

茗茶

Tea
お茶
차

普洱茶 \$80

Pu-erh Tea
プーアル茶
보이차

鐵觀音茶 \$80

Tieguanyin Tea
鉄観音茶
철관음 차

香片 \$80

Jasmine Tea
ジャスミンティー
자스민 차

菊花 \$80

Chrysanthemum
菊花茶
국화차

烏龍 \$120

Oolong Tea
烏龍茶
우롱차

營業時間 Opening hours

假日早茶 Weekend morning tea:07:30-11:00

午餐 Lunch:11:30-14:30

晚餐 Dinner:18:00-22:00

本餐廳所使用牛原料產地來自於澳洲、美國、臺灣

The beef served at this restaurant is sourced from Australia, the United States, and Taiwan.

本餐廳所使用豬原料產地來自於臺灣

The pork is locally sourced from Taiwan.

賓客自備酒水於餐廳使用，酌收服務費

A corkage fee will be applied for guests bringing their own wine.

葡萄酒及一般酒NT\$700/瓶；烈酒NT\$1,000/瓶

The fee is NT\$700 per bottle for wine and other alcoholic

beverages, and NT\$1,000 per bottle for spirits.

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員

If you have any food allergies or special dietary needs, please

inform the staff before placing your order.

以上價格均需另加10%服務費

All prices are subject to a 10% service charge.

營業時間

休日早茶 (モーニング) : 7:30~11:00 假日早茶:07:30-11:00

ランチ : 11:30~14:30

ディナー : 18:00~22:00

当店はオーストラリア、アメリカ、台湾産の牛由来原料を使用しています。

当店は台湾産の豚由来原料を使用しています。

お酒・飲み物を持ち込まれる場合、サービス料を申し受けます。

ワイン・一般種NT\$700/本、リキュール・スピリッツNT\$1,000/本

食物アレルギーをお持ちの方またはその他特別なご要望がある場合

、ご注文の前にスタッフにお申し付けください。

上記料金に10%のサービス料が加算されます

영업 시간

휴일 조식: 07:30 - 11:00

점심: 11:30 - 14:30

저녁: 18:00-22:00

본 레스토랑에서 사용되는 소고기는 호주, 미국, 대만산입니다

본 레스토랑에서 사용되는 돼지고기는 대만산입니다

본 레스토랑에 고객님의게서 개인적으로 가져오신 주류에 대해서는 서비스

요금이 부과됩니다

와인 및 일반 주류: NT\$700/병, 증류주: NT\$1,000/병

음식에 알레르기가 있거나 기타 특별 요구 사항이 있으신 경우, 주문 전

반드시 직원에게 알려주시기 바랍니다

위 가격에는 10% 서비스 요금이 별도로 부과됩니다

主廚推薦

Chef's Recommendation

《シェフお薦め》

셰프 추천

金龍片皮鴨二吃 (預訂) \$2,680

Golden Dragon Sliced Duck /2 Cooking Methods (Reservation Required)
特製로스트덕/2種作り (要予約)
금룡 편피 오리 (예약 주문)

堂剪先知鴨(預訂) \$1,380

Roast Duck (Reservation Required)
アヒル若鳥のロースト (要予約)
금룡 오리 구이 (예약 주문)

稻草西施牛肋骨(預訂) \$1,580

Beef Ribs Wrapped in Rice Straw (Reservation Required)
牛リブ肉の藁包み (要予約)
벗짚 쇠고기 갈비(예약 주문)

魚米之香(預訂) \$2,280

Delicacy of Fish and Rice (Reservation Required)
タマカイのスープかけご飯 (要予約)
생선 라이스 (예약 주문)

龍皇花甲海鮮鍋 \$1,980

Seafood Pot with Lobster and Crab
花甲貝の海鮮鍋
용황 해산물 전골

菊花繡球湯(鹹) 每位(預訂) \$320

Chamomile Bulb Soup (salty)/per person(Reservation Required)
菊花豆腐のスープ/1人前 (甘いスープではありません) (要予約)
국화 수국 수프(짭조름한 맛)/1인분(예약 주문)

龍虎斑二吃(薑蔥頭腩、酸菜魚湯龍虎斑) \$2,680

Giant Grouper (2 cooking methods: Ginger and Green Onion, Preserved Mustard Green Soup)
タマカイ料理二品 (生姜とネギの煮込み、酸菜魚)
두 가지 맛의 대왕바리(생강 파 어두, 절인 채소 대왕바리 찜)

新加坡酸辣龍虎斑

\$1,688

Singapore Sour and Spicy Giant Grouper
シンガポール風酸辣ソースのタマカイ
싱가포르 매운 대왕바리



風味小吃

Flavored Cuisine

名物料理

풍미 먹거리

椒麻口水雞 \$480

Sichuan Pepper Chicken
よだれ鶏
산초 구수계

欖菜肉末四季豆 \$280

Green Beans with Minced Pork and Olive Vegetables
挽肉とインゲンのからし菜炒め
감람 다진 고기 줄기콩 볶음

XO蘿蔔糕 \$320

Turnip Cake in XO Sauce
XO醬ソース大根餅
XO소스 무우떡

鮮果XO百花油條 \$580

Fried Breadstick with XO Sauce
揚げパンのエビ詰め XO醬ソース付
생과일 XO소스 다진 새우 유타오

脆皮豆腐 \$260

Crispy Tofu
揚げ豆腐
바삭 두부

涼拌金錢肚 \$480

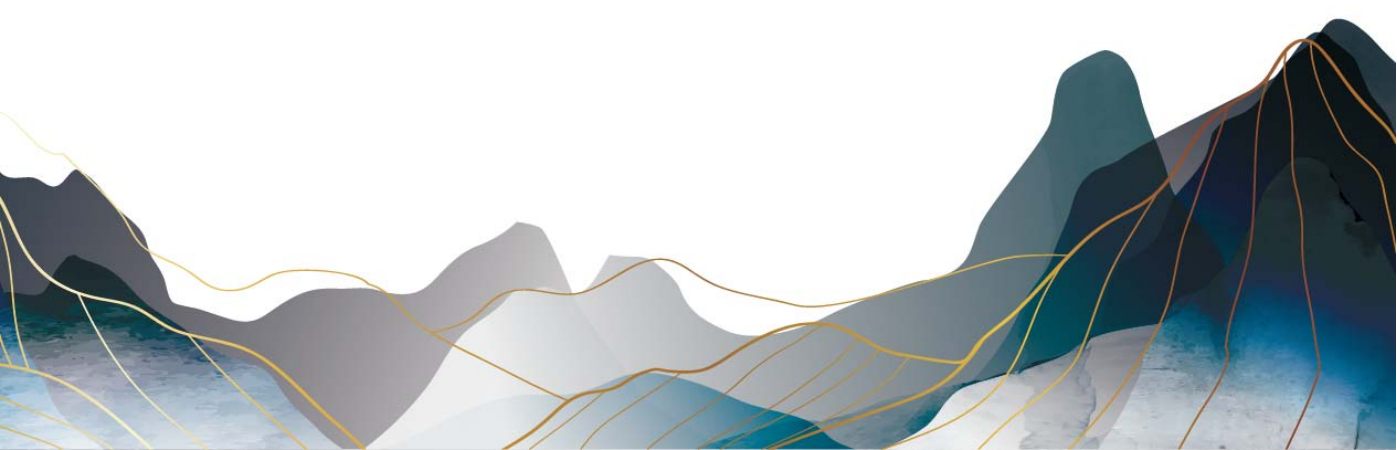
Beef Honeycomb Tripe
ハチノスの冷菜
벌집양 무침

參鬚醉白蝦 \$580

Drunken Prawns with Ginseng
髭人參の酔っ払い海老
인삼 뿌리 새우찜

烏魚子芝士 \$580

Cheesy Mullet Roe
からすみチーズ
치즈 어란 우워즈



燒味拼

Roast Platter

焼きもの

시우메이

鴻運乳豬件 \$980

Lucky Suckling Pig

仔豚のロースト

젓먹이 돼지 구이

炭燒乳豬雙拼(叉燒、燒鴨、油雞) \$980

Two Assortments with Grill Suckling Pig and Roast Meat (Char Siu, Roast Duck, or Scallion Oil Chicken)

仔豚のロースト2種盛り合わせ (チャーシュー、ローストダック、茹で鶏)

숯불구이 모듬(차슈, 오리구이, 장유계)

雙拼(叉燒、燒鴨、油雞、牛腩) \$780

Two Assortments (Char Siu, Roast Duck, Scallion Oil Chicken, or Beef Shank)

2種盛り合わせ (チャーシュー、ローストダック、茹で鶏、牛スネ)

더블 모듬(차슈, 오리구이, 장유계, 사태)

蒜香烏魚子 \$880

Garlic Mullet Roe

カラスミのニンニク添え

마늘 어란 우위즈

玫瑰油雞 \$680

Soy-Poach Chicken

鶏肉の醤油ソース煮

로즈 오일 치킨

蜜汁叉燒 \$680

Char Siu with Honey Sauce

チャーシュー

꿀 차슈

芝麻海蜆 \$580

Jellyfish with Sesame

クラゲの胡麻和え

참깨 해파리 무치

明爐燒鴨 \$680

Barbecued Roasted Duck

広東式ローストダック

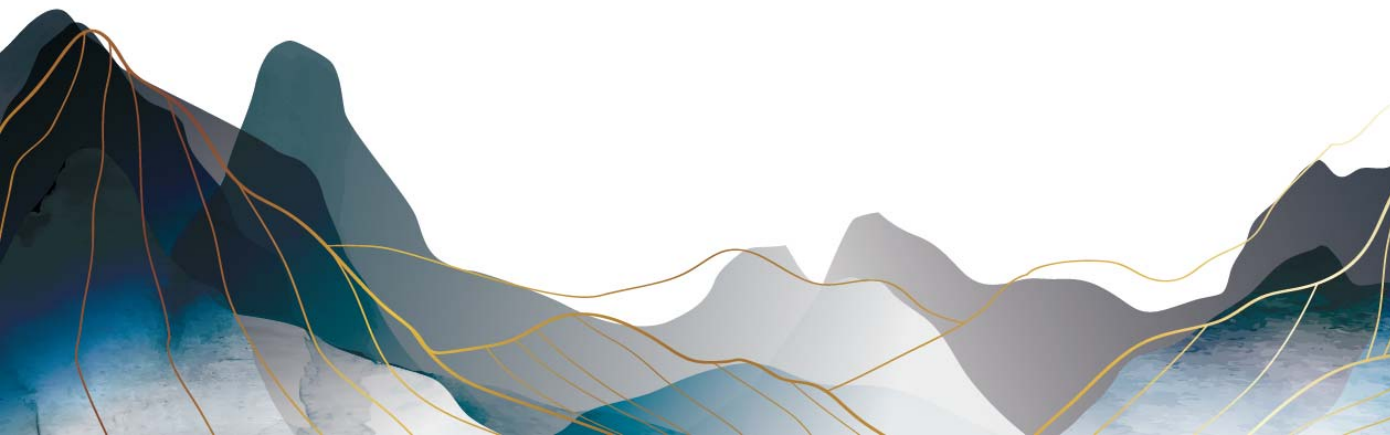
로스트 오리

全體片皮豬(預訂) \$8,800

Sliced Suckling Pig(Reservation Required)

丸ごとローストポーク(要予約)

통돼지 구이(예약 주문)



燕鮑翅類

Birds' Nest, Shark Fin, and Fish Maw

ツバメの巣・アワビ・フカヒレ類

제비집, 전복, 삭스핀 류

紅燒鮑翅(魚翅2兩) 每位 \$1,380

Braised Abalone and Shark Fin (2 liangs=100 g of Shark Fin)/per person

フカヒレの姿煮 (フカヒレ75g) 1人前

삭스핀 조림(삭스핀 2t)/1인분

極品魚翅佛跳牆 每位 \$1,080

Buddha Jumps Over the Wall with Exquisite Shark Fin/per person

極上フカヒレ入りスープ 1人前

일품 삭스핀 불도장/1인분

花菇扣鮑魚 每位 \$1,680

Braised Abalone with Shiitake Mushroom/per person

椎茸とアワビの煮込み 1人前

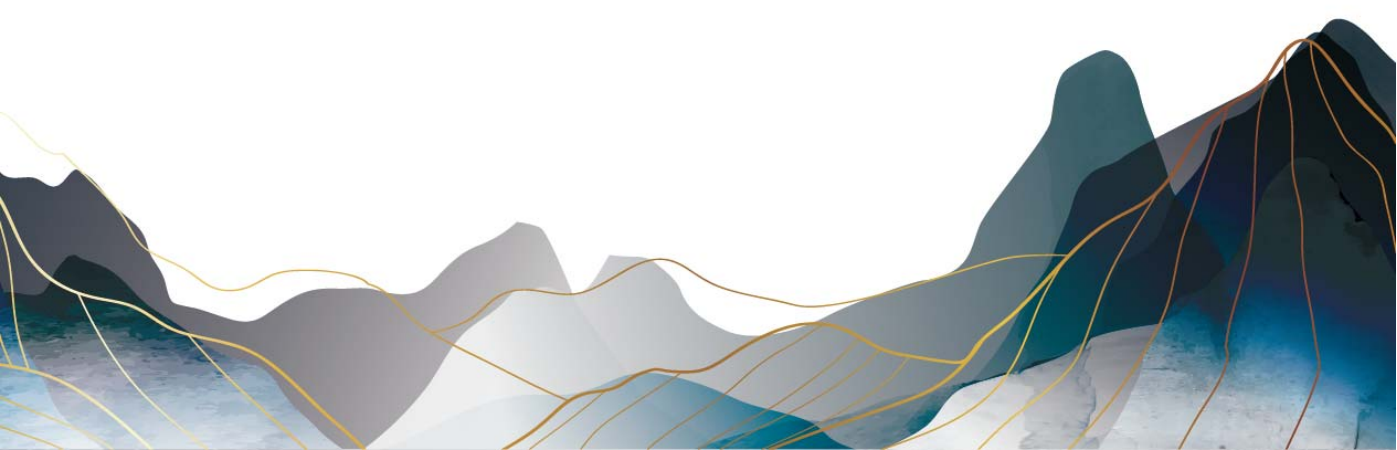
표고버섯 전복 조림/1인분

上湯腿茸宮燕 每位 \$1,380

Jinhua Ham and Bird's Nest in Chicken Soup/per person

きのことツバメの巣入りチキンスープ 1人前

제비집 삭스핀 찜/1인분



游水海鮮

Fish Dishes

海鮮

해산물

龍虎斑 /兩(清蒸、黃湯浸、油浸)

Giant Grouper/liang=50g (Steamed, Yellow Soup Dipping, or Oil Dipping)

タマカイ/兩 (37.5g) (蒸し、酒浸し、油通し)

대왕바리/tl(찜, 술찜, 오일 찜)

\$時價

\$Current Price

筍殼魚 /兩(清蒸、黃湯浸、油浸)

Marble Goby/liang=50g (Steamed, Yellow Soup Dipping, or Oil Dipping)

マーブルゴビー/兩 (37.5g) (蒸し、酒浸し、油通し)

말레이고비(찜, 황탕찜, 기름찜)

\$時價

\$Current Price

澳洲小龍蝦/兩(清蒸、金銀蒜、上湯焗、蔥薑、泡飯)

Redclaw Crayfish/liang=50g (Steamed, Garlic, Simmered in Chicken Soup, Green Onion and Ginger, Soak Cooked Rice)

ザリガニ/兩 (37.5g) (蒸し、ガーリック蒸し、チキンコンソメ煮込み、ねぎと生姜、スープかけご飯)

호주 가재/tl(찜, 마늘, 애호박볶음, 생강 & 파, 국밥)

\$時價

\$Current Price

沙公/兩(清蒸、金銀蒜、上湯焗、蔥薑、豉椒炒)

Mud Crab/liang=50g (Steamed, Garlic, Simmered in Chicken Soup, Green Onion and Ginger, Stir-fry with Black Bean Sauce)

アオガニ/兩 (37.5g) (蒸し、ガーリック蒸し、チキンコンソメ煮込み、ねぎと生姜、豆鼓と唐辛子の炒め)

꽃게(찜, 마늘, 애호박볶음, 생강 & 파, 두시 볶음)

\$時價

\$Current Price

白灼海蝦

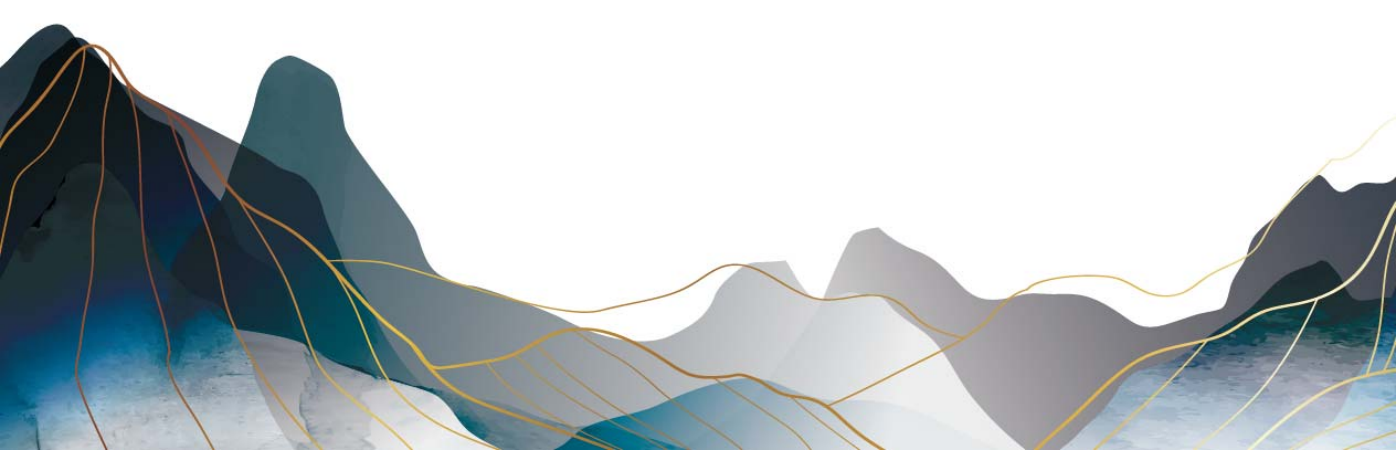
Blanched Prawns

茹でエビ

흰 다리 새우

\$時價

\$Current Price



海鮮類

Seafood Dishes

海鮮

해산물 요리

松露芙蓉鮮干貝 \$980

Fresh Scallops with Truffle and Egg White

トリュフ、卵、貝柱の炒めもの

트리플 호박 가리비

千島鳳梨蝦球 \$880

Pineapple Shrimp Balls with Thousand Island Dressing

エビとパイナップルのサウザンアイランドドレッシング炒め

파인애플 마요네즈 새우

香酥黃金蝦 \$880

Prawns with Salted Egg Yolk

揚げエビ炒め

바삭 황금 새우

薑蔥燒海參 \$880

Braised Sea Cucumber with Green Onions and Ginger

ナマコのねぎ醤油煮込み

생강 파로 해삼 찜

花菇扣魚肚 \$980

Braised Fish Maw with Mushroom

椎茸と魚浮袋の煮込み

버섯 부레 조림

脆皮大虎蝦(4只) \$980

Crispy Tiger Prawns (4 pcs)

揚げタイガーエビ

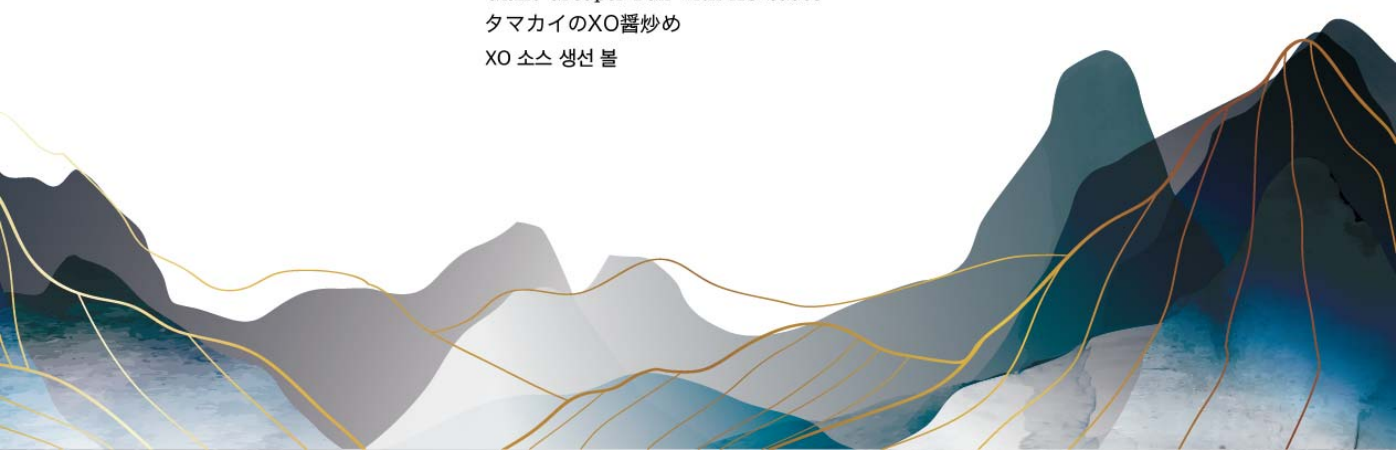
크리스피 대하 (4마리)

X.O醬龍膽球 \$980

Giant Grouper Ball with XO Sauce

タマカイのXO醬炒め

XO 소스 생선 볼



牛肉類

Meat Dishes (Beef)

牛肉

쇠고기

黑松露蜜汁牛柳粒 \$980

Diced Beef Fillet with Black Truffle Sauce

黒トリュフと角切り牛肉の炒めもの

트러플 다진 쇠고기

香蒜椒鹽肥牛粒 \$980

Diced Beef Cubes with Garlic and Pepper Salt Powder

ニンニクと塩こしょう風味の牛肉

마늘 후추 다진 쇠고기 볶음

薑蔥野菌牛肉煲 \$680

Beef with Ginger, Green Onion, and Mushroom in Casserole

ショウガ、ネギ、きのこ、牛肉の煮込み

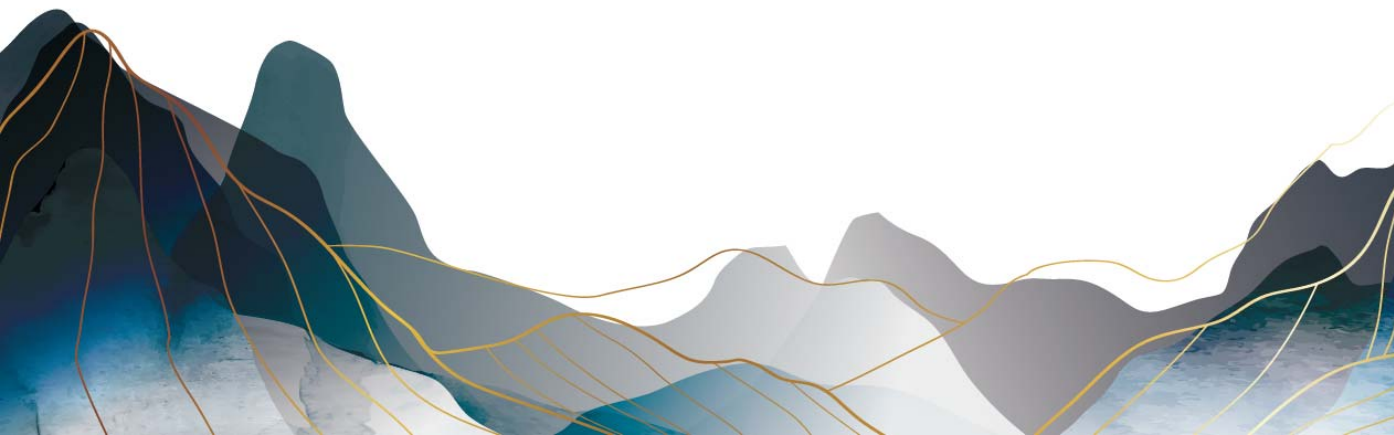
생각 파 버섯 소고기 캐서롤

薏仁和牛臉頰肉 \$1,380

Beef Cheeks with Pearl Barley

ハトムギと牛肉ほほ肉の蒸し物

울무 소 불살



豬禽類

Meat Dishes (Pork or Chicken)

豚肉・鳥肉

돼지고기와닭고기

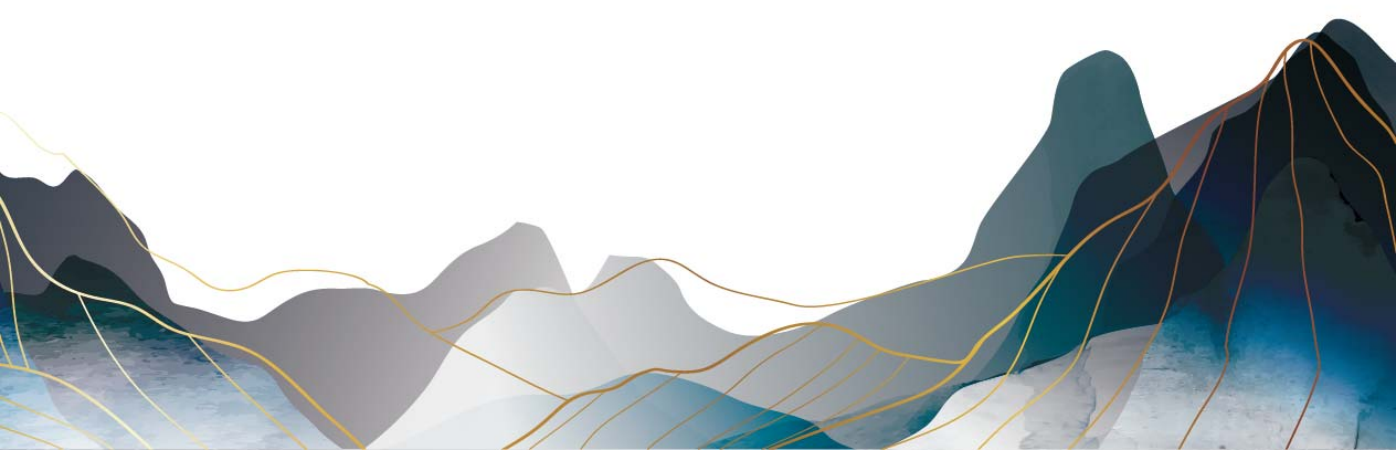
風沙蒜香脆皮雞(半隻) \$880
Crispy Chicken with Garlic and Bread Crumbs (half chicken)
ガーリック風ローストチキン (ハーフ)
갈릭 소스 크리스피 치킨(반 마리)

宮保炒雞丁 \$680
Kung Pao Chicken
鶏肉とナッツの辛口炒め
궁보 계정

順德小炒 \$680
Shunde Stir-fry
順德風炒めもの
순덕식 볶음

梅汁/橙香焗肉排 \$680
Baked Pork Cutlets with Plum Juice/Citrus
梅風味/オレンジソース風味スペアリブ
매실/오렌지 향 구운 폭립

客家鹽焗雞/半隻 \$880
Hakka Salt-baked Chicken/Half Chicken
客家風鶏の塩蒸し焼き/ハーフ
하카 전통 소금구이 치킨(반 마리)



煲仔類

Casserole Dishes

土鍋料理

뽕자이밥

龍皇海蝦煲(4隻) \$980

Assorted Seafood in Casserole (4 pcs)

エビの土鍋煮 (4匹)

바다새우 슴 (4마리)

蝦球豆腐煲 \$880

Shrimp Balls and Tofu in Casserole

エビと豆腐の土鍋煮

새우 볼 두부 슴

金瓜海鮮豆腐煲 \$580

Pumpkin, Seafood and Tofu in Casserole

カボチャ、海鮮、豆腐の土鍋煮

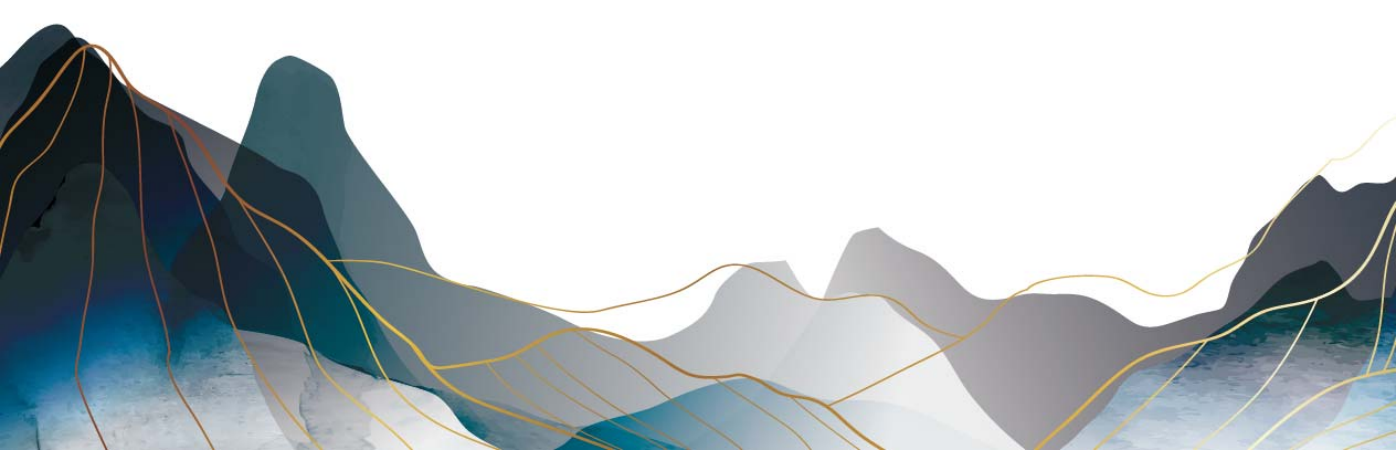
단호박 해산물 슴

塔香肉末茄子煲 \$580

Eggplant with Basil Leaves and Minced Pork in Casserole

茄子と豚挽肉の台湾バジル炒め

다진 고기 가지 슴



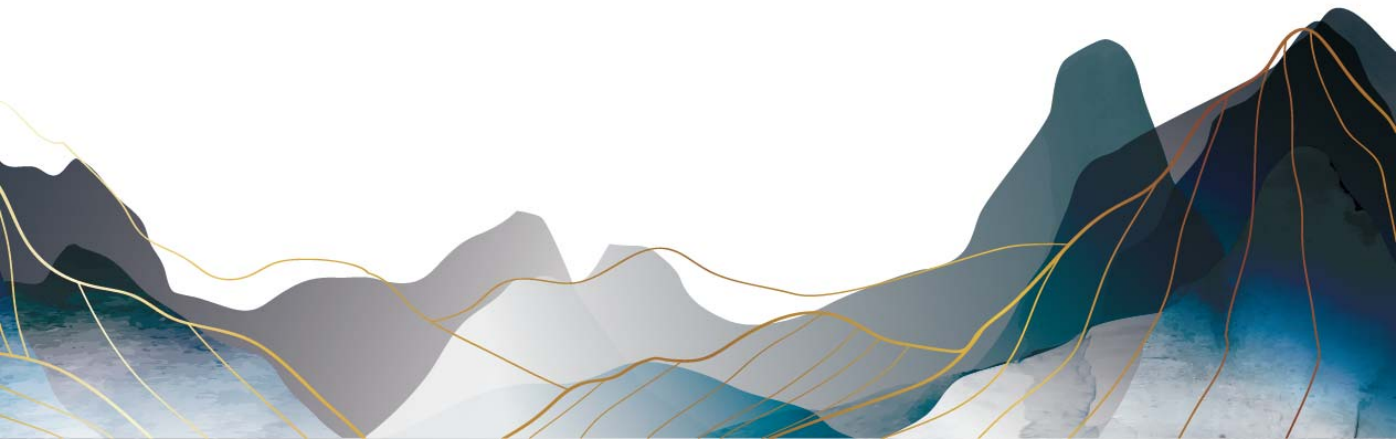
蔬菜類

Vegetable Dishes

野菜

채소류

- | | |
|---|-------|
| 季節時蔬(清炒/蒜蓉/金銀蛋) | \$580 |
| Seasonal Vegetables (Stir-fry/Garlic Paste/Salted and Preserved Eggs) | |
| 季節の野菜 (油炒め/ニンニク/塩漬け卵とピータン) | |
| 제철 야채 (볶음/마늘/삭힌 계란) | |
| 干貝扒時蔬 | \$580 |
| Seasonal Vegetables with Scallops | |
| 貝柱と旬の野菜の煮込み | |
| 가리비 제철 채소 볶음 | |
| 枸杞蒜子皮蛋地瓜葉 | \$580 |
| Sweet Potato Leaves with Goji, Garlic, and Preserved Eggs | |
| 크코, 닌니크, पी-탄, 地瓜葉의 炒めもの | |
| 구기자 마늘 삭힌 계란 고구마 잎 볶음 | |
| 鮮冬菇芥蘭 | \$480 |
| Chinese Kale with Fresh Mushrooms | |
| 干し椎茸とカイランの炒めもの | |
| 표고버섯 케일 볶음 | |
| X.O醬高麗菜 | \$580 |
| Cabbage with XO Sauce | |
| キャベツのXO醬炒め | |
| X.O 소스 배추 볶음 | |



素食類

Vegan Dishes

ベジタリアン

채식 요리

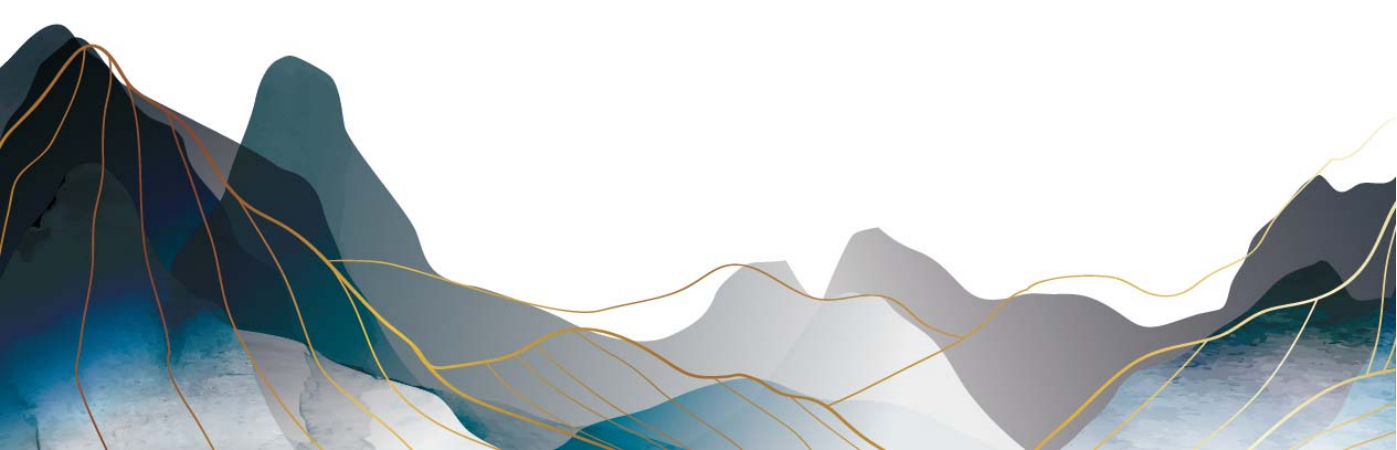
香椿猴菇燴豆腐 \$580
Braised Tofu with Chinese Mahogany and Lion's Mane Mushroom
香椿、ヤマブシタケ、豆腐の煮込み
후도 버섯 두부조림

杞子鮮山藥 \$580
Goji with Yam
クコの実と山芋の炒めもの
구기자 참마 요리

蟲草花野菇盅 每位 \$380
Cordyceps and Assorted Mushroom Soup / per person
冬虫夏草とキノコのスープ 1人前
동충하초 버섯 스투(1인분)

香椿松子素炒飯 \$480
Vegetarian Fried Rice with Chinese Mahogany and Pine Nuts
香椿と松の实のベジタリアン炒飯
жат 볶음밥

仙菌素炒麵 \$480
Chow Mein with Assorted Mushrooms and Vegetables
きのこのベジタブル焼きそば
버섯볶음면



湯羹類

Soups and Thick Soups

スープ

국, 수프 류

竹笙魚片湯 \$580

Fish Fillet Soup with Bamboo

魚とキノガサタケのスープ

죽순 생선 국

蟹肉玉米羹 \$580

Sweet Corn Soup with Crabmeat

蟹肉とコーンのとろみスープ

게살 옥수수 수프

雪蛤龍皇太子羹 \$680

Braised Hasma and Seafood Thick Soup

ハスマ入り海鮮とろみスープ

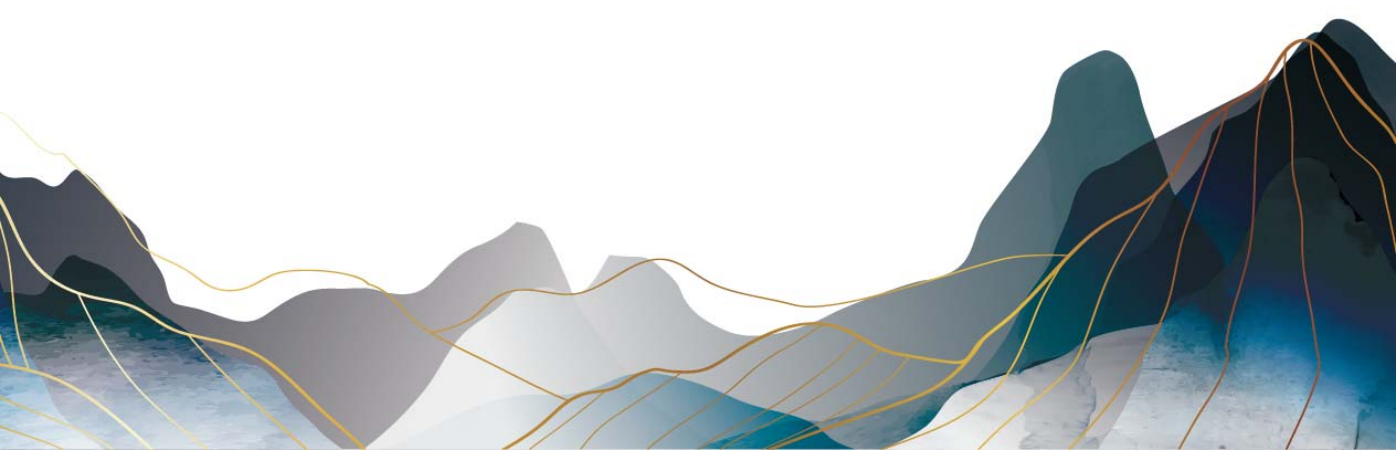
조개 수프

羊肚菌韓松燉花膠 每位 \$380

Double-boiled Fish Maw with Morchella and Matsutake / per person

アミガサタケ、韓松きのこ、魚浮袋の煮込み 1人前

양지버섯 생선 부레 수프(1인분)



飯麵類

Rice and Noodles

ご飯・麺

밥과 면류

烏魚子海鮮炒飯 \$580

Mullet Roe and Seafood Fried Rice

カラスミ海鮮炒飯

송어알 해산물 볶음밥

廣東炒飯 \$580

Cantonese Fried Rice

広東風炒飯

광동식 볶음밥

干炒牛河 \$580

Stir-fried Beef Rice Noodles

牛肉とライスヌードルの炒めもの

쇠고기 볶음 국수

雪菜鴨絲炆米粉 \$480

Braised Rice Noodles with Shredded Duck and Preserved Mustard Green

雪菜とアヒル肉のビーフン

겨자채 오리고기볶음 쌀국수

蟹肉炆伊麵 \$480

Stewed E-Fu Noodles with Crabmeat

カニ肉入り卵麵

게살 볶음면

廣東炒麵 \$580

Cantonese Chow Mein

広東風あん掛け焼きそば

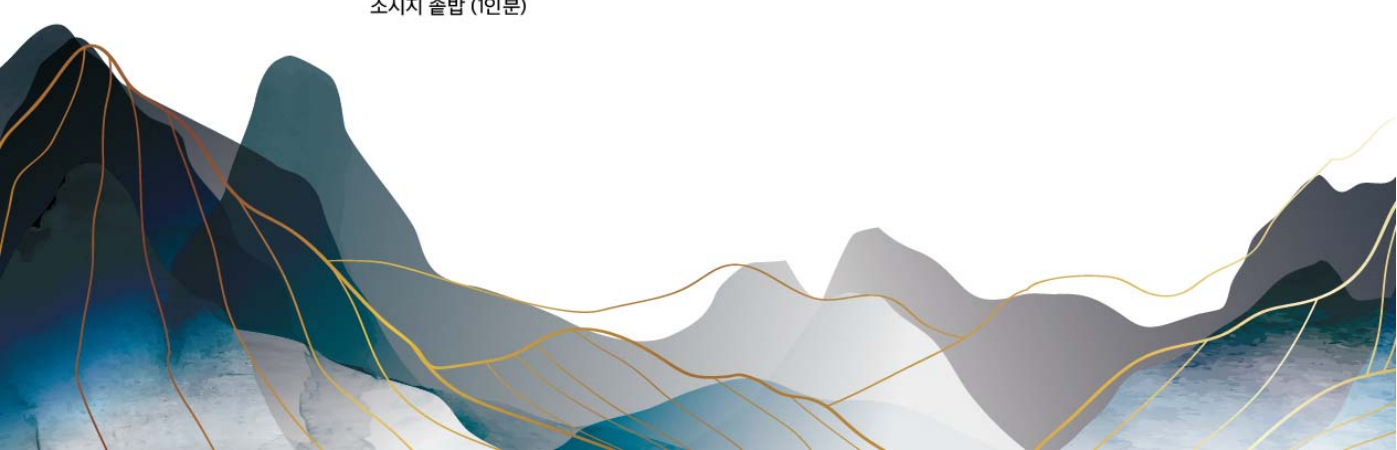
광동식 볶음면

臘味煲仔飯 每位 \$260

Casserole Rice with Chinese Sausages /per person

腸詰と干し肉入り土鍋ご飯 1人前

소시지 솥밥 (1인분)



廣點精選蒸籠點心

Featured Cantonese Dim Sum

廣東點心

광동식 점심

鮑魚灌湯餃 每位(午餐限定) \$380

Abalone Soup Dumplings(Lunch only)
アワビ入りスープ餃子 1人前(ランチ)
전복 만두(점심 한정)

鮑魚燒賣 3個 \$360

Abalone Shumai
アワビのシュウマイ 3個
전복 샤오마이

鮮蝦餃 3個 \$260

Shrimp Dumplings
エビ餃子 3個
새우 찐만두

時菜牛肉丸 3個 \$220

Beef Meatballs with Seasonal Vegetables
季節の野菜とビーフボール 3個
야채 소고기 완자

明蝦干燒賣 3個(午餐限定) \$220

Dry-Roasted Prawn Shumai(Lunch only)
エビの焼売 3個(ランチ)
새우 샤오마이(점심 한정)

蠔汁叉燒包 3個 \$200

Steamed Char Siu Bao with Oyster Sauce
チャーシューまん 3個
굴 소스 차슈 빵

乾隆素菜餃(素) 3個 \$200

Qianlong Vegetarian Dumplings (Vegan)
野菜の蒸し餃子 (ベジタリアン) 3個
건릉 채소 만두(채식)

柱侯炆鳳爪 \$200

Braised Chicken Feet
鶏足のソース蒸し
소스 볶음 닭발

鼓汁蒸排骨 \$200

Steamed Spareribs with Black Bean Sauce
豆鼓醬風味のスペアリブ
고추 소스 갈비찜

懷舊鮑魚珍珠雞 1粒 \$180

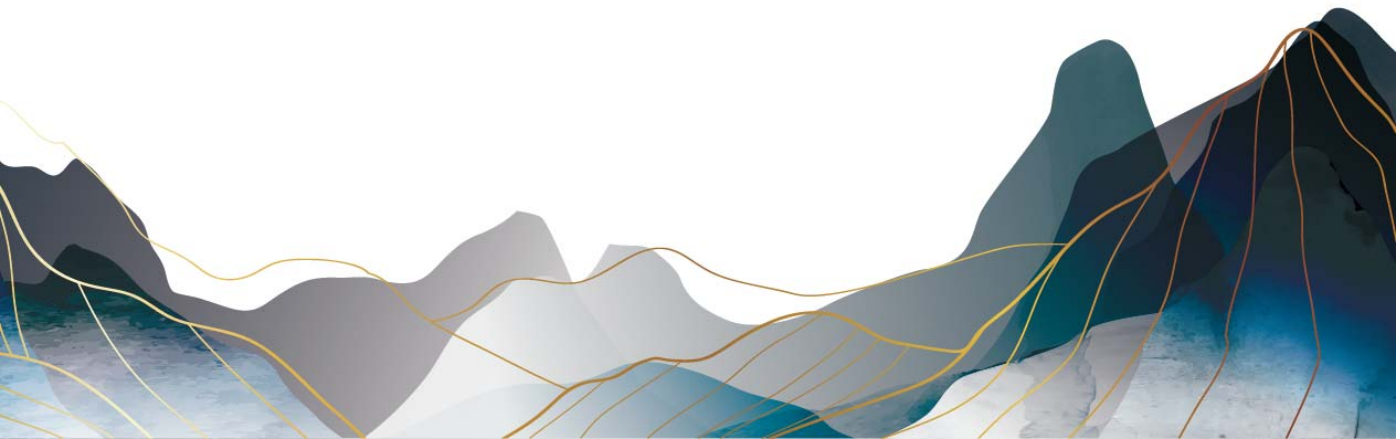
Rice Dumplings with Abalone/1 pc
アワビと鶏肉のちまき 1個
전복 닭고기 찜 / 1개

鮮蝦韭菜餃 3個 \$220

Shrimp Dumplings with Chives
ニラエビ餃子 3個
새우 부추 만두

金龍玉帶海鮮餃 3個 \$220

Golden Dragon Dumplings with Scallops and Seafood
貝柱入り海鮮餃子 3個
금룡 해산물 만두



腸粉類(午餐限定)

Steamed Rice Rolls(Lunch only)

腸粉(ランチ)

창편류(점심 한정)

芹菜鮮蝦腸粉 \$260

Steamed Rice Rolls with Shrimps and Celery

セロリとエビの腸粉

셀러리 새우 창편

翠玉帶子腸粉 \$260

Steamed Rice Rolls with Scallops

貝柱と野菜の腸粉

애호박 가리비 창편

混醬腸粉 \$200

Steamed Rice Rolls with Mixed Sauce

ダブルソース腸粉

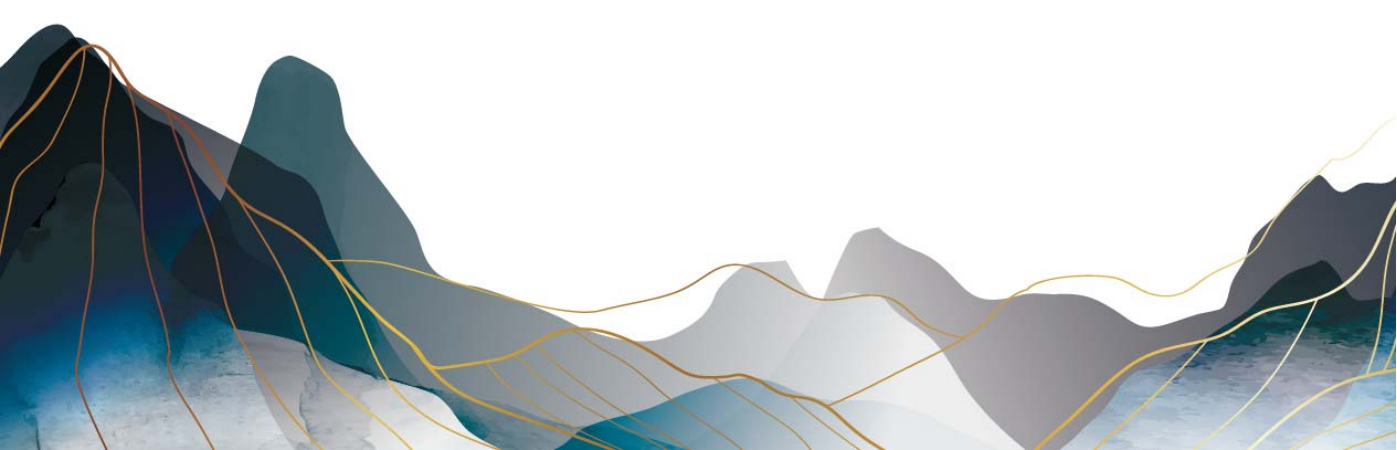
혼합 소스 창편

春風得意腸粉 \$280

Steamed Rice Rolls with Minced Shrimps and Assorted Vegetables

エビ入り揚げパンの腸粉包み

새우 부추 창편



烤炸煎點

Grill, Deep-fry, Pan-fry Dishes

揚げもの・焼きもの

구이, 튀김, 전류

鮮蝦腐皮捲 3個(午餐限定) \$240

Beancurd Skin Rolls with Shrimps(Lunch only)

エビの湯葉巻き揚げ 3個(ランチ)

새우 두부피 롤(점심 한정)

鳳城鹹水餃 3個(午餐限定) \$220

Fengcheng Shrimp Dumplings(Lunch only)

鳳城風塩漬け豚餃子 3個(ランチ)

평청 짬조름 만두(점심 한정)

蜂巢香芋餃 3個(午餐限定) \$240

Fried Taro Dumplings(Lunch only)

タロイモ餃子 3個(ランチ)

허니 타로 만두(점심 한정)

臘味蘿蔔糕 3個(午餐限定) \$200

Turnip Cake with with Chinese Sausages(Lunch only)

干し肉入り大根餅 3個(ランチ)

소시지 무우 떡(점심 한정)

蜜汁叉燒酥 3個 \$200

Char Siu Pastry with Honey Sauce

チャーシュー入りパイ 3個

꿀 차슈 빵

香酥芝麻球 3個(午餐限定) \$200

Crispy Sesame Balls(Lunch only)

ごま団子 3個(ランチ)

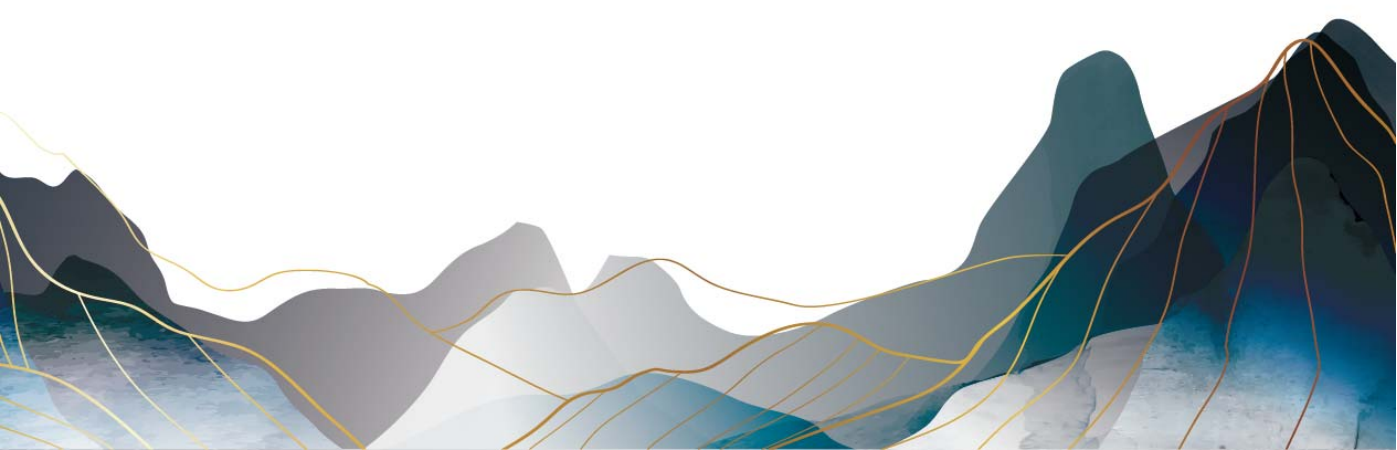
바삭 참깨 볼(점심 한정)

南瓜煎餅 3個(午餐限定) \$240

Pan-Fry Pumpkin Cake(Lunch only)

かぼちゃ餅 3個(ランチ)

호박전(점심 한정)



甜品類

Desserts

デザート

디저트류

雪山豆腐奶 \$260

Fried Double Cheese
揚げチーズの粉砂糖かけ 1人前
셀눈꽃 두부 튀김

油條杏仁茶 \$220

Fried Breadstick with Almond Tea
揚げパンと杏仁茶 1人前
유타오 아몬드 차

杏仁豆腐 \$200

Apricot Kernel
杏仁豆腐 1人前
아몬드 두부

楊枝甘露 \$260

Mango Pomelo Sago
타피오카와 망고-어리코코나ッツミルク 1人前
망고 시미로

芒果布丁 \$200

Mango Pudding
망고푸딩 1人前
망고 푸딩

紅蓮燉銀耳 \$200

Double-boiled White Fungus with Red Lotus/per person
白キクラゲ、蓮の実、ナツメのスープ 1人前
연꽃 흰 목이버섯

黑金流沙包 3個 \$260

Salted Egg Custard Buns
黒金まんじゅう 3個
흑금 라우사바우

古法馬拉糕 3個 \$260

Steamed Brown Sugar Sponge Cake
昔ながらのマーラーカオ 3個
전통 흑당 떡

