

WEI FANG
CHINESE RESTAURANT



基本茶資 TEA CHARGE 50+10% / 每位 pax

烏龍茶 / 香片 / 普洱 / 龍井 / 菊花
Oolong / Jasmine / Pu-er / Longjing / Chrysanthemum tea

自帶酒水將酌收酒水服務費，葡萄酒類每瓶 300元，烈酒類每瓶 800元
The restaurant will sub-charge beverage service fee for outside bottles.
Wines will be charged NT\$300, liquors will be charged NT\$800.

主廚推薦必點
Chef's Recommend

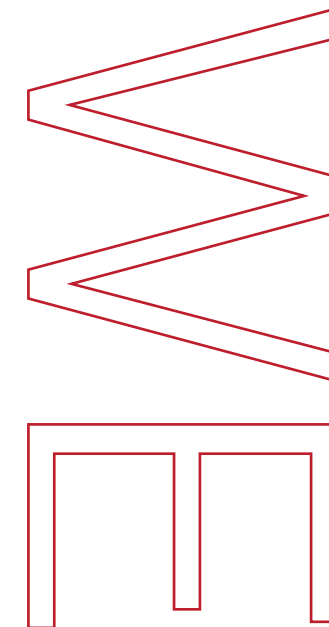
主廚

鍾安富



領軍味坊中餐廳團隊
經典粵式菜餚讓許多饕客遠近馳名
讓賓客體驗，最道地的美食饗宴

Chef Chung leads the team and creates a
delightful Cantonese feast in Wei Fang.



CHINESE
RESTAURANT

金牌脆皮雞 半隻 half 690
(1天前預訂) 全隻 whole 1,380
Deep-fried crispy Chicken
(Reservation required 1 day in advance)

醬燒西施牛 半份 half 990
Braised Beef ribs 整份 whole 1,980
with sauce and Scallion

一魚兩吃 1,580
(XO醬炒魚球、韭黃炒魚球)
Two dishes of one Fish
(Stir-fried Fish with X.O. sauce /
Stir-fried Fish with Chive)

古法蒸 / 清蒸龍虎斑 時價
(2天前預訂)
Traditional Style Steamed /
Steamed Hybrid Tiger Giant Grouper
(Require reservation 2 days before)

避風塘沙公 (2天前預訂) 時價
Stir-fried Giant Mud Crab
with Garlic and Chili
(Require reservation 2 days before)

🔪 XO 醬西芹百花油條 480
Deep-fried Chinese pastry stuff
with Seafood, Celery and stir-fried
with X.O. sauce

鎮江香醋蜜肉排 620
Deep-fried Pork
with Chinkiang Vinegar

紅燒花生豬尾煲 680
Braised Pork tail and Peanut

蒜片牛仔粒 720
Beef Cubes severed with Garlic Chips

脆皮叉燒 720
Crispy Barbecue Pork
with Caramelized Sugar

上湯中蝦粉絲煲 780
Braised Prawn with Mung bean noodle

水晶牛奶炒蝦鬆 (萵苣6片) 880
Scrambled Egg white and Shrimp served
with Romaine Lettuce (6 pieces)

枸杞蘿蔔絲酥餅 (3顆) 220
Deep-fried Radish Pastry
with Wolfberry (3 pieces)

松露蟹肉蛋白餃 (3顆) 240
Truffle Crab meat Egg
white dumpling (3 pieces)

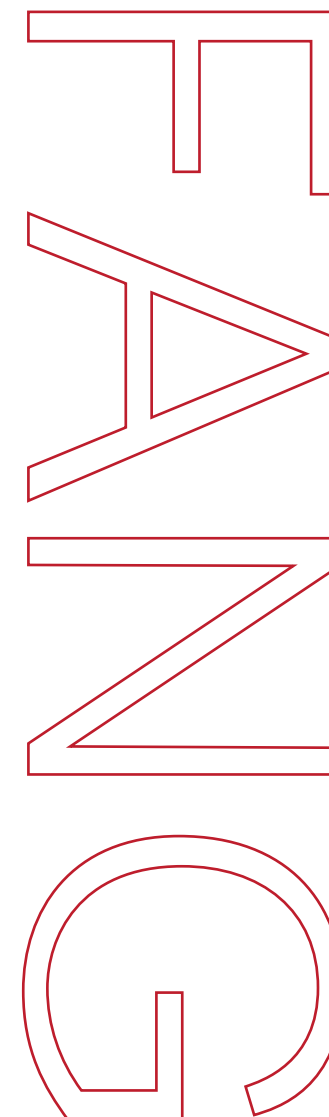
墨魚雙色得意腸 280
Rice rolls with shredded Carrot,
Black Fungus, Shrimp and Scallions

脆皮菠蘿叉燒包 (3顆) 300
Bake Barbecue Pork Buns stuff
with Pineapple (3 pieces)

鮑魚天鵝酥 (2隻) 360
Thousand Layered Pastry
with Abalone (2 pieces)

🔪 XO 醬蘿蔔糕 380
Stir-fried Turnip Cake with X.O. sauce

南乳雞翅 (3隻) 380
Deep-fried Chicken Wing
with Fermented Tofu Paste (3 pieces)



以上價格均以新台幣計價，並另加一成服務費
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** 需提前一天預訂 Reservation required 1 day in advance

烤鴨四吃組合餐 (適用4-6人)

片皮鴨
脆皮鴨腿 + 以下三類餐點 **各選二**

優惠價 **5,399元** 原價6,600元

烤鴨五吃組合餐 (適用8-10人)

片皮鴨
脆皮鴨腿 + 以下三類餐點 **各選三**

優惠價 **8,999元** 原價11,000元

烤鴨

生菜鴨鬆
Stir-fried Minced Duck
with Lettuce

七彩鴨絲
Duck with Sweet Pepper

避風塘香酥鴨
Stir-fried Duck Bone
with Garlic and Chili

芋香米粉鴨
Rice Noddle
with Duck and Taro

酸菜豆腐鴨架湯
Duck Bone soup
with Pickled Cabbage
and Tofu

港式鴨粥
Duck Congee

風味菜

鎮江香醋蜜肉排
Deep-fried Pork
with Chinkiang Vinegar

涼拌豬舌
Pork Tongue, Cucumber and Onion
with Soy sauce and Oyster sauce

XO 醬西芹百花油條
Deep-fried Chinese pastry stuff
with Seafood, Celery and stir-fried
with X.O. sauce

孜然辣子雞丁
Diced Chicken
with Chili and Cumin

廣東小炒皇
Stir-fried Dried Tofu, Pork, Squid

虎皮尖椒松阪豬
Pan-seared Green Chili Pepper
and Stir-fried Pork Neck

港點

豆沙芝麻球
Deep-Fried Red mung
bean Dumpling
with Sesame (3 pieces)

奶皇南瓜餅
Deep-fried Pumpkin Pastry stuff
with Milky paste

海苔絲瓜捲
Seafood paste wrap
with Luffa and Nori

起鳳叉燒酥
Barbecued Pork Pastry

脆皮炸鮮奶
Deep-fried Toast soak
with Milky dip

酪梨鮮蝦腐皮捲
Shrimps and Avocado Wrap
with Bean Curd Roll

棗皇燉雪蛤 (冷、熱)

Sweetened Hasma Soup with Red Dates (cold / hot)

海苔花生 180
Stir-fried Peanut with Seaweed

老皮嫩肉 200
Deep-fried tofu with Fish sauce

XO醬小黃瓜 240
Cucumber with X.O. sauce

醋溜魚皮 240
Fish Skin with Sour and Spicy sauce

柚子醋香雜菌黑木耳 240
Mushroom and black Fungus with Pomelo Vinegar

梅汁蕃茄 240
Tomato with Plum Juice

老干媽伴肚絲 260
Sliced Pork Belly with Chinese Chili sauce

涼拌豬舌 320
Pork Tongue, Cucumber and Onion with Soy sauce and Oyster sauce

椒鹽焗海蝦 320
Stir-fried Prawns with Salt and Pepper

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廣式片皮鴨四吃 (1天前預訂) Cantonese Style Roast Duck (Reservation required 1 day in advance) (片皮、脆皮鴨腿、避風塘香酥鴨、生菜炒鴨鬆、七彩炒鴨絲、 酸菜豆腐鴨架湯、港式鴨粥、芋香鴨架米粉湯) 任選四種 (Roast Duck with Sweet sauce / Crispy Duck Leg / Stir- fried Duck Bone with Garlic and Chili / Minced Duck with Lettuce / Stir-fried Sliced Duck with Bell Pepper / Duck Bone soup with Pickled Cabbage and Tofu / Duck congee / Rice noddle with Duck bone soup and Taro) combination of 4 choice	3,888
麻香海蜇 Jellyfish with Chili sauce	400
蜜汁叉燒 Barbecue Pork with Honey	580
玫瑰油雞 Roast Chicken with Soy sauce	580
明爐烤鴨 Roast Duck	620
肝腸臘腸 Cantonese Sausage with Liver	620
 川味牛腩  Beef Shank with Chili sauce	620
燒味雙拼 Assorted Barbecue Meat Platter (肝腸臘腸、蜜汁叉燒、油雞、海蜇、牛腩) 任選兩種 (Cantonese Sausage with Liver / Barbecue Pork with Honey / Braised Chicken with Soy sauce /Jellyfish / Beef Shank) combination of 2 choice	620
脆皮叉燒 Crispy Barbecue Superior Pork with Caramelized Sugar	720

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宮保皮蛋 Preserved Egg with Nuts and Chili	380
 XO醬蘿蔔糕 Stir-fried Turnip Cake with X.O. sauce	380
南乳雞翅 (3隻) Deep-fried Chicken Wing with Fermented Tofu Paste (3 pieces)	380
 孜然辣子雞丁 Diced Chicken with Chili and Cumin	420
糖醋咕嚕肉 Pork Fillets with Sweet and Sour sauce	420
欖菜四季豆 Olive Pickles with Spring Beans	420
樹子 / 清蒸午仔魚 Steamed Threadfin with Cordia Dichotoma or Scallion	450
廣東小炒皇 Stir-fried Dried Tofu, Pork and Squid	480
 XO 醬西芹百花油條 Deep-fried Chinese pastry stuff with Seafood, Celery and stir-fried with X.O. sauce	480

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蟹粉燒豆腐	520
Steamed Stuffed Tofu with Crab meat	
虎皮尖椒爆松阪豬	580
Stir-fried Green Chili Pepper and Pork Neck	
照燒雜菌炒松阪豬	580
Stir-fried Pork Neck and Mushroom with sweet and salty sauce	
蠔皇牛肉炒芥蘭 🐮	580
Stir-fried Beef and Chinese Kale with Oyster sauce	
🌶️ 川辣水煮牛 🐮	720
Poached Sliced Beef with Chili oil	
蒜片牛仔粒 🐮	720
Beef Cubes severed with Garlic Chips	
松露滑蛋炒干貝	880
Stir-fried Scallops and Egg with Truffle	
蒜子豆豉爆牛仔粒 🐮	880
Stir-fried Beef cube with Garlic and Black Bean sauce	

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豉油皇爆中蝦	880
Fried Prawns with Black Bean sauce	
水晶牛奶炒蝦鬆 (萵苣6片)	880
Scrambled Egg white and Shrimp served with Romaine Lettuce (6 pieces)	
富貴蝦球	920
Deep-fried Shrimps with Mayonnaise	
🌶️ XO 醬干貝炒蘆筍	920
Stir-fried Asparagus and Scallops with X.O. sauce	
堅果彩椒炒蝦球干貝	920
Stir-fried Bell pepper, Shrimps and Scallops with Nuts	
一魚兩吃 (XO醬炒魚球、韭黃炒魚球)	1,580
Two dishes of one Fish (Stir-fried Fish with X.O. sauce / Stir-fried Fish with Chive)	
金牌脆皮雞 (1天前預訂)	半隻 half 690
Deep-fried crispy Chicken	全隻 whole 1,380
(Reservation required 1 day in advance)	
醬燒西施牛 🐮	半份 half 990
Braised Beef ribs	整份 whole 1,980
with sauce and Scallion	

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烤 Bake

皇橋燒餅 (3件) Clay Oven Roll with Jinhua Ham, Scallion and Lard (3 pieces)	220
起鳳叉燒酥 (3件) Barbecued Pork Pastry (3 pieces)	220
奶皇蘋果酥 (3件) Chinese Apple pie with salty Egg York (3 pieces)	220
脆皮菠蘿叉燒包 (3顆) Bake Barbecue Pork Buns stuff with Pineapple (3 pieces)	300

煎 Pan-fried

臘味蘿蔔糕 Turnip cake with Chinese sausage and Dry Shrimps	200
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蒸 Steam

蠔皇炆鳳爪 Steamed Chicken Feet with Black Bean sauce	180
奶皇流沙包 (3顆) Steamed Custard Buns with Salty Egg Yolks (3 pieces)	180
魚子蒸燒賣 (3顆) Steamed Fish Roe Shu mai (3 pieces)	220
海苔絲瓜捲 (2顆) Seafood paste wrap with Luffa and Nori (2 pieces)	220
叉燒腸粉 Rice rolls with Honey Pork	240
金牌鮮蝦餃 (3顆) Steamed Shrimp Dumplings (3 pieces)	240
松露蟹肉蛋白餃 (3顆) Truffle Crab meat Egg white dumpling (3 pieces)	260
墨魚雙色得意腸 Rice rolls with shredded Carrot, Black Fungus, Shrimp and Scallions	280
(南瓜) 豉汁蒸排骨 Steamed Spareribs with Black Bean sauce (Pumpkin)	280

炸 Deep-fried

脆皮炸鮮奶 (3塊) Deep-fried Toast soak with Milky dip (3pieces)	180
韭黃炸春捲 (3件) Deep-fried Spring roll with Leek sprout (3 pieces)	180
豆沙芝麻球 (3顆) Deep-Fried Red mung bean Dumpling with Sesame (3 pieces)	200
脆皮鹹水角 (3顆) Deep-fried Dumpling (3 pieces)	200
奶皇南瓜餅 (3件) Deep-fried Pumpkin Pastry stuff with Milky paste (3 pieces)	200
枸杞蘿蔔絲酥餅 (3顆) Deep-fried Radish Pastry with Wolfberry (3 pieces)	220
酪梨鮮蝦腐皮捲 (3件) Shrimps and Avocado Wrap with Bean curd sheet Roll (3 pieces)	240
錦滷雲吞 (6顆) Deep-fried Seafood dumpling (6 pieces)	260
鮑魚天鵝酥 (2隻) Thousand Layered Pastry with Abalone (2 pieces)	360

甜品 Dessert

陳皮紅豆沙湯圓 (熱) Sweetened Red mung bean with dried Tangerine peel and Sesame Tangyuan (Hot)	200
蜂蜜龜苓膏 (冷) Guilinggao with Honey (Cold)	200
蛋白杏仁茶 (熱) Apricot Kernel Drink with Egg white (Hot)	200
紅棗銀耳燉蓮子 (冷、熱) Sweetened Fungus with Red Dates and Lotus seed (Cold / Hot)	200
杏仁茶豆腐 (冷) Apricot Kernel drink with Apricot Kernel Tofu (Cold)	220
紅豆砵仔糕 Sweetened Red mung bean cake with Sticky Rice	220

鮑參官燕

Abalone, bird's nest and sea cucumber

花菇蔥燒刺參	1,380
Braised Sea Cucumber and Mushrooms with Scallion	
紅燒鵝掌刺參	1,380
Braised Sea Cucumber with Goose Feet in Abalone Sauce	
雞茸燴官燕	1,800
Braised Bird's Nest with Minced Chicken	
蟹肉燴官燕	1,800
Braised Bird's Nest with Crab Meat	
澳洲四頭湯鮑燒鵝掌	2,200
Braised Superior Abalone with Goose Feet in Oyster Sauce	
澳洲四頭湯鮑燒海參	2,200
Braised Superior Abalone with Sea Cucumber in Oyster Sauce	

生猛海鮮

Raw Seafood

南非活鮮鮑	時價
South African Fresh Abalone	
小龍蝦	時價
Crawfish	
筍殼魚	時價
Soon Hock	
龍虎斑	時價
Hybrid Tiger Giant Grouper	
石斑	時價
Grouper	
紅蟳	時價
Mud Crab	
沙公	時價
Giant Mud Crab	

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避風塘料理

Typhoon Shelter Style

避風塘蘿蔔糕	380
Stir- Fried Turnip cake with Garlic and Chili	
避風塘中卷	480
Stir-fried Squid with Garlic and Chili	
避風塘軟殼蟹	580
Stir-fried soft shell Crab with Garlic and Chili	
避風塘中蝦	780
Stir-fried Prawns with Garlic and Chili	
避風塘沙公	時價
Stir-fried Giant Mud Crab with Garlic and Chili	

瑤柱雜菜粉絲煲	420
Dried Scallop mixed Vegetable with Vermicelli	

鹹魚雞粒豆腐煲	420
Braised Bean curd sheet with chicken and Salted Fish	

紅燒花生豬尾煲	680
Braised Pig Tail and Peanut	

薑蔥肥牛煲🐮	720
Sliced Beef with Ginger and Green Onions	

烏參鵝掌煲	720
Braised Sea Cucumber with Goose Feet	

蝦籽烏參香菇煲	720
Braised Sea Cucumber with Shrimp roe and Mushroom	

沙茶金菇肥牛煲🐮	720
Braised Beef and Enoki mushroom with Shacha sauce	

上湯中蝦粉絲煲	780
Braised Prawn with Mung bean noodle	

海鮮一品煲	780
Assorted Seafood with Bean curd sheet	

茄子肉碎斑球煲	780
Braised Eggplant, minced Pork and Grouper	

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煲仔類

Clay pot dishes

湯品類

Soups

無花果燉豬腱 (每位) Stewed Pork Leg with Fig (per person)	260
今日例湯 Daily soup	360
一品佛跳牆 (每位) Buddha's Temptation (per person)	360
星洲肉骨茶 (每位) Singapore Bak Kut The (per person)	360
鮑角香菇雞湯 (每位) Chicken soup with Abalone cube and Mushroom (per person)	360
花膠螺片燉雞湯 (每位) Chicken soup with Fish Maw and sliced Conch (per person)	480
鮑絲海皇羹 Mixed Seafood soup with Spinach sauce and sliced Abalone	480
金賞一品花膠佛跳牆 (每位) Buddha's Temptation with Fish Maw (per person)	680

蔬菜類

Seasonal Vegetables

蒜蓉炒絲瓜 Stir-fried Luffa with Garlic	320
 宮保高麗菜 Cabbage with Net and Spicy sauce	320
清炒時蔬 Stir-fried Vegetable	320
金銀蒜蒸絲瓜 Steam Luffa with Garlic	320
百頁炒時蔬 Stir-fried Vegetable with Bean curd sheet	320
繽紛七彩百頁蔬 Stir-fried Multi-colored Seasonal Vegetable	420
杞子上湯浸娃娃菜 Braised Baby Cabbage with broth and Wolfberry	420
金銀蛋莧菜 Chinese Spinach with Preserved Egg and Salty Egg	420
 櫻花蝦干煸娃娃菜 Stir-fried Baby Cabbage with Sakura Shrimp	420

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粉飯麵粥

Cantonese cuisines

鹹魚雞粒炒飯 Fried Rice with Chicken and Salted Fish	360
松花皮蛋松阪豬肉粥 Congee with Preserved Eggs and Pork Neck	360
揚州炒飯 Fried Rice with Shrimps and Barbecue Pork	400
 XO 醬海鮮炒飯 Fried Rice with Seafood and X.O. sauce	420
蔭油臘味炒飯 Fried Rice with Chinese Sausage and Soy sauce	420
廣州炒麵 Braised Seafood and Barbecue Pork with Deep-fried Noodle	420
乾炒牛河  Fried Rice Noodles with sliced Beef	420
 XO 醬海鮮炒伊麵 Fried E-FU Noodles with Seafood and X.O. sauce	420
宮廷一品海鮮粥 Seafood Congee	420
鮑汁金菇瑤柱炒伊麵 Fried E-FU Noodles with Abalone sauce, Enoki mushroom and Dried Scallops	420
臘味煲仔飯 Chinese Sausage with Soy sauce	460
松露蝦仁蛋炒飯 Fried Rice with Shrimps and Truffle	480
上湯奶油波士頓龍蝦伊麵 Braised E-FU Noodles with Lobster and Butter	1,280

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兒童菜單

Kids Menu

奶皇流沙包 (3顆)	180
Steamed Custard Buns with Salty Egg Yolks	
豆沙芝麻球 (3顆)	200
Deep-Fried Red mung bean Dumpling with Sesame (3 pieces)	
金牌鮮蝦餃 (3顆)	240
Steamed Shrimp Dumplings (3 pieces)	
鳳凰玉米濃湯 (例)	280
Pork Fillets with Sweet and Sour sauce	
鮑魚天鵝酥 (2隻)	360
Thousand Layered Pastry with Abalone (2 pieces)	
南乳雞翅 (3隻)	380
Deep-fried Chicken Wing with Fermented Tofu Paste (3 pieces)	
糖醋咕嚕肉	420
Pork Fillets with Sweet and Sour sauce	
滑蛋蝦球	780
Shrimps with Scrambled Egg	



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素食類

Vegetarian

紅燒雙冬豆腐	320
Stewed Mushrooms with Egg Tofu	
什錦素炒飯	320
Vegetarian Fried Rice	
黑木耳炒絲瓜	360
Stir-fried Luffa with Black Fungus	
上湯雜菜粉絲煲	380
Mixed Vegetable with Vermicelli	
欖菜四季豆	420
Olive Pickles with Spring Beans	
松露野菌燒豆腐	420
Braised Tofu with Truffle and Mushroom	
紅燒茄子素肥腸	420
Braised Eggplant and Rolled Flour Gluten	
堅果彩椒炒雜菌	480
Stir-fried Bell pepper and Mushroom with Nuts	
咕嚕猴頭菇	520
Lion's Mane with Sweet and Sour sauce	

素佛跳牆 (每位)	260
Vegetarian Buddha's Temptation (per person)	
翡翠豆腐羹	320
Tofu soup with Spinach sauce	
雜菜南瓜羹	320
Pumpkin soup with mixed Vegetable	
沙參玉竹雪耳湯	360
Braised Coastal Glehnia Root, Fragrant Solomonseal Rhizome and White Fungus	

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1,200 元 素食套餐 Vegetarian set

堅果和風沙拉盤
Nut Salad with Japanese Sauce

松茸佛跳牆
Buddha's Temptation with Matsutake

百合什錦蔬
Lily Buds with Mix Vegetable

金湯石榴球
Mix Vegetarian Ball with Pumpkin Sauce

珍味素豆腐
Braise Tofu with Soy Sauce

圓籠蒸素餃
Steamed Vegetarian Dumpling

紅棗銀耳燉蓮子
Sweetened Fungus
with Red Dates and Lotus seed

四季鮮水果
Seasonal Fruit Platter

1,200 元 健康套餐 Healthy choice

田園堅果沙拉盤
Salad with Nuts

養生野菌竹筍湯
Mushroom Soup with Bamboo Shoot

醬燒香煎嫩雞
Pan-seared Chichen with Sauce

清炒松阪河塘蔬
Stir-fried Pork Neck with Vegetable

清蒸深海魚件
Steam Fish

百頁炒時蔬
Stir-fried Vegetables with Bean Curd

紅棗銀耳燉蓮子
Sweetened Fungus
with Red Dates and Lotus seed

四季鮮水果
Seasonal Fruit Platter



880元 商業午餐 Business set

(限平日上班日午間使用)
Only for business day

味坊精緻前菜碟
(麻香海蜇、玫瑰油雞、梅汁蕃茄)
Appetizer
(Jellyfish with Chili sauce / Braised Chicken with special sauce /
Tomato with Plum juice)

星洲肉骨茶
Singapore Bak Kut Teh

金銀蒜蒸海大蝦
Steam Prawns with Garlic and Rice noodle

鎮江香醋蜜肉排
Deep-fried Pork with Chinkiang Vinegar

金果野菌扒時蔬
Pan-fried Mushroom with Ginkgo and Vegetable

蔭油臘味炒飯
Fried Rice with Chinese Sausage and Soy sauce

今日甜湯
Daily Dessert

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1,380 元套餐

燒味前菜碟

Assorted Barbecued Meat Platter

鮑絲海皇羹

Mixed Seafood soup
with Spinach and Abalone slice

薑蔥大蝦煲

Stir-Fried Prawns with Ginger and Green Onions

鎮江醋肉排

Deep-fried Pork with Chinkiang Vinegar

瑤柱肉碎浸水瓜

Braised Luffa
with Dried Scallops and chopped Pork

荷香糯米珍珠雞

Steamed Glutinous Rice and
Chicken Wrapped with Lotus Leaf

每日甜湯

Daily Dessert

四季鮮水果

Seasonal Fruit Platter

1,580 元套餐

燒味前菜碟

Assorted Barbecued Meat Platter

星洲肉骨茶

Singapore Bak Kut Teh

富貴明蝦球

Deep-Fried Prawn ball

蒜子豆豉爆牛仔粒

Stir-fried Beef cube
with Garlic and Fermented bean

野菌扒西蘭花

Stir-fried Mushroom and Broccoli

精緻點心集

(蘿蔔糕 / 叉燒酥)
Delicate Dim Sum Set
(Flavor Turnip cakes/ Barbecued Pork Pastry)

雪蛤燉紅蓮

Stewed Hasma and Red Dates

四季鮮水果

Seasonal Fruit Platter



1,980 元套餐

蘆筍明蝦沙拉

Asparagus Prawn salad

黃金草瑤柱燉花膠

Stewed Golden Cordyceps Flower
and Dried Scallop with Fish Maw

蝦籽小元參燒干貝

Braised Scallop with Shrimp roe and Ginseng

燒汁煎羊排

Pan-fried Lamb with sauce

樹子蒸龍虎斑

Steamed Brown-marbled Grouper
with Cordia Dichotoma

荷香珍珠雞

Steamed Glutinous Rice
with Chicken Wrapped with Lotus Leaf

紅豆沙蓮子湯圓

Sweetened Red mung bean with Lotus

四季鮮水果

Seasonal Fruit Platter

2,680 元套餐

迎賓開胃前菜碟

(骰子牛、燒鴨、脆皮叉燒、富貴蝦球、烏魚子)
Assorted Barbecued Meat Platter
(Dice Beef / Roasted Duck / Barbecued Pork /
Shrimp ball、Mullet Roe)

廣式迷你佛跳牆

Cantonese-style Buddha's Temptation

避風塘龍蝦

Stir-Fried Lobster with Garlic and Chili

蠔皇鮮鮑扣鵝掌

Braised Abalone and Goose Feet with Soy Sauce

古法蒸龍虎斑

Steamed Hybrid Tiger Giant Grouper with Traditional Style

圓籠三色點

(蝦餃、燒賣、韭菜餃)
Dim Sum
(Shrimp Dumpling、Cantonese Siu Mai、Chive Dumpling)

紅棗銀耳燉雪蛤

Sweetened Fungus with Hasma and Red Dates

四季鮮水果

Seasonal Fruit Platter

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烤鴨桌菜

味坊精緻小品

Appetizer

(避風塘中卷、梅汁番茄、柚子醋香什菇黑木耳、麻香海蜇、宮保皮蛋)

(Stir-fried Squid with Garlic and Chili / Tomato with Plum juice / Mushroom and black Fungus with Pomelo Vinegar / Jellyfish with Chili sauce / Preserved Egg with Nuts and Chili)

廣東片皮鴨

Cantonese-style Roast Duck

鮑角香菇雞湯

Chicken soup with Abalone cube and Mushroom

堅果彩椒炒蝦球干貝

Stir-fried Shrimp ball and Scallop with Nuts and Bell pepper

XO 醬什菌炒牛仔粒



Stir-fried Beef cube and Mushroom with X.O. sauce

生菜鴨鬆

Minced Duck with Lettuce

蔥油甘露龍虎斑

Steam Grouper with Hybrid Tiger Giant Grouper

金銀蒜蒸絲瓜

Steam Luffa with Garlic

芋香鴨架米粉湯

Rice noddle with Duck bone soup and Taro

起鳳叉燒酥

Barbecued Pork Pastry

寶島鮮水果 / 季節甜湯

Seasonal Fruit Platter / Seasonal Dessert

NT\$ 12,800 / 桌

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精緻桌菜

味坊燒味拼盤

Assorted Barbecued Meat Platter

(燒鴨、蜜汁叉燒、玫瑰油雞、麻香海蜇、XO 醬小黃瓜)

(Roast Duck / Barbecue Pork with Honey / Roast Chicken with Soy sauce / Jellyfish with Chili sauce / Cucumber with X.O. sauce)

一品花膠佛跳牆

Buddha's Temptation with Fish Maw

避風塘明蝦

Stir-fried Prawns with Garlic and Chili

蠔皇鮮鮑扣虎掌

Braised Pork Tendon and Abalone with Oyster sauce

蔥油甘露龍虎斑

Steam Hybrid Tiger Giant Grouper with Scallion Oil

沙茶金菇肥牛煲



Braised Beef and Enoki Mushroom with Sacha sauce

XO 醬海鮮炒飯

Seafood fried Rice with X.O. saucel

瑤柱肉碎浸娃娃菜

Pan-fried Baby Cabbage with Dried Scallops and chopped Pork

紅豆沙蓮子湯圓

Sweetened Red mung bean with Lotus seed and Rice ball

寶島鮮水果

Seasonal Fruit platter

NT\$ 13,800 / 桌

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中國酒 Chinese Liquor

金門高粱58度 Kinmen kao liang liquor 58% 600ml	1,300
陳年紹興 V.O Shao Hsing Chiew 600ml	680

紅白酒 / 氣泡酒 Wine / Sparkling Wine

法國拉菲酒莊奧斯莊園培朵紅葡萄酒 Aussieres Pays d'Oc Renaissance Rogue	杯 glass 280 瓶 bottle 1,380
蘿拉小酒館 紅葡萄酒 La Posta Tinto Red Blend	1,800
紐西蘭天之崖酒莊 黑皮諾紅葡萄酒 Escarpment Noir Pinot Noir	2,400
米林其酒莊 特選紅葡萄酒 Michel Lynch Reserve Medoc	2,600
杜佛維恩堡 二軍紅葡萄酒 Vivens-Le Relais de Durfort Vivends 2011	4,000
法國拉菲酒莊奧斯莊園培朵白葡萄酒 Aussieres Pays d'Oc Renaissance Blanc	杯 glass 280 瓶 bottle 1,380
蘿拉小酒館 白葡萄酒 La Posta Blanco White Blend	1,800
昆斯特樂酒莊 麗絲玲莊園甜白葡萄酒 K ü nstler Estate Riesling	2,400
亞柏彼修酒莊 夏布利村莊級白葡萄酒 2019 Domaine Long-Depaquit Chablis Village 2019	3,800
安柏夫人酒莊 傳統古法釀造白中白氣泡酒 VEUVE AMBAL Methode Traditionnelle Blanc de Blancs Brut NV	2,000
法國酩悅香檳 Moet & Chandon Brut Imperial	3,900

飲酒過量 有害健康

自帶酒水將酌收酒水服務費，葡萄酒類每瓶 300元，烈酒類每瓶 800元
The restaurant will sub-charge beverage service fee for outside bottles.
Wines will be charged NT\$300, liquors will be charged NT\$800.

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軟性飲品 Drink

可口可樂 / 無糖可樂 / 雪碧 / 通寧汽水 / 薑汁汽水 Coke / Zero / Sprite / Tonic Water / Ginger Ale	120
沛綠雅天然氣泡礦泉水 (330ml) Perrir	160
愛維養礦泉水 (750ml) Evian	240
鮮果汁 Juice	杯 glass 220 壺 bottle 880

啤酒 Beer

台灣金牌啤酒 Taiwan gold beer 330ml	180
海尼根 Heineken 330ml	200
麒麟啤酒 Kirin 330ml	200

威士忌 Whisky

約翰走路 黑牌 Johnnie walker black label	2,500
約翰走路 金牌 Johnnie walker gold labe	3,800
噶瑪蘭山川首席威士忌 Kavalan port cask-Taiwan brand	4,500
噶瑪蘭威士忌 Kavalan single malt whisky-Taiwan brand	4,800
麥卡倫12年 Macallan 12Year	5,000
噶瑪蘭經典獨奏波本威士忌 Kavalan solist bourbon cask whisky -Taiwan brand	6,800

飲酒過量 有害健康

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