

古話說：「無雞不成宴，無海鮮不成席」，  
此乃對粵菜料理及潮州料理之形容。  
潮粵坊以道地廣東菜、潮州菜搭配港式飲茶，  
揮灑出完整而豐美的菜色配置。  
無論單品乃至煲湯，均採用全食材精心熬煮，依時當令，生津厚養。  
潮粵坊更透過視野獨具的擺盤、器皿與服務，  
把傳統百鮮鳴放的熱鬧粵菜，  
裝進21世紀的新簡約主義容器裡，創造出用餐的驚喜。

There are old sayings crystalize Guangdong and Chiuzhow cuisines:  
"No Chicken, No Feast" and "No Seafood, No Banquet."  
CHIU YUET FONG offers a wide selection across traditional  
Guangdong & Chiuzhow cuisines together with Dim Sum.  
The chef uses the seasonal materials to prepare  
the dish whether it is a single dish or a slow-cooked soup,  
you can always enjoy a varied menu and fresh ingredients.  
Come enjoy your dining wonders at CHIU YUET FONG  
which blends modern minimalism into authentic Cantonese cuisine,  
elaborate food arrangement and service.



明爐香烤片皮鴨 (整隻)

Roast Duck with Crispy Skin (Whole Duck)



## 明爐香烤片皮鴨 (整隻)

### Roast Duck with Crispy Skin (Whole Duck)

嚴選3.5公斤的宜蘭櫻桃鴨掛烤出爐，鴨皮油滋滋脆口，鴨肉肥嫩多汁，再融入主廚創意，研發出甜麵醬、腐乳醬與金桔醬等不定期更換的佐醬，搭配各式佐料及手工特製三種餅皮，層次多元的豐富口感，跳脫傳統的片皮鴨為您繽紛上桌。

Made from 3.5 kg of duck sourced from Yilan, this mouth-watering Peking roast duck has crispy skins and juicy, tender meat. Integrate into the chef's idea to create three different flavor of handmade pancakes served with shredded vegetables, sweet bean sauce, fermented tofu sauce and calamondin sauce, which might be changed and adjusted irregularly. The complex, multi-layered textures and flavors bring a totally new delightful dining experience.

### 第二吃 (四選一)

The Second Way (Choose One)

#### 潮州鴨絲小炒

Stir-Fried Duck with Shredded Jelly Fish and Bean Sprout

#### 御膳碧綠鴨鬆蓋

Minced Duck Stir-Fried with Lettuce

#### 韭菜鴨鬆窩窩頭

Stir-Fried Duck Floss and Leek Topped on Wotou (Chinese Cornbread)

#### 柚蘿沙拉手撕鴨

Roast Duck Salad with Radish, Pomelo (Sesame Sauce)

一鴨二吃 Served in Two Ways

每份 / Per Portion

NT\$ 2,800

### 第三吃 (三選一)

The Third Way (Choose One)

#### 濃湯鴨架娃娃菜

Duck Bone Soup with Bok Choy

#### 香芋米絲鴨架湯

Duck Bone Soup with Taro and Rice Vermicelli

#### 翡翠生滾鴨架粥

Duck Rice Congee

一鴨三吃 Served in Three Ways

每份 / Per Portion

NT\$ 3,200

此料理請於二日前預定。

Please make a reservation two days in advance.



本餐廳堅持使用非基因改造食品原料。The restaurant commits to using only non-GMO ingredients.  
以上價格均另加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。  
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.



金磚脆皮燒肉 Roast Pork with Crispy Skin



港式蜜汁靚叉燒 Pork Roasted with Honey BBQ Sauce

# 明爐燒烤 / 滷水前菜

## Open-Oven Roasts / Stewed and Brined Appetizer

- |   |          |
|---|----------|
| 潮粵明爐燒味碟    <br>CHIU YUET FONG Roast Ensemble<br>(Roast Duck / Chinese BBQ Pork / Chopped Boiled Free-Range Chicken) | NT\$ 720 |
| 潮州滷水鵝拼盤   <br>Chiuzhou-Style Brined Goose Platter  | NT\$ 680 |
| 金磚脆皮燒肉  <br>Roast Pork with Crispy Skin   | NT\$ 680 |
| 玫瑰豉油嫩土雞 (半隻)  <br>Free-Range Chicken<br>with Fermented Black Soybeans (Half Portion)  | NT\$ 580 |
| 冰火脆皮松阪肉    <br>Crispy Roast Pork Neck with Honey  | NT\$ 560 |
| 港式蜜汁靚叉燒    <br>Pork Roasted with Honey BBQ Sauce  | NT\$ 560 |
| 明爐燒烤櫻桃鴨 <br>Roasted Cherry Valley Duck   | NT\$ 480 |
| 舟山涼拌海蜆絲 <br>Zhoushan-Style Jellyfish Salad   | NT\$ 300 |
| 香辣魚凍  <br>Fish Jelly with Spicy Sauce   | NT\$300  |
| 陳年紹興醉鳳爪 <br>Chicken Feet Marinated with Shaoxing Wine  | NT\$300  |



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京寶甘露明蝦球 Deep-Fried Prawn Balls with Sweet and Sour Sauce



潮式香煎水瓜烙 Chiu-chau-Style Pancake Stuffed with Diced Squids, Shrimps and Crushed Garlic Flavor Peanuts

# 主廚特別推薦

## Chef's Specials

- |  |          |
|--|----------|
| 京寶甘露明蝦球       | NT\$ 880 |
| Deep-Fried Prawn Balls with Sweet and Sour Sauce   |          |
| 松子荷塘炒玉帶       | NT\$ 820 |
| Fresh Scallops Sautéed with Snow Peas,<br>Lotus Root and Pine Nuts                             |          |
| 潮式香煎水瓜烙       | NT\$ 580 |
| Chiuzhou-Style Pancake Stuffed with Diced Squids,<br>Shrimps and Crushed Garlic Flavor Peanuts |          |
| 柱侯蘿蔔牛筋腩煲      | NT\$ 580 |
| Beef Brisket and Chinese Radish Braised<br>in Chu Hou Sauce                                    |          |
| 豉汁百花釀茄子     | NT\$ 520 |
| Eggplant Stuffed with Shrimp Paste and Braised with<br>Fermented Black Soybeans                |          |
| 豉汁千歲爺蒸豆腐    | NT\$ 520 |
| Steamed Tofu and Scallop with Fermented Black Soybeans   |          |
| 蟹肉扒翡翠豆腐     | NT\$ 380 |
| Crab Meat Thick Soup<br>with Chinese Kale and Steamed Tofu                                     |          |
| XO醬炒蘿蔔糕     | NT\$ 280 |
| Chinese Turnip Cake Pan-Fried with XO Sauce  |          |



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# 生猛游水海鮮

## Live Seafood

七星斑 Leopard Coral Trout

龍虎斑 Tiger Grouper

口味 Flavors

清蒸 Steamed

油浸 Oil-Dipped

樹子蒸 Steamed with Cordia

糖醋 Sweet and Sour

龍蝦 Lobster

波士頓龍蝦 Boston Lobster

南非活鮮鮑 South African Abalone

沙公、青蟹、貝類 Mud Crab, Blue Crab, Shellfish

口味 Flavors

清蒸 Steamed

薑蔥 With Ginger and Scallions,

粉絲煲 Vermicelli Casserole

蒜茸蒸 Steamed with Minced Garlic,

上湯焗 With Consommé

咖哩焗 With Curry

避風塘 Typhoon Shelter Style

伊麵底 Egg Noodles as the Base

花雕蒸(蒸蛋底) Steamed with Shaoxing Wine

### 時價(兩) Market Price (Tael)

請至活海鮮區挑選當日嚴選海味

Please select your seafood at fresh seafood area.



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松露醬爆龍蝦球 Lobster Balls Sautéed with Truffles



百合油泡海斑球 Grouper Cooked in Low-Temperature Oil and Stir-fried with Fresh Lily Bulbs

# 海鮮

## Seafood

- |  |            |
|--|------------|
| 高湯奶香焗龍蝦         | NT\$ 1,800 |
| Cream-Flavored Lobster Baked with Broth  |            |
| 松露醬爆龍蝦球         | NT\$ 1,800 |
| Lobster Balls Sautéed with Truffles  |            |
| 百合油泡海斑球         | NT\$ 1,800 |
| Grouper Cooked in Low-Temperature Oil<br>and Stir-Fried with Fresh Lily Bulbs                    |            |
| XO醬炒干貝響螺      | NT\$ 880   |
| Stir-Fried Scallops and Conch with XO Sauce  |            |
| 玉簪翡翠明蝦球       | NT\$ 880   |
| Prawn Balls Stir-Fried with Vegetables   |            |
| 韭黃油泡明蝦球       | NT\$ 880   |
| Oil-Soaked Prawn Balls Stir-Fried with Hotbed Chives   |            |
| 鴛鴦雙味明蝦球       | NT\$ 880   |
| Deep-Fried Prawn Balls Served<br>with Salted Egg Yolk Sauce and Mayonnaise                       |            |
| 香梨龍皇配玉帶 (4個)  | NT\$ 780   |
| Deep-Fried Scallops and Bergamot Pears<br>with Shrimp Paste (4 Pieces)                           |            |



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蠔皇和牛炒芥蘭 Wagyu Beef and Chinese Kale Stir-Fried with Oyster Sauce



香煎小羊排佐玫瑰鹽 Pan-Fried Lamb Chops with Rose Salt

## 牛肉 / 羊肉

### Beef / Mutton

- 燒汁鵝肝和牛粒     NT\$ 1,080  
Foie Gras and Wagyu Beef Stir-Fried with Soy Sauce
- 蠔皇和牛炒芥蘭     NT\$ 680  
Wagyu Beef and Chinese Kale Stir-Fried with Oyster Sauce
- 牛肝菌菇炒和牛     NT\$ 680  
Boletus Aereus Stir-Fried with Wagyu Beef
- 香煎小羊排佐玫瑰鹽 (每位) NT\$ 680  
Pan-Fried Lamb Chops with Rose Salt (Per Person)
- 黑椒醬煎牛仔骨     NT\$ 680  
Pan-Fried Beef Ribs with Black Pepper Sauce
- 鮮百合骰子羊  NT\$680  
Cubed Lamb with Fresh Lily
- 摩利菌烤牛肋排 (每位)     NT\$ 630  
Beef Rib Roasted with Morels (Per Person)
- 白灼金菇雪花牛     NT\$ 620  
Poached Marbled Beef, Bean Sprouts and Hotbed Chives



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青梅焗骰子子排 Pork Ribs Baked with Plum Sauce



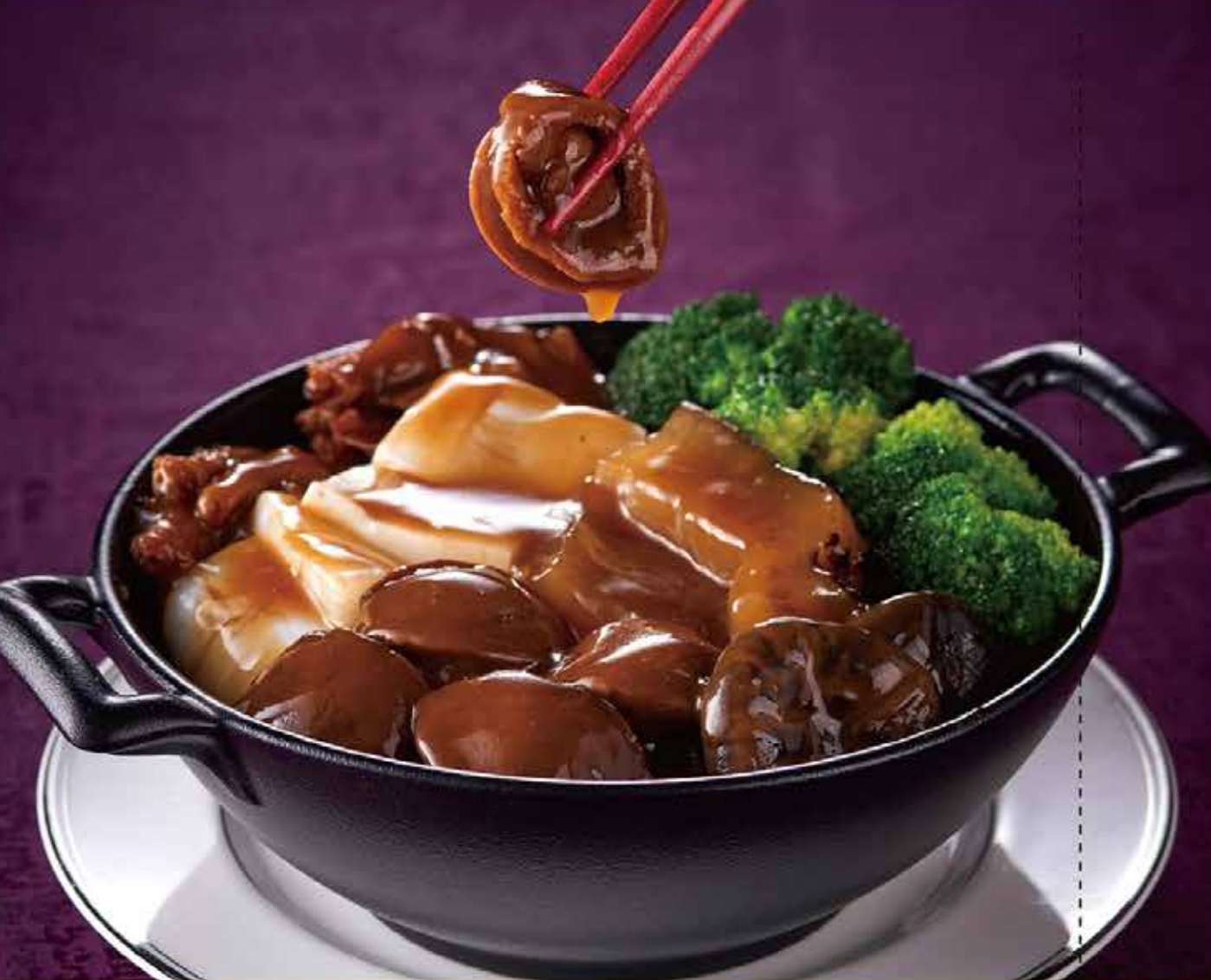
金牌脆皮雞 Roasted Chicken with Crispy Skin

## 豬肉 / 家禽 Pork / Poultry

- 金牌脆皮雞     NT\$ 580 半隻 NT\$ 1,100 一隻  
Roasted Chicken with Crispy Skin Half Portion One Portion
- 青梅焗骰子子排    NT\$ 580  
Pork Ribs Baked with Plum Sauce
- 黑木耳炒豬爽肉     NT\$ 520  
Pork Jewl Stired-Fried with Jew Ear Fugus
- 馬友鹹魚蒸肉餅     NT\$ 520  
Pork and Water Chestnut Patties Steamed with Salted Fish
- 椒鹽焗骰子肉排 (潮式)    NT\$ 520  
Cubed Pork Baked with Pepper Salt (Chiu Zhou-Style)
- 糖醋鳳梨咕嚕肉   NT\$ 480  
Sweet and Sour Pork
- 東坡瓦罐譚子肉 (每位)     NT\$ 280  
Dongpo Pork (Per Person)



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鮑魚乾隆一品煲 Red-Cooked Abalone, Fish Maw, Scallops,  
Shrimp Balls, Mushroom, Pork Tendons and Goose Feet



蒜子火腩炆龍膽煲 Pork Belly Simmered  
with Giant Grouper Casserole with Garlic



## 煲仔類 Clay Pot Stews

- 鮑魚乾隆一品煲  NT\$ 2,400  
Red-Cooked Abalone, Fish Maw, Scallops,  
Shrimp Balls, Mushroom, Pork Tendons and Gosse Feet
- 鮑汁婆參鵝掌煲  NT\$ 1,080  
Sea Cucumber and Goose Feet Casserole in Abalone Sauce
- 蝦籽冬筍海參煲  NT\$ 880  
Sea Cucumber Stewed with Bamboo Shoot and  
Sautéed Shrimp Roe
- 蒜子火腩炆龍膽煲  NT\$ 780  
Pork Belly Simmered  
with Giant Grouper Casserole with Garlic
- 鮑汁鵝掌北菇煲  NT\$ 780  
Goose Feet and Mushroom Casserole with Abalone Sauce
- 南瓜海鮮豆腐煲  NT\$ 600  
Assorted Seafood Stewed in Buttery Pumpkin Purée
- 沙茶金菇牛肉煲  NT\$ 580  
Beef Stewed with Enoki Mushroom in Taiwanese Satay Sauce
- 粵式啫啫滑雞煲  NT\$ 580  
Chicken Drumstick and Cured Meat Stewed  
with Sauteéd Shallot
- 蟹粉干燒豆腐煲  NT\$ 520  
Crab Meat and Tofu Stew
- 鹹魚雞粒豆腐煲  NT\$ 520  
Salted Fish with Diced Chicken Tofu Casserole



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蠔皇花膠扣鮑魚

Braised Fish Maw and Abalone in Oyster Sauce

## 鮑魚刺參類

### Abalone and Sea Cucumber

蠔皇鮑魚扣刺參(每位)      NTS 2,080  
Braised Abalone and Sea Cucumber  
in Oyster Sauce (Per Person)

蠔皇花膠扣鮑魚(每位)      NTS 1,380  
Braised Fish Maw and Abalone in Oyster Sauce (Per Person)

鮑汁花菇扣刺參(每位)      NTS 1,280  
Braised Sea Cucumber and Mushroom in Abalone Sauce  
and Oyster Sauce (Per Person)

蠔皇極品澳洲鮑(每位)      NTS 1,180  
Braised Supreme Australian Abalone in Oyster Sauce (Per Person)



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松露秋葵炒滑蛋 Scrambled Egg with Truffles and Okra



泉水枸杞娃娃菜 Bok Choy Sautéed with Lycium Fruit

# 蔬菜

## Vegetables

- |   |          |
|---|----------|
| <p>金銀蛋蛤蜊時蔬   </p> <p>Pea Shoots Sautéed with Preserved Egg,<br/>Salted Duck Egg and Clams</p>  | NT\$ 580 |
| <p>百合蜜豆炒雙蔬   </p> <p>Fresh Lily Bulbs Sautéed with Sweet Peas</p>  | NT\$ 520 |
| <p>泉水枸杞娃娃菜    </p> <p>Bok Choy Sautéed with Lycium Fruit</p>  | NT\$ 480 |
| <p>松露秋葵炒滑蛋     </p> <p>Scrambled Egg with Truffles and Okra</p> | NT\$ 480 |
| <p>季節精選靚時蔬</p> <p>Sautéed Seasonal Greens</p>   | NT\$ 320 |



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櫻花蝦帝王蟹肉炒香苗 Sakura Shrimp and King Crab Meat Fried Rice



干炒雪花牛肉河 Beef Chow Fun (Wide Rice Noodles Stir-Fried with Beef)

# 粥、粉、麵、飯

## Congees, Noodles and Rice

- |   |          |
|---|----------|
| 海鮮兩面黃        | NT\$ 580 |
| Pan-Fried Noodles with Abalone Slices and Other Seafood   |          |
| XO醬海皇炒伊麵                              | NT\$ 580 |
| Seafood Fried Egg Noodles with XO Sauce   |          |
| 瑤柱蛋白炒香苗       | NT\$ 520 |
| Fried Rice with Scallops and Egg Whites   |          |
| 福建海味炒香苗       | NT\$ 520 |
| Fujian Seafood Fried Rice   |          |
| 櫻花蝦帝王蟹肉炒香苗        | NT\$ 520 |
| Sakura Shrimp and King Crab Meat Fried Rice   |          |
| 鹹魚雞粒炒香苗         | NT\$ 520 |
| Fried Rice with Salted Fish and Chicken   |          |
| 蝦球星洲炒米粉       | NT\$ 520 |
| Singaporean Rice Vermicelli with Prawn Balls  |          |
| 干炒雪花牛肉河                 | NT\$ 480 |
| Beef Chow Fun (Wide Rice Noodles Stir-Fried with Beef)  |          |
| 蛋香揚州炒香苗                 | NT\$ 480 |
| Yanzhou-Style Fried Rice with Egg Topping   |          |
| 蟹肉干燒伊府麵                 | NT\$ 480 |
| Braised Crab Meat Egg Noodles   |          |



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松阪肉片皮蛋粥 Congee with Pork Neck and Preserved Egg



上湯鮮蝦雲吞麵 Shrimp Wontons and Noodles in Broth



# 粥、粉、麵、飯

## Congees, Noodles and Rice

- |  |  |          |
|--|--|----------|
| 鮑片海皇及第粥 (每位)   |  | NT\$ 480 |
| Congee with Shredded Squid, Scallops, Shrimps, Crab Leg Meat and Fish Fillets (Per Person) |  |          |
| 鮑魚滑雞球粥 (每位)  |  | NT\$ 480 |
| Congee with Abalone and Chicken Ball (Per Person)  |  |          |
| 松阪肉片皮蛋粥 (每位)   |  | NT\$ 380 |
| Congee with Pork Neck and Preserved Egg (Per Person)                                       |  |          |
| 上湯鮮蝦雲吞麵 (每位)   |  | NT\$ 380 |
| Shrimp Wontons and Noodles in Broth (Per Person)   |  |          |
| 柱侯牛筋腩湯麵 (每位)   |  | NT\$ 380 |
| Noodle Soup with Beef Brisket Braised in Chu Hou Sauce(Per Person)                         |  |          |



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一品煲雞鍋 Seafood and Chicken Casserole



每日明火煲例湯 Soup of the Day

# 湯羹

## Soups

一品煲雞鍋      NT\$ 12,800  
Seafood and Chicken Casserole

花膠黏嘴煲雞鍋  NT\$ 3,980  
Chicken, Pork Knuckle and Scallop Casserole

龍蝦海皇酸辣羹 (每位)       NT\$ 480  
Hot and Sour Soup with Lobster, Scallops,  
Shrimps and Crab Meat (Per Person)

西湖花膠和牛羹 (每位)      NT\$ 480  
Thick Soup with Fish Maw and Wagyu Beef (Per Person)

黃榆竹笙蝦丸湯 (每位)     NT\$ 480  
Shrimp Balls and Bamboo Fungus Soup (Per Person)

每日明火煲例湯  
Soup of the Day

2人份 NT\$ 320  
For Two Persons

4人份 NT\$ 480  
For Four Persons



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紅燒雞汁排翅 Braised Shark's Fin with Chicken Soup



瑤桂花膠燴燕窩 Bird's Nest Braised with Dried Scallops and Fish Maw

# 極品珍饈

## Precious Delicacy

潮式花膠砂鍋翅     NT\$ 2,800  
Chiu Zhou-Style Stewed Shark's Fin and Fish Maw in Claypot

紅燒雞汁排翅 (每位)    NT\$ 2,280  
Braised Shark's Fin with Chicken Soup (Per Person)

黏嘴雞湯燉排翅 (每位)    NT\$ 2,280  
Chicken and Shark's Fin Soup (Per Person)

瑤柱花膠燴燕窩 (每位)     NT\$ 1,680  
Bird's Nest Braised with Dried Scallops and Fish Maw  
(Per Person)

龍芽桂花炒燕窩     NT\$ 1,280  
Bird's Nest Stir-Fried with Egg Yolk and Bean Sprouts



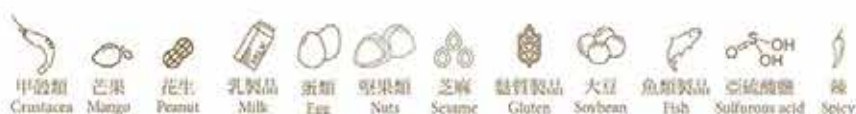
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# 點心

## Dim Sum

- 蠔皇鮑汁鮑魚酥 (二個)  NT\$ 720  
 Baked Tarts Topped on Abalone with Oyster Sauce (Two Pieces)
- 龍蝦雞汁灌湯餃 (每位)  NT\$ 380  
 Lobster Dumplings in Chicken Soup (Per Person)
- 松露春風得意腸  NT\$ 250  
 Steamed Rice Rolls with Truffle and Shrimp Paste
- 招牌原籠蝦餃皇  NT\$ 220  
 Shrimp Dumplings
- 酥香海鮮腐皮捲  NT\$ 220  
 Bean Curd Rolls Stuffed with Minced Pork and Shrimp
- 韭黃鮮蝦拉腸粉  NT\$ 220  
 Steamed Rice Rolls with Shrimps and Leek Shoots
- 蜜汁叉燒滑腸粉  NT\$ 180  
 Steamed Rice Rolls with Chinese BBQ Pork
- 蟹黃瑤柱蒸燒賣  NT\$ 180  
 Crab Roe and Shredded Scallop Shaomai
- 韭菜鮮蝦餅  NT\$ 180  
 Prawn Pancake with Leek



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# 點心

## Dim Sum

- |   |          |
|---|----------|
| 香焗蜜汁叉燒酥    | NT\$ 180 |
| Honey Barbecued Pork Puffs  |          |
| 經典潮州蒸粉粿    | NT\$ 180 |
| Classic Chaozhou Steamed Tapioca Cake   |          |
| 千層蘿蔔絲酥餅    | NT\$ 180 |
| Crispy Radish Pastry  |          |
| 芝士牛肉腸粉    | NT\$ 180 |
| Beef Vermicelli Roll with Cheese  |          |
| 黑金碧綠餃    | NT\$ 180 |
| Bamboo-Charcoal and Minced Shrimp Dumplings<br>with Vegetable Wrapper                       |          |
| 酥皮叉燒包    | NT\$ 180 |
| Crispy BBQ Pastry   |          |
| 三絲炸春捲    | NT\$ 180 |
| Deep-Fried Spring Roll with Mushrooms,<br>Taro and Pork Shreds                              |          |
| 鮮肉小籠包    | NT\$ 160 |
| Steamed Pork Bun  |          |
| 蠔皇蜜汁蒸鳳爪  | NT\$ 160 |
| Chicken Claws Steamed with Oyster Sauce   |          |
| 白玉流沙奶皇包  | NT\$ 160 |
| Steamed Egg Custard Buns  |          |



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- 蜂巢三星炸芋角  NT\$ 160  
Deep-Fried Taros
- 粵式炸兩蝦米腸  NT\$ 160  
Steamed Rice Rolls with Deep-Fried Breadstick and Dried Shrimps
- 香茜馬蹄蒸牛丸  NT\$ 160  
Steamed Beef Balls with Water Chestnut and Coriander
- 羅定豆豉蒸排骨  NT\$ 160  
Pork Ribs Steamed with Fermented Black Soybeans
- 荷香珍珠雞  NT\$ 150  
Pan-fried Sticky Rice with Chicken
- 芋泥煎軟餅  NT\$ 150  
Pan-fried Cake with Toro Paste
- 香茜魚翅餃  NT\$ 140  
Shark's Fin Dumplings with Coriander
- 脆炸安蝦鹹水餃  NT\$ 140  
Deep-Fried Salty Dumplings
- 蠔皇蜜汁叉燒包  NT\$ 140  
Steamed Buns with Chinese BBQ Pork in Oyster Sauce
- 香煎臘味蘿蔔糕  NT\$ 140  
Turnip Cake with Dried Pork



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生磨杏仁茶湯丸 Glutinous Rice Balls  
with Black Sesame Filling Served  
in Almond Tea



現作手工嫩豆花桶 Homemade Silky Bean Curd

## 甜品 Desserts

- 生磨杏汁燉燕窩 (每位)  NT\$ 600  
Ground Almond Juice Stewed with Bird's Nest (Per Person)
- 現作手工嫩豆花桶  NT\$ 580  
Homemade Silky Bean Curd
- 燕窩蛋塔  NT\$ 240  
Egg Tart with Bird's Nest
- 桃膠腰果露 (每位)  NT\$ 220  
Peach Resin with Cashew (Per Person)
- 生磨杏仁茶湯丸 (每位)  NT\$ 160  
Glutinous Rice Balls with Black Sesame Filling Served in Almond Tea (Per Person)
- 香芒果楊枝甘露 (每位)  NT\$ 160  
Mango Pomelo Sago (Per Person)
- 季節水果 (每位) NT\$ 160  
Seasonal Fruit (Per Person)
- 椰汁香芋西米露 (每位)  NT\$ 120  
Sago with Coconut Milk and Taro (Per Person)
- 酥炸黃金芝麻球  NT\$ 120  
Deep-Fried White Sesame Balls
- 軟滑椰汁紅豆糕  NT\$ 120  
Red Bean and Coconut Milk Pudding
- 香滑芒果凍布丁 (每位)  NT\$ 120  
Mango Pudding (Per Person)



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## 嚴選茗茶 Chinese Tea

	每位 / Per Person
普洱 Puer Tea	NT\$ 80
東方美人 White Tip Oolong Tea	NT\$ 80
鐵觀音 Tieguanyin Oolong Tea	NT\$ 80
坪林文山包種茶 Wunshan Paochung Oolong Tea	NT\$ 80
三峽碧螺春 Sansia Bi Luo Chun Green Tea	NT\$ 80
南投金萱茶 Nantou Dabang Jinxuan Oolong Tea	NT\$ 80
阿里山清香烏龍茶 Alishan Oolong Tea	NT\$ 80

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## 飲料 Beverage

	每杯 / Glass (320cc)	每瓶 / Pitcher (900cc)
柳橙汁 Fresh Orange Juice	NT\$ 250	NT\$ 600
奇異果汁 Kiwi Juice	NT\$ 250	NT\$ 600
西瓜汁 Watermelon Juice	NT\$ 250	NT\$ 600
可樂 330ml Coca-Cola		NT\$ 180
雪碧 330ml Sprite		NT\$ 180
零卡可樂 330ml Coca-Cola Zero		NT\$ 180
普娜天然礦泉水 1L Acqua Panna Natural Mineral Water		NT\$ 250
氣泡水 1L Sparkling Water		NT\$ 250
台灣金牌啤酒 650ml Gold Medal Taiwan Beer		NT\$ 280
海尼根 650ml Heineken Beer		NT\$ 380

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