pork with Mushroom | NT\$460 |
| 蜀川宮保炒雞球
Sautéed Fillet of Chicken with Chilli Sauce | NT\$420 |
|  椒麻脆皮龍岡雞/半隻
Deep Fried Crispy Chicken
with Minced Garlic (Half Portion) | NT\$620 |

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海鮮類 Seafood

售價 Price

鹹魚雞粒豆腐煲 Stewed Diced Bean Curd with Salty Fish and Diced Chicken	NT\$420
干貝醬燒魚瓦片 Sautéed Snapper Fillet with Seasonal Vegetable	NT\$420
蒜米滑蛋炒蝦球 Stir Fried Shrimp with Egg and Garlic	NT\$480
蒜香燕麥軟殼蟹 Deep Fried Soft Shell Crab with Oats	NT\$480
薑蔥焗龍膽石斑 Braised Sea Grouper with Ginger and Scallion	NT\$480
碧綠清蒸鮮露魚 Steamed Halibut with Soy Sauce	NT\$520
 醉月生菜炒蝦鬆 Stir Fried Minced Shrimp Wrapped on Lettuce	NT\$520
琉璃富貴明蝦球 Deep Fried Prawn Balls Stired with Mayonnaise	NT\$620
百合龍皇炒玉帶 Sautéed Scallop and Shrimp with Seasonal Vegetable	NT\$660
鮑皇翡翠燒婆參 Braised Abalone and Sea Cucumber with Seasonal Vegetable	NT\$720

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青蔬類 Vegetables

售價 Price

紅燒北菇豆腐煲
Stewed Tofu with Black Mushroom NT\$380

櫻花蝦炒高麗菜
Stir Fried Cabbage with Sakura Shrimp NT\$380

 金沙三芝美人腿
Wok Fried Water Bamboo with Salty Egg Yolk NT\$380

薑汁炒廣東芥藍
Sautéed Kale with Ginger Juice NT\$380

小魚樹子炒山蘇
Sautéed Nest Fern with Tree Seeds and Small Fish NT\$420

百合山藥炒露筍
Sautéed Asparagus with Yam NT\$460

素食類 Vegetarian Food

售價 Price

竹筍蟲草一品湯/位
Stewed Vegetables with Bamboo Pith and Herbs /Per person NT\$220

羅漢原籠素蒸餃
Steamed Vegetable Dumpling NT\$380

 香齋羅漢素炒飯
Fried Rice with Vegetable NT\$380

百合銀杏燴絲瓜
Stir Fried Loofah with Ginkgo NT\$460

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主食類 Vermicelli & Noodles & Rice

售價 Price

	鹹魚雞粒香炒飯 Fried Rice with Salty Fish and Diced Chicken	NT\$360
	瑤柱絲瓜魚蓉粥 Fish Congee with Loofah and Dry Scallop	NT\$360
	澎湖金瓜炒米粉 Stewed Vermicelli with Pumpkin	NT\$360
	乾炒牛仔肉河粉 (牛肉產地:紐西蘭 Origin of beef: N.Z.) Stir Fried Rice Sheet with Sliced N.Z Beef	NT\$360
	松露蛋白干貝炒飯 Fried Rice with Truffle and Scallop	NT\$420
	海皇一品廣炒麵 Wok Fried Cantonese Noodle with Seafood	NT\$460
	台灣香苗白米飯 Steamed Rice	NT\$30

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甜點類 Dessert

售價 Price

養生蜂蜜龜苓膏/位 NT\$150
Herbal Jelly Topping with Honey Syrup /Per person

原味芒果鮮奶酪/位 NT\$150
Milk Pudding Topping with Mango Syrup /Per person

巧手豆沙芝麻球 NT\$180
Deep Fried Sesame Ball Stuffed with Bean Paste

原籠金沙流沙包 NT\$260
Steamed Sweet Cream Buns

楊枝燕窩甘露飲/位 NT\$280
Chilled Mango Sago Creme with Carambola /Per person

 桂花燕窩小蛋塔 NT\$280
Bird's Nest Egg Tart

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