米食在臺灣飲食文化中占有極重要的歷史意義,更代表人們對稻米的濃厚情感。 餐廳取名「米香 MIPON」即是向台灣飲食文化表達敬意。

米香台菜秉持台灣料理的道地風味,在烹調上講求經典到味, 外觀則追新求變,其濃情珍味自2018連續三年獲得米其林餐盤推薦, 更於2021年獲得米其林一星肯定。

「米香」台菜以做工繁複的「手路菜」, 用料講究的「阿舍菜」和重視氣勢排場的「酒家宴席菜」, 傳承令人懷念的舌尖美味,感受歷久不變的人情味。

Rice takes up a significant historical meaning in the Taiwanese food culture, and it further symbolizes the people's strong sentiment towards the crops. The restaurant is named "MIPON" to pay tribute to the Taiwanese food culture.

Mipon Taiwanese Cuisine insists in the authentic flavors of Taiwanese cuisines to pursue the classic tastes during its preparations while searching for new ideas for the appearances. Its strong flavors have further received commendations of the MICHELIN Guide from 2018 to 2020 and was honored with the award of One MICHELIN Star in 2021.

"MIPON" Taiwanese Cuisines inherit the nostalgic deliciousness
on the tip of the tongue with sophisticated "signature dishes" and "rich people's dishes"
which are particular about the ingredients,
as well as the "banquet dishes" which emphasize the majestic arrangements,
allowing one to experience the everlasting sense of the human touch.

香煎豬肝 🕯 🙃 🦝 Pan-fried Pork Liver NT\$320



秘製帶骨牛肋排 🗇 🕯

NT\$1180

Roast Bone-in Beef Short Rib with Chef Special Sauce

米香美三拼(圖雞/戲頭/軟絲) 2 8 6 6

NT\$880

MIPON Combination Platter (Chopped Cold Boiled Chicken / Jelly Fish / Neritic Squid)

魚皮白菜魯のマラのの品

NT\$660

Stewed Chinese Cabbage with Fish Skin

XO醬豆腐 O O @

NT\$480

Pan-fried Tofu Topping with XO Sauce

三杯杏鮑菇 🕭 🍩 🛢

NT\$480

Stir-fried King Oyster Mushroom with Three-cup Sauce

陶板什錦菇 🌣 🕡 🔾

NT\$620 (大份Large) NT\$380 (小份 Small)

Stir-fried Mixed Mushrooms on Clay Plate

薑絲小卷 (季節限定) 🧥 🚳 🔞

NT\$420

Stir-fried Neritic Squid with Soy Sauce and Ginger Strips (Season limited)

生菜鮮蝦捲 (一份3擔/每捲 NT\$130) > 🕯 🐧 🕥

NT\$390

Deep-fried Shrimp Roll with Lettuce (3 rolls / portion, each roll NT\$130)

金錢炸蝦餅 (-份3粒/每粒 NT\$130) > 〇 🕯 🔥

NT\$390

Crispy Shrimps Pancake (3 pieces / portion, NT\$130 for each piece)

陶板活鮑魚 (每粒) 品 ?

NT\$380

Braised Abalone on Clay Plate (Per piece)

乾煎豆腐 🚳 🕯

NT\$280

Pan-fried Tofu

米香菜脯蛋の

NT\$280

Dried Radish Omelet

滷筍絲の母の

NT\$220

Braised Bamboo Shoot Sliced





台式白斬閹雞 ② Chopped Cold Boiled Chicken

NT\$1,080 (大粉Large) NT\$660 (小粉 Small)

干貝小魚 ? 為

NT\$520

Stir-fried Baby Anchovy and Scallop

香烤鳥魚子 (每份4片,加點一片NT\$120) Roast Mullet Roe (4 pieces / portion, each piece added NT\$120)

NT\$480

五味軟絲 〇〇 🛊 🙈

NT\$420

Neritic Squid with Five-flavor Sauce

吻仔魚瓜仁 ? A Fried Baby Anchovy and Melon Seeds NT\$380

涼拌海蜇頭

NT\$360

Jellyfish Salad

台式醃蜆仔の

NT\$280

Taiwanese-style Baby Clams with Soy Sauce

五味九孔鮑 (每份2粒·加點每粒NT\$120) 🙈 🗞 🗸 🔞 Taiwanese Abalone with Five-flavor Sauce

NT\$240

(2 pieces / portion, each piece added NT\$120)

松露九孔鮑 (每粒) 🚳 🖉 🔞 🕼 🔘





NT\$180

Taiwanese Abalone with Truffle Sauce (Per piece)



口水雞のの自命のあ Steamed Chicken with Chili Sauce NT\$360





肉類

Meat

ace O

紅燒元蹄 🏮 🍪 Braised Pork Knuckle with Red Sauce NT\$480

清蒸黃牛腩 Steamed Beef Flank	NT\$980
麻油雙腰 & Stir-fried Pork Kidney and Testicle with Sesame Oil	NT\$780
泡椒菲力牛 🔗 🕡 🔾 Steamed Beef Fillet with Pickled Peppers	NT\$680
→ 三杯雞腿肉 & ⑥ ⑥ Stir-fried Chicken Drumsticks with Three-cup Sauce	NT\$580
a	NT\$560
蔥爆牛肉 ※ ♠ ♣ Stir-fried Beef with Scallions	NT\$560
沙茶牛肉 > & ® C O Ø 👂 Pan-fried Beef with Barbecue Sauce	NT\$560
麻油腰花。 Stir-fried Pork Kidney with Sesame Oil	NT\$460
蛋黃蒸肉の 🕯 🍮 Steamed Pork with Yolk	NT\$320





肉類

Meat

三杯豬尾 🕹 🚳 🗯 NT\$680 Stir-fried Pork Tail with Three-cup Sauce 蒜苗炒鹹豬肉 NT\$620 Stir-fried Salted Pork with Garlic Sprouts 烤味噌松阪肉 🗞 🕯 NT\$620 Grilled Pork Neck Meat with Miso Paste 蜜汁排骨 4 6 0 NT\$460 Honey Mustard Glazed Ribs 糖醋排骨 8 @ NT\$460 Fried Spare Rib with Sweet and Sour Sauce 宮保雞丁●◎∫ NT\$420 Kung Pao Chicken 花生豬腳 (每份2塊) 🗞 🗯 🥒 NT\$380 Braised Pork Feet with Marinated Peanut (2 pieces / portion) 滷肉(每份2塊) 🕾 🏮 NT\$360 Braised Pork Sliced (2 pieces / portion)



腰果雞丁 🗢 🕹 🍪 Cashew Chicken NT\$460



若您對任何食物過敏或有其他特殊需求。請在點製而告知服務人員。 以上價格均需另加10%服務費。賽廳自備酒水服務費:葡萄酒及一般酒NT\$800/瓶:烈酒NT\$1,200/瓶。



Soup of Delicacy

NT\$1,200 (小份Small)

魷魚螺肉蒜鍋 🛦 🚳

Squid and Conch Soup with Garlic Bolt NT\$2,200 (大份Large)



白鯧芋頭米粉 > 0 @ ?

Rice Vermicelli Soup with Butterfish and Taro

NT\$3,800 (大街Large) NT\$2,200 (小粉Small)

NT\$1,200

NT\$1,200

蛤仔雞湯

Chicken and Clam Soup

麻油雞湯

Sesame Oil Chicken Soup

鳳梨苦瓜雞湯~6

NT\$1,200

Chicken Soup with Bitter Gourds and Pineapples

芋頭米粉湯 うゆゆの

NT\$360

Rice Vermicelli Soup with Taro

豬肚柴把湯 (一人份) 為

NT\$180

Pork Intestine with Pickled Mustard Greens Soup (For one person)

蛤蜊湯(一人份)

NT\$160

Boiled Clams Soup (For one person)

鮮蚵湯 (一人份) 品 🚳

NT\$160

Boiled Oysters Soup (For one person)

















海鮮

Seafood

蠔油鮑魚片◎ ▮ ఈ ۞ ♡ ☞ ☆

Braised Abalone Sliced with Oyster Sauce NT\$2,600



上湯原只鮑 (每粒) 🕯 🙈 🗞 🕡 🗇 Double-boiled Abalone Chicken Soup (Per piece)	NT\$980
紅燒婆參為份 🏮 Braised Sea Cucumbers with Vegetables	NT\$780
三杯中卷為 纷 🛭 Stir-fried Squid with Three-cup Sauce	NT\$680
鳳梨蝦球 > ② & 章 ⑤ Shrimp Balls with Pineapple	NT\$680
腰果蝦球 A D O Shrimp Balls with Cashew	NT\$680
豆醬蝦球》為 ⑥ 👂 Stir-fried Shrimp Balls with Fermented Bean Curds	NT\$680
蒜泥海大蝦 (2尾) 与 🕫 👶 Steamed Shrimps with Garlic Paste (2 shrimps / portion)	NT\$680
鹹酥蝦 > A Deep-fried Salty Shrimps	NT\$580
糖醋魚片 🗸 🕯 Fried Fish Slices with Sweet and Sour Sauce	NT\$580
沙茶蚵仔煎 与 A O P O Pan-fried Oyster Omelet	NT\$480
蔭豉鮮蚵▲ ۞ ℰ Fried Oysters in Black Bean Sauce	NT\$480
乾煎時鮮魚 《 Pan-fried Seasonal Fish	NT\$時價 Market Price
蔥油時鮮魚 🗷 👂 🖄 Pan-fried Seasonal Fish with Scallion Oil	NT\$時價 Market Price
醬油赤鱆 ூ ₹ ♦ ♣	NT\$時價 Market Price



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生猛海鮮

Live Seafood

紅蟳

Female Mud Crab

NT\$時價 Market Price

料理方式

Cookery

清蒸 Steam

薑蔥 Stir-fried with Ginger Onion Sauce ⑥

粉絲 Braised with Chinese Vermicelli 🖁 🕾

蒜蓉 Steamed with Chopped Garlic 🚳 🏮

桂花 Stir-fried with Egg Yolk 🗇 🗇

龍蝦

Lobster

NT\$時價 Market Price

料理方式

Cookery

清蒸 Steam

薑蔥 Stir-fried with Ginger Onion Sauce ※

粉絲 Braised with Chinese Vermicelli 🛔 🙈

蓉 Steamed with Chopped Garlic 🔗 🛔





青菜

Vegetables

干貝熔絲瓜 Braised Loofah with Scallops NT\$480



蘆筍炒帶子為 ⊗ Stir-fried Asparagus and Scallops

NT\$880

香炒時令鮮蔬

Stir-fried Seasonal Vegetables

蘆筍 Asparagus	NT\$580
水蓮 White Water Snowflake	NT\$420
空心菜 Water Spinach	NT\$320
高麗菜 Cabbage	NT\$320
菠菜 Spinach	NT\$320
地瓜葉 Sweet Potato Leaves	NT\$320
絲瓜 Loofah	NT\$320
A 菜 A-choy	NT\$320

(以上菜色依季節有所調整 / Above vegetables are adjusted based on seasons)

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極品珍饈

Precious Delicacy

一品佛跳牆 (請提前二日預訂) 🔗 🖉 🕲 🕡 🔿 🔊 NT\$12,800 Steamed Abalone with Fish Maw in Broth (Please make a reservation two days in advance)

八寶布袋雞 (請提前二日預訂) ⑥ ② NT\$4,800
Deboned Chicken Stuffed with Scallops, Abalones,
Pork Intestines, Mushrooms and Bamboo Shoots
(Please make a reservation two days in advance)

触魚四寶湯 (請提前二日預訂) ⑥ ۞ ⑥ NT\$3,600
Abalone Soup with Simmered Pork Intestine, Turnip,
Black Mushrooms and Scallops
(Please make a reservation two days in advance)

台式佛跳牆 (一人份/每日限量) ☎ ☎ ❷ ☞ ☎ NT\$680 Signature Taiwanese Soup with Taro, Pork Spare Ribs and Chicken (For one person / Limited offer)

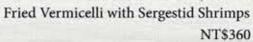




飯麵類

Rice & Noodles

櫻花蝦麵線





€ 鳥魚子炒飯 ○ ▽ ◎	NT\$680
Fried Rice with Mullet Roe	
→ 雙瑤柱炒飯 > ○ ◎ 4	NT\$520
Fried Rice with Crispy Scallops in	XO Sauce
蝦仁炒麵 > ● ◎	NT\$380
Fried Noodles with Shrimps	
香腸炒飯 〇 🌣	NT\$360
Fried Rice with Chinese Sausages	
→ 菜脯香炒飯 🖤 🌣	NT\$360
Fried Rice with Dried Radish	
台式炒飯 〇 🕫	NT\$360
Fried Rice with Shredded Pork and	d Egg
金瓜米粉 ※ 50	NT\$360
Fried Rice Vermicelli with Pumpk	
台式炒米粉〇〇〇〇	NT\$360

Fried Rice Vermicelli with Shredded Pork





甜點

Jesserts

一品御燕窩 (一人份)

NT\$1,600

Bird's Nest Soup with Red Dates (For one person)

杏仁豆腐(夏季限定)(一人份) 🥜 🧀

NT\$160

Almond Tofu (Summer Limited) (For one person)

杏仁茶油條(冬季限定)(一人份) @ 🚿 🗐

NT\$160

Almond Tea with Fried Bread Stick (Winter Limited) (For one person)

時令西米露 (一人份) 🕡 🍼

NT\$160

Coconut Milk with Sago (For one person)

古早味芋棗 (一份3顆) 4 🚳 🐠

NT\$150

Deep-fried Taro Ball in Taiwanese Style (3 pieces / portion)







杏仁茶油條 Almond Tea with Fried Bread Stick



