



青檸焦糖松阪豬
Caramelized Matsusaka Pork



剝皮辣椒雞卷
Boneless Drunken Chicken Leg with Pickled Peeled Pepper

燒臘
Barbecue Selections

金牌脆皮乳豬
Roasted Suckling Pig
NT\$ 680

燒臘雙味拼
Barbecue Platter-Two Combinations
NT\$ 480

乳豬雙味拼
Roasted Suckling Pig Barbecue Platter
NT\$ 800

青檸焦糖松阪豬
Caramelized Matsusaka Pork
NT\$ 380

剝皮辣椒雞卷 
Boneless Drunken Chicken Leg with
Pickled Peeled Pepper
NT\$ 420

彩椒蜆花
Shredded Jelly Fish Salad
NT\$ 380

掛爐烤鴨
Hong Kong Style Roast Duck
NT\$ 380

玫瑰桶子油雞
Soy Sauce Chicken with Chinese
Herbs and Shaoxing Rice Wine
NT\$ 380

蜜汁叉燒
Honey-Glazed Barbecue Pork
NT\$ 380

香辣牛腩 
Spicy Beef Shank
NT\$ 380

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- 自備酒水服務費：葡萄酒每瓶NT\$ 500；烈酒每瓶NT\$ 800。
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薑蔥波士頓龍蝦撈麵 (半隻)
Braised Boston Lobster (Half) Noodles
NT\$ 980



黑松露鮑魚
Marinated Abalone in Truffle Sauce
NT\$ 1,200

蔥燒百花烏參
Braised Sea Cucumber with
Spring Onion
NT\$ 980

蠔皇鵝掌燴鮑甫
Braised Sliced Abalone and Goose
Web
NT\$ 380

蠔汁南非鮑
Braised South African Abalone in Rich
Brown Sauce
NT\$ 1,200

明蝦 (上湯奶油 / 清蒸 / 蒜蓉蒸)
King Prawn (Choices : Braised Butter Gravy /
Steamed / Steamed with Garlic)
NT\$ 680

椒鹽中卷
Salt and Pepper Squid
NT\$ 480

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深海鱈魚 (清蒸 / 蒜蓉蒸 / 三杯)
Cod-fish (Choices : Steamed / Steamed with
Garlic / Braised with Chili, Rice Wine, Sesame Oil and
Soya Sauce)
NT\$ 680

X.O醬百花鑲油條 
Fried Bread Stick Stuff Shrimp with X.O Sauce
NT\$ 520

鮮帶子 (X.O醬  / 蒜炒)
Scallops (Choices : Wok Fried with X.O Sauce / Wok
Fried with Garlic)
NT\$ 680

活海鮮 (龍蝦 / 蟹 / 魚) (清蒸 / 蒜蓉蒸)
Fresh Lobster / Crab / Fish
(Choices : Steamed / Steamed with Garlic)
時價 Market Price

岩石桑拿藥膳蝦
Hot Stone Boiled Shrimp with Herbs
NT\$ 680





脆皮蒜香雞 (半隻)
Deep Fried Chicken(Half) with Garlic



清燉陳皮無骨牛
Stewed Beef with Preserved Plum

家禽肉類 Poultry and Meats

清燉陳皮無骨牛
Stewed Beef with Preserved Plum
NT\$ 480

彩椒腰果雞丁
Pepper Cashew Chicken Cubes
NT\$ 420

宮保腰果雞丁 
Sauteed Chicken Cube with Cashew
NT\$ 420

脆皮蒜香雞 (半隻)
Deep Fried Chicken (Half) with Garlic
NT\$ 600

羊肩排 / 2支起
(極汁 / 黑胡椒 / 椒鹽 / 黑松露)
Lamb Chops / min. 2 pcs per order
(Choices : Homemade Sauce / Black Pepper
Sauce / Salt and Peppper / Truffle Sauce)
NT\$ 440

無骨牛小排 (極汁 / 黑胡椒 / 椒鹽 / 黑松露)
Boneless Short Rib (Choices : Homemade Sauce /
Black Pepper Sauce / Salt and Peppper / Truffle Sauce)
NT\$ 480

特調豬肋排 (橙花汁 / 京都汁 / 椒鹽 /
鎮江汁)
Homemade Pork Ribs (Choices : Orange
Essence / Peking Sauce / Salt & Pepper / Chinese
Vinegar)
NT\$ 420

牛肉片 (蠔油 / 白灼 / 薑蔥 / 沙茶)
Beef Slices (Choices : Oyster / Poached /
Ginger and Green Onion / Sacha Sauce)
NT\$ 480

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煲仔 / 鍋類 Clay Pot / Hot Pot

鏗鏘鍋 (含海鮮盤、蔬菜盤、美國無骨牛小排、手工丸子及加湯底一次)

Hot Pot (Keng-Qiang) Including : Seafood Platter, Vegetable Combination, Sliced Boneless beef short ribs, Homemade Meatballs and Wonton
NT\$ 3,600

- 湯底：干貝雞湯、番茄蔬菜湯，二擇一
Choice of Broth : Double Boiled Chicken Soup with Dried Scallops or Vegetable and Tomato Soup
干貝雞湯底使用瑤柱、雞骨共同熬製
番茄蔬菜湯底使用蔬菜及番茄醬風味調味料共同熬製
- 意猶未盡想加料 Extras
蔬菜盤 Vegetable Combination
NT\$ 250
美國無骨牛小排 Sliced Boneless Beef Short Ribs
NT\$ 250
松阪豬肉 Matsusaka Pork
NT\$ 200
海鮮盤 Seafood Platter (青蟹 Crab / 帶子 Scallops / 蝦 Shrimp / 蛤蜊 Clams / 魚片 Snapper / 中卷 Octopus)
NT\$ 1,600
手工丸子 Homemade Meatballs (墨魚丸 Cuttlefish Balls / 蝦丸 Shrimp Balls / 雲吞 Wonton, 三擇一 Choose One)
NT\$ 200
加湯底 Add Broth
NT\$ 120





煲仔 / 鍋類 Clay Pot / Hot Pot

鹹魚雞粒豆腐煲
Salty Fish with Tofu and Diced Chicken
in Clay Pot
NT\$ 480

蟹皇豆腐煲
Crab Roe with Tofu in Clay Pot
NT\$ 480

蠔皇八珍海鮮煲
Assorted Seafood with Crab Roe in
Clay Pot
NT\$ 580

肥腸茄子煲
Pig's Intestine and Eggplant in Clay Pot
NT\$ 480

菇菇雞鍋
Double Boiled Chicken Soup with
Mushroom
NT\$ 1,000

干貝雞鍋
Double Boiled Chicken Soup with Dried
Scallops
NT\$ 1,200



時蔬 Vegetables

櫻花蝦高麗菜
Stir Fried Dried Shrimp with Cabbage
NT\$ 380

季節當令時蔬
Seasonal Vegetable
NT\$ 380

竹筍炒鮮蘆筍
Stir Fried Bamboo fungus with
Fresh Asparagus
NT\$ 420



湯 / 飯 / 麵 Soup / Rice / Noodles

西湖海皇羹 (每位)
Minced seafood soup with Egg white
NT\$ 180

主廚煲例湯 (每位)
Soup of the Day
NT\$ 180

鹹魚雞粒炒飯
Fried Rice with Diced Preserved Salty Fish
NT\$ 380

海鮮乾燒伊麵
Pan Fried Seafood Noodle
NT\$ 420

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湯 / 飯 / 麵
Soup / Rice / Noodles

核桃黨蔘竹絲雞
Double Boiled Chicken Soup with
Ginseng and Walnuts
NT\$ 360

青椒金菇雪花魚 
Boiled Cod-fish Soup with Fresh
Mushrooms and Peppers
NT\$ 580

乾炒牛河
Fried Rice Noodle with Beef
NT\$ 380

海鮮廣炒麵
Cantonese Seafood Crispy noodle
NT\$ 420

福建鮑魚炒飯
Fujian Abalone Fried Rice
NT\$ 580



核桃黨蔘竹絲雞
Double Boiled Chicken Soup with Ginseng and Walnuts



青椒金菇雪花魚
Boiled Cod-fish Soup with Fresh Mushrooms and Peppers

港式點心
Dim Sum

荷香珍珠雞 (2)
Steamed Glutinous Rice with Chicken
Wrapped in Lotus Leaf
NT\$ 160

魚子燒賣皇 (4)
Steamed Fish Roe Shumai
NT\$ 130

X.O醬靚鳳爪 
Steamed Chicken Feet in Black Bean
Sauce
NT\$ 110

蠔皇叉燒包 (3)
Barbecue Pork Buns
NT\$ 110

鼓汁蒸排骨
Steamed Spareribs with Black Bean
Sauce
NT\$ 110

桂林金錢肚 
Steamed Beef Tripe with X.O Sauce
NT\$ 130

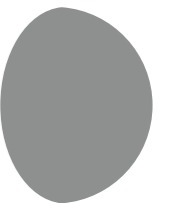
香根魚冠餃 (3)
Steamed Dumplings with Pork and
Coriander
NT\$ 110

腐皮雞札 (2)
Steamed Tofu Skin Rolls Stuffed with
Chicken
NT\$ 130

錦繡蟹柳球 (3)
Steamed Crab Meat Ball
NT\$ 130

鮑魚燒賣皇 (3)
Steamed Fresh Abalone Dumplings
NT\$ 250

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港式點心
Dim Sum

酸菜肥腸
Steamed Pickled Cabbage and
Chitterlings
NT\$ 130

百花海苔絲卷 (2)
Steamed Shrimp Paste with Nori
NT\$ 150

石斑球腸粉
Grouper Rice Rolls
NT\$ 180

鮮蝦蒸腸粉
Shrimp Rice Rolls
NT\$ 130

叉燒蒸腸粉
Barbecued Pork Rice Rolls
NT\$ 130

晶瑩鮮蝦餃
Steamed Fresh Shrimp Dumplings
NT\$ 180

港式叉燒酥
Barbecued Pork Pastry
NT\$ 180

芝麻明蝦筒
Deep Fried Rice Paper Stuffed with
Shrimps and Sesame
NT\$ 200

鮮蝦腐皮捲
Deep Fried Tofu Skin Rolls Stuffed with
Shrimps
NT\$ 200

豆沙芝麻球
Deep Fried Red Bean Dumpling with
Sesame
NT\$ 130



港式點心
Dim Sum

焦糖奶香蛋塔
Cameral Egg Tarts
NT\$ 130

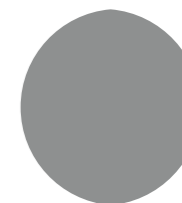
港式臘味蘿蔔糕
Pan Fried Turnip Cake with Sausage and
Shrimp
NT\$ 120

金沙流沙包
Steamed Custard Buns with Salty Egg
Yolks
NT\$ 150

招牌雪山桂花包
Baked Barbecue Pork Buns with Sugar
Frost
NT\$ 240

蓮蓉人蔘酥 (2)
Baked Lotus Seed Paste Cake with
Ginseng
NT\$ 180

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香芒凍奶酪
Milk Pudding with Mango Puree
NT\$ 120

陳皮蓮子紅豆沙 (熱)
Red Bean Paste With Orange Peel and
Lotus Seeds (Hot)
NT\$ 120

楊枝甘露
Chilled Mango Sago Cream and
Pomelo
NT\$ 150

桂花椰汁涼糕
Coconut Milk Osmanthus Jelly
NT\$ 120

黑糖薑汁燉鮮奶 (熱)
Double Boiled Milk with Brown Sugar and
Ginger(Hot)
NT\$ 160

紅酒桂圓燉雪梨 (熱)
Stewed Dried Longan and Pear in Red
Wine Sauce (Hot)
NT\$ 160

傳統鮮豆花 / 4人份 · 現點現做需時20分 (熱)
Douhua (Hot, for 4 Person)
NT\$ 160



三峽碧螺春
Bi Luo Chun Green Tea
NT\$ 90

鹿谷烏龍茶
Lugu Oolong Tea
NT\$ 90

魚池紅玉(台茶18號)
Black Tea (Ruby 18)
NT\$ 90

普洱生茶
Raw Puer Tea
NT\$ 90

菊花茶 (原片)
Chrysanthemum Tea
NT\$ 90

杉林溪烏龍
Shanlinsi Oolong Tea
NT\$ 150

北埔東方美人
Oriental Beauty Tea
NT\$ 150

1997年普洱熟茶
Ripe Puer Tea 1997
NT\$ 150

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