

主廚推薦 [The Chef's recommendation]



胡蔴檳榔花

NT\$420

Areca Flower Salad

檳榔花又名「半天花」,吃起來口感又脆又甜,只要輕輕的嚼幾下,甜味伴隨嫩筍的香味,會佈滿整個口中。



川味口水雞ノノ

NT\$420

Chicken With Spicy Sauce 鮮嫩的去骨雞腿肉,淋上主廚祕製醬汁,是不容錯過的好料理。



泡菜中卷

NT\$460

Pickles & Squids

蘆筍鋪底,搭配川燙後的中卷, 包覆著自製的黃金泡菜,能提出 海鮮的鮮甜,帶有泡菜的微辣, 是相當爽口的開胃菜。



辣皮蛋窩窩頭人

NT\$380

Spicy Preserved Egg and Chives 以顛覆傳統蒼蠅頭的料理,搭配 出全新風味。



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酸湯伊比利豬人

NT\$680

Poached Sliced Iberico Pork with Pickles Sauce 來自西班牙的頂級豬肉,搭配主 廚私釀天然發酵的四川泡菜,湯 頭酸中帶辣,尾韻回甘,讓人垂 涎三尺。



翡翠椒麻海鮮人

NT\$680

Sauteed Seafood with Green Pepper Sauce 青辣椒與宜蘭蔥加上少許的青花椒特製而成的青醬汁,與海鮮白蝦和中卷的結合,加上美人腿的襯托,創意滿分,味道更是一絕。



孜蘭椒鹽排骨

NT\$520

Pork Ribs with cumin

選用油花分布均匀的豬肋排,酥炸 過後仍保留鮮嫩多汁卻又不過份油 膩的口感,最後灑上香氣迷人的孜 然粉,大大提升了排骨的美味。



海鮮豆腐煲/

NT\$480

Seafood and Tofu in Casserole

新鮮的食材白蝦、鮮蚵、蛤蜊、蟹 肉、鳥參與雞蛋豆腐完美的搭配, 金黃色的醬汁包附著滿滿的海鮮, 是大人小孩都愛吃的一道菜。



冷盤[Cold Cuts]

疑難雜症/ Peanut with Chili and Garlic Sauce	NT\$280
千層耳片 / Sliced Pig Ear Layer	NT\$420
蒜味伊比利豬/ Sliced Boiled Pork in Garlic Sauce	NT\$580
川味松子涼粉(麻辣口味) Chill Rice Noodle with Pine nut in Szechuan Sauce	NT\$360
紹興醉雞 Marinated Chicken in Shao-Hsin Wine	NT\$420
蒜香鳥魚子 Mullet Roe with Garlic	NT\$1,280



海鲜 [Seafood]

湘味剁椒魚頭(附麵) // Steamed Chub Head in Chopped Szechwan Chili Oil (with noodle)	NT\$1,480
水煮龍膽石斑 // Poached Sliced Grouper Fish Served with Hot Chili Oil	NT\$1,280
清蒸寶石班 Steamed Seabass with fish sauce	NT\$1,280
剁椒寶石斑(附麵) // Steamed Bass in Chopped Szechwan Chili Oil (with noodle)	NT\$1,480
山藥生菜蝦鬆 Stir Fired Chopped Shrimp and Yam with Lettuce	NT\$480
鮮蔬明蝦/隻(豆苗皇宮菜) Braised Prawn with Vegetable (per person)	NT\$300
避風塘炒明蝦/ Typhoon shelter Prawn with Oyster Mushroom	NT\$1,480
鮮干貝扒時蔬(角瓜、花椰菜) Fresh Scallops with Vegetable	NT\$580
麻辣/XO/火爆炒雙鮮// Stir Fried Cuttlefish and Shrimps with Vegetables (XO Sauce / Chili Sauce)	NT\$580
碗豆河蝦仁 Stir fried Rever Shrimps and peas	NT\$720
避風塘軟殼蟹/ Typhoon soft shell crab	NT\$680



一件肉 [Beef]

Sliced Pork with Sweet Chili

稻香大地牛(美國牛小排) Chef Short Rib Specialty	NT\$1,880
水煮牛肉(美國雪花牛) // Poached Sliced Beef in Hot Chili Oil	NT\$520
酸湯肥牛(美國雪花牛) // Poached Sliced Beef with Pickles Sauce	NT\$520
稀为 [Pork]	
水煮豬五花(台灣) // Poached Sliced Pork in Hot Chili Oi	NT\$480
干絲炒肉絲/ Sauteed Shredded Pork with Bean Curd	NT\$380
魚香肉絲(附餅4片) Stir Fried Shredded Pork with Chili Sauce (with Dough)	NT\$380
醬香肉絲(附餅4片) Stir Fried Shredded Pork in Soy Sauce (with Dough)	NT\$380
四季肥腸/ Fried Pork Intestines and String Beans with Chili	NT\$420
蒜苗回鍋肉/ Fried Double Cooked Pork Sliced with Garlic Seedling	NT\$380
風味木耳/ Sauteed Black Fungus with Pork	NT\$420
糖醋排骨 Sweet and Sour Pork Ribs	NT\$480
農家小炒肉/ Sliced Pork with Sweet Chili	NT\$380



重鎮方 [Chicken]

醬爆堅果雞 Fired Chicken with Green Onion and Mixed Nuts	NT\$380
宮保雞丁// Kung Pao Chicken	NT\$380
麻辣跳跳雞 // Fried Chicken with Chili and Pepper	NT\$480
左宗棠雞 / Stir Fried Chicken with Spicy and Soy Sauce	NT\$380

● 豆腐/蛋 [Tofu/Egg]

老皮嫩肉/ Sauteed Fried Tofu with X.O Sauce	NT\$360
海鮮豆腐煲 Seafood and Tofu in Casserole	NT\$480
麻婆豆腐 // Mar-Poh Tofu	NT\$360
湖南回鍋辣醬蛋/ Stir Fired Chili and Black Bean with Pan Fried Eggs	NT\$380
河蝦仁滑蛋 Stir-Fried Rever Shrimps with Eggs	NT\$580



总統食 [Vegetable]

蒜蓉金針菇 Enoki Mushroom with Garlic	NT\$320
金湯扒時蔬(花椰菜、角瓜) Steamed Fresh Vegetables with Chef Special sauce	NT\$360
乾煸四季豆(附餅4片) Sautéed String Beans (with Dough)	NT\$420
蒜香杏鮑菇 Sautéed Oyster Mushroom with Chopped Garlic	NT\$380
清炒時蔬(花椰菜、地瓜葉、角瓜) Stir Fired Vegetable	NT\$320
金銀蛋時蔬(菠菜或莧菜) Salted & Preserved eggs with Vegetable	NT\$380
彩椒炒加州蘆筍 Sauteed Asparagus with Mushroom	NT\$480
櫻花蝦高麗菜 Sauteed Cabbage with Sakura Shrimps	NT\$420
麻香野菌高麗菜 Sauteed Cabbage with Sesame Oil	NT\$420



麵沒類 [Rice and Noodle]

肉絲蛋炒飯 Fried Rice with Shredded Pork	NT\$380
辣味雞炒飯/ Fried Rice with Eggs and Spicy Chicken	NT\$380
蝦仁炒飯 (精選白蝦) Fried Rice with Eggs and Shrimps	NT\$460
烏魚子蛋炒飯 Fried Rice with Mullet Roe and Eggs	NT\$580
川味擔攬麵 Dan Dan Noodle (per person) Noodle in Spicy Sauce	NT\$150/位



当温温[Soup]

連鍋白玉湯(西班牙伊比利豬) Sliced Pork and Turnip Soup	NT\$520
福菜肉片湯 Pickled Mustard and Pork Tripe Soup	NT\$420
蛤蜊冬瓜湯 Clam and Winter Melon Soup	NT\$360
酸辣湯/ Spicy and Sour Soup	NT\$360
黃金蟲草雞湯 Double Boiled Chicken with Herb Soup (per person)	NT\$200/位
仙草雞湯 Double Boiled Chicken with Herb Soup (per person)	NT\$200/位
養生瑪卡燉雞湯 Chicken Soup With MACA (per person)	NT\$420/位
花膠干貝燉雞盅 Stewed Fish Maw and Scallop with Chicken Soup	N\$980/位



常意 [Vegetables]

和風素沙拉 Vegetable Salad	NT\$380
涼拌川耳 Black Fungus Salad	NT\$320
宮保素野菇/ Kung Pao Mixed Mushroom	NT\$360
魚香素香鬆(附餅4片) / Stir Fried Yam and Mixed Vegetable in Chili Sauce (with Dough)	NT\$360
冬菇素豆腐 Sautéed Shitake with Tofu	NT\$300
五行素炒麵(烏龍麵) Vegetarian Fried Udon Noodles	NT\$300
素蕃茄豆腐湯/位 Vegetable Soup with Tofu (per person)	NT\$160/位
素鮮菌竹笙湯/位 Bamboo Fungus and Mushroom Soup (per person)	NT\$200/位



動點心/水果 [Dessert/Fruit]

手工銀絲卷/2條(炸/蒸) Deep Fried Hand-Made Steamed Roll

NT\$250

哈根達斯 (迷你杯) 100m l Haagen-Dazs 100ml

NT\$110

份

位

四季水果盤 Seasonal Fruit

NT\$340

紅豆紫米露 Red Bean and Black glutinous rice

NT\$150

酒釀芝麻湯圓 Sesame Mochi with Rice Wine Soup

NT\$580 NT\$150

蜜棗蓮子銀耳露 Red Date with Lotus Seed and White Fungus soup

NT\$150



P新鲜果汁 100% Fresh Juice	杯Glass	壺Bottle
當令果汁 Seasonal Fruit Juice	NT\$190	NT\$680
西瓜汁 Watermelon Juice	NT\$190	NT\$680
特調檸檬汁 Lemon Juice	NT\$190	NT\$680
蘋果柳橙汁 Apple & Orange Juice	NT\$220	NT\$760
鳳梨柳橙汁 Pineapple & Orange Juice	NT\$220	NT\$760

原能对多磷镍对Sparkling & Mineral Water

沛綠雅 (330ml) Perrier	NT\$160
聖沛黎洛 (1000ml) San Pellegrino	NT\$320
愛維養礦泉水(750ml) Evian	NT\$280

自帶酒水、紅/白酒每瓶酌收NT\$500、烈酒NT\$1,000 The corkage fee is NT\$500-1,000 per bottle





台灣經典(600ml) Taiwan Classic	NT\$200
台灣金牌 (600ml) Taiwan Golden Medal	NT\$220
海尼根 (650ml) Heineken	NT\$250
朝日啤酒(633ml) Asahi	NT\$250

■氣泡飲料 Soft Drink

可口可樂 Coke	NT\$90
可口可樂light Coke Light	NT\$90
雪碧 Sprite	NT\$90

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黄酒&烈酒 Yellow Wine & Liquor

陳年紹興 V.O. Shao Xing Wine	NT\$600
精釀陳年紹興 Premium Shao Xing Wine	NT\$750
58度金門高粱 58°Kinmen Kao Liang Liguor	NT\$1,300

威士忌 Whiskey	瓶Bottle
約翰走路黑牌 Johnnie Walker Black Label	NT\$2,600
蘇格登威士忌12年 Singleton 12 year old	NT\$2,800
麥卡倫12年單一麥芽威士忌 Macallan 12 year old Single Malt	NT\$3,200

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日 (Glass Bottle						
	白酒 White Wine		Glass	Bottle		
	House	Wine by the Glass	NT\$220			
	Champagne N.V Brut	Moet & Chandon		NT\$3,200		
	Sparkling N.V Fogoso (Original or Strawberry Flavor)	Bodegas Verduguez	NT\$300	NT\$1,500		
	France 2014 Saint Veran 2013 Chablis 1er Cru Montee de Tonnerre	Chateau Fuisse William Fevre		NT\$2,200 NT\$3,800		
	New Zealand 2015 Sauvignon Blanc, Marlborough	Haha	NT\$320	NT\$1,600		
	名工泛图 Red Wine		Glass	Bottle		
	France - Bordeaux 2004 Bordeaux Blend	Chateau Grand Puy Lacos	ite	NT\$4,600		
	Spain 2015 The Gaia Selection	Bodega Santa Cruz		NT\$2,000		
	Italy 2011 Montepulciano d'Abruzzo	Marina Cvetic		NT\$2,800		
	Germany 2015 Dornfelder (Medium Dry)	P.J. Valckenbeg GmbH	NT\$300	NT\$1,500		
	Chile 2013 Syrah Reserva	Tabali	NT\$320	NT\$1,600		

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精選茶品 Exquisite tea

茉莉香片 Jasmine Tea	NT\$80 /位
金萱烏龍 Jinxuan Oolong Tea	NT\$80 /位
炭焙鐵觀音 Tieguanyin Oolong Tea	NT\$80 /位
普洱茶 Puer Tea	NT\$80 /位
蜜香紅茶 Black tea-Honey Fragrance	NT\$80 /位
菊花茶 Chrysanthemum tea	NT\$90 /位

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