



Restaurant & Bar

營業時間 | 11:30–14:30 (最後點餐 13:30)

Opening Hours | 11:30–14:30 (Last Order at 13:30)

前菜小盤 SMALL PLATES

四寶烤麩 *NT\$130*
Marinated Wheat Gluten with Peanuts, Diced Bamboo Shoots and Chinese Mushroom
提供全素方式料理 (Optional Choice : Vegetarian dish.)

紹興醉雞 *NT\$360*
Drunken Chicken

蔥燻香魚 *NT\$220*
Stewed Sweetfish with Green Onion

醬滷滬式燻魚 *NT\$240*
Shanghai Smoked Fish

紐澳良雞翅 (6支) *NT\$320*
New Orleans–style Chicken Wings (6 pieces)

美式酥炸海鮮總匯 (蝦球/鱈魚條/花枝圈) *NT\$490*
American–style Fried Seafood Platter (Shrimp Balls / Cod Fish Fingers / Calamari Rings)

酥炸薯條佐義式肉醬(牛肉) *NT\$340*
French Fries with Bolognese Sauce (N.Z or AUS Beef)

沙拉與蔬食 VEGETABLES & SALADS

凱薩沙拉 *NT\$320*
Caesar Salad

田園沙拉 *NT\$290*
Seasonal Garden Salad
(可任選千島醬/油醋醬/和風醬)
(Choice of Thousand Island, Vinaigrette or Japanese Dressing)

雪菜百頁毛豆 *NT\$220*
Pickled Vegetable with Edamame and Bean Curd Sheets
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

乾煸四季豆 *NT\$250*
Sichuan Dry–Fried String Beans
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

乾煸鮮筍 *NT\$250*
Sichuan Bamboo Shoots
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

百合蘆筍山藥 *NT\$340*
Mixed Vegetable
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

季節時蔬 *NT\$220*
Stir Fried Seasonal Vegetable
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

精緻湯類 SOUPS

主廚特選湯 *NT\$250*
Chef’s Daily Soup

蘿蔔絲蛤蜊湯 *NT\$250*
Radish & Clam Soup

黑蒜茸菇雞湯 (全雞) *NT\$750*
Garlic Chicken Broth (Whole Chicken)

砂鍋醃篤鮮 *NT\$450*
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。
White broth prepared with chicken, pork belly, Jin-Hua ham, bamboo shoots and bean curd sheet.

法式傳統洋蔥湯 (巴拿馬牛骨) *NT\$280*
Classic French Onion Soup (Panama Beef Bone)

海陸精饌 SEAFOOD&MEATS

青檸金絲蝦球(四顆) *NT\$380*
Crispy Shrimp Ball(4 pieces)

清炒蝦仁 *NT\$420*
Stir–Fried Shrimp

干燒蝦仁 *NT\$480*
Fermented Rice Shrimp

剝椒魚片 *NT\$340*
Fish Fillet with Chili Peppers

豆酥鱈魚 *NT\$480*
Cod Fillet with Crispy Bean (Halibut)

清蒸鱈魚 *NT\$480*
Cod Fillet (Halibut)

寧式鱈糊 *NT\$420*
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。
Stir-fried eel with Chinese mushroom and bamboo shoots.

香蒜辣子軟殼蟹 *NT\$520*
Crispy Fried Soft–Shell Crab

香煎鮭魚佐番茄奶油 *NT\$680*
Pan–Fried Salmon with Cream Tomato Basil Sauce

本幫外婆紅燒肉 *NT\$500*
Shanghai Braised Pork with Steamed Buns
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 shoot, bean curd, and chestnuts.
(Sandwiched it in steamed buns to experience a Chinese style burger)

香根干絲豬肉絲 *NT\$300*
Pork and Dried Bean Curd Strips

椒鹽小排 *NT\$420*
Salt and Pepper Spareribs

鎮江小排 *NT\$420*
Zhenjiang Style Spareribs

美式碳烤豬肋排 *NT\$660*
B.B.Q. Ribs with French Fries

松露油滑嫩雞片 *NT\$320*
Tender Chicken Slices with Truffles

左宗棠雞 *NT\$300*
General Tso’s Chicken

腰果宮保雞球 *NT\$350*
Kung–Pao Chicken

蔥爆牛肉 *NT\$420*
Beef with Spring Onion

經典紅酒燉羊膝 *NT\$580*
Braised of Lamb Shank with Tomato and Gravy Sauce

炭烤美國穀物飼養沙朗牛排 *NT\$800*
Grilled U.S Sirloin Steak with Wild Mushroom Sauce

- 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、美國及澳洲牛肉。
- The hotel only provides N.Z., U.S., and AUS Beef.

- 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.

五穀豐登 RICE & NOODLES

主廚特製湧泉米菜飯 *NT\$380*
Chef’s Vegetable Rice

揚州炒飯 *NT\$250*
Yangzhou Fried Rice

松露南瓜海鮮炒飯 *NT\$320*
Truffle Pumpkin Seafood Fried Rice

泰國咖哩雞肉飯 *NT\$400*
Thai Chicken Curry with Rice

地中海海鮮燉飯 *NT\$390*
Mediterranean Style Seafood Risotto

老雪菜黃魚麵 *NT\$360*
Noodle with Aged Pickled Vegetable and Yellow Croak

精選紅燒牛肉麵 *NT\$460*
Braised N.Z. Beef Noodle Soup

什錦炒麵 *NT\$340*
Fried Noodle

義大利起司肉醬麵 (紐西蘭牛肉) *NT\$380*
Spaghetti with Meat Sauce & Parmesan Cheese (N.Z. Beef)

奶油松露野菇寬扁麵 *NT\$360*
Homemade Pasta with Mushroom and Truffle Cream Sauce

極品鮮辣海鮮寬扁麵 *NT\$390*
Homemade Pasta with Seafood X.O Sauce

煲類 POTS

麻婆豆腐煲 *NT\$250*
Spicy Mapo Tofu Pot
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

魚香茄子煲 *NT\$250*
Braised Eggplant in Garlic Sauce Pot
可提供全素方式料理 (Optional Choice : Vegetarian dish.)

蟹粉什錦豆腐煲 *NT\$350*
Crab Roe Seafood Tofu Pot

三明治 / 漢堡 SANDWICHES & BURGERS

總匯三明治 *NT\$380*
Club Sandwich with French Fries

牛肉漢堡(全熟) (紐西蘭牛肉) *NT\$420*
Homemade N.Z.Beef Burger with French Fries (Well Done Beef)

手工甜點 DESSERT

酒釀桂花湯圓 (單人) *NT\$130*
Sesame Rice Ball Sweet Soup with Fermented Rice

棗泥鍋餅 *NT\$200*
Pancake with Date Paste

精選甜點 *NT\$140*
Dessert from The Showcase

季節水果盤 *NT\$360*
Seasonal Fresh Fruit Platter



營業時間 | 18:00~21:30 (最後點餐 20:30)

Opening Hours | 18:00~21:30 (Last Order at 20:30)



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· 本飯店僅提供紐西蘭、美國、澳洲牛肉。
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Restaurant & Bar

前菜小盤 SMALL PLATES

四寶烤麩 Marinated Wheat Gluten with Peanuts, Diced Bamboo Shoots and Chinese Mushroom 提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$130
紹興醉雞 Drunken Chicken	NT\$360
蔥燻香魚 Stewed Sweetfish with Green Onion	NT\$220
醬滷滬式燻魚 Shanghai Smoked Fish	NT\$240
紐澳良雞翅 (6支) New Orleans-style Chicken Wings (6 pieces)	NT\$320
酥炸薯條佐義式肉醬(牛肉) French Fries with Bolognese Sauce (N.Z or AUS Beef)	NT\$340

沙拉與蔬食 VEGETABLES & SALADS

田園沙拉 Seasonal Garden Salad (可任選千島醬/油醋醬/和風醬) (Choice of Thousand Island, Vinaigrette or Japanese Dressing)	NT\$290
雪菜百頁毛豆 Pickled Vegetable with Edamame and Bean Curd Sheets 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$220
乾煸四季豆 Sichuan Dry-Fried String Beans 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$250
乾煸鮮筍 Sichuan Bamboo Shoots 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$250
百合蘆筍山藥 Mixed Vegetable 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$340
季節時蔬 Stir Fried Seasonal Vegetable 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$220

精緻湯類 SOUPS

主廚特選湯 Chef's Daily Soup	NT\$250
蘿蔔絲蛤蜊湯 Radish & Clam Soup	NT\$250
黑蒜薑菇雞湯 (全雞) Garlic Chicken Broth (Whole Chicken)	NT\$750
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。 White broth prepared with chicken, pork belly, Jin-Hua ham, bamboo shoots and bean curd sheet.	NT\$450

海陸精饌 SEAFOOD&MEATS

青檸金絲蝦球(四顆) Crispy Shrimp Ball(4 pieces)	NT\$380
清炒蝦仁 Stir-Fried Shrimp	NT\$420
干燒蝦仁 Fermented Rice Shrimp	NT\$480
剝椒魚片 Fish Fillet with Chili Peppers	NT\$340
豆酥鱈魚 Cod Fillet with Crispy Bean (Halibut)	NT\$480
清蒸鱈魚 Cod Fillet (Halibut)	NT\$480
寧式鱔糊 Ningpo Style Eel 選用優質鱔魚，搭配特選香菇絲及筍絲，襯托出鱔魚滑嫩口感。 Stir-fried eel with Chinese mushroom and bamboo shoots.	NT\$420
香蒜辣子軟殼蟹 Crispy Fried Soft-Shell Crab	NT\$520
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 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)	NT\$500
香根干絲豬肉絲 Pork and Dried Bean Curd Strips	NT\$300
椒鹽小排 Salt and Pepper Spareribs	NT\$420
鎮江小排 Zhenjiang Style Spareribs	NT\$420
松露油滑嫩雞片 Tender Chicken Slices with Truffles	NT\$320
左宗棠雞 General Tso's Chicken	NT\$300
腰果宮保雞球 Kung-Pao Chicken	NT\$350
蔥爆牛肉 Beef with Spring Onion	NT\$420
炭烤美國穀物飼養沙朗牛排 Grilled U.S Sirloin Steak with Wild Mushroom Sauce	NT\$800

五穀豐登 RICE & NOODLES

主廚特製湧泉米菜飯 Chef's Vegetable Rice	NT\$380
揚州炒飯 Yangzhou Fried Rice	NT\$250
松露南瓜海鮮炒飯 Truffle Pumpkin Seafood Fried Rice	NT\$320
地中海海鮮燉飯 Mediterranean Style Seafood Risotto	NT\$390
老雪菜黃魚麵 Noodle with Aged Pickled Vegetable and Yellow Croak	NT\$360
精選紅燒牛肉麵 Braised N.Z. Beef Noodle Soup	NT\$460
義大利起司肉醬麵 (紐西蘭牛肉) Spaghetti with Meat Sauce & Parmesan Cheese (N.Z. Beef)	NT\$380
極品鮮辣海鮮寬扁麵 Homemade Pasta with Seafood X.O Sauce	NT\$390

三明治 SANDWICHES

總匯三明治 Club Sandwich with French Fries	NT\$380
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煲類 POTS

麻婆豆腐煲 Spicy Mapo Tofu Pot 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$250
魚香茄子煲 Braised Eggplant in Garlic Sauce Pot 可提供全素方式料理 (Optional Choice : Vegetarian dish.)	NT\$250
蟹粉什錦豆腐煲 Crab Roe Seafood Tofu Pot	NT\$350

手工甜點 DESSERT

酒釀桂花湯圓 (單人) Sesame Rice Ball Sweet Soup with Fermented Rice	NT\$130
棗泥鍋餅 Pancake with Date Paste	NT\$200
精選甜點 Dessert from The Showcase	NT\$140
季節水果盤 Seasonal Fresh Fruit Platter	NT\$360



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



輕食料理 Light Meal

酥炸薯條佐義式肉醬(牛肉) *NT\$340*
French Fries with Bolognese Sauce (N.Z or AUS Beef)

紐澳良雞翅(6支) *NT\$320*
New Orleans–style Chicken Wings (6 pieces)

主廚特選湯 *NT\$250*
Daily Soup

田園沙拉(可任選1.千島醬2.油醋醬3.和風醬) *NT\$290*
Seasonal Garden Salad(Choice of Thousand Island, Vinaigrette or Japanese Dressing)

總匯三明治 *NT\$380*
Club Sandwich with French Fries

主食料理 Main Course

義式肉醬義大利麵(牛肉) *NT\$380*
Spaghetti with Meat Sauce and Parmesan Cheese (N.Z.Beef)

地中海海鮮燉飯 *NT\$390*
Mediterranean Style Seafood Risotto

極品鮮辣海鮮寬扁麵 *NT\$390*
Homemade Pasta with Seafood X.O Sauce

精選紅燒牛肉麵 *NT\$460*
Braised Beef Noodle Soup

炭烤美國穀物飼養沙朗牛排佐紅酒野菇醬 *NT\$800*
Grilled U.S Sirloin Steak with Wild Mushroom Sauce

甜點 SWEETS

季節水果盤 *NT\$360*
Seasonal Fresh Fruit Platter

咖啡 Coffee

美式咖啡 | 濃縮咖啡 *NT\$180*
Americano | Espresso

拿鐵瑪奇朵 *NT\$220*
Latte Macchiato

摩卡咖啡 *NT\$220*
Café Mocha

卡布奇諾 *NT\$220*
Cappuccino

焦糖瑪奇朵 *NT\$220*
Caramel Macchiato

經典醇飲 Non-Coffee

鮮榨果汁 *NT\$200*
Fresh Juices
葡萄柚 | 柳橙 | 檸檬 | 西瓜 | 奇異果
Grapefruit | Orange | Lemon | Watermelon | Kiwi

季節水果氣泡飲 *NT\$200*
Seasonal Fruit Ade

巧克力 *NT\$180*
Chocolate

可口可樂 | 零卡可樂 | 七喜 | *NT\$140*
Coca Cola | Zero Coke | 7–up |

依雲 *NT\$200*
Evian

沛綠雅 *NT\$160*
Perrier

聖沛黎洛 *NT\$200*
S.Pellegrino

精選茗茶 Tea

紅茶 | 檸檬茶 *NT\$180*
Black Tea | Lemon Tea

烏龍茶 *NT\$200*
Oolong Tea

伯爵茶 *NT\$200*
Earl Grey

茉莉花綠茶 *NT\$200*
Green Tea with Jasmine

薄荷茶 *NT\$200*
Peppermint

洋甘菊 *NT\$200*
Camomile

錫蘭紅茶 *NT\$200*
Ceylon



Restaurant & Bar

精選飲品・酒品

Beverages

價格均須外加一成服務費。

All prices are subject to 10% service charge.

瓶裝啤酒 | BOTTLED BEER

台灣金牌啤酒 *NT\$ 240*
Taiwan Beer Gold Medal

海尼根啤酒 *NT\$ 220*
Heineken – Holland

德國艾丁格黑啤酒 *NT\$ 320*
Erdinger Dark – Germany

雞尾酒 | COCKTAILS

柯夢波丹 *NT\$ 280*
Cosmopolitan
(Absolut • Cointreau • Lemon Juice • Cranberry Juice)

瑪格麗特 *NT\$ 280*
Margarita
(Jose Cuervo • Triple Sec • Lemon Juice)

長島冰茶 *NT\$ 320*
Long Island Iced Tea
(Absolut, Bacardi White, Beefeater,Jose Cuervo, Triple Sec, Lemon Juice, Coca Cola)

側車 *NT\$ 320*
Side Car
(Taiwan Brandy • Triple Sec • Lemon Juice)

性感海灘 *NT\$ 320*
Sexy on The Beach
(Absolut • Peach Liqueur • Cranberry Juice • Lemon Juice • Orange Juice)

新加坡司令 *NT\$ 320*
Singapore Sling
(Beefeater • Cherry Brandy • Cointreau • Pineapple Juice • Lemon Juice • Grenadine • Angostura Bitter • Soda Water)

白酒 | WHITE WINE

刺客白蘇維濃白酒 *NT\$ 260 / G NT\$ 1,380 / btl*
Chilcas Sauvignon Blanc, Chile

路易菲利普酒莊夏多內白葡萄酒 *NT\$ 1,680 / btl*
Luis Felipe Edwards Chardonnay, Chile

紅酒 | RED WINE

刺客卡本內蘇維濃紅酒 *NT\$ 260 / G NT\$ 1,380 / btl*
Chilcas Cabernet Sauvignon, Chile

台階酒莊馬爾貝克紅酒 *NT\$ 1,800 / btl*
Terrazas Alto Malbec, Argentina

氣泡酒 | SPARKLING WINE

崗夏蜜思嘉粉紅微甜氣泡酒 *NT\$ 1,880 /btl*
Gancia Moscato Rosé Dolce Sparkling Wine, Italy

香檳 | CHAMPAGNE

酩悅香檳 *NT\$ 7,800 / btl*
Moët & Chandon Brut Imperial

烈酒 | LIQUORS

英人琴酒 *NT\$ 220 / G NT\$ 2,000 / btl*
Beefeater

坦奎瑞琴酒 *NT\$ 240 / G NT\$ 2,200 / btl*
Tanqueray Gin

絕對伏特加 *NT\$ 220 / G NT\$ 2,000 / btl*
Absolut

思美洛夫伏特加 *NT\$ 220 / G NT\$ 2,000 / btl*
Smirnoff

金快活龍舌蘭 *NT\$ 220 / G NT\$ 2,000 / btl*
Tequila “Jose Cuervo”

金快活1800 龍舌蘭 *NT\$ 300 / G NT\$ 3,000 / btl*
Tequila “1800 Anejo”

蘇格蘭威士忌 | SCOTCH

起瓦士 12 年威士忌 *NT\$ 240 / G NT\$ 3,000 / btl*
Chivas Regal 12 Years Old

約翰走路綠標威士忌 *NT\$ 300 / G NT\$ 3,800 / btl*
Johnnie Walker Green Label

約翰走路黑標威士忌 *NT\$ 240 / G NT\$ 3,000 / btl*
Johnnie Walker Black Label

美國威士忌 | AMERICAN WHISKEY

金賓波本威士忌 *NT\$ 240 / G NT\$ 2,800 / btl*
Jim Beam

傑克丹尼爾田納西威士忌 *NT\$ 260 / G NT\$ 3,200 / btl*
Jack Daniels Tennessee Sour Mash Whiskey

單一麥芽鑑賞酒品 | THE SINGLE MALT CONNOISSEUR

【Highlands】
亞伯樂 12 年威士忌 *NT\$ 320 / G NT\$ 4,200 / btl*
Aberlour 12 Years Old

格蘭傑 18 年威士忌 *NT\$ 680 / G NT\$ 8,800 / btl*
Glenmorangie 18 Years Old

【Speyside】
麥卡倫 12 年威士忌 *NT\$ 520 / G NT\$ 7,800 / btl*
Macallan 12 Years Old

格蘭利威 12 年威士忌 *NT\$ 320 / G NT\$ 4,000 / btl*
Glenlivet 12 Years Old

格蘭利威 15 年威士忌 *NT\$ 580 / G NT\$ 8,000 / btl*
Glenlivet 15 Years Old

【Island】
高原騎士 18 年威士忌 *NT\$ 780 / G NT\$ 11,800 / btl*
Highland Park 18 Years Old

【Taiwan】
噶瑪蘭山川首席威士忌 *NT\$ 400 / G NT\$ 5,000 / btl*
Kavalan Concertmaster