

滬上風華 · 天際饗宴

於流光溢彩的城市天際間，勾勒出一幅東方韻味與現代雅致交融的美學畫卷。寬闊的景觀窗將繁華都會與天光雲影盡收眼底，為每一位賓客營造尊貴非凡的饗宴體驗。

由擁有逾三十年廚藝淬煉的許忠賢主廚領軍，攜手匠心獨具的廚藝團隊，嚴選時令珍饈，以精湛技藝演繹滬上經典功夫菜，將細膩風味層層鋪展。餐單融匯特色台菜、江浙佳餚、川味經典與滬粵精緻點心，承載多元滋味的美學詩篇，滿足味蕾的無限遐想。

更備有多間典雅私密包廂，無論是商務宴請，還是親友歡聚，都能於此品味餘韻悠長的極致盛宴，讓每一刻相聚皆成經典。

Shanghai Elegance · Skyline Feast

Amidst the shimmering skyline, a harmonious fusion of Eastern charm and contemporary sophistication unfolds, painting a masterpiece of refined elegance. Expansive panoramic windows capture the dazzling urban vibrance and celestial light, setting the stage for an unparalleled dining experience.

Under the masterful leadership of Chef Ken Hsu, whose artistry has been honed over three decades, our culinary team meticulously curates the finest seasonal ingredients, transforming them into exquisite Shanghaiese delicacies that celebrate time-honored craftsmanship. Our menu is a symphony of flavors, embracing the rich heritage of Taiwanese specialties, Jiangzhe delights, Sichuan classics, and the refined artistry of Shanghaiese-Cantonese dim sum, offering an extraordinary gastronomic journey.

For those seeking an intimate dining experience, our elegantly appointed private rooms provide the perfect sanctuary—whether for business gatherings or cherished reunions—where every moment is elevated into a timeless celebration of taste and elegance.



許忠賢主廚擁有近三十年江浙菜烹飪的經驗。秉持著傳統中式菜肴的烹飪工序與技法，許主廚憑藉自己精湛的廚藝，在食材、品質及菜品色香味上不僅精益求精，更追求創新，務求為每位美食愛好者呈現一場視覺與味覺的雙重盛宴。

Head Chef Ken Hsu has nearly 30 years of culinary experience specializing in Zhejiang cuisine. Drawing inspiration from traditional Chinese cuisine, Chef Hsu has created his own cooking style, which focuses on using high-quality fresh ingredients to create authentic dishes that are uncompromising in quality, colour and aroma. His creations are pleasing to the eye as they are to the palate.

主廚 許忠賢

Head Chef Ken Hsu



主廚推薦

Chef's Recommendation

例 / Portion

-  油爆韭黃鱔糊 780
 Wok-fried Taiwanese Eel with Leek
-  雪菜花雕虱目魚肚 880
  Steamed Milk Fish with Preserved Vegetables and Hua Diao Wine
 台南海水養殖虱目魚肚、台南鮮筍
-  香酥鴨方 880
 Crispy Duck Pie Served with Steamed Bun
-  鮑魚紅燒肉 1,080
  Braised Pork Belly with Abalone
 天麴豬
-  紅蟳麻油米糕 1,180
  Steamed Glutinous Rice with Sesame Oil Topped with Mud Crab
 西港麻油
-  蒜子豆腐燒黃魚 1,380
 Slow-braised Yellow Croaker with Garlic and Bean Curd
-  黑蒜蘆筍炒美國熟成牛肉 1,680
 Stir-fried US Flannery Prime Beef with Asparagus and Fermented Black Garlic
 雲林手工黑蒜頭
 牛肉來源：美國 Beef Origin : USA
-  火腫霸王雞 2,180
  Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop
 台南霸王雞、台南萬有全火腿、台南鮮筍、自製上海濃湯
 敬請一天前預訂 Please place order 1 day in advance
-  羊肚菌南靖封雞 2,180
 Simmered Whole Free-range Chicken Stuffed with Morels
 台南霸王雞
 敬請三天前預訂 Please place order 3 days in advance

-  招牌菜 Signature Dish
-  素食 Vegetarian
-  內含辣味食材 Contains Spicy Ingredient
-  內含牛肉食材 (牛肉產地：美國、紐西蘭) Contains Beef Ingredient (USA, New Zealand)
-  內含豬肉食材 (豬肉產地：台灣) Contains Pork Ingredient (Taiwan Pork)
-  內含易致過敏食材 (如花生、堅果、蕎麥) Contains Allergen Ingredient (ex : Peanuts, Nuts or Buckwheat)
-  我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

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苔條腰果

Roasted Cashew with Seaweed Crumb

冷盤

Appetizer

	例 / Portion
 蜜味烤麩 Gluten Puff with Sweet Soy Sauce	290
 蔥烤鯽魚 Fried Carp Fish with Scallion Sauce	350
 烏梅西紅柿 Fresh Tomato in Plum Sauce 鹽水蕃茄、正合興烏梅	360
滬式柳葉魚 Braised Capelin	360
 弄堂水晶肉 Shanghai Pavilion Pork Terrine	420
 花雕醉香雞 Drunken Chicken with Hua Diao Wine	420
 辣炒干絲 Wok-fried Dried Bean Curd with Shredded Pork in Spicy Sauce	480
 苔條腰果 Roasted Cashew with Seaweed Crumb	580
 鳳梨黑醋燻松坂肉 Pork Neck and Pineapple with Balsamic Vinegar 台南鳳梨	680

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弄堂水晶肉
Shanghai Pavilion Pork Terrine

火腩霸王雞

Stewed Whole Free-range Chicken with
Bamboo Shoot, Bean Curd Sheet and Dried Scallop



湯品

Soup

位 / Per Person

- 
松子甘露八寶盅 280
 Simmered Pine Nuts Soup with Chestnut, Candied Jujube and Bamboo Shoot
- 
綠筍蛤蠣燉雞湯 280
 Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot
 台南鮮筍
- 
菊花豆腐湯 280
 Chicken Soup with Chrysanthemum-shaped Bean Curd
- 
清燉獅子頭 380
 Double-boiled Chicken Soup with Pork Meat Ball

例 / Portion

- 
砂鍋醃篤鮮 1,180
 Bean Curd Sheet Soup with Salted Pork in Clay Pot
 自製上海濃湯、台南鮮筍
- 
火腫霸王雞 2,180
 Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop
 台南霸王雞、台南萬有全火腿、台南鮮筍、自製上海濃湯
 敬請一天前預訂 Please place order 1 day in advance

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清燉獅子頭
Double-boiled Chicken Soup with Pork Meat Ball

醉月樓烤鴨

Shanghai Pavilion Roasted Duck

例 / Portion

經典醉月招牌烤鴨 三吃

2,880

Shanghai Pavilion Roasted Duck-Served in Three Ways

第一吃 - 片皮鴨

First serving - Sliced Duck

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬

Served with Thin Pancake, Scallion, Pineapple, Cucumber Sticks and Fermented Bean Sauce

第二吃

Second Serving

脆筍鴨架湯

Roasted Duck Soup with Crispy Bamboo Sliced

第三吃 - 任選以下一種做法

Third Serving - Choice of One Dish from Below

上海油淋鴨骨架

Deep-fried Shredded Duck Bone

淮揚燒鴨乾炒米粉

Huaiyang Style Rice Noodles with Shredded Duck Meat



敬請三天前預訂
Please place order 3 days in advance

例 / Portion

3,280

豪華款醉月招牌烤鴨 五吃

Grand Shanghai Pavilion Roasted Duck Set

第一吃 - 片皮鴨

First serving - Sliced Duck

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬
Served with Thin Pancake, Scallion, Pineapple,
Cucumber Sticks and Fermented Bean Sauce

第二吃

Second Serving



脆筍鴨架湯

Roasted Duck Soup with Crispy Bamboo Sliced

第三吃 - 任選以下一種做法

Third Serving - Choice of One Dish from Below

韭黃銀芽炒鴨絲

Stir-fried Sliced Duck and Leeks with Bean Sprouts

火爆三蔥鴨絲

Wok fried Sliced Duck with Scallion

松仁炒櫻桃鴨鬆

Stir-fried Minced Duck with Pine Nuts

上海油淋鴨骨架

Deep-fried Shredded Duck Bone

沙茶爆櫻桃鴨骨

Wok-fried Duck Bone with Taiwan Barbecue Sauce



砂鍋麻辣冒菜鴨

Maocai Spicy Duck Casserole

第四吃 - 任選以下一種做法

Fourth Serving - Choice of One Dish from Below

麻油花菇鴨米糕

Sesame Oil Sticky Rice with Duck and Mushroom

淮揚燒鴨乾炒米粉

Huaiyang Style Rice Noodles with Shredded Duck Meat

第五吃

Fifth Serving

鴨蔥油拌時蔬

Seasonal Vegetables Fried in Duck Oil



招牌菜

Signature Dish



素食

Vegetarian



內含辣味食材

Contains Spicy Ingredient



內含牛肉食材 (牛肉產地 美國、紐西蘭)

Contains Beef Ingredient (USA, New Zealand)



內含豬肉食材 (豬肉產地 台灣)

Contains Pork Ingredient (Taiwan Pork)



內含易致過敏食材 (如花生、堅果、蕎麥)

Contains Allergen Ingredient (ex: Peanuts, Nuts or Buckwheat)



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砂鍋麻辣冒菜鴨
Maocai Spicy Duck Casserole



火山石鍋巴三鮮

Braised Shrimps, Scallop, Squid and Crispy Rice with Oyster Sauce

海鮮精選

Seafood

	例 / Portion
 香酥軟殼蟹 Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing	680
 火山石鍋巴三鮮 Braised Shrimps, Scallop, Squid and Crispy Rice with Oyster Sauce	780
 油爆韭黃鱔糊 Wok-fried Taiwanese Eel with Leek	780
西湖醋魚 Braised River Perch with Vinaigrette 山泉水產養殖鱸魚	780
 全蟹粉絲煲 Braised Whole Crab with Mung Bean Noodles	1,080
 鳳果海參蹄筋煲 Braised Sea Cucumber with Pork Tendon and Ginkgo Nuts	1,080
 香芒杏片律蝦球 (4顆) Deep-fried Shrimps with Mango Mayo Sauce and Almond Flakes (4 pcs) 可加點單顆，每顆 270 元 Additional Shrimp Available at NTD 270 per piece	1,080
 滬江年糕醬爆大蝦 (3隻) Stir-fried Homemade Sticky Rice Cake and King Prawns with Brown Sauce (3pcs)	1,380

-  招牌菜
-  素食
-  內含辣味食材
-  內含牛肉食材 (牛肉產地 美國、紐西蘭)
-  內含豬肉食材 (豬肉產地 台灣)
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- Signature Dish
- Vegetarian
- Contains Spicy Ingredient
- Contains Beef Ingredient (USA, New Zealand)
- Contains Pork Ingredient (Taiwan Pork)
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香芒杏片律蝦球
Deep-fried Shrimps with Mango Mayo Sauce and Almond Flakes



雪菜花雕風目魚肚

Steamed Milk Fish with Preserved Vegetables and Hua Diao Wine

海鮮精選

Seafood

	例 / Portion
 雪菜花雕虱目魚肚	880
  Steamed Milk Fish with Preserved Vegetables and Hua Diao Wine 台南海水養殖虱目魚肚, 台南鮮筍	
 蒜子豆腐燒黃魚	1,380
Slow-braised Yellow Croaker with Garlic and Bean Curd	
糖醋菊花魚	1,380
Deep-fried Seabass with Sweet and Sour Sauce 高雄水產養殖鱸魚 敬請三天前預訂 Please place order 3 days in advance	

時令活魚

Live Fish

	例 / Portion
活海石斑 Grouper	1,800
筍殼魚 Marble Goby 作法四選一：清蒸魚露 / 甘樹子 / 豆醬 / 鮮魚湯 Cooking Options : Steamed with Fish Sauce / Steamed with Tree Seed / Steamed with Bean Sauce / Fish Soup	1,980
波士頓龍蝦 Boston Lobster 作法四選一：清蒸 / 蒜茸 / 上湯焗 / 薑蔥焗 Cooking Options : Steamed / Minced Garlic / Superior Broth / Ginger & Scallion 敬請三天前預訂 Please place order 3 day in advance	2,280

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蒜子豆腐燒黃魚
Slow-braised Yellow Croaker with Garlic and Bean Curd

石鍋香芋燒雞

Braised Chicken with Taro in Clay Pot



禽類 Poultry

蘆筍鮮菇滑雞片
Stir-fried Chicken with Asparagus and Sliced Mushroom
台南下營土雞

左宗棠雞
Stir-fried Chicken in Sweet and Spicy Sauce

石鍋香芋燒雞
Braised Chicken with Taro in Clay Pot
高雄甲仙芋頭

香酥鴨方
Crispy Duck Pie Served with Steamed Bun

例 / Portion

520

550

680

880

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香酥鴨方
Crispy Duck Pie Served with Steamed Bun

鮑魚紅燒肉
Braised Pork Belly with Abalone



豬牛

Pork and Beef

	位 / Person
 蘇杭東坡肉 (戴餅) Braised Pork Belly Served with Steamed Bun	360
	例 / Portion
 無錫排骨  Wuxi Style Braised Spare Pork Ribs	680
 韭黃酸菜炒肚絲 Stir-fried Slice Pork Tripe with Chives and Pickled Vegetables	680
 紅蔥時蔬炒牛肉 Shallots Stir-fried Beef with Seasonal Vegetables 牛肉來源：紐西蘭 Beef Origin : New Zealand	780
 香辣醉豬腳  Deep-fried Spicy Pork Knuckle	880
 堅果極汁菲力骰子牛  Stir-fried Diced Beef Tenderloin with Assorted Nuts 牛肉來源：紐西蘭 Beef Origin : New Zealand	990
 鮑魚紅燒肉  Braised Pork Belly with Abalone 天麩豬	1,080
 黑蒜蘆筍炒美國熟成牛肉  Stir-fried US Flannery Prime Beef with Asparagus and Ferment Black Garlic 雲林手工黑蒜頭 牛肉來源：美國 Beef Origin : USA	1,680

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蘇杭東坡肉
 Braised Pork Belly served with Steamed Buns



桂花炒蟹肉

Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce

經典台式料理

Classic Taiwanese Cuisine

		例 / Portion
	台式煙燻粉肝 Taiwan Style Smoked Pork Liver	420
	韭黃蝦仁滑蛋 Soft Scrambled Egg with Shrimps and Chives 嘉義縣義竹鄉產銷履歷雞蛋	680
	酥炸紅糟肉 Deep-fried Red Vinasse Sauce Marinated Pork Belly	680
	桂花炒蟹肉 Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce 嘉義縣義竹鄉產銷履歷雞蛋	720
	紅蟳麻油米糕 Steamed Glutinous Rice with Sesame Oil Topped with Mud Crab 西港麻油	1,180
	羊肚菌南靖封雞 Simmered Whole Free-range Chicken Stuffed with Morels 台南霸王雞 敬請三天前預訂 Please place order 3 days in advance	2,180

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水煮滑牛肉

Spicy Boiled Beef with Bean Sprout



特色四川料理

Sichuan Specialties

	例 / Portion
 麻婆嫩豆腐	480
 Mapo Tofu - Bean Curd and Minced Pork in Chili Sauce	
 魚香肥腸茄子煲	620
 Stir-fried Eggplant with Pork Intestines and Minced Pork in Sweet and Spicy Sauce	
 重慶辣子雞	680
Stir-fried Chicken with Dried Chili and Pepper	
 魚香肉絲(戴餅)	680
 Stir-fried Shredded Pork in Spicy and Sour Sauce with Steamed Buns	
 水煮滑牛肉	780
 Spicy Boiled Beef with Bean Sprout	
牛肉來源：紐西蘭 Beef Origin : New Zealand	
 剁椒虱目魚肚	880
 Spicy Boiled Milk Fish with Chopped Chili Pepper in Sour Soup	
台南海水養殖虱目魚肚、主廚自製剁椒醬	
 重慶烤魚	1,800
 Baked Whole Fish in Spicy Sauce	
高雄水產養殖鱸魚	
敬請三天前預訂 Please place order 3 days in advance	

-  招牌菜 Signature Dish
-  素食 Vegetarian
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-  內含牛肉食材 (牛肉產地 美國、紐西蘭) Contains Beef Ingredient (USA, New Zealand)
-  內含豬肉食材 (豬肉產地 台灣) Contains Pork Ingredient (Taiwan Pork)
-  內含易致過敏食材 (如花生、堅果、蕎麥) Contains Allergen Ingredient (ex : Peanuts, Nuts or Buckwheat)
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重慶烤魚
Baked Whole Fish in Spicy Sauce

絲瓜老燒蛋

Stir-fried Luffa Braised with Fried Eggs



蔬菜豆腐

Vegetable and Bean Curd

	例 / Portion
🌿 金沙脆豆腐 Deep-fried Bean Curd Topped with Salted Egg Yolk Crumbs 台南鹹鴨蛋黃	420
🌿 樹子炒水蓮 Wok-fried White Water Snowflake with Tree Seed 高雄美濃水蓮	420
🥄 櫻花蝦高麗菜 Wok-fried Cabbage with Dried Shrimps	420
季節時蔬 Stir-fried Seasonal Vegetables 作法三選一：🍲 上湯 / 🌿 蒜炒 / 🌿 清炒 Cooking Options : 🍲 Superior Broth / Stir-fried with Garlic / 🌿 Purely Stir-fried	420
🌿 雪菜百頁毛豆子 Salted Mustard Greens with Bean Curd Sheet and Green Beans	450
絲瓜老燒蛋（蛋奶素） Stir-fried Luffa Braised with Fried Eggs 嘉義縣義竹鄉產銷履歷雞蛋	460
🍲 爛糊肉絲白菜 Braised Chinese Cabbage with Shredded Pork	460
🍲 乾扁四季豆 Wok-fried Green Beans with Minced Pork	480
🌿 五彩百合炒蘆筍 Stir-fried Asparagus with Mushroom and Lily Bulbs	680

- 🍷 招牌菜 Signature Dish
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爛糊肉絲白菜
Braised Chinese Cabbage with Shredded Pork



雪菜肉絲煨麵

Shanghai Style Noodle Soup with Shredded Pork and Salted Mustard Greens

麵點、飯食、年糕

Dumpling, Noodle, Rice, Rice Cake

例 / Portion

	雪菜肉絲煨麵 Shanghai Style Noodle Soup with Shredded Pork and Salted Mustard Greens	450
	韭黃肉絲炒年糕 Stir-fried Homemade Rice Cake with Leek and Shredded Pork	480
	上海炒麵  Shanghai Style Fried Noodles with Shredded Pork, Shrimps and Cabbage	480
	醉月招牌炒飯  Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp 台南後壁16號全國冠軍米	480
	金絲上海鹹肉菜飯 Shanghai Style Semi Wet Stir-fried Rice with Shredded Dried Scallop, Chinese Ham, Mushroom and Vegetables 台南後壁16號全國冠軍米、台南萬有全火腿、台南鮮筍	550
	麻油松阪麵線  Rice Vermicelli with Ginger, Mushroom and Pork Neck in Sesame Oil Flavored Chicken Broth 西港麻油	580

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醉月招牌炒飯
Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp

上海雞汁湯包

Chicken Broth Xiaolongbao – Steamed Minced Pork and Chicken Broth Dumplings



點心

Dim Sum

	例 / Portion
 淮揚銀絲捲 (3顆) Deep-fried Bun Served with Condensed Milk (3 pcs)	200
 花素蒸餃 (3顆) Steamed Vegetable Dumpling (3 pcs)	220
 魚子燒賣 (3顆) Steamed Pork Shumai with Fish Roe (3 pcs)	240
 上海粢飯條 (4條) Deep-fried Award-winning Rice with Chinese Ham and Dried Scallops (4 pcs) 台南後壁16號全國冠軍米 可加點單條，每條 75 元 Additional Piece at NTD 75 Per Piece	300
 上海雞汁湯包 (10粒) Chicken Broth Xiaolongbao – Steamed Minced Pork and Chicken Broth Dumplings (10 pcs)	450
 蟹粉小籠湯包 (10粒) Crab Roe Xiaolongbao – Steamed Minced Pork and Crab Roe Dumplings (10pcs)	550

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金黃流沙包

Steamed Salty Egg Yolk Custard Bun



甜品

Dessert

	位 / Person
 季節水果 Seasonal Sliced Fruits	200
椰汁西米露 (蛋奶素) Chilled Coconut Sago Cream Sweet Soup	220
楊枝甘露 (蛋奶素) Chilled Mango Sago Cream Sweet Soup with Pomelo	220
 檸檬冬瓜愛玉花 Winter Melon and Lemon Aiyu Jelly	260
 金黃流沙包 (3顆)  Steamed Salty Egg Yolk Custard Bun (3 pcs) 台南鹹鴨蛋黃	300
 拔絲黃金 Caramelized Golden Sweet Potato	300
 蜜汁蓮子糯米藕 Sugar Glazed Lotus Roots with Lotus Seed and Osmanthus	300
冰糖椰汁燉燕窩 Stewed Bird's Nest with Coconut Cream Soup	780

	例 / Portion
府城木桶豆花 Stewed Bird's Nest with Coconut Cream Soup	500

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地方特色飲品

Local Drink Specialty

冬瓜檸檬

Winter Melon and Fresh Lemon Juice

蜂蜜檸檬

Honey and Fresh Lemon Juice

桂花洛神烏梅

Osmanthus, Roselle and Smoked Plum

傳統杏仁漿

Traditional Apricot Kernel Milk

壺 / Jug

500

500

500

500

果汁

Juice

柳橙汁

Orange Juice

西瓜汁

Watermelon Juice

蘋果汁

Apple Juice

壺 / Jug

500

500

500

礦泉水

Mineral Water

聖沛黎洛 氣泡礦泉水

San Pellegrino Sparkling 500ml

依雲 氣泡礦泉水

Evian Sparkling 330ml

依雲 天然礦泉水

Evian Still 330ml

瓶 / Bottle

160

160

160

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精選東方茗茶

Selected Tea

享用以下精選茗茶佐餐，每位80元
Select a tea from below for NTD80 per person

東方美人 Oriental Beauty

苗栗 Miaoli, Taiwan

又名膨風茶或白毫烏龍茶,百年前以『福爾摩沙烏龍茶』聞名於世，英國女王更將其命名『東方美人』。茶葉白毫肥大、葉身呈白、綠、紅、黃、褐五色相間,獨特的天然果香，滋味如同蜂蜜般甘甜茶湯呈現明亮艷麗的琥珀色，入口而不生澀，滑潤爽口、徐徐生津。

A century ago was world-renowned as "Formosa Oolong, also known as "Bai Hao Oolong," The tea leaves are covered in plump white tips, with displaying an unique mix of white, green, red, yellow, and brown hues. It boasts a distinctive natural fruity aroma and a honey-like sweetness with bright, vibrant amber color.

凍頂烏龍 Oolong

南投 Nantou, Taiwan

凍頂烏龍茶生長在海拔約700~1200的山坡地，地型與土質特殊，搭配台灣獨有的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工焙火的韻味與香氣，飲後令人回味無窮。

Planted on the slopes of Dongding Mountain in Nantou, central Taiwan, the Oolong tea is produced only with leaves that consist of two or three leave-blades. It displays a golden orange color and offers a long-lasting sweet and fruity taste.

鐵觀音 Tieguanyin

木柵 Muzai, Taiwan

珍貴茶樹品種與獨特製茶工藝，產生無可取代的觀音韻，質重如鐵，葉底肥厚柔軟，豔亮均勻，葉緣紅點，青心紅鑲邊。湯醇厚甘鮮，入口回甘帶蜜味；香氣馥郁持久。

The multi-layered taste of this tea offers a delicate aroma and is made differently from other teas. Tiehkuanyin tea leaves are beautifully colored; its exotic roots are thick with red dots on its stems. This tea gives a strong yet light honey taste that is irreplaceable and is pleasantly long-lasting in the month.

普洱 Pu'er

雲南 Yunnan, China

普洱茶的原料主為滇青茶，經發酵特殊工藝精緻而成，色澤呈烏潤或褐紅色，滋味醇厚回甘，雖有一股霉味卻更能帶出柔和溫潤的滋味，非常適合搭配菜餚。

Yunnan Ripe Puer Tea selects only the healthiest looking leaves and is produced with special fermentation techniques. With a brownish red color, this tea gives a rich aftertaste that is smooth and tender.

菊花 Chrysanthemum

南投 Nantou, Taiwan

菊花科植物菊花的頭狀花，帶有微微香甜口感的柔和，很容易讓人接受。

This tea is made especially from the Chrysanthemum flower, hence its given name. It has a light sweet taste and is widely accepted, hence often a strongly recommended tea.

茉莉香片 Jasmine Green

三峽 Sansia, Taiwan

茶葉吸附有茉莉花的香味，是一種非常受歡迎的花茶，尤其受到女性的歡迎。茉莉花高雅與淡淡的甘甜香味，加上圓潤細緻的口感令人難忘。

This tea consists of a refreshing jasmine fragrance. It is very popular, especially among females. This elegant tea has a light sweet taste that makes it unforgettable.

碧螺春 Biluochun

三峽 Sansia, Taiwan

來自台灣最適合綠茶生長的台北縣三峽，摘取春天鮮嫩茶芽製作，將小小嫩芽細心捲成螺旋狀，清澈碧綠的茶湯，散發綠茶特有的新鮮蔬香，茶湯口感輕盈細緻，帶有活潑清爽的甘甜滋味。

Bi-luo-chun tea is renowned for its fruity taste and floral aroma. Its tea leaves are usually picked in spring. It is a type of green tea with a unique crisp vegetable taste and a hint of sweetness.

軟性飲料

Soft Drink

	罐 / Can
可口可樂 Coke	160
無熱量零卡可樂 Coke Zero	160
雪碧 Sprite	160

啤酒

Beer

	瓶 / Bottle
台灣金牌 Taiwan Beer Gold Medal 330ml	200
百威 Budweiser 330ml	200
朝日 Asahi 330ml	200
海尼根 Heineken 330ml	200

中式醪酒

Chinese Wine

	瓶 / Bottle
精釀陳年紹興 Premium V.O Shaohsing Wine	1,200
金門高粱58度 Kinmen Kaoliang 58	1,500

禁 止 酒

Driving After Drinking is Prohibited



未 滿 十 八 歲 禁 止 飲 酒

Please do not drink if you are a minor

威士忌 Whisky

	瓶 / Bottle
噶瑪蘭珍藏 KAVALAN Distiller Select	2,200
格蘭利威首席三桶12年 The Glenlivet 12 yrs Rum and Bourbon Cask Selection	2,500
百富12年 The Balvenie Doublewood 12 yrs	3,500
麥卡倫雙桶12年 The Macallan Double Cask 12 yrs	3,500
大摩15年 The Dalmore 15 yrs	6,000
約翰走路黑牌12年 Johnnie Walker Black Label 12 yrs	2,000
百齡譚17年 Ballantine's 17 yrs	3,000
皇家禮炮21年 Chivas Regal Royal Salute 21 yrs	6,800
約翰走路藍牌 Johnnie Walker Blue Label	8,000

自備酒水服務費葡萄酒每瓶500元、烈酒每瓶800元，以上價格均為新台幣並需外加一成服務費
Self-brought beverage service fee of NTD500 per bottle for wine and NTD 800 per bottle for spirits apply.
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禁 止 酒 駕
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滿 十 八 歲 禁 止 飲 酒
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香檳與氣泡酒

Champagne and Sparkling Wine

	瓶 / Bottle
Veuve Clicquot Ponsardin, Brut Yellow Label	4,680
Domaine Ste Michelle, Brut, USA	2,480
Zonin, Prosecco Brut Cuvée DOC, Italy	1,580

精選私藏葡萄酒

Collection Wine

	杯 / Glass	瓶 / Bottle
McManis, Chardonnay, California, USA	350	1,580
Van Volxem, Riesling VV, Mosel, Germany		1,880
Te Pa, Pā Road, Sauvignon Blanc, Marlborough, New Zealand		1,780
Robert Mondavi Winery, Private Selection, Buttery Chardonnay, California, USA		2,300
McManis, Cabernet Sauvignon, California, USA	350	1,580
John Dapetrosino, Neor, D'avola Sicilia DOC, Italy	350	1,580
Cantina Tollo, Aldiano Montepulciano D'Abruzzo DOP, Italy		2,000
Domaine Piron, Morgon La Chanaise, Beaujolais, France		2,200
Chateau Calon-Segur, Sanit-Estephe de Calon-Segur, France		2,800
Ruffino, Riserva Ducale, Chianti Classico DOCG, Italy		2,600
Bodegas y Vinedos Merayo, Aquiana, Mencia, Bierzo, Spain		2,500
Domaine Joseph Drouhin, Pinot Noir, Bourgogne, France		2,800

如需更多酒單資訊,請洽服務人員

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