



· 為維護服務品質，服務人員將協助所有飲品服務，因此如有自備酒水，我們將另外收取『自備酒水服務費』，收費方式為每瓶 NT\$1,000。

To maintain services standard, should you wish to bring your own alcoholic beverage, the corkage service charge is NT\$1,000 per bottle.

· 價格均須外加一成服務費。

All prices are subject to 10% service charge.

· 為了顧及您的健康，若您對任何食材有過敏反應，敬請告知。

Please advise us in advance of any food allergy you may have.

· 本飯店僅提供紐西蘭及澳洲牛肉。

The hotel only provides the N.Z and AUS Beef.

老饕

Top 10

推薦

紹興醉雞

Drunken Chicken

\$360

仿土雞腿去骨，浸至於紹興酒與枸杞。

Marinated boneless chicken legs in Shaoxing wine and goji berry.



本幫外婆紅燒肉

Shanghai Braised Pork with Steamed Buns

\$500

加點荷葉夾\$40 | Steamed Buns 4 pieces per order

本幫菜中一道講究火候的家常菜色

使用肥瘦各半五花肉，大火炸香鎖住肉汁，再用冰糖、醬油慢燉至肉塊軟嫩而不爛，並保持形狀完整。起鍋前再用小火收汁，當中的冰糖及豬肉的油脂濃縮其精華，故不需勾芡就能完整呈現本幫菜中「濃油赤醬」原汁原味的要求，搭配隨附荷葉夾一起享用。

Stewed pork belly with bamboo shoots, bean curd and chestnuts.
(Sandwiched it in steamed buns to experience a Chinese style burger)



青檸金絲蝦球

Crispy Shrimp Ball

\$380

以特選蝦仁作為蝦漿基底，加上魚肉，打發蛋白，口感鬆軟的炸蝦球，佐以鮮榨檸檬汁特調沙拉醬，裹上酥炸的手切洋芋細絲，淡雅檸檬清香入口外酥內嫩。

Deep fried fresh shrimp and fish paste wrapped with thin-cut potato strips.



寧式鱈糊

Ningpo Style Eel

\$420

選用優質鱈魚，搭配特選香菇絲及筍絲，襯托出鱈魚滑嫩口感。

Stir fried eel with Chinese mushroom and bamboo shoots.



蟹粉什錦豆腐煲

Seafood Tofu Pot

\$350

鮮甜蟹粉搭配蝦仁、蟹腿、珠貝、五花肉片等，豐富用料以砂鍋慢煲，鮮香下飯。

Stewed tofu with crab roe, shrimp, pork belly, crab meat, scallop and bamboo shoots.



松露油滑嫩雞片

Tender Chicken Slices with Truffles

\$320

芙蓉雞片輕食版，以雞胸肉切片入味，蛋白蘸裹，低溫油泡，力求軟嫩滑口，充滿松露草香風味。

The chicken is delicately cooked in low-temperature oil, stirred with truffles for an added layer of flavor.



剝椒魚片

Fish Fillet with Chili Peppers

\$340

以兩種泡椒加上鮮辣椒、豆豉等調料組合，味鮮香辣，鋪上河粉為底，吸取飽滿醬汁，食之更添風味。

Fish fillet with three types of chilis on top of rice noodle.



主廚特製湧泉米菜飯

Chef's Vegetable Rice

\$380

天然無汙染的宜蘭湧泉米，粒粒飽滿Q彈的好米，加入雞骨濃湯煨煮，一入口彈雅甘甜，香氣豐富飽滿。

Choice spring water cultivated rice from Yilan, mixed and assorted vegetable cooked in chicken broth.



百合蘆筍山藥

Mixed Vegetable

\$340

三種鮮蔬各有不同爽快口感與獨特芬芳，清炒後更能凸顯其自然清香。

Stir fried lily, asparagus and yam, refreshing and tasty.



黑蒜蕈菇雞湯

Garlic Chicken Broth 半 \$550 / 全 \$750

Half chicken \$550 / Whole chicken \$750

選用甘甜雲林黑蒜、國產蕈菇與蛤蠣，湯汁飽滿濃郁，香氣如玉溫瑩。

Consommé prepared with whole chicken, black garlic, mushrooms and clams.



小菜

Appetizer

佳餚



蔥燻香魚

Stewed Sweetfish with Green Onion

傳統蔥燻鯽魚改以台灣本地香魚製作，肉質更細，魚骨酥爛，可整隻連骨一起食用。 **\$220**

A traditional famous dish in the Jiangnan region. The chef uses local Taiwanese sweetfish instead of crucian carp. After stewing, the fish bones become crispy and the flavor is even better.

薺菜香拌干丁

Diced Bean Curd and Shepherd's Purse

提供全素方式料理 | Optional Choice : Vegetarian dish. **\$130**

薺菜切碎，與香干粒一併涼拌，在加上松子，融合出清新回甘的美味，口感清爽風雅。

Appetizing cold platter of diced bean curd and minced shepherd's purse. The two together plus pine nuts make a wonderfully refreshing and appetizing cold platter.

四寶烤麩

Fantastic Four

提供全素方式料理 | Optional Choice : Vegetarian dish. **\$130**

傳統江浙料理小菜，烤麩先炸再燒。烤麩本身吸滿湯汁，搭配筍片、花生、香菇、鹹甜開胃。

Marinated wheat gluten with peanuts, diced bamboo shoots and Chinese mushroom.

紹興醉雞

Drunken Chicken

仿土雞腿去骨，浸至於紹興酒與枸杞。 **\$360**

Marinated boneless chicken legs in Shaoxing wine and goji berry.

醬滷滬式燻魚

Shanghai Smoked Fish

燻魚為上海菜系招牌冷菜，取潮鯛背肉炸至表皮微酥，再浸泡獨家醬汁，入口更為香酥軟嫩。 **\$240**

Deep fried fish braised to tender and juicy.

梅汁小番茄

Cherry Tomato in Plum Sauce

提供全素方式料理 | Optional Choice : Vegetarian dish. **\$130**

聖女小番茄，去皮浸入特調梅汁，酸甜開胃。

Skinned cherry tomato in special plum sauce.



山野

Poultry & Meat

馴牧

山野馴牧

Poultry & Meat

本幫外婆紅燒肉

Shanghai Braised Pork with Steamed Buns

加點荷葉夾\$40 | Steamed Buns 4 pieces per order

\$500

本幫菜中一道講究火候的家常菜色。使用肥瘦各半五花肉，大火炸香鎖住肉汁，再用冰糖、醬油慢燉至肉塊軟嫩而不爛，並保持形狀完整。起鍋前再用小火收汁，當中的冰糖及豬肉的油脂濃縮其精華，故不需勾芡就能完整呈現本幫菜中「濃油赤醬」原汁原味的要求，搭配隨附荷葉夾一起享用。

Stewed pork belly with bamboo shoot, bean curd, and chestnuts.
(Sandwiched it in steamed buns to experience a Chinese style burger)

香根干絲豬肉絲

Pork and Dried Bean Curd Strips

手切白干絲，與豬肉絲一起快炒，鹹香滑嫩。

\$300

Stir fried fine sliced bean curd with shredded pork.

香根干絲牛肉絲

Beef and Dried Bean Curd Strips

手切白干絲，與牛肉絲一起快炒，鹹香滑嫩。

\$300

Stir fried fine sliced bean curd with shredded beef.

椒鹽小排

Salt and Pepper Spareribs

外酥內軟，色澤金黃，口味鹹香夠味。

\$420

Fried spareribs seasoned with salt and pepper, crunchy and juicy.

鎮江小排

Zhenjiang Style Spareribs

杭州版糖醋排骨，以鎮江醋取代一般白醋，香酥酸甜，口感溫醇。

\$420

Fried spareribs top with sweet and sour sauce made with the famous Zhenjiang black vinegar.

無錫子排

Wuxi Style Spareribs

選用溫體豬肉，滷到鹹香軟嫩，鹹中帶甜，汁濃味鮮。

\$480

Stewed spareribs in Wuxi style, tender and juicy.

爆炒杭椒牛

Beef with Manganji Green Pepper (Sweet Chili)

牛肉與糯米椒爆炒，口味香中帶辣，香氣四溢。

\$420

Stir fried beef with Manganji green pepper.



蔥爆牛肉

Beef with Spring Onion

選用牛肉與宜蘭蔥爆炒，牛肉口感滑嫩，香氣十足。
Stir fried beef with the famous Yilan spring onion.

\$420

松露油滑嫩雞片

Tender Chicken Slices with Truffles

芙蓉雞片輕食版，雞胸肉切片入味，蛋白蘸裹，低溫油泡，力求軟嫩滑口，充滿松露草香風味。

The chicken is delicately cooked in low-temperature oil, stirred with truffles for an added layer of flavor.

\$320

左宗棠雞

General Tso's Chicken

去骨雞腿肉，炸酥後搭配特調醬汁，口感外酥內軟，酸甜鹹香。
Deep fried boneless chicken legs with sweet and sour sauce.

\$300

腰果宮保雞球

Kung-Pao Chicken

新鮮去骨雞腿肉與乾辣椒、花椒爆炒，佐以腰果取代花生，鹹香下飯。
Stir fried diced chicken with dry chili, Sichuan pepper and cashew nuts.

\$350

脆皮八寶雞

Crispy Chicken Stuffed with Eight-Treasure

需三天前預訂 | Please Reserve 3 Days In Advance

\$1,200

經典的江浙手工菜，選用了優質國產土雞去骨處理，醃製一日後再填入干貝、栗子、火腿、香菇、蓮子、開陽、筍丁與白果等八種精選食材。接著，將其裹上蛋液和特調的酥炸粉，放入油鍋炸至金黃酥脆，過程中雞肉鮮脂與八寶飯完美融合，散發出濃郁的香氣，搭配著蒜香雞汁、椒鹽和甜辣醬，各有一番風味。

Stuffed fried whole chicken with sticky rice, scallop, chestnut, ham, Chinese mushroom, lotus seed, dried shrimp, diced bamboo shoots and ginkgo.

京蔥扒鴨 (附特製薄餅)

Braised Duck with Scallion

需三天前預訂 | Please Reserve 3 Days In Advance

\$1,200

鴨肉先以花椒與紹興酒醃足二日，再大火蒸烹達二小時使其熟爛，其後以青蔥煸香再行紅燒，搭配梅漬蘿蔔、蘋果與蒜苗絲，與特製餅皮包裹食用。

Marinated duck with Sichuan pepper and Shaoxing wine, Stew until cooked and stir-fry with scallion until fragrant. Rolled in tortilla with radish in plum sauce, sliced apple and garlic sprout.

河鮮

Seafood

海味





青檸金絲蝦球

Crispy Shrimp Ball

以特選蝦仁作為蝦漿基底，加上魚肉，打發蛋白，口感鬆軟的炸蝦球，佐以鮮榨檸檬汁特調沙拉醬，裹上酥炸的手切洋芋細絲，淡雅檸檬清香入口外酥內嫩。

\$380

Deep fried fresh shrimp and fish paste wrapped with thin-cut potato strips.

糟溜魚片

Sautéed Sliced Fish in Shaoxing Wine

紹興酒糟為基底，搭配滑嫩魚片，爽口蔬菜，鮮中帶甜，糟香四溢。

\$340

Sliced fish in Shaoxing wine sauce and vegetable.

剝椒魚片

Fish Fillet with Chili Peppers

以兩種泡椒加上鮮辣椒、豆豉等調料組合，味鮮香辣，鋪上河粉為底，吸取飽滿醬汁，食之更添風味。

\$340

Fish fillet with three types of chilis on top of rice noodle.

香蒜辣子軟殼蟹

Crispy Fried Soft-Shell Crab

酥炸鮮嫩軟殼蟹，搭配蒜香，乾辣椒，豆酥，以大火快炒，入口鹹香，酥脆，微辣，是道老少咸宜的聚餐佳餚。

\$520

Deep-fried soft shell crab with dried garlic and chili.

清炒蝦仁

Stir-Fried Shrimp

以特選蝦仁，經清炒帶出蝦仁鮮甜原味。

\$420

Stir fried shrimp, fresh and tasty.

河鮮海味

Seafood

老雪菜蒸黃魚

Aged Pickled Vegetable Yellow Croaker

新鮮黃魚，鋪上老雪菜末，薑絲清蒸，黃魚肉質滑嫩，湯汁鮮香美味。

\$720

Steamed fresh yellow croaker with shredded ginger and aged pickled vegetable.

蒜子燒黃魚

Garlic Yellow Croaker

經典江浙菜，特選約600g~650g黃魚，最容易入味，魚肉呈現蒜瓣狀，口感滑嫩。

\$720

Braised yellow croaker in garlic cloves.

酒釀干燒蝦仁

Fermented Rice Shrimp

最能襯托蝦仁的鮮甜滋味

\$480

以特選蝦仁，搭配酒釀與香甜洋蔥快炒，微酸微辣的酒釀乾燒醬，最能襯托蝦仁的鮮甜滋味。

Quick fried fresh shrimp with fermented rice and sweet onion.

豆酥鱈魚

Cod Fillet with Crispy Bean

嚴選扁鱈魚清蒸後鋪上鹹香豆酥。(大比目魚)

\$480

Steamed premium cod fillet topped with savory crispy bean. (Halibut)

清蒸鱈魚

Cod Fillet

嚴選扁鱈魚與特調魚露蔥油清蒸。(大比目魚)

\$480

Steamed cod fillet topped with special fish sauce and scallion. (Halibut)

寧式鱈糊

Ningpo Style Eel

選用優質鱈魚，搭配特選香菇絲及筍絲，襯托出鱈魚滑嫩口感。

\$420

Stir-fried eel with Chinese mushroom and bamboo shoots.



田園

Vegetable & Tofu

野趣

雪菜百頁毛豆

Pickled Vegetable with Edamame and Bean Curd Sheets

提供全素方式料理 | Optional Choice : Vegetarian dish.

\$220

雪菜與毛豆百頁煨煮，百頁滑嫩，雪菜清脆，口味清爽。

A refreshing dish, the pickled vegetable is cooked with bean curd sheet and edamame.

季節時蔬

Stir Fried Seasonal Vegetable

提供全素方式料理 | Optional Choice : Vegetarian dish.

\$220

依時令選擇當季蔬菜，可選擇清炒或是蒜炒。

Choice of regular stir fried or with garlic.

乾煸四季豆

Sichuan Dry-Fried String Beans

四季豆炸香以肉末、開陽末、冬菜末煸炒，鹹香下飯。

String beans fried with minced pork, minced dry shrimp and pickled vegetable.

\$250

麻婆豆腐煲

Spicy Minced Pork with Tofu Pot

花椒、豆瓣醬、自製辣油與豆腐及豬絞肉燒製入味，香辣夠勁。

Braised tofu with minced pork, Sichuan pepper, and black bean paste, hot and spicy.

\$250

櫻花蝦雲耳高麗

Stir-Fried Taiwanese Cabbage Fungus with Sakura Shrimp

東港櫻花蝦與梨山高麗菜，搭配現炸蒜片，淡淡蒜味卻不掩蓋高麗菜及櫻花蝦的風味，名符其實的山珍海味。

Choice local sakura shrimp and fresh Taiwanse cabbage quick fried with deep fried garlic slices.

\$250

濃湯腐竹芽白

Dried Bean Curd and Baby Chinese Cabbage

提供全素方式料理 | Optional Choice : Vegetarian dish.

\$250

柔嫩腐竹豆香四溢，搭配清甜娃娃菜，香韻清新爽口。

Refreshing dish with dried bean curd and baby Chinese cabbage.



魚香茄子煲

Braised Eggplant in Garlic Sauce Pot

香辣下飯，以砂鍋加熱讓茄子保持溫度，不會有油膩感。
Spicy eggplant braised with garlic sauce and minced pork.

\$250

蟹粉什錦豆腐煲

Crab Roe Seafood Tofu Pot

鮮甜蟹粉搭配蝦仁、蟹腿、珠貝、五花肉片等，豐富用料以砂鍋慢煲，鮮香下飯。
Crab roe, shrimp, pork belly slices, tofu slow cooked in ceramic pot, perfect dish to enjoy with rice.

\$350

乾煸鮮筍 (季節限定)

Sichuan Bamboo Shoots (Seasonal Limited)

以冬菜、開陽、絞肉煸炒，襯托國產鮮筍的香甜。
Fried bamboo shoot with minced pork, minced dry shrimp and pickled vegetable.

\$250

百合蘆筍山藥

Mixed Vegetable

三種鮮蔬各有不同爽快口感與獨特芬芳，清炒後更能凸顯其自然清香。
Stir fried lily, asparagus and yam, refreshing and tasty.

\$340



精緻

Soup

湯類

無毒柿餅燉排骨湯

Dried Persimmon Sparerib Soup

採用台灣在地柿餅，搭配特選排骨一同燉煮，甘甜又順口。

\$350

Local dried persimmon stewed with pork ribs.

自然栽培老菜圃雞湯

Dried Radish Chicken Soup

主廚特選老菜圃搭配特選雞肉燉煮，溫潤甘醇又暖心。

\$400

Using dried and aged radish grown with natural farming technique, it is slow stewed in chicken soup.

鮮蔬番茄豆腐湯

Tomato Tofu Soup

提供全素方式料理 | **Optional Choice : Vegetarian dish.**

\$250

以番茄高湯製作，搭配新鮮當季蔬菜與豆腐，素食可用。

Consommé prepared with tomato, tofu and seasonal vegetable.

蘿蔔絲蛤蠣湯

White Radish Clam Soup

蛤蠣與蘿蔔絲一起煮湯，清甜甘美。

\$250

Consommé prepared with shredded white radish and clams.

砂鍋醃篤鮮

Double-Boiled Pork with Bamboo Shoots in Casserole

上選五花肉、火腿、鮮筍、百頁結，以雞湯小火煨煮至湯汁乳白，口感濃郁鮮甜，經典江浙湯品。

\$450

White broth prepared with chicken, pork belly, Jin-Hua ham, bamboo shoots and bean curd sheet.



手工雲吞神仙老鴨湯

Fairy Duck Soup

Half duck \$920 / Whole duck \$1,200

半 \$920 / 全 \$1,200

選用金華火腿、扁尖與上選肥鴨，使用砂鍋炆火燜數小時的神仙鴨湯，原汁原味、鮮美甘甜。

Slow boiled white broth prepared from whole duck with bamboo shoots and Jin-Hua ham.

津白火腫燉雞湯

Whole Chicken Broth

Half chicken \$520 / Whole chicken \$800

半 \$520 / 全 \$800

山東大白菜、火腿、鮮筍、燉煮全雞，豐富美味。

White broth prepared with whole chicken, cabbage, Jin-Hua ham and bamboo shoots.

黑蒜蕈菇雞湯

Garlic Chicken Broth

Half chicken \$550 / Whole chicken \$750

半 \$550 / 全 \$750

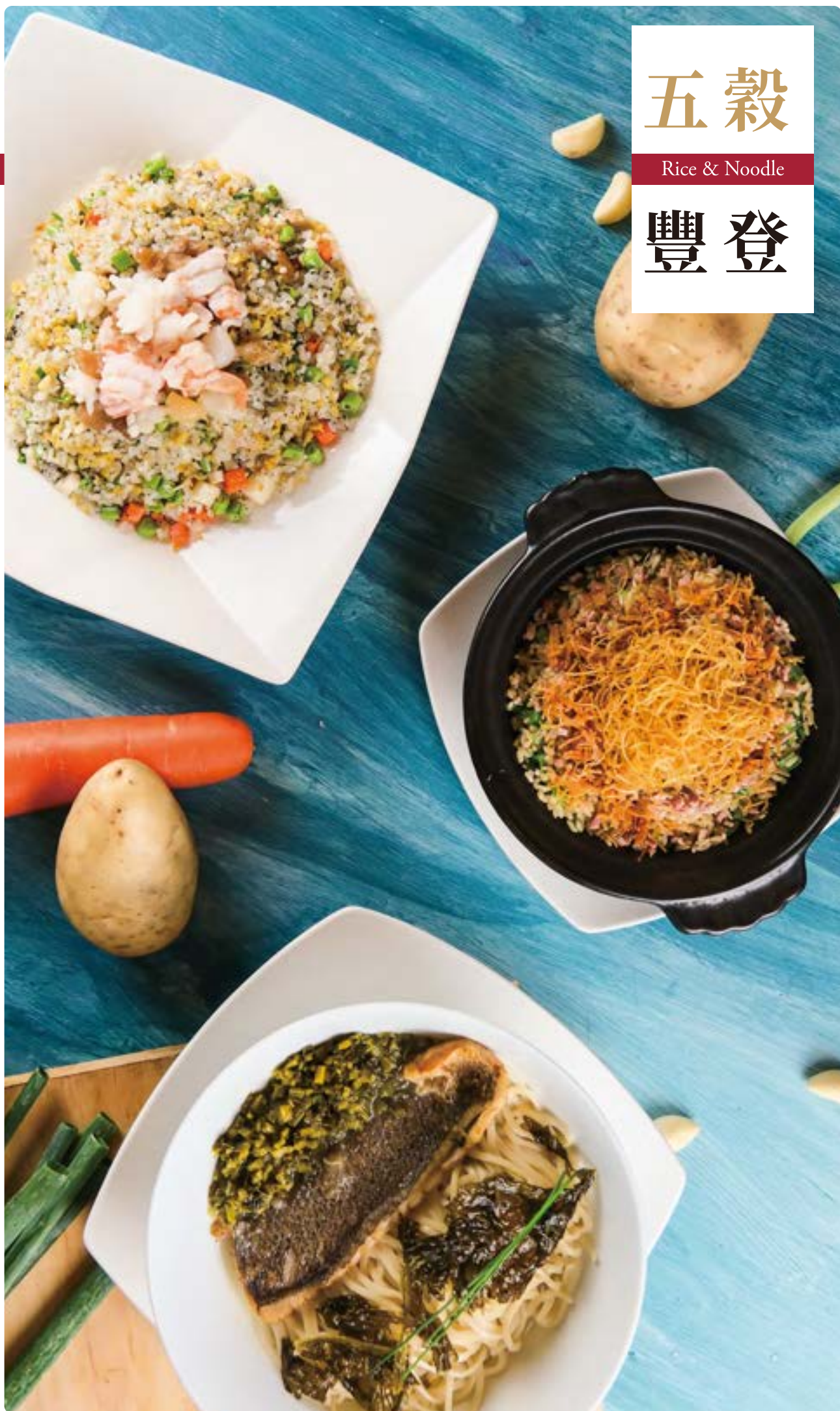
選用甘甜雲林黑蒜、國產蕈菇與蛤蠣，湯汁飽滿濃郁，香氣如玉溫瑩。

Consommé prepared with whole chicken, black garlic, mushrooms and clams.

五穀

Rice & Noodle

豐登





主廚特製湧泉米菜飯

Chef's Vegetable Rice

天然無汙染的宜蘭湧泉米，粒粒飽滿Q彈的好米，加入雞骨濃湯煨煮，一入口彈牙甘甜，香氣豐富飽滿。

\$380

Choice spring water cultivated rice from Yilan mixed and assorted vegetable cooked in chicken broth.

揚州炒飯

Yangzhou Fried Rice

蝦仁、火腿粒、時蔬丁，選用口感較乾鬆的國產米，炒飯粒粒分明，口味鹹香好吃。

\$350

Stir fried rice with shrimp, diced ham and vegetable.

松露南瓜海鮮炒飯

Truffle Pumpkin Seafood Fried Rice

鮮活海鮮，南瓜香甜，搭配西式的松露醬，合併出優雅豐富的美味。

\$420

Stir fried rice with truffle, pumpkin, and seafood, a delicious east-meet-west cuisine.

老雪菜黃魚麵

Noodle with Aged Pickled Vegetable and Yellow Croak

醃黃魚以蔥段爆香後，入筍片與上海傳統老雪菜煨煮濃湯，鹹香開胃。

\$360

Noodle soup with braised yellow croak, green onion, bamboo shoot and aged pickled vegetable.

手工

Dessert

甜點





酒釀桂花湯圓

Sesame Rice Ball Sweet Soup with Fermented Rice

酒釀加入桂花，口味香甜微酸不膩。

\$130

Stuffed rice ball with sesame paste prepared in fermented rice sweet soup topped with osmanthus.

棗泥鍋餅

Pancake with Date Paste

麵粉、蛋，調製成麵糊，在鍋中煎成餅皮，再包入棗泥，以小火煎到外表酥脆，香氣四溢。

\$200

Pan fried pancake with date paste stuffing.

酥炸蘿蔔絲餅

Crisp Pastry with Shredded Radish

特製餅皮香嫩有勁，裹以蘿蔔絲、開陽及鹹肉末，精細調味後，沾芝麻下鍋酥炸。

\$150

Pan fried shredded radish pastry seasoned with minced pork and dried shrimp.

飲料

Beverage

酒品



Mineral Water(Bottle) 礦泉水(瓶)

- 法國依雲天然氣泡水 | Evian \$200
- 沛綠雅 | Perrier \$160
- 聖沛黎洛氣泡水 | S.pellegrino \$200

Soft Drink(Can) 氣泡飲料(罐)

- 可樂 / 零卡可樂 / 七喜 / 薑汁水 / 通寧水 / 蘇打水 \$140
Coca Cola, Coca Cola Zero,7-UP, Ginger Ale,Tonic Water, Soda Water

Fresh Juice(Glass) 鮮榨果汁(杯)

- 葡萄柚汁 / 柳橙汁 / 檸檬汁 / 西瓜汁 / 奇異果汁 \$200
Grapefruit Juice, Orange Juice, Lemon Juice, Watermelon Juice, Kiwi Juice

Tea(Pot) 精選茗茶(壺)

- 低咖啡因花茶 | \$200
Decaf Herbal Tea
- 烏龍 / 菊花普洱 / 香片 | \$200
Oolong Tea, Chrysanthemum Pu-Erh Tea, Jasmine Tea

飲料酒品

Beverage

Champagne (Bottle) 香檳(瓶)

- 酩悅香檳 | Moët & Chandon Brut Imperial \$5,500

Beer (Bottle) 精選啤酒(瓶)

- 台灣金牌啤酒 | Taiwan Beer Gold Medal \$220
- 海尼根啤酒 | Heineken \$220
- 麒麟啤酒 | Kirin \$220

Liquor (Bottle) 烈酒(瓶)

- 金門高粱酒58度(600ml) | Kinmen Kaoliang 58° \$1,800