



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





秋
蟹
旬

即日起
至 10/31

旬

乾鍋大沙公 NT\$2,680



桂花大沙公 NT\$2,280



辣椒螃蟹 NT\$2,680

(請於一天前預訂)

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.

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咖喱魚頭是新加坡獨有的菜式，融合了南印度典型的咖喱香料，是亞洲最受歡迎的特色美食之一。

鮮嫩美味的鱸魚頭，搭配爽口的茄子與秋葵，在香滑濃郁的咖喱湯裡一同烹煮，並加入椰漿與新鮮咖喱葉。

盛裝在仍沸煮的砂煲上桌，散發著強烈的誘人香氣，配上一碗白米飯，每吃一口都會忍不住讚嘆的美味。

Stew Fish Head With Curry

咖喱魚頭

獅城

NT. 1,880

需預訂



銷售 排行榜

TOP 10

榮獲 500 餘

蒸 湘味剁椒魚頭

Steamed Black Silver
Carp Head with Chopped
Chili Sauce

NT\$1,680



銷售排行榜 TOP 10

榮獲 5 星

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\$2,680



需預訂 限量

榮獲 5 星

麻油雞酒飯

『糯米、黑麻油、老薑、
去骨仿雞腿肉』

Black Sesame Oil Chicken Rice

NT\$1,880



銷售排行榜 TOP 10



酒 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\$2,280



涼 胡麻檳榔花

『檳榔花、蟹肉、洋蔥、胡麻醬』

Betel Nut Flower Salad with Sesame Sauce

NT\$420

涼 泡菜中卷

『中卷、黃金泡菜』

Stuffed Squid Rolls with Taiwanese Golden Kimchi

NT\$460



涼 川味口水雞

『去骨雞腿、涼粉皮、洋蔥絲』

Marinated Chicken in Sichuan Chili Sauce

NT\$420



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銷售排行榜 TOP10



煨海鮮豆腐煲

『蛋豆腐、海鮮料』

Braised Seafood and Egg Tofu in Clay Pot

NT\$580

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)

豬肉產地：臺灣

NT\$380



煮藤椒老鐺酸菜牛

『美國雪花牛、豆腐、黃豆芽』

Sliced American Snowflake Beef Soup
with Pickled Cabbage and Soybean Sprouts

NT\$580

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千層耳片

Shredded Sichuan Pig Ear Terrine in Chilly Oil



冷盤

Cold Cuts

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、蟹肉、洋蔥、胡麻醬)

Betel Nut Flower Salad with Sesame Sauce

NT\$420

紹興醉雞 (去骨雞腿、當歸、紹興酒)

Shaoxing Wine Chicken

NT\$420

川味口水雞 (去骨雞腿、涼粉皮、洋蔥絲)

Marinated Chicken in Sichuan Chili Sauce

NT\$420

千層耳片 (豬耳朵、紅油) 豬肉產地：臺灣

Shredded Sichuan Pig Ear Terrine in Chilly Oil

NT\$420

泡菜中卷 (中卷、黃金泡菜)

Poached Iberico Pork in Chopped Garlic and Chili Oil

NT\$460

蒜味伊比利豬 (伊比利豬肉片、蒜泥醬、紅油) 豬肉產地：西班牙

Poached Iberico Pork in Chopped Garlic and Chili Oil

NT\$580

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鮮干貝扒時蔬

Braised Fresh Scallops and Broccoli (Luffa)



海鮮

Seafood

- | | | |
|--|---------|-----------|
| 根島生態蝦 (乾燒、魚香、避風塘、時蔬) 燒 | (隻) | (份) |
| Tarakan's Eco-shrimps Preparations: Braised, Sautéed, in Spicy Garlic Sauce or Stir-fried with Minced Garlic and Chili | NT\$350 | NT\$1,280 |
| 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) | | |
| 鮮干貝扒時蔬 (花椰菜或澎湖絲瓜、新鮮干貝) 燴 | | NT\$580 |
| Braised Fresh Scallops and Broccoli (Luffa) | | |
| 清蒸寶石斑 (寶石魚、蔥絲、魚露) 蒸 | (小份) | (大份) |
| Steamed Jade Perch with Fish Sauce | NT\$880 | NT\$1,280 |
| 剁椒寶石斑 (寶石魚、剁椒醬) / 附麵 蒸 | (小份) | (大份) |
| Steamed Grouper with Chopped Chili Sauce | NT\$980 | NT\$1,480 |
| 湘味剁椒魚頭 (鱧魚頭、剁椒醬) / 附麵 蒸 | | NT\$1,680 |
| Steamed Black Silver Carp Head with Chopped Chili Sauce, Served with Noodles | | |
| 豆酥魚片 蒸 (寶石魚、豆酥) | | NT\$880 |
| Steamed Jade Perch with Crispy Beans | | |

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



牛肉

Beef

干絲炒牛肉(豆干絲、牛肉絲) **炒** 牛肉產地：臺灣 NT\$420
Stir Fired Shredded Beef with Dried Tofu

水煮牛肉 **煮** (美國雪花牛、豆腐、黃豆芽) NT\$580
Blanched American Snowflake Beef with Soybean Sprouts and Tofu in Chili Oil

藤椒老鐔酸菜牛 **煮** (美國雪花牛、豆腐、黃豆芽) NT\$580
Sliced American Snowflake Beef Soup with Pickled Cabbage and Soybean Sprouts

酸湯肥牛 **煮** (美國雪花牛、四川泡菜、黃豆芽) NT\$580
Sliced American Snowflake Beef Soup with Sichuan Kimchi and Soybean Sprouts

稻香大地牛(美國帶骨牛小排、稻草繩) **滷** NT\$2,280
Awarded Cuisine - Braised Selected U.S. Rib in Chaiyi Straw Rope

干絲炒牛肉
Stir Fired Shredded Beef with Dried Tofu



四季肥腸
Crispy Deep-fried Pig Intestines
with Spring Beans
and Dried Chili Peppers



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) / 附餅4片 炒 NT\$380
Stir-fried Shredded Pork and Chinese Yam with Spicy Garlic Sauce (Served with Thin Pancakes)
- 醬香肉絲** (豬肉絲、洋地瓜) / 附餅4片 炒 NT\$380
Stir-fried Shredded Pork and Chinese Yam with Soy Sauce, Served with Thin Pancake
- 麻辣香腸** / (黑豬肉、花椒、辣椒) NT\$420
Homemade spicy sausage
- 四季肥腸** / (四季豆、大腸頭) 炸 NT\$480
Deep-fried Pig Intestines and String Beans with Dried Pepper
- 水煮豬五花** // (豬肉片、豆腐、黃豆芽) 炒 NT\$480
Blanched Pork Belly, Tofu and Soybean Sprouts in Chili Oil
- 麻油松阪豬** (豬頸肉、新鮮菌菇、黑麻油) 湯 NT\$580
Pork Jowl 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) 炒 NT\$680
Sliced Iberico Pork Soup with Sichuan Kimchi and Soybean Sprouts
- 豬肉產地皆為臺灣 (酸湯伊比利豬產地為西班牙)

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宮保雞

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



雞肉

Chicken

川味乾鍋雞 (雞腿肉、白花菜、小黃瓜、蓬蘽、馬鈴薯) 炒

NT\$680

Stir-fried Boneless Chicken Legs with Chili Peppers

宮保雞丁 (雞腿肉、乾辣椒、花生) 炒

NT\$398

Kung Pao Chicken (Stir-fried Boneless Chicken Legs with Dried Chilli Pepper)

左宗棠雞 (雞腿肉、辣椒段) 炒

NT\$398

Stir-fried Boneless Chicken Legs in Sweet and Spicy Soy Sauce

醬爆核桃雞 (雞腿肉、小黃瓜、核桃) 炒

NT\$398

Stir-fried Chicken Legs and Cucumber with Walnuts in Soy Sauce

醬爆核桃雞

Stir-fried Chicken Leg and Cucumber with Walnuts in Soy Sauce



老皮嫩肉
Sautéed Egg Tofu
with X.O. and
Chili Sauce



蛋 · 豆腐

Egg & Tofu

麻婆豆腐 (板豆腐、豬絞肉、辣豆瓣) 燒 豬肉產地：臺灣
Mapo Tofu

NT\$360

老皮嫩肉 (蛋豆腐、XO醬) 燒

NT\$360

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

NT\$380

手剝蝦仁滑蛋 (雞蛋、白蝦) 炒

NT\$420

海鮮豆腐煲 (蛋豆腐、海鮮料) 燉

NT\$580

湖南回鍋辣醬蛋
Pan-fried Egg with
Manganji Green Peppers
and Fermented Black Bean Sauce



彩椒炒加州蘆筍
Stir-fried Red & Yellow Bell Peppers,
Mushrooms and California Asparagus



蔬 菜

vegetables

- 金湯扒時蔬** (花椰菜或澎湖絲瓜、蟹肉醬) 增 NT\$360
Braised Broccoli (or Ridge Gourd) with Crab Meat Sauce
- 金銀蛋時蔬** (皮蛋、鹹蛋、時蔬) 增 NT\$380
Poached Seasonal Vegetables with Salty Egg and Preserved Egg
- 麻香野菌高麗菜** (薑、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
- 金沙玉筍** (筊白筍、鹹蛋黃) 炸 NT\$420
Oldham Bamboo Shoot with Salted egg
- 清炒豆苗** (季節限定) 炒 NT\$420
Stir Fired Bean Sprout (Only on Season)
- 干煸四季豆** (四季豆、豬肉末) / 附餅4片 乾煸 豬肉產地：臺灣 NT\$480
Pan-fried String Beans with Minced Pork (Served with Thin Pancakes)
- 蛤蜊絲瓜** (季節限定、澎湖絲瓜、蛤蜊肉) 增 NT\$460
Stir Fried Loofah with Clams
- 彩椒炒加州蘆筍** (紅、黃甜椒、菌菇、加州蘆筍) 炒 NT\$480
Stir-fried Red & Yellow Bell Peppers, Mushrooms and California Asparagus

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和風素沙拉
Vegan Salad with Japanese Dressing



素食

Vegetables

和風素沙拉 **涼**

Vegan Salad with Japanese Dressing

NT\$380

冬菇素豆腐 (香菇、板豆腐) **燒**

Vegan Braised Tofu with Shiitake Mushrooms

NT\$320

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

鮮菌竹筴湯 (菌菇、竹筴) / 位 **湯**

Bamboo Fungus Soup with Red and Yellow Bell Peppers

NT\$200

鮮蔬番茄豆腐湯 / 位 **湯**

Tomato Tofu Soup

NT\$160

五行素炒麵 (烏龍麵、五色蔬菜) **炒**

Vegetarian Fried Udon Noodles

NT\$320



冬菇素豆腐

Vegan Braised Tofu with Shiitake Mushrooms

魷魚螺肉蒜香鍋
Taiwanese Squid Soup with
Conch Meat and Garlic Sprouts



湯 鍋

Soup & Pot

- 仙草雞湯** (季節限定、仙草、去骨雞腿肉) /位 NT\$220
Chicken Soup with Chinese mesona
- 黃金蟲草雞** (黃金蟲草菌菇、去骨雞腿肉) /位 NT\$220
Double-boiled Chicken Soup with Cordyceps Sinensis
- 蛤蜊冬瓜湯** (蛤蜊、冬瓜、薑絲) NT\$360
Clam Soup with White Gourd
- 酸辣湯** (豆腐、鴨血、豬肉絲、筍絲) 豬肉產地：臺灣 NT\$360
Hot and Sour Soup
- 連鍋白玉湯** (白蘿蔔、伊比利豬肉片、蒜苗) 豬肉產地：西班牙 NT\$520
Sliced Iberico Pork and Turnip Soup
- 魷魚螺肉蒜香鍋** (魷魚、螺肉、豬五花、蒜苗) **需預訂** 豬肉產地：臺灣 NT\$1,880
Taiwanese Squid Soup with Conch Meat and Garlic Sprouts
- 天府冒鴨鍋** (宜蘭櫻桃鴨、麻辣鍋底) **需預訂** NT\$2,680
Spicy Sichuan Hot Pot with Deep-fired Yilan Baby Cherry Duck and Preserved Vegetables
- 滋養御膳雞** (何首烏高湯、烏骨雞) **需預訂** (小份) (大份)
Black-boned Chicken Soup with Fallopia Multiflora NT\$2,880 / NT\$4,988

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烏魚子炒飯
Fried Rice with Mullet Roe



飯 · 麵 · 甜點

Rice & Noodle & Dessert

烏魚子炒飯 (烏魚子、飯、蒜苗) 炒

Fried Rice with Mullet Roe

NT\$580

蝦仁炒飯 (蝦、飯、蔥) 炒

Fried Rice with Shrimps

NT\$460

肉絲蛋炒飯 (豬肉絲、飯、松子、蔥) 炒 豬肉產地：臺灣

Fried Rice with Pork and Egg

NT\$380

川味擔擔麵 (麵條、胡麻醬、紅油) /位

Sichuan Dan Dan Noodles

NT\$150

手工銀絲卷 (銀絲卷、花生糖粉、煉乳) /2條 炸 蒸

Deep-fried (or Steamed) Buns with Peanut Powder on Top (2 pieces, Served with Condensed Milk)

NT\$250

大地菇菇包 (黑芝麻流沙) /3個 蒸

Black Sasami Buns (3 pieces)

NT\$180

黑金流沙包 (奶皇流沙) /3個 蒸

Salted Cream Custard Lava Bun

NT\$180

蜜棗蓮子銀耳露 (白木耳、紅棗、蓮子) /杯 冰 熱

White Fungus Soup with Sweet Red Dates and Louts Seed (Cold/Hot)

NT\$150

季節綜合水果盤 冰

Fresh Seasonal Fruit Platter

NT\$340

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精選茶品

Exquisite Tea



茉莉香片

Jasmine Tea

NT\$50/位



台南金萱烏龍

Jinxuan Oolong Tea

NT\$50/位



台東菊花茶

Chrysanthemum Tea

NT\$50/位



南投蜜香紅茶

Black Tea-Honey Fragrance

NT\$50/位



普洱茶

Puer Tea

NT\$50/位



菊花普洱茶

Chrysanthemum & Puer Tea

NT\$50/位



陳皮普洱茶

Tangerine & Puer Tea

NT\$50/位

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新鮮果汁

100% Fresh Juice

當令果汁

Seasonal Fruit Juice

杯Glass 壺Bottle

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

台灣金牌(600ml)

Taiwan Golden Medal

NT\$220

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

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氣泡水 / 礦泉水

Sparkling & Mineral Water

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

雪碧

Sprite

NT\$90

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.