

上海醉月樓主廚 賴忠舜

Jhung-Shan Lai, Shanghai Pavilion Chef

餐廚生涯三十餘年的賴忠舜主廚，加入台北遠東香格里拉已逾二十個年頭，對於廚藝管理以及食材控管皆相當熟捻。「一道有質感的料理，源自廚師的溫度。」是賴主廚時刻銘記在心的座右銘。賴主廚將持續為饕客們獻上各式炊金饌玉的極致滬杭滋味。

Chef Lai has over 30 years of culinary experience and has worked in Shangri-La Taipei for more than 20 years. He is an expert in managing his culinary team and food quality control. "A high-quality dish is sourced from a warm chef" is Chef Lai's philosophy. Chef Lai will continuously present a unique and unforgettable Shanghainese taste in Shanghai Pavilion.



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外婆紅燒肉
Braised Pork Belly with Egg in Black Soy Sauce
豚バラと卵の醤油煮込み



主廚推薦菜餚 Chef's Signature Dishes シェフおすすめメニュー


● 五香燻魚 Smoked Mandarin Fish 魚の燻製	320	 160
● 黑蒜杏菇和牛粒 (產地：日本鹿兒島縣) Sautéed Japanese Waygu Beef with Black Garlic and Mushrooms 和牛とエリンギの黒ニンニク炒め	1,980	990
🍷 ● 蝦籽蔥燒大烏參 Braised Sea Cucumber with Scallions and Shrimp Roe ナマコと海老の卵、ネギの煮込み	2,180	1,090
🍷 ● 翡翠蟹粉燒花膠肚 Braised Fish Maw with Crabmeat and Green Vegetable Puree カニと魚の浮袋の煮込み	2,580	1,290


主廚推薦菜餚




Chef's Signature Dishes


シェフおすすめの逸品


 	<div>松鼠桂花黃魚</div> <div>Deep-fried Mandarin Fish in Sweet and Sour Sauce</div> <div>揚げ黄魚の甘酢ソースかけ</div>	1,380	 690
 	<div>外婆紅燒肉</div> <div>Braised Pork Belly with Egg in Black Soy Sauce</div> <div>豚バラと卵の醤油煮込み</div>	880	440
	<div>東坡方肉佐雙拼菜飯荷葉夾</div> <div>Steamed Pork with Chinese Wine and Steamed Rice, Steamed Bread</div> <div>トンポーロー（豚角煮） 野菜ご飯、中華バンズ添え</div>	520 (每位 per person) お一人様	260
 	<div>豌豆炒雞絲</div> <div>Sautéed Shredded Free-range Chicken with Snow Peas</div> <div>鶏肉とエンドウ豆の炒め物</div>	1,180	590
 	<div>羊肚菌燉獅子頭</div> <div>Double-boiled Pork Meat with Mushrooms</div> <div>肉団子とアミガサダケのスープ</div>	480 (每位 per person) お一人様	240
 	<div>木桶豆花（桌邊服務）</div> <div>Tofu Pudding with Peanuts and Red Beans</div> <div>桶入り豆花（テーブル横で提供）</div>	560	280

 蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」
Prepared with “Black Bear Honey” produced by Shangri-La Taipei's Bee Hives

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 堅果類 Contains nuts  內含辣味食材 Contains spicy ingredient  醉月樓精選推薦 Signature dish

 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.

 香格里拉會點數兌換 Shangri-La Circle Points Redemption
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魚香肉絲佐口袋餅
Shredded pork stuffed in baked pastry
豚肉、キクラゲの炒め物 / 中華パンつき




四川美食


Sichuan Specialties Blanched


四川特選料理

 	水煮滑牛肉 (美國) Blanched U.S. beef fillet in chili oil 牛肉の辛口煮 (アメリカ産)	1,580	 790
 	成都香辣鮑魚 Wok-fried abalone with dried chili and Sichuan pepper 成都風アワビの唐辛子炒め	1,280	640
  	魚香肉絲佐口袋餅 Shredded pork stuffed in baked pastry 豚肉と木耳の炒め物 (中華パイ付き)	680	340
 	重慶辣子雞 Chongqing stir-fried chicken with dried chili and Sichuan pepper 重慶風鶏肉の唐辛子炒め	680	340
  	麻婆嫩豆腐 Braised “Mapo” tofu with Sichuan pepper and spicy sauce 麻婆豆腐	480	240

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老虎菜皮蛋
Preserved egg with ginger and vinegar sauce
ピータンの唐辛子添え







開胃首碟


Appetizers


前菜

	<div>五香燻魚</div> <div>Smoked Mandarin fish</div> <div>魚の燻製</div>	320	 160
	<div>苔條腰果</div> <div>Cashew with seaweed</div> <div>カシューナッツ & 海藻</div>	280	140
	<div>蒜香拌雲耳</div> <div>Black jelly mushrooms marinated with garlic</div> <div>黒木耳のニンニク和え</div>	280	140
	<div>洋花蘿蔔</div> <div>Preserved turnips</div> <div>カブの漬物</div>	280	140
	<div>老虎菜皮蛋</div> <div>Preserved egg with ginger and vinagar sauce</div> <div>ピータンの唐辛子添え</div>	280	140
	<div>冰糖烤芥菜</div> <div>Braised mustard vegetables</div> <div>カラシナの冰糖糖煮</div>	230	115

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開胃首碟


Appetizers


前菜

 	<div>雪菜燒豆板</div> <div>Salty vegetables with broad beans</div> <div>雪菜の豆板醬煮</div>	230	 <div>115</div>
 	<div>蜜味烤麩</div> <div>Deep fried dough cook with mushroom and honey soy sauce</div> <div>焼き麩の蜜煮</div>	230	<div>115</div>
   	<div>辣炒干絲</div> <div>Sautéed dried bean curd with pork</div> <div>干し豆腐の唐辛子炒め</div>	230	<div>115</div>
  	<div>乾扁四季豆</div> <div>Fried green beans with pork</div> <div>揚げインゲンの唐辛子炒め</div>	230	<div>115</div>
	<div>梅汁西紅柿</div> <div>Marinated tomatoes with plum sauce</div> <div>トマトの梅ソース漬け</div>	230	<div>115</div>
	<div>冰糖苦瓜</div> <div>Braised bitter gourd</div> <div>ゴーヤの氷砂糖煮</div>	230	<div>115</div>

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烏魚子沙拉捲
Mullet roe egg roll
カラスミのサラダ巻ブ

前 菜

Cold Selections

冷製オードブル

	烏 魚 子 沙 拉 捲 Mullet roe egg roll カラスミのサラダ巻ブ	780	 390
	油 爆 活 蝦 Stir-fried shrimp with sweet tomato sauce 海老のトマトソース炒め	880	440
	花 雕 醉 香 雞 Drunken chicken with “Hua Tiao” wine 鶏肉の紹興酒漬け	620	310
	蔥 烤 鯽 魚 Fried carp fish with scallion sauce フナの唐揚げネギソースがけ	620	310
		翡 翠 椒 麻 雞 Spicy chicken with green onion 鶏肉のネギ唐辛子がけ	580 290
	鎮 江 水 晶 肉 Shanghai style jellied pork 上海風豚肉のゼリー寄せ	480	240
	西 芹 蜇 頭 Crispy jellyfish with celery クラゲとセロリの和え物	480	240
		杭 州 素 鵝 Braised bean curd skin filled with mushrooms 杭州風きのこの揚げ湯葉巻き	480 240

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翡翠蟹粉燒花膠肚

Braised fish maw with crabmeat and green vegetable puree

カニと魚の浮袋の煮込み







燕窩、鮑魚、海參

Bird's Nest, Abalones, Sea Cucumbers


ツバメの巣、アワビ、ナマコ料理

 	紅燒鮑魚烏參 Braised sea cucumber with abalone アワビとナマコの醤油煮込み	2,780	 1,390
 	翡翠蟹粉燒花膠肚 Braised fish maw with crabmeat and green vegetable puree カニと魚の浮袋の煮込み	2,580	1,290
 	蝦籽蔥燒大烏參 Braised sea cucumber with scallions and shrimp roe ナマコと海老の卵、ネギの煮込み	2,280	1,140
 	鮑魚鮮汁燒豆腐 Braised abalone with tofu アワビと豆腐の煮込み	1,580	790
 	滬江極品八寶盅 Double-boiled fish maw, scallop, abalone, chicken and pork tendons 上海風五目スープ（魚の浮袋、ホタテ、アワビ、鶏肉、豚スジ入り）	1,480 (每位 per person)	740 お一人様
 	羊肚菌花膠干貝燉雞湯 Double-boiled chicken soup with fish maw, scallops and porcini mushrooms アミガサダケ、魚の浮袋、ホタテ入りチキンスープ	1,480 (每位 per person)	740 お一人様
 	南瓜竹笙燴花膠燕窩 Braised pumpkin soup with bird's nest and fishmaw and bamboo mushrooms 魚の浮袋、キノガサダケ、ツバメの巣入りカボチャスープ	1,480 (每位 per person)	740 お一人様
 	魚肚燒刺參 Braised sea cucumber with fish maw ナマコと豚スジ肉の煮込み	1,480 (每位 per person)	740 お一人様

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豌豆河蝦仁
Stir-fried fresh water shrimps
with snow peas
川エビとエンドウ豆の龍井茶炒め

蝦蟹精選

Shellfish

エビ&カニ料理

	<div>🍴</div> <div>梅菜蒸波士頓龍蝦 (一隻・約 450 公克)</div> <div>Steamed Boston lobster in preserved vegetables sauce (one lobster, 450g)</div> <div>ボストンロブスターと芥子菜漬けの蒸し物 (一尾約 450 グラム)</div>	2,380	1,190	<div>🍴</div>
🥥	<div>豌豆河蝦仁</div> <div>Stir-fried fresh water shrimps with snow peas</div> <div>川エビとエンドウ豆の龍井茶炒め</div>	1,880	940	
	<div>花雕蒸紅蟳</div> <div>Steamed Changhua mud crab with “ Hai Tiao” wine</div> <div>カニの紹興酒蒸し</div>	1,880	940	
	<div>滬江年糕醬爆蟹</div> <div>Braised Changhua mud crab with soy bean sauce and rice cake</div> <div>上海風カニと中華餅の醤油炒め</div>	1,780	890	
	<div>蛋香蒸膏蟹</div> <div>Steamed Changhua mud crab with egg</div> <div>カニと卵の蒸し物</div>	1,780	890	
🥥	<div>醬炒鮮鮑干貝</div> <div>Sautéed fresh scallops and abalone with soy sauce</div> <div>ホタテとアワビの XO 醬チリソース炒め</div>	1,680	840	
	<div>蒜味奶油國王大蝦 (4 隻)</div> <div>Braised king prawns with cream sauce and garlic (4 pieces)</div> <div>大海老のガーリッククリーム煮 (4 隻)</div>	1,580	790	
	<div>清炒鮮蝦仁</div> <div>Sautéed Taiwan blue shrimp with scallions</div> <div>エビとタマネギの炒め物</div>	980	490	

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泡椒酸菜烏鯉魚片
Fish fillet with preserved vegetables and chili sauce
魚の高菜煮唐辛子かけ



鮮魚精選 Fish 魚料理

● 乾煎馬頭魚
Pan-fried Ma Tau fish
焼きアマダ

1,680



790

● 蒜子豆腐燒馬頭魚
Braised Ma Tau fish with bean curd and garlic gravy
アマダイと豆腐のニンニク煮

1,680

790

干鍋青甘下巴
Braised fish head with scallions and chili sauce
魚のカマとネギチリソース煮

1,480


740




鮮魚精選


Fish


魚料理

	蒜子豆腐燒黃魚 Braised yellow fish with bean curd and garlic gravy 黄魚と豆腐のニンニク蒸し	1,380	 690
	松鼠桂花黃魚 Deep-fried Mandarin fish in sweet and sour sauce 揚げ黄魚の甘酢ソースがけ	1,380	690
	火山石鍋巴三鮮 Braied seafood and crispy rice with tomatoto sauce 3 種の海鮮とトマトソースがけ中華おこげ	1,380	690
	紅燒嫩下巴 (4 個) Braised Mandarin fish head in soy sauce (4 pieces) 魚のカマの醤油煮込み (4 個)	1,080	540
	泡椒酸菜烏鯉魚片 Fish fille with preserved vegetables and chili sauce 魚の高菜煮唐辛子がけ	980	490
	香辣蒜味紅糟魚片 Wok-fried fish with garlic and dried chili 魚のニンニク唐辛子炒め	880	440
	韭黃胡椒鱔 Sautéed fresh Taiwan yellow eel with leeks 田ウナギとキノラの炒め物	880	440

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蔥爆四方美國牛
Braised U.S. beef cubes with green onion
アメリカ産牛肉とネギの炒め物



豬肉、牛肉 Pork, Beef 豚肉 & 牛肉料理

● 黑蒜杏菇和牛粒 (產地：日本鹿兒島縣)
Sautéed Japanese waygu beef with black garlic and mushrooms
和牛とエリンギの黒ニンニク炒め

1,980



990

● 蔥爆四方美國牛
Braised U.S. beef cubes with green onion
アメリカ産牛肉とネギの炒め物

1,380

690


清蒸美國牛肉
Steamed U.S. beef with ginger
牛肉の醤油蒸し

1,180




590

豬肉、牛肉
Pork, Beef
豚肉 & 牛肉料理


 	黑 麻 油 蛋 松 坂 肉 Sautéed pork with chicken testivles in black sesame oil 豚トロと卵の黒胡麻油炒め	1,080	 540
 	福 香 千 層 肉 Braised sliced pork with preserved vegetables 豚肉と塩漬け野菜の煮物	980	490
 	外 婆 紅 燒 肉 Braised pork belly with egg in black soy sauce 豚バラと卵の醤油煮込み	880	440
 	蔥 燒 無 錫 排 骨 Braised pork ribs with green onions ポークリブとネギの甘辛煮	880	440
 	紅 燒 獅 子 頭 Braised pork meatballs with seasonal vegetables 肉団子と野菜の醤油煮込み	880	440
 	蜜 汁 火 腿 Steamed Chinese ham in Black Bear Honey, served with Chinese buns 金華ハムの蜜煮 中華バンズ添え	880	440
	東 坡 方 肉 佐 雙 拼 菜 飯 荷 葉 夾 Steamed pork with Chinese wine and steamed rice , steamed bread トンポーロー（豚角煮） 野菜ご飯、中華バンズ添え	520 (每位 per person) お一人様	260
 	韭 黃 酸 菜 炒 肚 絲 Sautéed slice pork belly with chives and salty vegetables 豚肉とキニラの高菜炒め	480	240

 蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」
Prepared with “Black Bear Honey” produced by Shangri-La Taipei's Bee Hives

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辣味孜然風味雞

Deep fried chicken with spicy sauce

揚げ鶏のクミンソースがけ







禽 肉


Poultry


鶏肉、鴨肉、ガチョウ料理

 	<div>豌豆炒雞絲</div> <div>Sautéed shredded free-range chicken with snow peas</div> <div>鶏肉とエンドウ豆の炒め物</div>	1,180	 590
 	<div>絲瓜雞絲佐瑤柱酥</div> <div>Sautéed loofah with dried scallops and shredded chicken</div> <div>へチマと鶏肉の貝柱炒め</div>	880	440
 	<div>石鍋香芋燒雞</div> <div>Braised free-range chicken with Tachia taro in clay pot</div> <div>鶏肉とタロイモの土鍋煮</div>	780	390
 	<div>辣味孜然風味雞</div> <div>Deep fried chicken with spicy sauce</div> <div>揚げ鶏のクミンソースがけ</div>	780	390
 	<div>松露芙蓉嫩雞片</div> <div>Sliced free-range chicken with mushrooms and egg white</div> <div>鶏肉、マッシュルームのトリュフ風味卵白炒め</div>	680	340
	<div>南乳脆銀翼</div> <div>Deep-fried chicken wing with soy sauce</div> <div>揚げ手羽先の紅腐乳風味</div>	680	340
 	<div>宮保雞球</div> <div>Deep-fried free-range chicken in chili</div> <div>鶏肉の唐辛子炒め鶏肉の辛口揚げ</div>	680	340

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砂鍋醃篤鮮

Beancurd skin soup with salted pork in clay pot




湯葉と塩漬け豚肉のスープ




湯品 Soups スープ

		砂鍋醃篤鮮 Beancurd skin soup with salted pork in clay pot 湯葉と塩漬け豚肉の土鍋スープ	1,080	 490
		砂鍋獅子頭 Braised pork meatballs in clay pot 肉団子の土鍋スープ	980	490
		羊肚菌燉獅子頭 Double-boiled pork meat with mushrooms 肉団子とアミガサダケのスープ	480 (每位 per person) お一人様	240
		清燉美國牛肉湯 Double-boiled U.S. beef soup 牛肉スープ (アメリカ産牛肉使用)	380 (每位 per person) お一人様	190
		火腿扁尖津白燉雞湯 Double-boiled chicken soup with ham and bamboo shoots ハム、タケノコ入りチキンスープ	380 (每位 per person) お一人様	190
		雞汁竹筴湯 Bamboo fungus in clear chicken soup キノガサダケ入りチキンスープ	380 (每位 per person) お一人様	190
		清燉土雞湯 Double-boiled free-range chicken soup 地鶏スープ	380 (每位 per person) お一人様	190
		響螺松茸菇燉雞湯 Double-boiled free-range chicken soup with conch and mushrooms 巻貝、きのこ入りチキンスープ	380 (每位 per person) お一人様	190
		青翠黃魚羹 Double-boiled fish and soup 黃魚と湯葉のとろみスープ	380 (每位 per person) お一人様	190

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蒜 開 老 豆 腐
Braised beancurd with garlic
ネギと厚揚げの煮物










蔬菜、豆腐

Vegetables

野菜 & 豆腐料理

	<div>金沙蟹肉鍋巴</div> <div>Sautéed egg yolk with beancurd and crab meat with crispy rice</div> <div>卵黄とカニ肉入り中華おこげ</div>	880	 440
	<div>蟹粉豆腐</div> <div>Braised tofu with crab meat</div> <div>カニみそ豆腐</div>	880	440
	<div>蒜開老豆腐</div> <div>Braised beancurd with garlic</div> <div>ネギと厚揚げの煮物</div>	580	290
	<div>雪菜百頁毛豆子</div> <div>Salted vegetables with beancurd skin and fresh soy beans</div> <div>雪菜、湯葉、枝豆のスープ煮</div>	580	290
	<div>爛糊肉絲白菜</div> <div>Braised Chinese cabbage with ham</div> <div>豚肉と白菜の煮込み</div>	580	290
	<div>絲瓜老燒蛋</div> <div>Stir-fried luffa with fried eggs</div> <div>ヘチマと卵の炒め物</div>	520	260
	<div>鮮菇炒水蓮</div> <div>Stir-fried water lotus and mushrooms</div> <div>水蓮菜ときのこの炒め物</div>	460	230

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碧綠素黃雀

Vegetarian beancurd roll with seasonal vegetables

干し豆腐と野菜の湯葉巻き醤油煮










素 香 齋

Vegetarian Selections

ベジタリアン用料理

	<div>金 果 鮮 菇 炒 蘆 筍</div> <div>Sautéed asparagus with mushrooms and ginkgo nuts</div> <div>アスパラガス、きのこ、銀杏の炒め物</div>	780	 390
	<div>蘆 筍 百 合 彩 椒 炒 腰 果</div> <div>Sautéed asparagus with lily and cashew</div> <div>アスパラガス、ユリ根、カシューナッツの炒め物</div>	480	240
  	<div>碧 綠 素 黃 雀</div> <div>Vegetarian beancurd roll with seasonal vegetables</div> <div>干し豆腐と野菜の揚げ湯葉巻き</div>	460	230
	<div>鍋 巴 素 什 錦</div> <div>Assorted vegetables with crispy rice</div> <div>野菜あんかけ中華おこげ</div>	460	230
 	<div>羅 漢 什 錦 蔬</div> <div>Sautéed assorted vegetables</div> <div>野菜の炒め物</div>	460	230
	<div>金 湯 蟲 草 繪 津 白</div> <div>Braised Chinese Cabbage with pumpkin soup</div> <div>カボチャと黒豆の煮込み</div>	420	210
 	<div>子 薑 炒 木 耳</div> <div>Sautéed shredded ginger with jelly mushrooms</div> <div>木耳のショウガ炒め</div>	280	140

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上海生煎包 (三顆)
Pork and cabbage steamed buns (3 pieces)
上海風肉まん焼き (3 個)




麵點、飯食、年糕


Dumplings, Noodles, Rice, Rice Cakes


麵、ご飯、中華餅料理

	滬江香菇菜飯	580	 290
	Steamed rice with Chinese ham, mushrooms and vegetable 金華火腿、しいたけ、野菜入り炊き込みごはん		
	 松露小籠包 (八顆)	560	280
	Steamed truffle pork dumplings (8 pieces) トリュフ小籠包 (8個)		
	鮑魚醬汁炒飯	520	360
	Shanghai Pavilion fried rice with baby abalone 上海風アワビソース炒飯		
	韭黃海鮮兩面黃	520	360
	Pan-fried noodles with seafood and chievs 海鮮とキノコのアんかけ揚げ焼きそば		
	 蔥開煨麵	420	210
	Noodle soup with dried shrimps and scallions 干しエビとネギ入り煮込み麵		
	 嫩雞煨麵	380	190
	Stewed noodles with shredded chicken 鶏肉入り煮込み麵		
	  雪菜肉絲炒年糕	380	190
	Stir-fried rice cake with pork and preserved vegetables 雪菜、豚肉、中華餅の炒め物		
	 鮑魚小籠包 (三顆)	320	160
	Steamed abalone dumpling (3 pieces) アワビ小籠包 (3個)		
	 上海特色菜飯條	320	160
	Pan fried sticky rice with Chinese ham 火腿入り上海風おにぎり		
	 上海炒麵	320	160
	Fried Shanghai noodles with shredded pork and cabbage 上海風焼きそば		

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韭黄海鲜两面黄
Pan-fried noodles with seafood and chives
海鮮とキニラのあんかけ揚げ焼きそば




麵點、飯食、年糕
Dumplings, Noodles, Rice, Rice Cakes
麵、ご飯、中華餅料理

[illegible]

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三色心太軟


Black Bear Honey glazed red dates with glutinous rice


蜂蜜風味のナツメ入り中華餅






甜點 Desserts デザート


				
	椰汁燉燕窩		1,480	740
	Double-boiled bird's nest with coconut milk		(每位 per person)	
	ツバメの巣入りココナッツミルク		お一人様	
	木桶豆花 (桌邊服務)		560	280
	Tofu pudding with peanuts and red beans			
	桶入り豆花 (テーブル横で提供)			
	豆沙窩餅		280	140
	Sweet red bean paste pancake			
	中華風あんこパイ			
	蜜汁蓮子糯米藕		280	140
	Sugar glazed lotus roots with osmanthus			
	金木犀風味のもち米詰め甘煮レンコン			
	三色心太軟		220	110
	Black Bear Honey glazed red dates with glutinous rice			
	蜂蜜風味のナツメ入り中華餅			

 蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」
Prepared with “Black Bear Honey” produced by Shangri-La Taipei's Bee Hives

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熊貓芝麻包
Steamed sesame bun
パンダのゴマ饅頭

甜點 Desserts デザート

●	紅棗蓮子燉雪耳	180	90
	Double-boiled lotus seeds and red dates with fresh snow fungus ナツメ、ハスの実、白木耳のスープ		
	上海綠豆糕 (三顆)	180	90
	Green bean cake (3 pieces) 上海風綠豆ケーキ (3個)		
●	酒釀芝麻湯糰	180 (每位 per person)	90
	Traditional black sesame dumpling soup 黒ゴマ餡団子入り酒粕スープ	お一人様	
●	芝麻核桃糊	180 (每位 per person)	90
	Sesame paste with longan pulp クルミ入り黒ゴマススープ	お一人様	
●	金棗紅豆抹茶鬆糕花	180 (每位 per person)	90
	Steamed cake with red bean and kumquat キンカンとあずき入り蒸しケーキ	お一人様	
🐼●	熊貓芝麻包 (一顆)	80 (每位 per person)	40
	Steamed sesame bun (1 piece) パンダのゴマ饅頭 (1個)	お一人様	

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精選東方茗茶

Selected Teas

享用以下精緻茗茶佐餐，每人 90 元
Select a tea from below for NT\$ 90 per person

東方美人 Oriental Beauty 南投 Nantou, Taiwan

因其茶芽白毫顯著，又名為白毫烏龍茶。茶葉白毫肥大，葉身呈白、綠、黃、紅、褐五色相間，五彩炫麗，綻開濃濃的果香與氤氳蜜香。一百多年前曾讓英國女皇大感驚艷，稱之為東方美人。

This tea offers an array of colors in its tea leaves that is beautifully mixed: white, green, yellow, red and brown. 100 years ago, the English Queen liked this particular tea and gave it its current name. The overall taste of this tea is fruity with a slight honey flavor.

龍井 Lungehing 南投 Nantou, Taiwan

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，在清明前後的採收的品質最佳。

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.

茉莉香片 Jasmine Tea 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.

決明子 Je-min-tze Tea 南投 Nantou, Taiwan

在豆科的夷花中，有大約紅豆一半大小的種子，炒過成茶來飲用就是決明子茶。

This unique tea comes from a type of beans that is half the size of a red bean. The beans are stir-fried before hot water is poured in to give it its full aroma.

普洱茶 Puer Tea 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，雖有一股霉味但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.

鐵觀音 Tiehkuan-yin 木柵 Muzai, Taiwan

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，艷亮均勻，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. Tiehkuan-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 mouth.

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精選東方茗茶

Selected Teas

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薄荷葉 Mint Tea 南投 Nantou, Taiwan

充滿透明感的芳香藥草，以清爽甘味為特色，口感在清涼中還帶有一股圓潤的甘甜與柔和的香味，和其他芳香藥草或牛奶也很搭配。

Made from a combination of mint leaves and herbs, this tea is fresh and minty with a light sweet taste. Its taste can also be altered to your own preference by adding milk or other herbs.

凍頂烏龍茶 Oolong Tea 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，搭配台灣獨家的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工培火的韻味與香氣，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.

菊花茶 Chrysanthemum Tea 南投 Nantao, 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.

碧螺春 Bi-luo-chun 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.

綠茶 Green Tea 南投 Nantou, Taiwan

綠茶的特徵為在製造之前沒有經過發酵，已採收的狀態直接加熱，不經過發酵的程序，所以綠茶會有淡淡的稻草味，極品的綠茶則帶有高雅清爽的綠豆香。

Green tea is one of the most traditional teas. The leaves do not go through any fermentation process which prevents the original flavor to be lost.

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