北投唯一川湘料理餐廳
結合主廚極致精湛技藝
將新鮮的食材以精緻的料理工法
以新派川湘料理匯聚山珍海味玉饌之美
品味東方精緻佳餚
帶您體驗大地料理精髓
Qiyan ONE

銷售排行榜
TOP 10

銷售排行榜 TOP 10

涼 **川味口水雞**

『去骨仿雞腿肉、涼粉皮、洋蔥絲』

Marinated Chicken in Sichuan Chili Sauce

NT$420

海鮮豆腐煲

『蛋豆腐、海鮮料』

Braised Seafood and Egg Tofu in Clay Pot

NT$520

湯 **麻油松阪豬**

『豬頸肉、新鮮菌菇、黑麻油』

Pork with Black Sesame Oil in Clay Pot

NT$580

葷 **湘味剁椒鰱魚頭**

『鰱魚頭、剁椒醬』(附麵)

Steamed Black Silver Carp Head with Chopped Chili Peppers

(Served with Noodles)

NT$1,480

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銷售排行榜 TOP10

炒 辣皮蛋窩窩頭

『皮蛋、韭菜花、豬絞肉』

Stir-fried Minced pork, chives and preserved egg (Served with Chinese Buns)

NT$380

涼 泡菜中卷

『中卷、黃金泡菜』

Stuffed Squid Rolls with Taiwanese Golden Kimchi

NT$460

炸 四季肥腸

『四季豆、大腸頭』

Crispy Deep-fried Pork Intestines with Spring Beans and Dried Chili Peppers

NT$420

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銷售排行榜 TOP 10

滷稻香大地牛

『美國帶骨牛小排、稻草繩』

Awarded Cuisine - Braised Selected U.S. Rib in Chaiyi Straw Rope

NT$1,880

川湯天府冒鴨鍋

『宜蘭櫻桃鴨、麻辣鍋底』

Spicy Sichuan Hot Pot with Deep-fried Yilan Baby Cherry Duck and Vegetables

NT$2,580

冷　盤
Cold Cuts

疑難雜症 🌶(花生、香菜、三星蔥) Peanuts With Minced Yilan Scallion, Coriander in Sour and Hot Sauce	NT$280
薑黃米涼粉 🌶(薑黃、大米、花生、香菜) Turmerice Rice Jelly Noodles in Sichuan Hot Sauce	NT$360
川味松子涼粉 🌶(涼粉皮、洋蔥絲、松子) Rice Jelly Noodles, Shredded Onion and Pine Nuts in Sichuan Hot Sauce	NT$360
胡麻檳榔花 (檳榔花、蟹味棒、洋蔥、胡麻醬) Betel Nut Flower Salad with Sesame Sauce	NT$420
紹興醉雞 (去骨仿雞腿肉、當歸、紹興酒) Shaoxing Wine Chicken	NT$420
川味口水雞 🌶(去骨仿雞腿肉、涼粉皮、洋蔥絲) Marinated Chicken in Sichuan Chili Sauce	NT$420
千層耳片 🌶(豬耳朵、紅油) Shredded Sichuan Pig Ear Terrine in Chili Oil	NT$420
泡菜中卷 (中卷、黃金泡菜) Stuffed Squid Rolls with Taiwanese Golden Kimchi	NT$460
蒜味伊比利豬 🌶 (伊比利豬肉片、蒜泥醬、紅油) Poached Iberico Pork in Chopped Garlic and Chili Oil	NT$580
夫妻肺片 🌶🌶 (牛腱、牛肚、芹菜、洋蔥、香菜、三星蔥) Sliced Beef Tendon and Beef Tripe in Chili Sauce	NT$580
香烤野生烏魚子 (烏魚子、蒜苗、白蘿蔔) Grilled Wild Mullet Roe	NT$1,280

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海　鮮
Seafood

鮮干貝扒時蔬 (新鮮干貝、花椰菜或角瓜) 炸 — **NT$580**
Braised Fresh Scallops and Broccoli (Luffa)

翡翠椒麻海鮮 🌶 (手剝蝦、透抽、青辣椒、鮮花椒、三星蔥) — **NT$680**
Shrimps and Squids in Sichuan Pepper Sauce

根島生態蝦 🌶 (烹飪方式:乾燒,魚香,避風塘,上湯) — (隻) (份) **NT$350 / NT$1,280**
Tarakan's Eco-shrimps Preparations: Braised, Sautéed, in Spicy Garlic Sauce or Stir-fried with Minced Garlic and Chili

山藥生菜蝦鬆 (松子、洋地瓜、蝦仁、生菜葉) 炒 — **NT$480**
Stir-fried Minced Shrimp and Chinese Yam with Pine Nuts (Served with Fresh Lettuce)

後山貴妃魚 (烹飪方式:清蒸、西瓜鯽、剁椒) — (清蒸、西瓜鯽) (剁椒) **NT$1,280 / NT$1,480**
Steamed Silver Perch Preparations: with Scallions, Marinated Watermelon or Chopped Chili Sauce

湘味剁椒鰱魚頭 🌶 (鰱魚頭、剁椒醬) /附麵 蒸 — **NT$1,480**
Steamed Black Silver Carp Head with Chopped Chili Sauce, Served with Noodles

需預訂 **筍殼魚(活)** (蔥絲、魚露) 蒸 — **NT$1,680**
Steamed Marble Goby
Preparations: with Scallions, Fermented Fish Sauce

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酸湯肥牛
Sliced American Snowflake
Beef Soup with Sichuan
Kimchi and Soybean Sprouts

牛　肉
Beef

水煮牛肉 (美國雪花牛、豆腐、黃豆芽) NT$520
Blanched American Snowflake Beef with Soybean Sprouts and Tofu in Chili Oil

酸湯肥牛 (美國雪花牛、四川泡菜、黃豆芽) NT$520
Sliced American Snowflake Beef Soup with Sichuan Kimchi and Soybean Sprouts

鮮蝦毛血旺 (手剝蝦、鰻魚、牛腱、牛心、鴨血、毛肚) NT$980
Spicy Duck's Blood with Shrimps, Eel, Beef and Ox Offal in Spicy souce

稻香大地牛(美國帶骨牛小排、稻草繩) NT$1,880
Awarded Cuisine - Braised Selected U.S. Rib in Chaiyi Straw Rope

水煮牛肉
Blanched American Snowflake Beef with
Soybean Sprouts and Tofu in Chili Oil

魚香肉絲
Stir-fried Shredded Pork and Chinese Yam with Spicy Garlic Sauce (Served with Tortilla)

豬　肉
Pork

辣皮蛋窩窩頭 (皮蛋、韭菜花、豬絞肉) 炒 — NT$380
Stir-fried Minced Pork, Chives and Preserved egg (Served with Chinese Buns)

蒜苗回鍋肉 (蒜苗、高麗菜、豬五花) 炒 — NT$380
Stir-fried Pork Belly, Garlic Sprouts and Cabbage

魚香肉絲 (豬肉絲、洋地瓜、辣豆瓣醬) / 附餅4片 炒 — NT$380
Stir-fried Shredded Pork and Chinese Yam with Spicy Garlic Sauce (Served with Tortilla)

醬香肉絲 (豬肉絲、洋地瓜、甜麵醬) / 附餅4片 炒 — NT$380
Stir-fried Shredded Pork and Chinese Yam with Soy Sauce, Served with Tortilla)

干絲肉絲 (里肌肉絲、豆干絲、蒜苗、辣椒) 炒 — NT$380
Stir-fried Shredded Pork Tenderloin and Bean Curd Strips

農家小炒肉 (豬五花、糯米椒) 炒 — NT$380
Stir-fried Pork with Vegetables

四季肥腸 (四季豆、大腸頭) 炸 — NT$420
Deep-fried Pig Intestines and String Beans with Dried Pepper

水煮豬五花 (豬五花、豆腐、黃豆芽) 煮 — NT$480
Blanched Pork Belly, Tofu and Soybean Sprouts in Chili Oil

糖醋排骨(豬腩排、白芝麻) 炒 — NT$480
Deep-fried Spare Ribs in Sweet and Sour Sauce

孜然椒鹽排骨 (豬腩排、孜然粉) 炸 — NT$520
Deep-fried Spare Ribs with Spiced Salt and Cumin

麻油松阪豬 (松阪豬、新鮮菌菇、黑麻油) 湯 — NT$580
Pork with Black Sesame Oil in Clay Pot

酸湯伊比利豬 (伊比利豬肉片、四川泡菜、黃豆芽) 湯 — NT$680
Sliced Iberico Pork Soup with Sichuan Kimchi and Soybean Sprouts

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宮保雞丁
Kung Pao Chicken (Stir-fried Chicken with Dried Chilli Pepper)

雞　肉
Chicken

宮保雞丁 (去骨仿雞腿肉、乾辣椒、花生) 炒 — NT$380
Kung Pao Chicken (Stir-fried Chicken with Dried Chilli Pepper)

左宗棠雞 (去骨仿雞腿肉、紅辣椒段) 炒 — NT$380
General Chichekn (Stir-fried Chicken in Sweet and Spicy Sauce)

醬爆堅果雞(去骨仿雞腿肉、小黃瓜、核桃) 炒 — NT$380
Stir-fried Chicken Leg and Cucumber with Walnuts in Soy Sauce

麻辣跳跳雞 (雞腿肉、乾辣椒、花椒粒) 炒 — NT$480
Deep-fried Chicken in Sichuan Pepper

需預訂 麻油雞酒飯(糯米、黑麻油、老薑、去骨仿雞腿肉) 限量 (中份) (大份) NT$980 / NT$1,880
(現場製作時間40分鐘)
Black Sesame Oil Chicken Rice

醬爆堅果雞
Stir-fried Chicken Leg and Cucumber with Walnuts in Soy Sauce

蛋・豆腐
Egg & Tofu

麻婆豆腐 (板豆腐、豬絞肉、辣豆瓣) 燒 — **NT$360**
Mapo Tofu (Tofu, Minced Pork, Chili Bean Sauce)

老皮嫩肉 (蛋豆腐、XO醬) 燒 — **NT$360**
Sautéed Egg Tofu with X.O. and Chili Sauce

湖南回鍋辣醬蛋 (糯米椒、豆豉、雞蛋) 炒 — **NT$380**
Pan-fried Egg with Manganji Green Peppers and Fermented Black Bean Sauce

蓉城金磚 (豬絞肉、蛋豆腐、辣椒) 炒 — **NT$420**
Sautéed Egg Tofu with Minced Pork and Chili Sauce

海鮮豆腐煲 (蛋豆腐、海鮮料) 煮 — **NT$520**
Braised Seafood and Egg Tofu in Clay Pot

蔬　菜
vegetables

清炒時蔬 (地瓜葉、西蘭花、高麗菜、角瓜) 炒 — NT$320
Stir-fried Seasonal Vegetables
Choice of Sweet Potato Leaves, Broccoli, Cabbage, Ridge Gourd

金湯扒時蔬 (花椰菜或角瓜) 扒 — NT$360
Braised Broccoli (or Ridge Gourd) with Crab Meat Sauce

金銀蛋時蔬 (皮蛋、鹹蛋、時蔬) 扒 — NT$380
Poached Seasonal Vegetables with Salty Egg and Preserved Egg

蒜香杏鮑菇 (杏鮑菇、蒜頭酥) 炸 — NT$380
Deep-fried King Oyster Mushrooms with Fried Garlic

麻香野菌高麗菜 (老薑、黑麻油、菌菇、高麗菜) 炒 — NT$380
Stir-fried Mushrooms and Cabbage with Black Sesame Oil

櫻花蝦高麗菜 (櫻花蝦、高麗菜) 炒 — NT$380
Stir-fried Cabbage with Sergestid Shrimps

干煸四季豆 (四季豆、豬肉末) / 附餅4片 — NT$420
Pan-fried String Beans with Minced Pork (Served with Tortilla)

彩椒炒加州筊筍 (紅/黃甜椒、菌菇、加州筊筍) 炒 — NT$480
Stir-fried Red & Yellow Bell Peppers, Mushrooms and California Asparagus

蒸籠什錦時蔬 (有機什錦時蔬) 蒸 — NT$980
Steamed Assorted Seasonal Vegetables

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湯 • 鍋
Soup & Pot

客家仙草雞湯 (仙草、去骨仿雞腿肉) /位 Chicken Soup with Chinese mesona		NT$220
黃金蟲草雞 (北蟲草、去骨仿雞腿肉) /位 Double-boiled Chicken Soup with Cordyceps Sinensis		NT$220
蛤蜊冬瓜湯 (蛤蜊、冬瓜、薑絲) Clam Soup with White Gourd		NT$360
酸辣湯 (豆腐、鴨血、豬肉絲、筍絲) Hot and Sour Soup (Julienne Tofu,pork, Banboo,Duck Blood Jelly)		NT$360
連鍋白玉湯 (白蘿蔔、伊比利豬肉片、蒜苗) Sliced Iberico Pork and White Radish Soup		NT$520
花膠干貝燉雞盅(花膠、干貝、去骨仿雞腿肉) Maw Scallop Stew Chicken Cup		NT$980
需預訂 天府冒鴨鍋 (宜蘭櫻桃鴨、麻辣鍋底) Spicy Sichuan Hot Pot with Deep-fired Yilan Baby Cherry Duck and Preserved Vegetables		NT$2,580
	(小份) (中份) (大份)	
需預訂 蘭陽西魯肉 (老母雞、三星蔥、高山大白菜) Stewed Chicken Soup with Sanxing Green Onion and Cabbage	NT$780 / NT$1,280 / NT$1,680	
需預訂 魷魚螺肉蒜香鍋 (魷魚、螺肉、豬五花、蒜苗) Taiwanese Squid Soup with Conch Meat and Garlic Sprouts		NT$1,880
	(中份) (大份)	
需預訂 大吉大利什錦鍋 (活鯽魚、蛤蜊、老母雞、洋蔥) Stewed Chicken Soup with Fresh Carp, Clams and Scallops	NT$2,980 / NT$3,680	
需預訂 奶湯胡椒肚燉雞 (黑毛豬肚、菌菇、山東白菜、仿雞腿肉) White Pepper Soup with Spring Chicken and Pig Tripe	(小份) (中份) (大份) NT$980 / NT$1,980 / NT$2,980	
	(小份) (大份)	
需預訂 滋養御膳雞(何首烏高湯、烏骨雞) Black-boned Chicken Soup with Fallopia Multiflora	NT$2,880 / NT$4,988	

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飯・麵・甜點
Rice & Noodle & Dessert

川味擔擔麵 辣 (手工麵條、芝麻醬、紅油) /位 (可不辣) (素食可) Sichuan Dan Dan Noodles	NT$150
肉絲蛋炒飯 (里肌肉絲、紅蘿蔔、高麗菜、蔥、花東縱谷香米) 炒 Fried Rice with Pork and Egg	NT$380
辣味雞炒飯 辣 (去骨仿雞腿肉、花東縱谷香米) 炒	NT$380
蝦仁炒飯 (蝦、蔥、花東縱谷香米) 炒 Fried Rice with Shrimps	NT$460
烏魚子炒飯 (烏魚子、蒜苗、花東縱谷香米) 炒 Fried Rice with Mullet Roe	NT$580
大地菇菇包 (黑芝麻流沙) /3個 蒸 Black Sasami Buns (3 pieces)	NT$180
造型流沙包 (鹹蛋黃、奶油、豬) /3個 蒸 Creamy Custard Buns (3 pieces)	NT$180
手工銀絲卷 (銀絲卷、花生糖粉、煉乳)/ 2條(需20分鐘) 炸/蒸 Deep-fried (or Steamed) Buns with Peanut Powder on Top (2 pieces, Served with Condensed Milk)	NT$250
蜜棗蓮子銀耳露 (雪耳、紅棗、蓮子) /盅 冰/熱 White Fungus Soup with Sweet Red Dates and Louts Seed (Cold/Hot)	NT$150
紅豆紫米露 (紅豆、紫米、糖) /盅 冰/熱 Sweet Red Bean and Purple Rice Congee (Cold/Hot)	NT$150
	(盅) (份)
酒釀芝麻湯圓 (自製酒釀、湯圓) 熱 Sweet Black Sesame Glutinous Rice Balls in Fermented Rice Wine (Cold/Hot)	NT$150 / NT$580
季節綜合水果盤 Fresh Seasonal Fruit Platter	NT$340

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和風素沙拉
Vegan Salad with Japanese Dressing

素　食
Vegetables

冬菇素豆腐 (香菇、板豆腐) 燒 Vegan Braised Tofu with Shiitake Mushrooms	NT$300
涼拌川耳 (當令蔬果、川耳) 涼 Black Fungus in Chili Sauce	NT$340
宮保杏鮑菇 (杏鮑菇、乾辣椒) 炒 Stir-fried King Oyster Mushrooms with Kung Bao Sauce	NT$360
和風素沙拉 (當令蔬果、和風醬) 涼 Vegan Salad with Japanese Dressing	NT$380
彩椒松子素香鬆 (生菜葉、紅/黃甜椒、洋地瓜、松子) 炒 Stir-fried Minced Red and Yellow Bell Peppers with Chinese Yam with Pine Nuts (Served with Fresh Lettuce)	NT$380
鮮蔬番茄豆腐湯 (番茄、豆腐、木耳、菌菇、時蔬) / 位 湯 Tomato Tofu Soup	NT$160
鮮菌竹笙湯 (菌菇、竹笙) / 位 湯 Bamboo Fungus Soup with Red and Yellow Bell Peppers	NT$200
菊花豆腐盅 (北鮮草、晏豆腐) / 位 湯 Chrysanthemum-shaped Bean Curd Soup	NT$200

冬菇素豆腐
Vegan Braised Tofu with Shiitake Mushrooms

精選茶品
Exquisite Tea

鐵觀音 NT$80/位
Iron GuanyinTea

茉莉香片 NT$80/位
Jasmine Tea

台南金萱烏龍 NT$80/位
Jinxuan Oolong Tea

南投蜜香紅茶 NT$80/位
Black Tea-Honey Fragrance

普洱茶 NT$80/位
Puer Tea

台東菊花茶 NT$90/位
Chrysanthemum Tea

菊花普洱茶 NT$90/位
Chrysanthemum & Puer Tea

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新鮮果汁
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
蘋果柳橙汁 Apple & Orange Juice	NT$220	NT$760
鳳梨柳橙汁 Pineapple & Orange Juice	NT$220	NT$760

啤酒
Beer

台灣經典(600ml) Taiwan Classic	NT$200
台灣金牌(600ml) Taiwan Golden Medal	NT$220
18天台灣生啤酒(600ml) Taiwan Draft Beer 18days	NT$250
海尼根(650ml) Heineken	NT$250
朝日啤酒(633ml) Asahi	NT$250

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

如果您對任何食物有過敏反應或食物不耐症，請在點(取)餐前告知服務人員，謝謝。
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering .Thank you.

氣泡水/礦泉水
Sparkling & Mineral Water

沛綠雅(330ml) Perrier	NT$160
聖沛黎洛(1000ml) San Pellegrino	NT$320
悅氏礦泉水(550ml) Yes Water (Local Brand)	NT$60
愛維養礦泉水(750ml) Evian	NT$280

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

氣泡酒
Sparkling Wine

西班牙柑橘氣泡酒(375ml) FOGOSO Gold Citrus Flavor	NT$800
星空分子草莓氣泡酒(750ml) FOGOSO Pink Strawberry Flavor	NT$1,500

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

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黃酒/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 Liquor	NT$1,300

威士忌
Whiskey

	瓶Bottle
格蘭菲迪15年 Glenfiddich 15 year old	NT$2,200
蘇格登威士忌12年 Singleton 12 year old	NT$2,500
威士忌蘇格蘭大摩15年 The Dalmore 15Y Single Malt Scotch Whisky	NT$3,800
麥卡倫12年單一麥芽威士忌 Macallan 12 year old Single Malt	NT$5,200

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

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白酒
White Wine

	杯Glass	瓶Bottle
House Wine		
澳洲 迪伯多利酒莊 小旅行系列 夏多內白酒 Australia, De Bortoli Wines Day Trippers, Chardonney	NT$220	NT$1,200
紐西蘭 哈哈酒莊 白蘇維翁白酒 New Zealand, Haha Winery, Sauvignon Blanc		NT$1,600
法國 喬瑟夫卡丹 傳統精選白酒 France, Joseph Cattin Edelzwicker Special Cuvee, Riesling		NT$1,800
紐西蘭 金卡佛 馬博羅 白蘇維翁白酒 New Zealand,Kim Crawofrd, Sauvignon Blanc		NT$2,200

紅酒
Red Wine

	杯Glass	瓶Bottle
House Wine		
澳洲 迪伯多利酒莊 共犯系列 希哈紅酒 Australia, De Bortoli Wines The Accomplice, Shiraz	NT$220	NT$1,200
智利 塔巴利特及精選 本內蘇維濃紅酒 Chilli, Tabali Pedregoso Gran Reserva, Cabernet Sauvignon		NT$1,600
西班牙 大地精選亞曼薩希哈與紅格納希紅酒 Spain, Almansa Denominacion de Origen, 30%Garnacha Tintorera 70%Syrah		NT$2,000
義大利 瑪斯契利酒莊 蒙特普爾恰諾紅酒 Italy, Marina Cvetic, Montepulciano d'Abruzzo DOC		NT$2,800
法國 拉寇斯特堡 拉寇斯特一軍紅酒 France, Château Grand-Puy-Lacoste, Bordeaux Blend		NT$4,600

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

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