

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.



廚藝之道，不僅在於技法與火候，更在於對風味的體悟與對細節的堅持。

多年來，我始終以專注之心對待每一道料理，從食材特性的掌握，到風味層次的鋪陳，都希望呈現最恰如其分的美味。

期待您在醉月樓的每一次相聚，都能細細品味料理所承載的用心，並留下值得珍藏的美好回憶。

Cooking is about more than technique and precision. It is about understanding flavour and paying attention to the details that make each dish truly memorable.

Over the years, I have remained committed to treating every ingredient with care and every dish with respect. From the balance of flavors to the final presentation, each element is thoughtfully considered to create a dining experience that is both refined and enjoyable.

I hope your time at Shanghai Pavilion brings not only the pleasure of exceptional cuisine but also the joy of sharing meaningful moments with family, friends, and colleagues.

主廚 許忠賢

Head Chef Ken Hsu



主廚推薦

Chef's Recommendation

例 / Portion

-  桂花炒蟹肉 780
 Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce
-  滬式辣醬燴八寶 780
 Wok-fried Eight-Treasure with Spicy Bean Sauce
-  火山石鍋巴三鮮 800
 Braised Shrimp, Scallop, Squid and Crispy Rice with Oyster Sauce
-  香酥鴨方 880
 Crispy Duck Pie Served with Steamed Bun
-  鮑魚紅燒肉 1,180
  Braised Pork Belly with Abalone
天麩豬
-  蒜子豆腐燒筍殼魚 1,480
 Slow-braised Marble Goby with Garlic and Bean Curd
-  黑蒜蘆筍炒美國熟成牛肉 1,680
 Ferment Black Garlic Stir-fried Asparagus with US Flannery Prime Beef
雲林手工黑蒜頭
牛肉來源：美國 Beef Origin : USA
-  梅菜天麩燒大蝦（4隻） 1,680
  Braised Jumbo Prawns with Preserved Mustard Greens and Pork Belly (4 pcs)
天麩豬
可加點單隻蝦，每隻 420 元 Additional Jumbo Prawn Available at NTD 420 per piece
-  花膠火腩霸王雞 2,580
  Stewed Whole Free-range Chicken with Fish Maw, Bean Curd Sheet and Dried Scallop
益活雞、台南鮮筍、自製上海濃湯
敬請一天前預訂 Please place order 1 day in advance
-  醉月佛跳牆 2,880
 Shanghai Pavilion Chef Special Buddha Clay Pot
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-  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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江南灶香滷豬手捲
Spiced Braised Pork Trotter Rolls Jiangnan Style



冷盤精選

Appetizer

例 / Portion

蜜味烤麩

Gluten Puff with Sweet Soy Sauce

290

烏梅西紅柿

Fresh Tomato in Plum Sauce

鹽水蕃茄、正合興烏梅

360

鳳香紅酒無花果

Braised Figs in Red Wine Sauce

360

滬式柳葉魚

Braised Capelin

360

蔥烤鯽魚

Fried Carp Fish with Scallion Sauce

380

芹香蜆頭

Jellyfish Salad with Celery and Spicy Vinaigrette

400

弄堂水晶肉

Shanghai Pavilion Pork Terrine

420

花雕醉香雞

Drunken Chicken with Hua Diao Wine

450

楠西梅汁熟醉蝦

Blanched Shrimps in Nanxi Plum Sauce and Shaoxing Wine

480

五味冰捲

Chilled Squid Rolls with Five Spice Sauce Taiwan Style

580

江南灶香滷豬手捲

Spiced Braised Pork Trotter Rolls Jiangnan Style

580

三蔥紅油拌牛筋

US Beef Tendon Salad with Scallion, Onion, Shallot and Chili Oil

牛肉來源：美國 Beef Origin : USA

580

醉月香烤烏魚子

Charcoal-grilled Taiwan Mullet Roe

880

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)

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金陵文武鴨湯

Simmered, Roasted Duck and Poached Duck with Cordyceps Flower



湯品精選

Soup

位 / Per Person

-  菊花豆腐湯 280
Chicken Soup with Chrysanthemum-shaped Bean Curd
-  綠筍蛤蠣燉雞湯 300
Double-boiled Free-range Chicken Soup with Clam and Bamboo Shoot
台南鮮筍
-  羊肚菌蟲草花山藥盅 300
Double-boiled Morel Mushroom, Cordyceps Flower and Chinese Yam Soup
-  清燉竹筍獅子頭 400
Double-boiled Chicken Soup with Pork Meat Ball and Bamboo Fungus

例 / Portion

-  砂鍋醃篤鮮 1,200
Bean Curd Sheet Soup with Salted Pork in Clay Pot
自製上海濃湯、台南鮮筍
-  花膠火腩霸王雞 2,580
Stewed Whole Free-range Chicken with Fish Maw, Bean Curd Sheet and Dried Scallop
益活雞、台南鮮筍、自製上海濃湯
敬請一天前預訂 Please place order 1 day in advance
-  醉月佛跳牆 2,880
Shanghai Pavilion Chef Special Buddha Clay Pot
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-  金陵文武鴨湯 2,980
Simmered, Roasted Duck and Poached Duck with Cordyceps Flower
敬請三天前預訂 Please place order 3 day in advance

-  招牌菜 Signature Dish
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花膠火腩霸王雞
Stewed Whole Free-range Chicken with Fish Maw, Bean Curd Sheet and Dried Scallop

醉月樓烤鴨

Shanghai Pavilion Roasted Duck

例 / Portion

2,980

● 經典醉月招牌烤鴨 三吃

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

酸白菜腐皮鴨架湯
Fermented Chinese Cabbage Soup with Duck Carcass and Bean Curd Sheet

第三吃 - 任選以下一種做法 Third Serving - Choice of One Dish from Below

火爆三蔥鴨絲
Wok-fried Sliced Duck with Scallion

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

3,500



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

酸白菜腐皮鴨架湯

Fermented Chinese Cabbage Soup with Duck Carcass and Bean Curd Sheet

第三吃 - 任選以下一種做法

Third Serving - Choice of One Dish from Below

火爆三蔥鴨絲

Wok-fried Sliced Duck with Scallion

桂花炒鴨絲

Stir-fried Shredded Duck with Scramble Eggs and Vegetables

椒鹽麻薑鴨骨架

Wok-fried Roasted Duck Carcass with Ginger and Sichuan Pepper

沙茶爆櫻桃鴨骨

Wok-fried Duck Bone Meat with Taiwan Barbecue Sauce



巴蜀辣炒鴨架骨

Stir-fried Spicy Roasted Duck Carcass Sichuan Style

第四吃 - 任選以下一種做法

Fourth Serving - Choice of One Dish from Below

淮揚臘腸燒鴨菜飯

Huaiyang Clay Pot Rice with Preserved Sausage and Roasted Duck

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)

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火爆三蔥鴨絲
Wok-fried Sliced Duck with Scallion



火山石鍋巴三鮮

Braised Shrimp, 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	700
 油爆韭黃鱔糊 Wok-fried Taiwanese Eel with Leek	780
 火山石鍋巴三鮮 Braised Shrimp, Scallop, Squid and Crispy Rice with Oyster Sauce	800
 西湖醋魚 Braised River Perch with Vinaigrette 山泉水產養殖鱸魚	850
 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
 薺菜年糕燒膏蟹 Braised Mud Crab with Shepherd's Purse and Rice Cakes	1,280
 翡翠花膠蔥燒海參 Braised Sea Cucumber with Pork Tendon and Ping-pong	1,280
 糖醋菊花魚 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	1,380

-  招牌菜 Signature Dish
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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	
 蒜子豆腐燒筍殼魚	1,480
 Slow-braised Marble Goby with Garlic and Bean Curd	
 蔥油珍露蒸筍殼魚	1,480
Steam Marble Goby with Scallions	
 梅菜天麴燒大蝦 (4隻)	1,680
 Braised Jumbo Prawns with Preserved Mustard Greens and Pork Belly (4 pcs) 天麴豬 可加點單隻蝦，每隻 420 元 Additional Jumbo Prawn Available at NTD 420 per piece	

時令活魚

Live Fish

	例 / Portion
活海石斑 Grouper 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	1,880
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 and Scallion 敬請三天前預訂 Please place order 3 day in advance	2,280

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石鍋香芋燒雞
Braised Chicken with Taro in Clay Pot



禽類料理

Poultry

蘆筍鮮菇滑雞片

Stir-fried Chicken with Asparagus and Sliced Mushroom

例 / Portion

580

左宗棠雞

Stir-fried Chicken in Sweet and Spicy Sauce

580

石鍋香芋燒雞

Braised Chicken with Taro in Clay Pot

高雄甲仙芋頭

680

上海沙薑蔥油雞

Blanched Chicken with Aromatic Ginger and Scallion Oil

780

香酥鴨方

Crispy Duck Pie Served with Steamed Bun

880

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)

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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



豬牛料理

Pork and Beef

		例 / Portion
 無錫排骨	Wuxi Style Braised Spare Pork Ribs	780
 滬式辣醬燴八寶	Wok-fried Eight-Treasure with Spicy Bean Sauce	780
 豆瓣醬香炒牛肉	Stir-fried US Beef with Bean Sauce 牛肉來源：美國 Beef Origin : USA	880
 堅果極汁菲力骰子牛	Stir-fried Diced New Zealand Beef Tenderloin with Assorted Nuts 牛肉來源：紐西蘭 Beef Origin : New Zealand	980
 稻草扎天麩肉	Braised Pork Wrapped in Rice Straw in Brown Sauce 天麩豬	980
 鮑魚紅燒肉	Braised Pork Belly with Abalone 天麩豬	1,180
 椒鹽油淋肴元寶	Crispy Pork Knuckle with Chinese Herbs 敬請一天前預訂 Please place order 1 day in advance	1,180
 黑蒜蘆筍炒美國熟成牛肉	Ferment Black Garlic Stir-fried Asparagus with US Flannery Prime Beef 雲林手工黑蒜頭 牛肉來源：美國 Beef Origin : USA	1,680

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稻草扎天麩肉
Braised Pork Wrapped in Rice Straw in Brown Sauce

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
 府城腐皮炸鯛魚鮮蝦捲 (6捲) Deep-fried Crispy Bean Curd Rolls Wrapped with Snapper and Shrimp (6 pcs)	580
 韭黃蝦仁滑蛋 Soft Scramble Egg with Shrimps and Chives	680
 桂花炒蟹肉 Stir-fried Crab Meat with Scrambled Egg and Vegetables Served with Lettuce	780
 圓籠玉子紅蟳蒸米糕 Steamed Glutinous Rice with Mud Crab, Sesame Oil and Egg Omelet	1,280

-  招牌菜
- Signature Dish
-  素食
- Vegetarian
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- 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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四川潑辣高山鱸魚

Simmered River Perch with Hot Chili Sauce, Sichuan Style



特色四川料理

Sichuan Specialties

例 / Portion

- | | |
|---|-----|
|  麻婆嫩豆腐 | 520 |
|  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 in Clay Pot | |
|  巴蜀小炒天麴豬五花 | 780 |
|  Stir-fried Pork Belly with Sichuan Spices | |
|  石鍋孜然乾燒雞 | 780 |
| Braised Chicken with Cumin and Chili Bean Paste | |
|  水煮滑牛肉 | 780 |
|  Spicy Oil Boiled New Zealand Beef with Bean Spout | |
| 牛肉來源：紐西蘭 Beef Origin : New Zealand | |
|  宮保堅果蝦球 | 880 |
|  Wok-fried Kung Pao Shrimp Ball with Nuts | |
|  四川潑辣高山鱸魚 | 980 |
|  Simmered River Perch with Hot Chili Sauce, Sichuan Style | |
| 山泉水產養殖鱸魚 | |

 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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水煮滑牛肉
Spicy Oil Boiled New Zealand Beef with Bean Spout

石鍋羊肚菌燒豆腐

Braised Bean Curd with Morel Mushroom Sauce in Clay Pot



蔬菜豆腐

Vegetable and Bean Curd

		例 / Portion
 金沙脆豆腐		420
 Deep-fried Egg Bean Curd Topped with Salted Egg Yolk Crumbs 台南鹹鴨蛋黃		
 樹子炒水蓮		420
Stir-fried Water Snowflake with Tree Seed 高雄美濃水蓮		
 櫻花蝦高麗菜		420
 Stir-fried Cabbage with Dried Shrimps		
季節時蔬		450
Vegetables in Season 作法三選一：  上湯 /  蒜炒 /  清炒 Cooking Options :  Superior Broth / Stir-fried with Garlic /  Purely Stir-fried		
 雪菜百頁毛豆子		450
 Salted Mustard Greens with Bean Curd Sheet and Green Soybeans		
 絲瓜老燒蛋		460
Stir-fried Luffa Braised with Fried Eggs		
 爛糊肉絲白菜		480
Braised Chinese Cabbage with Shredded Pork		
 乾煸四季豆		480
Wok-fried Green Beans with Minced Pork		
 五彩百合炒蘆筍		680
Stir-fried Asparagus with Mushroom and Lily Bulbs		
石鍋羊肚菌燒豆腐		680
Braised Bean Curd with Morel Mushroom Sauce in Clay Pot		

-  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)
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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
	薺菜肉絲炒年糕 Stir-fried Homemade Rice Cake with Shepherd's Purse and Shredded Pork	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	500
	貝鬆臘腸鹹肉菜飯 Simmered Shanghai Style Vegetable Rice with Crispy Scallops, Preserved Sausage and Chinese Ham 台南後壁16號全國冠軍米、火腿	580
	韭黃干貝蟹肉炒細粉 Stir-fried Glass Noodles with Yellow Chives, Scallops and Crab Meat	650

 招牌菜

Signature Dish

 素食

Vegetarian



內含辣味食材

Contains Spicy Ingredient



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Contains Beef Ingredient (USA, New Zealand)



內含豬肉食材 (豬肉產地 台灣)

Contains Pork Ingredient (Taiwan Pork)



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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)	240
 上海蔥油餅 Pan-fried Shanghai Style Scallion Pancake	280
 薺菜鮮肉炸春捲 (3捲) Deep-fried Crispy Spring Rolls with Shepherd's Purse and Pork (3 pcs)	280
 江南灶生煎包 (3顆)  Jiangnan Kitchen Style Pan-fried Pork Buns (3 pcs)	300
 韭黃鮮蝦餃 (8顆)  Steamed Shrimp Dumplings with Yellow Chives (8 pcs)	420
 上海雞汁湯包 (10粒)  Chicken Broth Xiaolongbao – Steamed Minced Pork and Chicken Broth Dumplings (10 pcs)	480

-  招牌菜 Signature Dish
-  素食 Vegetarian
-  內含辣味食材 Contains Spicy Ingredient
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江南灶生煎包
Jiangnan Kitchen Style Pan-fried Pork Buns

金黃流沙包

Steamed Salty Egg Yolk Custard Bun



甜品精選

Dessert

	位 / Person
 季節水果 Seasonal Sliced Fruits	220
椰汁西米露 Coconut Sago Cream Soup	220
楊枝甘露 Chilled Mango Sago Cream Soup with Pomelo	220
冰糖椰汁燉燕窩 Stewed Bird's Nest with Rock Sugar and Coconut Cream Soup	780
	例 / Portion
 金黃流沙包 (3顆)  Steamed Salty Egg Yolk Custard Bun (3 pcs) 台南鹹鴨蛋黃	300
江南灶定勝狀元糕 (3顆) Jiangnan Kitchen Traditional "Victory" Glutinous Rice Cake (3 pcs)	300
麻糬豆沙鍋餅 Pan-fried Mochi Cake with Red Bean Paste	350
 拔絲黃金 Caramelized Golden Sweet Potato	350
府城木桶豆花 Traditional Hot Tofu Pudding	550

-  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)
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- Signature Dish
- Vegetarian
- Contains Spicy Ingredient
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江南灶定勝狀元糕
Jiangnan Kitchen Traditional "Victory" Glutinous Rice Cake

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100元
Select a tea from below for NTD100 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.

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. Tiehuan-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.

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.

坪林 Pinglin, Taiwan

蘭薰三窰 White Champaca Infused Jasmine Green Tea

蘭薰三窰選用海拔400至500公尺間的坪林茶青，經製茶師以白玉蘭花為主、茉莉為輔進行三次精緻薰製而成。茶湯融合蘭花、綠茶與茉莉花的馥郁香氣，層次分明，讓人回味。

This green tea leaves from Pinglin (400–500m) scented three times with white champaca and jasmine flowers creating a layered, memorable blend of orchids, green tea and floral aromas.

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.

杉林溪烏龍 Shanlinxi Oolong 龍鳳峽 Longfeng Gorge, Taiwan

杉林溪烏龍生長於海拔1,800公尺的茶園中，因終年雲霧繚繞，葉身厚實。茶湯甘醇清雅，帶有竹杉氣息。蘭花、杉木與竹林的清香交織，尾韻再以花香回甘，層次豐富。

Shanlinxi Oolong is grown at 1,800m altitude, where year-round mist and clouds contribute to the tea's thick leaves. The brew is smooth and elegant, with hints of bamboo and fir. Floral, cedar, and bamboo fragrances intertwine, leaving a rich floral aftertaste with a lingering sweetness.

金萱 Jin Xuan Oolong

阿里山 Alishan, Taiwan

台茶12號金萱，精選自阿里山脈海拔1,300至1,500公尺的高山茶區，每年四月中旬手採一心二葉。茶湯金黃透亮，兼具烏龍的甘醇與金萱的清香，茶性溫潤，同時展現高山茶獨有的清爽山韻與雅緻，搭配菜餚回甘解膩。

Known as Taiwan Tea No. 12 Jin Xuan Oolong, handpicked from Alishan's high-mountain gardens (1,300–1,500m), offers a golden brew with oolong's smooth richness and Jin Xuan's floral freshness. Its clean, elegant finish pairs perfectly with food, refreshing the palate.

梨山烏龍 Lishan Oolong

梨山 Lishan, Taiwan

梨山冷茶生長於海拔2,000公尺以上茶區，山嵐水氣與晝夜溫差孕育出高冷茶獨有的韻味。茶葉厚嫩無雜質，茶湯蜜綠透亮、入口滑順，散發甜梨與芒果的甜香，猶如高山茶中的貴族典範。

Lishan Oolong is grown in tea gardens above 2,000m, where mountain mist and temperature differences create its unique high-altitude character. The leaves are thick, tender and pure, producing a smooth, honey-green brew with a bright, clear colour. It exudes sweet aromas of pear and mango, embodying the noble standard of high-mountain teas.

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.



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 駕

Driving After Drinking is Prohibited



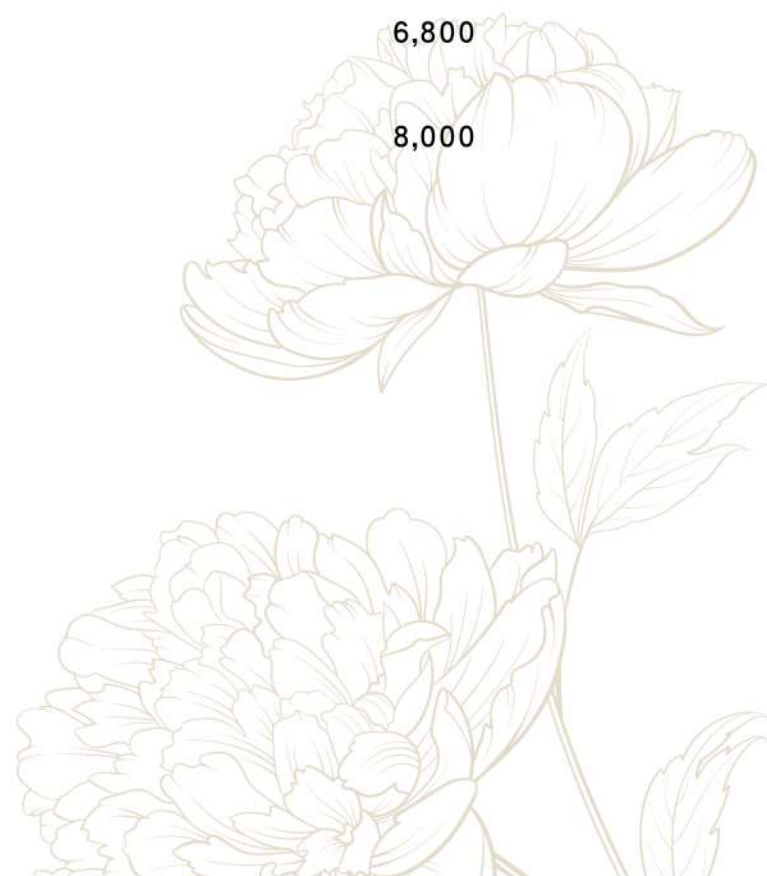
未 滿 十 八 歲 禁 止 飲 酒

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 未 滿 十 八 歲 禁 止 飲 酒
Driving After Drinking is Prohibited  Please do not drink if you are a minor

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
For our complete wine list, Please contact our service staff

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禁 止 酒 駕 未 滿 十 八 歲 禁 止 飲 酒
Driving After Drinking is Prohibited  Please do not drink if you are a minor