



米香

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，其濃情珍味更獲得2018及2019年米其林餐盤推薦。

「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,
and its strong flavors have further received commendations from the Michelin Guide in 2018 and 2019.

"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.

主廚推薦

Chef's Specials





香煎豬肝   
Pan-fried Pork Liver
NT\$280





秘製帶骨牛肋排 (產地/美國)  NT\$1180
Roast Bone-in Beef Short Rib with Chef Special Sauce (U.S.Beef)

魚皮白菜魯   NT\$600
Stewed Chinese Cabbage with Fish Skin




XO醬豆腐      NT\$480
Pan-fried Tofu Topping with XO Sauce




三杯杏鮑菇   NT\$460
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

陶板活鮑魚 (每粒)     NT\$380
Braised Abalone on Clay Plate (Per piece)

薑絲小卷 (季節限定)    NT\$360
Stir-fried Neritic Squid with Soy Sauce and Ginger Strips
(Season limited)

生菜鮮蝦捲 (一份3捲/每捲 NT\$120)    NT\$360
Deep-fried Shrimp Roll with Lettuce (3 rolls / portion, each roll NT\$120)

金錢炸蝦餅 (一份3粒/每粒 NT\$120)    NT\$360
Crispy Shrimps Pancakes (3 pieces / portion, NT\$120 for each piece)

蛋黃蒸肉  NT\$320
Steamed Pork with Yolk

乾煎豆腐  NT\$280
Pan-fried Tofu

滷筍絲 NT\$220
Braised Bamboo Shoot Sliced

米香菜脯蛋  NT\$220
Dried Radish Omelet



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

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



秘製帶骨牛肋排

Roast Bone-in Beef Short Rib
with Chef Special Sauce

前菜

Appetizers

- | | |
|--|---------------------------------------|
| 台式白斬閩雞
Chopped Cold Boiled Chicken | NT\$980 (大份 Large) NT\$580 (小份 Small) |
| 干貝小魚  
Stir-fried Baby Anchovy and Scallop | NT\$480 |
| 香烤烏魚子 (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  
Neritic Squid with Five-flavor Sauce | NT\$380 |
| 吻仔魚瓜仁 
Fried Baby Anchovy and Melon Seeds | NT\$360 |
| 台式醃蚵仔   
Taiwanese-style Baby Clams with Soy Sauce | NT\$280 |
| 涼拌海蜇頭   
Jellyfish Salad | NT\$280 |
| 五味九孔鮑 (每份2粒·加點每粒NT\$120)   
Taiwanese Abalone with Five-flavor Sauce
(2 pieces / portion, each piece added NT\$120) | NT\$240 |
| 松露九孔鮑 (每粒)   
Taiwanese Abalone with Truffle Sauce (Per piece) | NT\$180 |



口水雞  
Steamed Chicken with Chili Sauce
NT\$360



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

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



松露九孔鮑

Taiwanese Abalone with Truffle Sauce



肉類

Meat



紅燒元蹄 ❸ ❹

Braised Pork Knuckle with Red Sauce
NT\$480

清蒸黃牛腩 (產地/美國)
Steamed Beef Flank (U.S.Beef)

NT\$980

石鮑燻黑豬肉 ❸ ❹
Simmered Octopus and Black Pork Chop

NT\$800

麻油雙腰 ❸
Stir-fried Pork Kidney and Testicle with Sesame Oil

NT\$780

三杯雞腿肉 ❸ ❹
Stir-fried Chicken Drumsticks with Three-cup Sauce

NT\$580

糯米椒牛肉 (產地/美國) ❸ ❹ ❺
Stir-fried Beef with Green Pepper (U.S.Beef)

NT\$480

蔥爆牛肉 (產地/美國) ❹
Stir-fried Beef with Scallions (U.S.Beef)

NT\$480

沙茶牛肉 (產地/美國) ❶ ❷ ❸ ❹ ❺
Pan-fried Beef with Barbecue Sauce (U.S.Beef)

NT\$480

麻油腰花 ❸
Stir-fried Pork Kidney with Sesame Oil

NT\$420



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

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



糯米椒牛肉


Stir-fried Beef with Green Pepper

肉類


Meat

三杯豬尾  NT\$680
Stir-fried Pork Tail with Three-cup Sauce

烤味噌松阪肉  NT\$580
Grilled Pork Neck Meat with Miso Paste


麻油二層肉  NT\$480
Pan-fried Pork Loin Blade Chop with Sesame Oil

蜜汁排骨  NT\$420
Honey Mustard Glazed Ribs

糖醋排骨  NT\$420
Fried Spare Rib with Sweet and Sour Sauce

宮保雞丁  NT\$360
Kung Pao Chicken

花生豬腳 (每份2塊)  NT\$360
Braised Pork Feet with Marinated Peanut (2 pieces / portion)

滷肉(每份2塊)  NT\$320
Braised Pork Sliced (2 pieces / portion)



腰果雞丁  NT\$360
Cashew Chicken



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

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



糖醋排骨

Fried Spare Rib with Sweet and Sour Sauce

湯 鍋 品

Soup of Delicacy



魷魚螺肉蒜鍋

Squid and Conch Soup with Garlic Bolt
NT\$2,200 (大份) Large NT\$1,200 (小份) Small

- | | |
|---|----------------------|
| 白鯧芋頭米粉       | NT\$3,800 (大份) Large |
| Rice Vermicelli Soup with Butterfish and Taro | NT\$2,200 (小份) Small |
| 蛤仔雞湯  | NT\$1,200 |
| Chicken and Clam Soup | |
| 麻油雞湯  | NT\$1,200 |
| Sesame Oil Chicken Soup | |
| 鳳梨苦瓜雞  | NT\$1,200 |
| Chicken Soup with Bitter Gourds and Pineapples | |
| 芋頭米粉湯 (一人份)    | NT\$160 |
| Rice Vermicelli Soup with Taro (For one person) | |
| 荷包雞粒湯 (一人份) | NT\$160 |
| Diced Chicken with Pickled Mustard Greens Soup (For one person) | |
| 豬肚柴把湯 (一人份)  | NT\$160 |
| Pork Intestine with Pickled Mustard Greens Soup (For one person) | |
| 蛤蜊湯 (一人份)  | NT\$120 |
| Boiled Clams Soup (For one person) | |
| 鮮蚵湯 (一人份)   | NT\$120 |
| Boiled Oysters Soup (For one person) | |



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自釀酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



鳳梨苦瓜雞


Chicken Soup with Bitter Gourds
and Pineapples

海鮮

Seafood



蠔油鮑魚片  
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   
Braised Sea Cucumbers with Vegetables NT\$680



三杯中卷   
Stir-fried Squid with Three-cup Sauce NT\$650

鹹酥蝦  
Deep-fried Salty Shrimps NT\$580

鳳梨蝦球    
Shrimp Balls with Pineapple NT\$580

腰果蝦球   
Shrimp Balls with Cashew NT\$580

豆醬蝦球   
Stir-fried Shrimp Balls with Fermented Bean Curds NT\$580

蒜泥海大蝦 (2尾)  
Steamed Shrimps with Garlic Paste (2 shrimps / portion) NT\$580



糖醋魚片 
Fried Fish Slices with Sweet and Sour Sauce NT\$460

沙茶蚵仔煎     
Pan-fried Oyster Omelet NT\$420

蔴豉鮮蚵   
Fried Oysters in Black Bean Sauce NT\$420

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

醬油赤鯿  
Pan-fried Red Seabream with Soy Sauce NT\$時價
Market Price



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

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



蔥油時鮮魚

Pan-fried Seasonal Fish
with Scallion Oil






生猛海鮮

Live Seafood

紅蟳
Female Mud Crab

NTS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
- 蒜蓉  Steamed with Chopped Garlic
- 桂花  Stir-fried with Egg Yolk

龍蝦
Lobster

NTS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
- 蒜蓉  Steamed with Chopped Garlic



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



青菜

Vegetables



干貝燴絲瓜 
Braised Loofah with Scallops

NT\$420

蘆筍炒帶子

Stir-fried Asparagus and Scallops

NT\$880

香炒時令鮮蔬

Stir-fried Seasonal Vegetables

NT\$320

萵苣

Lettuce

空心菜

Water Spinach

水蓮

White Water Snowflake

高麗菜

Cabbage

菠菜

Spinach

豆苗

Pea Shoots

地瓜葉

Sweet Potato Leaves

莧菜

Edible Amaranth

芥菜

Brassica Juncea

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

山蘇(季節限定)

Bird's Nest Fern (Season limited)

NT\$時價

Market Price



蝦 芒果 花生 乳製品 蛋類 堅果類 芝麻 麩質製品 豆類 魚類製品 三輪糖 蟹 辣 海鮮

Shrimp Mango Peanut Milk Egg Nuts Sesame Gluten Bean Fish Nettle Crab Spicy Seafood

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳白蘭地酒服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The charge for per bottle is NT\$800 for wines and NT\$1,200 for liquors.



蘆筍炒帶子

Stir-fried Asparagus and Scallops

極品珍饈

Precious Delicacy

- 一品佛跳牆** (請提前一日預訂)    NT\$12,800
Steamed Abalone with Fish Maw in Broth
(Please make a reservation one day in advance)
- 八寶布袋雞** (請提前一日預訂)  NT\$4,800
Deboned Chicken Stuffed with Scallops, Abalones,
Pork Intestines, Mushrooms and Bamboo Shoots
(Please make a reservation one day in advance)
- 鮑魚四寶湯** (請提前一日預訂)  NT\$3,600
Abalone Soup with Simmered Pork Intestine, Turnip,
Black Mushrooms and Scallops
(Please make a reservation one day in advance)
- 台式佛跳牆** (一人份 / 每日限量)     NT\$680
Signature Taiwanese Soup with Taro, Pork Spare Ribs
and Chicken (For one person / Limited offer)



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費，餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

八寶布袋雞

Deboned Chicken Stuffed with Scallops, Abalones,
Pork Intestines, Mushrooms and Bamboo Shoots
(Please make a reservation one day in advance)



飯麵類




Rice & Noodles



櫻花蝦麵線

Fried Vermicelli with Sergestid Shrimps
NT\$320

烏魚子炒飯   NT\$680
Fried Rice with Mullet Roe


雙瑤柱炒飯      NT\$480
Fried Rice with Crispy Scallops in XO Sauce



蝦仁炒麵     NT\$360
Fried Noodles with Shrimps

香腸炒飯  NT\$320
Fried Rice with Chinese Sausages

菜脯香炒飯  NT\$320
Fried Rice with Dried Radish

台式炒飯   NT\$320
Fried Rice with Shredded Pork and Egg

金瓜米粉  NT\$320
Fried Rice Vermicelli with Pumpkin

台式炒米粉   NT\$320
Fried Rice Vermicelli with Shredded Pork



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。
Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

雙瑤柱炒飯

Fried Rice with Crispy Scallops
in XO Sauce



甜點

Desserts

- 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)
- 古早味芋棗** (一份3顆)   NT\$120
Deep-fried Taro Ball in Taiwanese Style (3 pieces / portion)
- 時令西米露** (一人份)  NT\$120
Coconut Milk with Sago (For one person)



銀耳百合湯 (一人份)
Sweet Snow Fungus Soup with Lily Buds (For one person)
NT\$160



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費，餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。
Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



杏仁茶油條

Almond Tea with Fried Bread Stick



