

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.

如您對食物過敏或有特殊需求，請告知服務人員

If you have any food allergies or special requirements, please inform our service team.

主廚推薦必點

Chef's Recommend

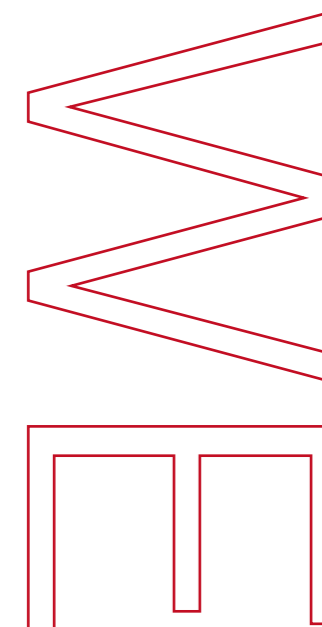
主廚

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  
整份 whole 1,980  
Braised Beef ribs 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)

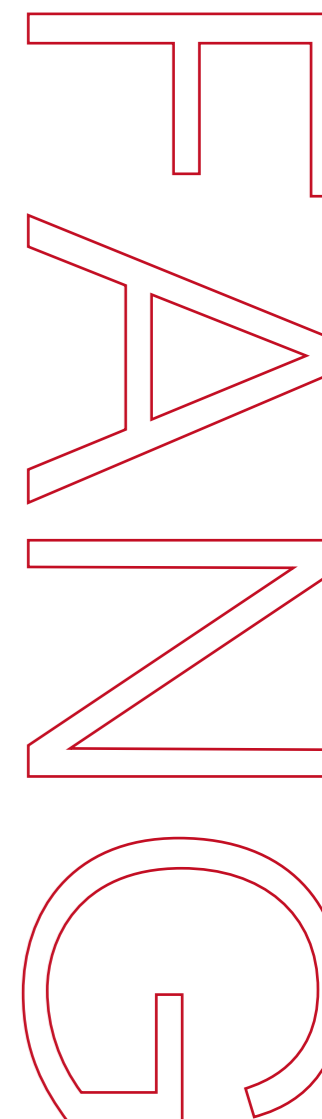
墨魚雙色得意腸 280  
Rice rolls with shredded Carrot, Black Fungus, Shrimp and Scallions

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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味坊

# 鴨霸天下

## Roast Duck Table Menu

\*\* 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 Noodle  
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 )

私房前菜

Appetizers

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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港式燒臘

Barbecue Meat Platter

廣式片皮鴨四吃 ( 1天前預訂 ) 3,888  
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 noodle with Duck bone soup and Taro ) combination of 4 choice



麻香海蜇 400  
Jellyfish with Chili sauce

蜜汁叉燒 580  
Barbecue Pork with Honey

玫瑰油雞 580  
Roast Chicken with Soy sauce

明爐烤鴨 620  
Roast Duck


肝腸臘腸 620  
Cantonese Sausage with Liver

 川味牛腩  620  
Beef Shank with Chili sauce

燒味雙拼 620  
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

脆皮叉燒 720  
Crispy Barbecue Superior Pork with Caramelized Sugar

宮保皮蛋 380  
Preserved Egg with Nuts and Chili

 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 )


 孜然辣子雞丁 420  
Diced Chicken with Chili and Cumin

糖醋咕嚕肉 420  
Pork Fillets with Sweet and Sour sauce

欖菜四季豆 420  
Olive Pickles with Spring Beans

樹子 / 清蒸午仔魚 450  
Steamed Threadfin with Cordia Dichotoma or Scallion

廣東小炒皇 480  
Stir-fried Dried Tofu, Pork and Squid

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

Special Flavour

風味料理

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風味料理

Special Flavour

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

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風味料理

Special Flavour

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

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

生  
猛  
海  
鮮

Raw Seafood

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

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Typhoon Shelter Style

避  
風  
塘  
料  
理

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

瑤柱雜菜粉絲煲 Dried Scallop mixed Vegetable with Vermicelli	420
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鹹魚雞粒豆腐煲 Braised Bean curd sheet with chicken and Salted Fish	420
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紅燒花生豬尾煲 Braised Pig Tail and Peanut	680
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薑蔥肥牛煲  Sliced Beef with Ginger and Green Onions	720
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烏參鵝掌煲 Braised Sea Cucumber with Goose Feet	720
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蝦籽烏參香菇煲 Braised Sea Cucumber with Shrimp roe and Mushroom	720
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沙茶金菇肥牛煲  Braised Beef and Enoki mushroom with Shacha sauce	720
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上湯中蝦粉絲煲 Braised Prawn with Mung bean noodle	780
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海鮮一品煲 Assorted Seafood with Bean curd sheet	780
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茄子肉碎斑球煲 Braised Eggplant, minced Pork and Grouper	780
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煲  
仔  
類  
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

蒜蓉炒絲瓜 Stir-fried Luffa with Garlic	320
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 宮保高麗菜 Cabbage with Net and Spicy sauce	320
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清炒時蔬 Stir-fried Vegetable	320
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金銀蒜蒸絲瓜 Steam Luffa with Garlic	320
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百頁炒時蔬 Stir-fried Vegetable with Bean curd sheet	320
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繽紛七彩百頁蔬 Stir-fried Multi-colored Seasonal Vegetable	420
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杞子上湯浸娃娃菜 Braised Baby Cabbage with broth and Wolfberry	420
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金銀蛋莧菜 Chinese Spinach with Preserved Egg and Salty Egg	420
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 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
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松花皮蛋松阪豬肉粥 Congee with Preserved Eggs and Pork Neck	360
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揚州炒飯 Fried Rice with Shrimps and Barbecue Pork	400
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 XO 醬海鮮炒飯 Fried Rice with Seafood and X.O. sauce	420
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蔘油臘味炒飯 Fried Rice with Chinese Sausage and Soy sauce	420
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廣州炒麵 Braised Seafood and Barbecue Pork with Deep-fried Noodle	420
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乾炒牛河  Fried Rice Noodles with sliced Beef	420
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 XO 醬海鮮炒伊麵 Fried E-FU Noodles with Seafood and X.O. sauce	420
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宮廷一品海鮮粥 Seafood Congee	420
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鮑汁金菇瑤柱炒伊麵 Fried E-FU Noodles with Abalone sauce, Enoki mushroom and Dried Scallops	420
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臘味煲仔飯 Chinese Sausage with Soy sauce	460
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松露蝦仁蛋炒飯 Fried Rice with Shrimps and Truffle	480
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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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蔬  
菜  
類

Seasonal Vegetables



兒童菜單

Kids Menu

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



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素菜類

Vegetarian

紅燒雙冬豆腐 Stewed Mushrooms with Egg Tofu	320
什錦素炒飯 Vegetarian Fried Rice	320
黑木耳炒絲瓜 Stir-fried Luffa with Black Fungus	360
上湯雜菜粉絲煲 Mixed Vegetable with Vermicelli	380
欖菜四季豆 Olive Pickles with Spring Beans	420
松露野菌燒豆腐 Braised Tofu with Truffle and Mushroom	420
紅燒茄子素肥腸 Braised Eggplant and Rolled Flour Gluten	420
堅果彩椒炒雜菌 Stir-fried Bell pepper and Mushroom with Nuts	480
咕嚕猴頭菇 Lion's Mane with Sweet and Sour sauce	520
素佛跳牆 (每位) Vegetarian Buddha's Temptation ( per person )	260
翡翠豆腐羹 Tofu soup with Spinach sauce	320
雜菜南瓜羹 Pumpkin soup with mixed Vegetable	320
沙參玉竹雪耳湯 Braised Coastal Glehnia Root, Fragrant Solomonseal Rhizome and White Fungus	360

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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

蔘油臘味炒飯  
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 noodle 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
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 ünstler 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	4,200
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

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