



XI GARDEN  
Chinese Cuisine

雙喜

## 日月潭台茶18號紅玉

*Sun Moon Lake No.18 Taiwan Tea (Ruby Black Tea)*

## 花蓮蜜香紅茶

*Hualien Honey-Scented Black Tea*

## 石門鐵觀音

*Shimen Tieguanyin Oolong Tea*

## 鹿谷凍頂烏龍

*Lugu Dongding Oolong Tea*

## 古樹普洱茶

*Ancient Tree Puerh Tea*

## 茉莉花香片

*Jasmine Green Tea*

# 品茗



TEA



NT\$ 80 每位 *Per Person*



以上價格需另加收10%之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

# 餐前小品

APPETIZERS

- |   |                        |
|---|------------------------|
| 蜜汁叉燒皇<br><i>Honey Roasted BBQ Pork</i>  | NT\$ 520 (3-4人 People) |
| 焦糖松阪肉<br><i>Caramelized Pork Neck</i>   | NT\$ 520 (3-4人 People) |
| 蟲草拌牛肚<br><i>Beef Tripe with Chinese Caterpillar Fungus</i>  | NT\$ 350 (3-4人 People) |
| 川味口水雞 <br><i>Sichuan-Style Spicy Poached Chicken</i> | NT\$ 350 (3-4人 People) |
| 紹興醉雞腿<br><i>Shaoxing Wine Chicken Thigh</i>   | NT\$ 280 (3-4人 People) |
| X.O.海蜇頭<br><i>Jellyfish Head with XO Sauce</i>  | NT\$ 280 (3-4人 People) |
| 琥珀蜜核桃<br><i>Honey Glazed Walnuts</i>  | NT\$ 280 (3-4人 People) |
| 梅汁彩蕃茄<br><i>Colored Tomatoes Pickled with Plum Sauce</i>  | NT\$ 220 (3-4人 People) |
| 醋薑椒皮蛋<br><i>Century Egg with Ginger and Chili</i>   | NT\$ 220 (3-4人 People) |



辣

Spicy

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焦糖松阪肉  
CAMELIZED PORK NECK  
松坂豚のキャラメル煮込み

**松露琵琶豆腐**  
*Deep-Fried Tofu with Truffle Sauce*

NT\$ **530** (3-4人 People)

**乾扁四季豆**  
*Stir-Fried Green Beans*

NT\$ **420** (3-4人 People)

**鮮炒五色蔬(可素食)**  
*Stir-Fried 5-Colored Vegetables(Vegetarian)*

NT\$ **380** (3-4人 People)

**廣東芥蘭(蒜炒/蠔油)**  
*Stir-Fried Chinese Broccoli (Garlic/Oyster Oil)*

NT\$ **380** (3-4人 People)

**季節時蔬(可素食)**  
*Seasonal Vegetables (Vegetarian)*  
(蘆筍/西蘭花/娃娃菜/萵菜)  
(Asparagus/Broccoli/Baby Cabbage/Chinese Spinach)  
(金銀蛋/清炒/蒜炒/上湯浸)  
(Stir-Fried with Salted Egg and Century Egg/Stir-Fried/Stir-Fried with Garlic/Braised with Chicken Broth)

NT\$ **380** (3-4人 People)

季節  
鮮蔬

SEASONAL  
VEGETABLES



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松露琵琶豆腐  
DEEP-FRIED TOFU WITH TRUFFLE SAUCE

主廚推薦

CHEF RECOMMENDATIONS

# 雙喜港式片皮鴨三吃

XI GARDEN'S CANTONESE ROAST DUCK SERVED IN 3 WAYS

廣東式ダック 3選

NT\$ 2,880 / 一隻 Whole Duck 一匹

## 一吃。片皮鴨搭配捲餅選一

I. Sliced Roast Duck with One of the Two Burritos

原味餅皮

Original Flavored Burrito

刺蔥馬告餅皮

Scallion & Mountain Pepper Flavored Burrito

(附蔥段/小黃瓜/跳跳糖/鴨醬)

(With Scallion/Cucumber/Popping Candy/Duck Sauce)

## 二吃。作法選一

II. Choose One of the following

X.O.醬炒鴨鬆附生菜

Duck Meat Floss Stir-Fried with XO Sauce in Lettuce

韭菜花鴨鬆佐窩窩頭

Duck Meat Floss with Chive Flower in Steamed Corn Bread

銀芽炒鴨絲

Duck Shreds Stir-Fried with Bean Sprouts

## 三吃。作法選一

III. Choose One of the following

芋香鴨骨米粉湯

Rice Vermicelli Soup with Duck Bone and Taro

剝皮辣椒鴨骨粥

Duck Bone Congee with Peeled Pepper

老火津白鴨架湯

Duck Bone Soup with Baby Cabbage

以上價格需另加收10%之服務費

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請於三日前預訂

PLEASE MAKE A RESERVATION  
3 DAYS IN ADVANCE

雙喜港式片皮鴨三吃

XI GARDEN'S CANTONESE ROAST  
DUCK SERVED IN 3 WAYS



# 精選肉品



FINE MEAT

## 鴻運脆皮雞

Deep-Fried Crispy Chicken

NT\$ 600 / 半隻 Half a chicken

## 摩登復古小炒骨

Coffee Pork Ribs

NT\$ 520 (3-4人 People)

## 松子和牛鬆

Chopped Wagyu Beef with Pine Nuts

NT\$ 520 (3-4人 People)

## 豬肋排(鎮江/京都/椒鹽)

Pork Ribs (Sweet & Sour Sauce/Peking Style/Pepper Salt)

NT\$ 480 (3-4人 People)

## 荔枝咕咾肉

Sweet & Sour Pork with Lychee

NT\$ 480 (3-4人 People)

## 芥蘭炒牛肉

Beef Stir-Fried with Chinese Broccoli

NT\$ 480 (3-4人 People)

## 爐烤和牛頰(蜜椒/迷迭香)

Roasted Wagyu Beef Cheek (Bell Pepper/Rosemary)

NT\$ 360 / 片 Slice

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摩登復古小炒骨  
COFFEE PORK RIBS

# 游水海鮮

SEAFOOD

**波士頓龍蝦**(薑蔥撈麵/豉椒炒)

NT\$ **2,000** / 一隻 Lobster

*Boston Lobster*

*(Fried Noodles with Scallion and Ginger/Stir-Fried with Black Bean Sauce)*

**澳洲白蝦球**(X.O.醬 / 豉椒/蒜炒)

NT\$ **760** (3~4人 People)

*Australian White Shrimp Balls*

*(XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)*

**日本鮮干貝**(X.O.醬 / 豉椒/蒜炒)

NT\$ **760** (3~4人 People)

*Japanese Fresh Scallops*

*(XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)*

**野泡山椒浸斑片**

NT\$ **760** (3~4人 people)

*Braised Grouper Slices with Hot Pepper*

**避風塘廣島蠔**

NT\$ **660** / 6顆 Oysters

*Spicy Deep-Fried Hiroshima Oyster*

**澳洲斑節蝦**(豉油皇/酒釀乾燒/金沙麥片)

NT\$ **200** / 隻 Prawn

*Australian Kuruma Prawn*

*(Soy Sauce/Pan-Seared with Fermented Rice/Stir-Fried with Salted Egg Yolk and Cereal)*

**活龍虎斑**(清蒸/乾煎/紅燒)

NT\$ **1,800** / 隻 fish

*Fresh Tiger Grouper (Steamed/Pan-Fried/Braised)*

約600g About 600g  
(3-4人) (3-4 people)

**季節活魚**(清蒸/乾煎/紅燒)

NT\$ **時價** / 兩

*Seasonal Fresh Fish (Steamed/Pan-Fried/Braised)*

Current Price/37.5g

**午仔魚**(乾煎/紅燒)

NT\$ **480** / 隻 fish

*Thresher Shark (Pan-Fried/Braised)*

約250g About 250g  
(2-3人) (2-3 people)



辣

Spicy

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龍蝦撈麵

FRIED NOODLES WITH LOBSTER



# 粥飯麵食



CONGEE,  
RICE & NOODLES

**松露干貝水晶炒飯**  
*Truffle and Scallop Fried Rice*

NT\$ **520** (3-4人 People)

**鹹魚雞粒炒飯**  
*Salted Fish and Diced Chicken Fried Rice*

NT\$ **480** (3-4人 People)

**生炒牛肉飯**  
*Beef Fried Rice*

NT\$ **480** (3-4人 People)

**揚州炒飯**  
*Yangzhou Fried Rice*

NT\$ **480** (3-4人 People)

**廣州炒麵**  
*Cantonese Fried Noodles*

NT\$ **480** (3-4人 People)

**豉油皇叉燒炒麵**  
*BBQ Pork Fried Noodles with Soy Sauce*

NT\$ **480** (3-4人 People)

**X.O.鴨絲炆伊麵**  
*Egg Noodles with Duck Shreds and XO Sauce*

NT\$ **480** (3-4人 People)

**乾炒河粉(牛肉/叉燒/海鮮)**  
*Fried Flat Rice Noodles (Beef/BBQ Pork/Seafood)*

NT\$ **480** (2-3人 People)

**星洲炒米粉**  
*Singaporean Fried Rice Vermicelli*

NT\$ **460** (3-4人 People)

**港式粥品(薑絲魚片/鮑魚雞絲)**  
*Cantonese-Style Congee  
(Fish Fillet with Ginger Shreds/Abalone with Chicken Shreds)*

NT\$ **320** / 位 Person

以上價格需另加收10%之服務費

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松露干貝水晶炒飯  
TRUFFLE AND SCALLOP FRIED RICE



# 煲仔 砂鍋

CANTONESE  
CLAY POT



## 栗芋和牛煲

Wagyu Clay Pot with Chinese Water Chestnut

NT\$ **780** (3-4人 People)

## 花菇鵝掌煲

Goosefeet Clay Pot with Mushroom

NT\$ **780** (3-4人 People)

## 海皇豆腐煲

Seafood Clay Pot with Tofu

NT\$ **720** (3-4人 People)

## 潮州鮮蝦粉絲煲

Shrimp Clay Pot with Vermicelli

NT\$ **720** / 6隻 Shrimps

## 蟹粉豆腐煲

Crab Roe & Meat Clay Pot with Tofu

NT\$ **420** (3-4人 people)

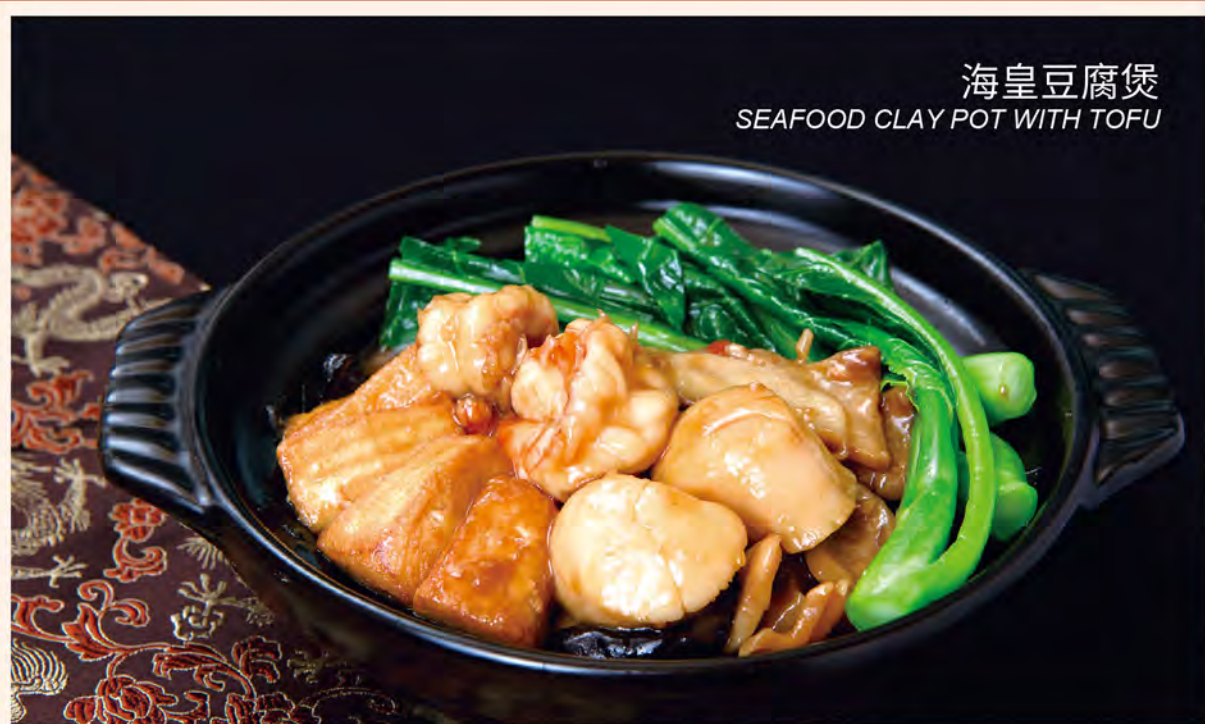
## 鹹魚雞粒豆腐煲

Salted Fish and Diced Chicken Clay Pot with Tofu

NT\$ **420** (3-4人 People)

以上價格需另加收10%之服務費

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# 風味湯品



SOUP

- 干貝砂鍋燉土雞(需前一日預訂)** NTS **2,880** (10人 Person)  
*Free-Range Chicken Simmered with Scallops in Clay Pot*  
*(One-day advance reservation is required)*
- 明火煲例湯** NTS **880** (4-6人People) NTS **280** / 位 Person  
*Soup of the Day*
- 菜膽干貝燉羊肚菌** NTS **380** / 位 Person  
*Scallop and Vegetables Soup with Morels*
- 雞精菊花盅** NTS **380** / 位 Person  
*Chicken Soup with Tofu*
- 鮮蝦雲吞湯** NTS **280** / 3顆 Pcs  
*Shrimp Wonton Soup*
- 蟹肉南瓜羹** NTS **240** / 位 Person  
*Crab Meat with Pumpkin Thick Soup*
- 莧菜豆腐羹** NTS **240** / 位 Person  
*Chinese Spinach with Tofu Thick Soup*

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雞精菊花盅  
CHICKEN SOUP WITH TOFU

# 中式點心

DIM SUM



<b>和牛生煎包</b> <i>Pan-Fried Wagyu Beef Bun</i>	NT\$ <b>240</b> / 3顆 Pcs
<b>松露蟹肉蛋白餃</b> <i>Steamed Crab Meat Dumpling with Truffle and Egg White</i>	NT\$ <b>210</b> / 3顆Pcs
<b>晶瑩鮮蝦餃</b> <i>Steamed Fresh Shrimp Dumpling</i>	NT\$ <b>210</b> / 3顆Pcs
<b>魚子蒸燒賣</b> <i>Shumai Steamed with Caviar</i>	NT\$ <b>210</b> / 4顆Pcs
<b>鮮蝦腐皮捲</b> <i>Deep-Fried Shrimp-Stuffed Bean Curd Roll</i>	NT\$ <b>210</b> / 3條 Rolls
<b>沙律海鮮餃</b> <i>Deep-Fried Seafood Dumpling with Salad Dressing</i>	NT\$ <b>210</b> / 3顆Pcs
<b>韭菜海鮮餅</b> <i>Pan-Fried Seafood Pancake with Chive</i>	NT\$ <b>210</b> / 3顆Pcs
<b>菩提上素餃</b> <i>Steamed Vegan Dumpling</i>	NT\$ <b>180</b> / 3顆Pcs
<b>金珠鹹水餃</b> <i>Deep-Fried Salted Pork Dumpling</i>	NT\$ <b>180</b> / 3顆Pcs
<b>豉味炆鳳爪</b> <i>Chicken Feet Braised with Black Bean Sauce</i>	NT\$ <b>180</b> / 份 Serving
<b>臘味糯米雞</b> <i>Glutinous Rice with Chicken and Cured Meat Wrapped in Lotus Leaf</i>	NT\$ <b>180</b> / 2顆Pcs
<b>蜜汁叉燒酥</b> <i>BBQ Pork Puff Pastry with Honey</i>	NT\$ <b>180</b> / 3顆Pcs
<b>香煎蘿蔔糕</b> <i>Pan-Fried Turnip Cake</i>	NT\$ <b>150</b> / 3片 Slices

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# 甜品

DESSERT

**黑金流沙包** NTS **210** / 3顆 Buns  
*Steamed Black Buns with Salted Egg York Custard*

**香芒楊枝甘露(5月至8月供應)** NTS **210** / 位 Person  
*Mango Pomelo Sago (Available during May to August)*

**蛋白杏仁露(附油條)** NTS **210** / 位 Person  
*Almond Tea with Egg White (Deep-Fried Dough Stick Included)*

**流沙芝麻球** NTS **180** / 3顆 Balls  
*Deep-Fried Sesame Balls with Salted Egg Yolk Custard*

**花旗參雪耳紅杞** NTS **180** / 位 Person  
*Sweet Soup with Ginseng, Snow Fungus, and Chinese Wolfberry*

**陳皮紅豆沙** NTS **180** / 位 Person  
*Red Bean Soup with Tangerine Peel*

**桂林馬蹄糕** NTS **150** / 3顆 Pcs  
*Water Chestnut Cake*

**芝麻蓉湯圓** NTS **120** / 3顆 Balls  
*Glutinous Rice Balls with Sesame Paste*

以上價格需另加收10%之服務費

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**黑金流沙包**  
STEAMED BLACK BUNS WITH SALTED  
EGG YORK CUSTARD

# 四人鴨宴



DUCK FEAST  
FOR FOUR

## 雙囍迎賓碟

*Xi Garden's Guest-Welcoming Appetizer Platter*

薑蔥嫩雞腿・舟山海蜆頭・蜜汁叉燒皇・避風塘魚脆

*Tender Chicken Thigh with Scallion and Ginger/Zhoushan Jellyfish Head/ Honey Roasted BBQ Pork/Spicy Deep-Fried Fish Crisps*

## 港式片皮鴨

*Cantonese Sliced Roast Duck*

## 蟹粉豆腐煲

*Crab Roe & Meat Clay Pot with Tofu*

## 鎮江醋子排

*Deep-Fried Pork Ribs with Sweet & Sour Sauce*

## 脆皮斬鴨腿

*Crispy Duck Legs*

## XO醬炒生菜鴨鬆/韭菜花鴨鬆佐窩窩頭

*Duck Meat Floss Stir-Fried with XO Sauce in Lettuce/Duck Meat Floss with Chive Flower in Steamed Corn Bread*

## 金銀蛋扒時蔬

*Vegetables Stir-Fried with Salted Egg and Century Egg*

## 芋香鴨骨米粉湯/老火津白鴨骨湯

*Rice Vermicelli Soup with Duck Bone and Taro/Duck Bone Soup with Baby Cabbage*

## 黑金流沙包

*Steamed Black Buns with Salted Egg York Custard*

## 季節鮮果盤

*Seasonal Fruit Platter*

NT\$ **4,080** / 套 Set

肉品來源:台灣鴨肉.台灣雞肉.台灣豬肉

Source of Meat: Taiwan duck, Taiwan chicken, Taiwan pork, US beef

以上價格需另加收10%之服務費

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# 雙喜單人套餐

XI GARDEN'S  
SET MEAL  
FOR ONE



## 迎賓碟

*Guest-Welcoming Appetizer Platter*

塔香烏魚子.紅露醉鮮鮑.麻辣燻汾蹄.彩艷鮮番茄

*Mullet Roe with Basil/Abalone with Red Rice Wine/Spicy Pork Knuckle/Chilled Colored Tomatoes*

## 蒜茸蒸活龍蝦

*Lobster Steamed with Minced Garlic*

## 梅肉伊比利豬

*Iberico Pork Shoulder Butt*

## 野泡山椒斑球

*Braised Grouper Balls with Hot Pepper*

## 羊肚菌菊花盅

*Soup with Morels and Tofu*

## 腐竹瑤柱時蔬

*Scallop with Bean Curd and Vegetables*

## XO醬鴨絲炆伊麵

*Egg Noodles with Duck Shreds and XO Sauce*

## 焦糖西米布甸

*Caramel Sago Pudding*

## 寶島季節水果

*Seasonal Fruits*

NT\$ **2,000** / 位Person

肉品來源:台灣豬肉.西班牙豬肉.台灣鴨肉

Source of Meat: Taiwan pork, Spain pork, Taiwan duck

以上價格需另加收10%之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

## 迎賓碟

*Guest-Welcoming Appetizer Platter*

魚子醬干貝. 焦糖松阪肉. 百花煎蝦餅. 醋薑椒皮蛋

*Scallop with Caviar/Caramelized Pork Neck/Pan-Fried Shrimp Pancake/Century Egg with Pickled Pepper and Ginger*

## 薑蔥龍蝦撈麵

*Fried Noodles with Lobster, Ginger, and Scallion*

## 舒肥無骨牛排

*Sous vide Boneless Steak*

## 花雕芙蓉虎斑

*Steamed Grouper with Egg and Huadiao Wine*

## 牛肝菌燉鮑魚

*Abalone Stewed with Porcini*

## 野生蛤蜊鮮蔬

*Wild Clams with Vegetables*

## 松露蟹肉蒸餃

*Steamed Crabmeat Dumpling with Truffle*

## 陳皮紅豆沙

*Red Bean Soup with Tangerine Peel*

## 寶島季節水果

*Seasonal Fruits*

NT\$ **2,500** / 位Person

肉品來源: 台灣豬肉. 美國牛肉

Source of Meat: Taiwan pork, US beef

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# 雙喜單人套餐

XI GARDEN'S  
SET MEAL  
FOR ONE



# 飲品

BEVERAGE

## 白葡萄酒 White Wine

### Cha<sup>^</sup>teau Loumelat Blanc, Bordeaux'18

NT\$ 1,888 / BTL

產區：波爾多 Bordeaux / 法國 France

Region : Bordeaux/France

葡萄品種：Sauvignon Blanc 100%

Grape Varieties: Sauvignon Blanc 100%

品酒賞析：酒質極清新，帶有豐沛的葡萄柚、檸檬香氣口感平衡，結合了活潑、豐富質地和礦物質。良好的新鮮度何方香持久性。

*Wine Tasting Notes: The quality of the wine is exceptionally fresh with a balanced taste between rich grapefruit and lemon aromas, combining lively, rich texture with mineral notes. It gives good freshness and persistent aromatic qualities.*



### Montevertrano "Core" Campania Bianco IGT'20

NT\$ 1,888 / BTL

產區：坎帕尼亞 Campania / 義大利 Italy

Region: Campania/Italy

葡萄品種：Fiano 50%、Greco 50%

Grape Varieties: Fiano 50%、Greco 50%

品酒賞析：“Core”有著圓融而溫暖的名字：在那不勒斯方言中，意思為“愛”；在英語的字義則是“中心/精隨”。

酒感飽滿，帶有杏仁和桃子的果香，蜂蜜及礦物的氣息。

*Wine Tasting Notes: "Core" has a harmonious and warm name: it means "love" in the Naples dialect, and in English, it signifies "center" or "essence." The wine has a full-bodied character, with aromas of almonds and peaches, complemented by hints of honey and minerals.*

## 紅葡萄酒 Red Wine

### Diora Pinot Noir La Petite Grace'20

NT\$ 1,988 / BTL

產區：蒙特雷 Monterey County / 美國加州 California

Region: Monterey County/California

葡萄品種：Pinot Noir 100%

Grape Varieties: Pinot Noir 100%

品酒賞析：部分酒液在法國與美國橡木桶中陳年9個月，帶出深紅寶石色澤，輕嗅出黑櫻桃、黑醋栗和香草的果香和一絲細微摩卡香氣。

酒體偏中上，顏色及口感較為厚實的黑皮諾。

*Wine Tasting Notes: A portion of the wine is aged for 9 months in French and American oak barrels, bringing out a deep ruby color with fruity aromas of black cherry, blackcurrant, and vanilla, as well as a subtle hint of mocha fragrance. The wine has a medium to full body, with a color and texture stronger than typical Pinot Noir.*



### Vespa, Raccontami Primitivo di Manduria'19

NT\$ 1,988 / BTL

產區：普利亞區 Puglia / 義大利 Italy

Region: Puglia/Italy

葡萄品種：Primitivo 100%

Grape Varieties: Primitivo 100%

品酒賞析：充滿成熟水果、黑色莓果及香草的香氣，後續的香氣濃郁且高雅，單寧柔和，餘味悠長。

*Wine Tasting Notes: It is enriched in aromas of ripe fruit, dark berries, and vanilla, where the subsequent aroma is rich and elegant, with soft tannins and a lasting aftertaste.*



禁止酒駕 未成年請勿飲酒

Don't drink and drive 🚫 Please do not drink if you are a minor

以上價格需另加收10%之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



# 飲品

BEVERAGE

威士忌 *Whisky* / 干邑白蘭地 *Cognac*

JOHNNIE WALKER BLACK LABEL 12 YEAR

NT\$ 2,000 / BTL

THE BALVENIE 12 YEAR

NT\$ 3,600 / BTL

MACALLAN 12 YEAR

NT\$ 4,500 / BTL

JOHNNIE WALKER XR

NT\$ 5,000 / BTL

HENNESSY X.O

NT\$ 7,600 / BTL

金門高粱酒58度

KINMEN KAOLIANG LIQUOR 58

NT\$ 1,200 / BTL

台灣金牌啤酒

TAIWAN BEER(Gold Medal)

NT\$ 220 / 600ml

海尼根

Heineken

NT\$ 220 / 330ml

可口可樂

Coca-Cola

NT\$ 150 / 330ml

零卡可樂

Coca-Cola Zero

NT\$ 150 / 330ml

雪碧

Sprite

NT\$ 150 / 330ml

柳橙汁(壺/杯)

100% Orange Juice(BTL/glass)

NT\$ 350 / BTL

NT\$ 150 / glass

普納天然礦泉水

Acqua Panna Natural Mineral Water


NT\$ 200 / 1000ml

聖沛梨洛氣泡礦泉水

S.Pellegrino Spakling Natural Mineral Water

NT\$ 200 / 1000ml

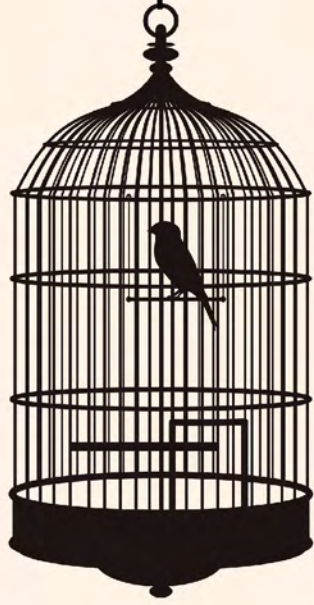
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*Inheriting the essence and originality of Chinese cuisines  
Our chef team creates exquisite and classic tastes with excellent skills  
Demonstrating quality feast satisfying both the taste buds and the eyes*

傳承中式料理精髓與原創性  
主廚團隊以精湛手藝打造細膩、典藏美味  
演繹出味覺與視覺兼具的頂級饗宴