

SHANGHAI PAVILION

# 除夕至初五 單點菜單

Chinese New Year Eve to  
the Fifth Day of Chinese New Year  
A La Carte






## 主廚推薦

Chef's Recommendation

### 冷盤

Appetizer

例 / Portion

-  烏梅西紅柿 300  
 Fresh Tomato in Plum Sauce  
鹽水蕃茄 · 正合興烏梅
-  滬式柳葉魚 360  
Braised Capelin

### 湯品

Soup

例 / Portion


-  府城海鮮羹 888  
Fu-chen Seafood Soup

### 主菜

Main Course

例 / Portion


-  冰糖豬腱骨 688  
 Braised Pork Spare Ribs with Crystal Sugar
-  紅燒獅子頭 688  
 Braised Pork Ball Meat with Baby Cabbage
-  筍尖紅燒肉 688  
  Braised Black Marbled Pork with Bamboo Shoot  
活菌豬 · 台南鮮筍
-  雪菜花雕虱目魚肚 780  
  Milkfish Belly Steamed with Preserved Vegetables  
and Hua Diao Wine  
台南海水養殖虱目魚肚 · 台南鮮筍
-  香酥胭脂鴨方 880  
 Crispy Duck Pie Served with Steamed Bun  
殿堂級胭脂鴨 · 全國中餐廳唯一使用

 招牌菜

Signature Dish

 素食

Vegetarian

 內含辣味食材

Contains Spicy Ingredient

 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.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



## 主廚推薦

Chef's Recommendation

### 主食

Rice Course

例 / Portion

- |  |  |       |
|--|--|-------|
|  | 軟殼蟹麻油土雞飯   | 880   |
|  | Steamed Chicken Glutinous Rice with Sesame Oil Topped with Soft Shell Crab                 |       |
|  | 上海粢飯條  | 300   |
|  | Deep-fried Award-winning Rice with Chinese Ham and Dried Scallops<br>台南後壁16號全國冠軍米          |       |
|  | 香煎蘿蔔糕 (10塊)  | 380   |
|  | Pan-fried Radish Cake (10 pieces)  |       |
|  | 火腿冬菇菜飯   | 400   |
|  | Semi Wet Fried Rice with Chinese Ham, Mushroom and Vegetables<br>台南後壁芳榮米廠禾家米               |       |
|  | 滬江年糕醬爆大明蝦 (3隻)   | 1,380 |
|  | Stir-fried Homemade Sticky Rice Cake and King Prawns with Brown Sauce (3 pieces)<br>主廚自製年糕 |       |



## 冷盤

Appetizer



例 / Portion

- |   |     |
|---|-----|
| 蜜味烤麩<br>Gluten Puff with Sweet Soy Sauce  | 280 |
| 芹香海蜇頭<br>Crispy Jellyfish Head with Celery  | 320 |
|  弄堂水晶肉<br> Shanghai Pavilion Pork Terrine | 380 |
|  花雕醉香雞<br>Drunken Chicken with Hua Diao Wine   | 400 |
| 蜜味油爆蝦<br>Wok-fried Shrimp with Syrup  | 480 |
| 上海燻鮰魚<br>Shanghai Style Smoked Fish   | 480 |





## 湯品

Soup

例 / Portion

- |  |       |
|--|-------|
|  火腫霸王雞 (需一天前預訂)<br> Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop<br>(1 Days Advanced Booking is Required)<br>台南霸王雞 · 台南萬有全火腫 · 台南鮮筍 · 自製上海濃湯 | 2,180 |
|--|-------|

位 / Person


- |   |     |
|---|-----|
|  菊花豆腐湯<br> Chicken Soup with Chrysanthemum-shaped Bean Curd                           | 220 |
|  綠筍蛤蠣燉雞湯<br> Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot<br>台南鮮筍 | 260 |



## 海鮮精選

Shrimp and Crab

例 / Portion

-  金沙魚皮 480  
Wok-fried Fish Skin with Salted Egg Yolk Crumbs
-  香酥軟殼蟹 680  
Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing
-  油爆韭黃鱔糊 680  
Wok-fried Taiwanese Eel with Leek
-  X.O醬油爆龍膽石斑 880  
 Wok-fried Sliced Giant Grouper with X.O Sauce
-  鳳果海參蹄筋煲 980  
Braised Sea Cucumber with Pork Tendon and Phoenix's Fruit Eye
- 糖醋菊花魚 1,180  
Deep-fried Seabass with Sweet and Sour Sauce
-  蒜子豆腐燒黃魚 1,280  
Braised Yellow Croaker with Bean Curd and Garlic
-  蔥燒大烏參 (需三天前預訂) 1,380  
Braised Sea Cucumber with Scallion  
(3 Days Advanced Booking is Required)

## 禽類

Poultry

例 / Portion

-  左宗棠雞 480  
Stir-fried Chicken in Sweet and Spicy Sauce
-  蘆筍鮮菇滑雞片 480  
Stir-fried Chicken Slices with Mushroom and Asparagus
-  火焰富貴雞 (需二天前預訂) 2,280  
 Prosperity Chicken (2 Days Advanced Booking is Required)



## 豬牛羊

Pork, Beef and Lamb




例 / Portion

-  紅椒干絲肉絲 480  
Stir-fried Shredded Pork, Bean Curd with Chili Pepper
-  無錫排骨 620  
 Wuxi Style Braised Spare Pork Ribs
- 彩椒豆豉炒牛肉 (牛肉產地 紐西蘭) 780  
Stir-fried Beef with Salted Black Beans (NZ Beef)
-  堅果極汁骰子牛 (牛肉產地 澳洲) 950  
 Stir-fried Diced Beef with Assorted Nuts (AUS Beef)
-  油淋羊小排 (羊肉產地 紐西蘭) 880  
Twice Cooked Lamb Ribs (NZ Lamb)

## 精選寶島美饌

Taiwanese Signature Dishes

例 / Portion

-  麻油松阪麵線 480  
 Rice Vermicelli with Ginger, Mushroom and Matsuzaka Pork  
in Sesame Oil Flavored Chicken Broth
-  桂花炒蟹肉 680  
Stir-fried Crab Meat with Scrambled Egg and Vegetables  
Served with Lettuce

## 麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes

例 / Portion

-  上海炒麵 420  
 Shanghai Style Fried Noodles with Shredded Pork,  
Shrimps and Cabbage
-  韭黃肉絲炒年糕 420  
Stir-fried Homemade Rice Cake with Leek and  
Shredded Pork  
主廚自製年糕
-  醉月招牌炒飯 420  
 Shanghai Pavilion Fried Rice with Minced Pork,  
Ham, Mushroom and Shrimp  
台南後壁芳榮米廠禾家米






## 蔬菜豆腐

Vegetable and Bean Curd

例 / Portion

 樹子炒水蓮 300  
Stir-fried White Water Snowflake with Tree Seeds

 金沙脆豆腐 360  
 Deep-fried Bean Curd Topped with Salted Egg Yolk Crumbs

 櫻花蝦高麗菜 380  
Stir-fried Cabbage with Dried Sakura Shrimps


季節時蔬 380  
Stir-fried Seasonal Vegetables



作法三選一：清炒、蒜茸炒、上湯  
Cooking method: Stir-fried, Stir-fried with Garlic,  
Superior Broth

## 素香齋



Vegetarian



位 / Person

  文思豆腐羹 180  
 Braised Bean Curd Soup

 松子甘露八寶盅 220  
 Simmered Pine Nuts Soup with Chestnut,  
Candied Jujube and Bamboo Shoot

例 / Portion

 鍋巴素什錦 360  
 Assorted Vegetables with Rice Crust

 雪菜百頁毛豆子 420  
 Salted Vegetables with Bean Curd Sheet  
and Green Soy Beans









## 甜點

Desserts

位 / Person

-  季節水果  
Seasonal Sliced Fruits 150
-  楊枝甘露 (蛋奶素)  
Chilled Mango Sago Cream Soup with Pomelo 180
-  冰糖雪梨燉雪蓮子  
Lotus Seed Soup with Chinese Pear 380

例 / Portion

-  府城木桶豆花 420  
 Traditional Tofu Pudding
-  金黃流沙包 (3粒) 210  
 Salted Egg Custard Bun (3 pieces)
-  棗泥南瓜餅 220  
 Deep-fried Chinese Date Paste Pancake





## 精選東方茗茶

Selected Teas

享用以下精選茗茶佐餐，每位80元

Select a tea from below for NTD80 per person

### 凍頂烏龍Oolong

南投Nantou, Tawain

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, Tawain

珍貴的茶樹品種與獨特的製茶工藝，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. Tiekuan-yin 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, Tawain

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.

以上價格均為新台幣並需外加一成服務費

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## 精選東方茗茶

Selected Teas

享用以下精選茗茶佐餐，每位80元

Select a tea from below for NTD80 per person

### 茉莉香片 Jasmine Green

三峽 Sansia, Tawain

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.

### 龍井 Longjing

南投 Nantou, Tawain

主產於杭州西湖山區，既是地名又是泉名也是茶名，古代的貢品茶，素有色翠、香郁、味醇、型美四絕之稱，特徵帶有高雅的香氣及濃郁的甘甜味，在清明前後採收品質最佳。

Lungehing's tea leaves are light green and beautifully shaped. Historically, this tea was only offered to emperors giving it a rich status to this day.

### 碧螺春 Biluochun

三峽 Sansia, Tawain

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.

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SHANGHAI PAVILION

## 果汁

Juice

	杯 / Glass	壺 / Pot
柳橙汁 Orange Juice	190	500
西瓜汁 Watermelon Juice	190	500
檸檬汁 Lemon Juice	190	500
冬瓜檸檬 White Gourd with Lemon		500

## 礦泉水

Mineral Water

	瓶 / Bottle
依雲 Evian 750ml	220
法拉蕊 Ferrarelle 750ml	220

## 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

## 咖啡

Coffee

	杯 / Glass
美式咖啡 Americano	220
拿鐵 Coffee Latte	250
卡布奇諾 Cappuccino	250

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SHANGHAI PAVILION

# 初六至初八 單點菜單

The Sixth Day to the Eighth Day  
of Chinese New Year  
A La Carte






## 主廚推薦

Chef's Recommendation

### 冷盤

Appetizer

例 / Portion

-  烏梅西紅柿 300  
 Fresh Tomato in Plum Sauce  
鹽水蕃茄 · 正合興烏梅
-  滬式柳葉魚 360  
Braised Capelin

### 湯品

Soup

例 / Portion


-  府城海鮮羹 888  
Fu-chen Seafood Soup

### 主菜

Main Course

例 / Portion


-  冰糖豬腱骨 688  
 Braised Pork Spare Ribs with Crystal Sugar
-  紅燒獅子頭 688  
 Braised Pork Ball Meat with Baby Cabbage
-  筍尖紅燒肉 688  
 Braised Black Marbled Pork with Bamboo Shoot  
活菌豬 · 台南鮮筍
-  雪菜花雕虱目魚肚 780  
 Milkfish Belly Steamed with Preserved Vegetables  
and Hua Diao Wine  
台南海水養殖虱目魚肚 · 台南鮮筍
-  香酥胭脂鴨方 880  
 Crispy Duck Pie Served with Steamed Bun  
殿堂級胭脂鴨 · 全國中餐廳唯一使用

 招牌菜

Signature Dish

 素食


Vegetarian


 內含辣味食材

Contains Spicy Ingredient

 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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## 主廚推薦

Chef's Recommendation

### 主食

Rice Course

例 / Portion

- |  |  |       |
|--|--|-------|
|  | 軟殼蟹麻油土雞飯   | 880   |
|  | Steamed Chicken Glutinous Rice with Sesame Oil Topped with Soft Shell Crab                 |       |
|  | 上海粢飯條  | 300   |
|  | Deep-fried Award-winning Rice with Chinese Ham and Dried Scallops<br>台南後壁16號全國冠軍米          |       |
|  | 香煎蘿蔔糕 (10塊)  | 380   |
|  | Pan-fried Radish Cake (10 pieces)  |       |
|  | 火腿冬菇菜飯   | 400   |
|  | Semi Wet Fried Rice with Chinese Ham, Mushroom and Vegetables<br>台南後壁芳榮米廠禾家米               |       |
|  | 滬江年糕醬爆大明蝦 (3隻)   | 1,380 |
|  | Stir-fried Homemade Sticky Rice Cake and King Prawns with Brown Sauce (3 pieces)<br>主廚自製年糕 |       |



# 醉月樓烤鴨

Shanghai Pavilion Roasted Duck

(需提早三天前預訂)

(3 Days Advanced Booking is Required)

烤鴨二吃

Served in Two Ways

例 / Portion

🍃 第一吃 - 片皮鴨配原味捲餅

First serving - Sliced Duck Wrapped in Pancake

2,180

附餅皮、蔥白、鳳梨、小黃瓜及甜麵醬

Served with Pancake, Spring Onion, Pineapple, Cucumber Sticks and Sweet Bean Sauce

第二吃

Second serving

西瓜綿鴨架湯

Roasted Duck Soup with Pickled Baby Watermelon

第三吃 - 任選以下一種做法，僅需加價

Third serving - Choice of one dish from below ; additional charge

350

黑松露櫻桃鴨鬆

Stir-fried Minced Duck Served with Lettuce

韭黃銀芽炒鴨絲

Stir-fried Shredded Duck with Leek and Bean Sprouts

雪菜鴨絲米粉(乾)

Shredded Duck with Rice Vermicelli and Preserved Vegetables



## 冷盤

Appetizer



例 / Portion

蜜味烤麩 Gluten Puff with Sweet Soy Sauce	280
芹香海蜇頭 Crispy Jellyfish Head with Celery	320
 弄堂水晶肉  Shanghai Pavilion Pork Terrine	380
 花雕醉香雞 Drunken Chicken with Hua Diao Wine	400
蜜味油爆蝦 Wok-fried Shrimp with Syrup	480
上海燻鮰魚 Shanghai Style Smoked Fish	480





## 湯品

Soup

例 / Portion

 火腫霸王雞 (需一天前預訂)  Stewed Whole Free-range Chicken with Bamboo Shoot, Bean Curd Sheet and Dried Scallop (1 Days Advanced Booking is Required) 台南霸王雞 · 台南萬有全火腫 · 台南鮮筍 · 自製上海濃湯	2,180
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位 / Person

 菊花豆腐湯  Chicken Soup with Chrysanthemum-shaped Bean Curd	220
 綠筍蛤蠣燉雞湯  Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot 台南鮮筍	260







## 海鮮精選

Shrimp and Crab

例 / Portion

-  金沙魚皮  
Wok-fried Fish Skin with Salted Egg Yolk Crumbs 480
-  香酥軟殼蟹  
Deep-fried Soft Shell Crab with Peanuts and Mustard Dressing 680
-  油爆韭黃鱔糊  
Wok-fried Taiwanese Eel with Leek 680
-  X.O醬油爆龍膽石斑  
Wok-fried Sliced Giant Grouper with X.O Sauce 880
-  鳳果海參蹄筋煲  
Braised Sea Cucumber with Pork Tendon and Phoenix's Fruit Eye 980
- 糖醋菊花魚  
Deep-fried Seabass with Sweet and Sour Sauce 1,180
-  蒜子豆腐燒黃魚  
Braised Yellow Croaker with Bean Curd and Garlic 1,280
-  蔥燒大烏參 (需三天前預訂)  
Braised Sea Cucumber with Scallion  
(3 Days Advanced Booking is Required) 1,380

## 禽類

Poultry

例 / Portion

-  左宗棠雞  
Stir-fried Chicken in Sweet and Spicy Sauce 480
-  蘆筍鮮菇滑雞片  
Stir-fried Chicken Slices with Mushroom and Asparagus 480
-  火焰富貴雞 (需二天前預訂)  
 Prosperity Chicken (2 Days Advanced Booking is Required) 2,280



SHANGHAI PAVILION

## 豬牛羊

Pork, Beef and Lamb




例 / Portion

-  紅椒干絲肉絲  
Stir-fried Shredded Pork, Bean Curd with Chili Pepper 480
-  無錫排骨  
 Wuxi Style Braised Spare Pork Ribs 620
- 彩椒豆豉炒牛肉 (牛肉產地 紐西蘭)  
Stir-fried Beef with Salted Black Beans (NZ Beef) 780
-  堅果極汁骰子牛 (牛肉產地 澳洲)  
 Stir-fried Diced Beef with Assorted Nuts (AUS Beef) 950
-  油淋羊小排 (羊肉產地 紐西蘭)  
Twice Cooked Lamb Ribs (NZ Lamb) 880

## 精選寶島美饌

Taiwanese Signature Dishes

例 / Portion

-  麻油松阪麵線  
 Rice Vermicelli with Ginger, Mushroom and Matsuzaka Pork  
in Sesame Oil Flavored Chicken Broth 480
-  桂花炒蟹肉  
Stir-fried Crab Meat with Scrambled Egg and Vegetables  
Served with Lettuce 680



# 麵點、飯食、年糕

Dumplings, Noodles, Rice, Rice Cakes

例 / Portion





-  **上海炒麵** 420  
 Shanghai Style Fried Noodles with Shredded Pork, Shrimps and Cabbage
-  **韭黃肉絲炒年糕** 420  
Stir-fried Homemade Rice Cake with Leek and Shredded Pork  
主廚自製年糕
-  **醉月招牌炒飯** 420  
 Shanghai Pavilion Fried Rice with Minced Pork, Ham, Mushroom and Shrimp  
台南後壁芳榮米廠禾家米
- X.O醬蔥油餅** 180  
Pan-fried Scallion Pancakes with X.O Sauce
- 韭黃鮮蝦捲 (3個)** 180  
Deep-fried Bean Curd Roll stuffed with Shrimp and Leek (3 pieces)
- 白菜肉絲春捲 (3個)** 180  
Spring Roll with Shredded Pork and Chinese Cabbage (3 pieces)
-  **蘿蔔絲酥餅 (4粒)** 260  
Radish Pastry (4 pieces)
-  **雞汁小籠包 (10粒)** 300  
 Steamed Minced Pork and Chicken Broth Dumplings (10 pieces)
-  **蟹粉小籠包 (10粒)** 400  
Steamed Minced Pork and Crab Roe Dumplings (10 pieces)



## 蔬菜豆腐

Vegetable and Bean Curd





例 / Portion

-  樹子炒水蓮 300  
Stir-fried White Water Snowflake with Tree Seeds
  
  -  金沙脆豆腐 360  
 Deep-fried Bean Curd Topped with Salted Egg Yolk Crumbs
  
  -  櫻花蝦高麗菜 380  
Stir-fried Cabbage with Dried Sakura Shrimps
  
  - 季節時蔬 380  
Stir-fried Seasonal Vegetables
- 作法三選一：清炒、蒜茸炒、上湯  
Cooking method: Stir-fried, Stir-fried with Garlic, Superior Broth

## 素香齋

Vegetarian

位 / Person

-  文思豆腐羹 180  
 Braised Bean Curd Soup
  
-  松子甘露八寶盅 220  
 Simmered Pine Nuts Soup with Chestnut, Candied Jujube and Bamboo Shoot

例 / Portion




-  鍋巴素什錦 360  
 Assorted Vegetables with Rice Crust
  
-  雪菜百頁毛豆子 420  
 Salted Vegetables with Bean Curd Sheet and Green Soy Beans









## 甜點

Desserts

位 / Person

-  季節水果  
Seasonal Sliced Fruits 150
-  楊枝甘露 (蛋奶素)  
Chilled Mango Sago Cream Soup with Pomelo 180
-  冰糖雪梨燉雪蓮子  
Lotus Seed Soup with Chinese Pear 380

例 / Portion

-  府城木桶豆花 420  
 Traditional Tofu Pudding
-  金黃流沙包 (3粒) 210  
 Salted Egg Custard Bun (3 pieces)
-  棗泥南瓜餅 220  
 Deep-fried Chinese Date Paste Pancake



# 精選東方茗茶

## Selected Teas

享用以下精選茗茶佐餐，每位80元

Select a tea from below for NTD80 per person

### 凍頂烏龍Oolong

南投Nantou, Tawain

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, Tawain

珍貴的茶樹品種與獨特的製茶工藝，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. Tiekuan-yin 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, Tawain

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.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



# 精選東方茗茶

## Selected Teas

享用以下精選茗茶佐餐，每位80元

Select a tea from below for NTD80 per person

### 茉莉香片 Jasmine Green

三峽 Sansia, Tawain

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.

### 龍井 Longjing

南投 Nantou, Tawain

主產於杭州西湖山區，既是地名又是泉名也是茶名，古代的貢品茶，素有色翠、香郁、味醇、型美四絕之稱，特徵帶有高雅的香氣及濃郁的甘甜味，在清明前後採收品質最佳。

Lungehing's tea leaves are light green and beautifully shaped. Historically, this tea was only offered to emperors giving it a rich status to this day.

### 碧螺春 Biluochun

三峽 Sansia, Tawain

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.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NTD and subject to a 10% service charge.



## 果汁

Juice

	杯 / Glass	壺 / Pot
柳橙汁 Orange Juice	190	500
西瓜汁 Watermelon Juice	190	500
檸檬汁 Lemon Juice	190	500
冬瓜檸檬 White Gourd with Lemon		500

## 礦泉水

Mineral Water

	瓶 / Bottle
依雲 Evian 750ml	220
法拉蕊 Ferrarelle 750ml	220

## 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

## 咖啡

Coffee

	杯 / Glass
美式咖啡 Americano	220
拿鐵 Coffee Latte	250
卡布奇諾 Cappuccino	250

以上價格均為新台幣並需外加一成服務費  
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