

**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*



*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*

## 焦糖松阪肉

*Caramelized Pork Neck*

NT\$ 480

## 蟲草拌牛肚

*Beef Tripe with Chinese Caterpillar Fungus*

NT\$ 350

## 川味口水雞

*Sichuan-Style Spicy Poached Chicken*

NT\$ 350

## 紹興醉雞腿

*Shaoxing Wine Chicken Thigh*

NT\$ 280

## 薑蔥油雞腿

*Poached Chicken Leg with Ginger-scallion oil*

NT\$ 280

## X.O. 海蜇頭

*Jellyfish Head with XO Sauce*

NT\$ 280

## 琥珀蜜核桃

*Honey Glazed Walnuts*

NT\$ 280

## 梅汁彩蕃茄

*Colored Tomatoes Pickled with Plum Sauce*

NT\$ 220

## 醋薑椒皮蛋

*Century Egg with Ginger and Chili*

NT\$ 220

 辣 Spicy

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焦糖松阪肉

*Caramelized Pork Neck*

## 松露琵琶豆腐

Deep-Fried Tofu with Truffle Sauce

NT\$ 530

## 乾扁四季豆

Stir-Fried Green Beans

NT\$ 420

## 鮮炒五色蔬 (可素食)

Stir-Fried 5-Colored Vegetables (Vegetarian)

NT\$ 380

## 廣東芥蘭 (蒜炒/蠔油)

Stir-Fried Chinese Broccoli (Garlic/Oyster Oil)

NT\$ 380

## 季節時蔬 (可素食)

Seasonal Vegetables (Vegetarian)

蘆筍/西蘭花/娃娃菜/莧菜

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

## 麻油腐乳通菜

Stir-Fried Water Spinach with Sesame Oil and Fermented Tofu

NT\$ 300

# 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

# 雙囍港式片皮鴨 三吃

*Xi Garden's Cantonese Roast Duck Served in 3 Ways*

NT\$ 2,880 / 一隻 Whole Duck

### 一吃。片皮鴨搭配捲餅選一

(附蔥段/小黃瓜/洋蔥/原味烤鴨醬/麻辣烤鴨醬)

原味餅皮

刺蔥馬告餅皮

#### I. Sliced Roast Duck with One of the Two Burritos

(With Scallion/Cucumber/Onion/Sweet Bean Sauce/Spicy Bean Sauce 🌶️)

Original Flavored Burrito

Scallion & Mountain Pepper Flavored Burrito

### 二吃。作法選一

X.O.醬炒鴨鬆附生菜

韭菜花鴨鬆佐窩窩頭

銀芽炒鴨絲

#### II. Choose One of the following

Duck Meat Floss Stir-Fried with XO Sauce in Lettuce

Duck Meat Floss with Chive Flower in Steamed Corn Bread

Duck Shreds Stir-Fried with Bean Sprouts

### 三吃。作法選一

芋香鴨骨米粉湯

剝皮辣椒鴨骨粥

老火津白鴨架湯

#### III. Choose One of the following

Rice Vermicelli Soup with Duck Bone and Taro

Duck Bone Congee with Peeled Pepper

Duck Bone Soup with Baby Cabbage

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.*

請於三日前預訂

*Please make a reservation 3 days in advance*



### 雙囍港式片皮鴨三吃

*XI GARDEN'S CANTONESE  
ROAST DUCK SERVED IN 3 WAYS*

## 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

## 松子和牛鬆

Chopped Wagyu Beef with Pine Nuts

NT\$ 520

## 豬肋排 (鎮江/京都/椒鹽)

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

NT\$ 480

## 荔枝咕咾肉

Sweet & Sour Pork with Lychee

NT\$ 480

## 芥蘭炒牛肉

Beef Stir-Fried with Chinese Broccoli

NT\$ 480

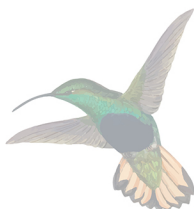
## 爐烤和牛頰 (蜜椒/迷迭香)

Roasted Wagyu Beef Cheek (Bell Pepper/Rosemary)

NT\$ 360 / 片 Slice

# 精選肉品

Fine Meat



以上價格需另加收 10% 之服務費

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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)

Boston Lobster

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

NT\$ 2,000 / 一隻 Lobster

現流龍虎斑(清蒸)

Fresh Tiger Grouper (Steamed)

NT\$ 1,800 / 隻 fish

約600g About 600g

(3-4人) (3-4 people)

澳洲白蝦球(X.O.醬/豉椒/蒜炒)

Australian White Shrimp Balls (XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)

NT\$ 760

日本鮮干貝(X.O.醬/豉椒/蒜炒)

Japanese Fresh Scallops (XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)

NT\$ 760

野泡山椒浸斑片

Braised Grouper Slices with Hot Pepper

NT\$ 760

避風塘香辣蝦

Spicy Deep-fried Tiger Prawn

NT\$ 720

避風塘廣島蠔

Spicy Deep-Fried Hiroshima Oyster

NT\$ 660 / 6顆 Oysters

X.O.醬百花油條

Fried Dough Stick with XO Sauce

NT\$ 520

椒鹽酥炸魷魚

Crispy Fried Squid with Salt and Pepper

NT\$ 420

辣 Spicy

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.



清蒸活龍虎斑

Steamed Fresh Tiger Grouper

**松露干貝水晶炒飯**

*Truffle and Scallop Fried Rice*

NT\$ 520

**廣州炒麵**

*Cantonese Fried Noodles*

NT\$ 520

**生炒牛肉飯**

*Beef Fried Rice*

NT\$ 480

**揚州炒飯**

*Yangzhou Fried Rice*

NT\$ 480

**乾炒河粉 (牛肉/叉燒/海鮮)**

*Fried Flat Rice Noodles (Beef/BBQ Pork/Seafood)*

NT\$ 480

**豉油皇叉燒炒麵**

*BBQ Pork Fried Noodles with Soy Sauce*

NT\$ 480

**鹹魚雞粒炒飯**

*Salted Fish and Diced Chicken Fried Rice*

NT\$ 420

**X.O. 鴨絲炆伊麵**

*Egg Noodles with Duck Shreds and XO Sauce*

NT\$ 420

**星洲炒米粉**

*Singaporean Fried Rice Vermicelli*

NT\$ 420

**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

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

粥  
飯  
麵  
食

Congee,  
Rice & Noodles



松露干貝水晶炒飯

TRUFFLE AND SCALLOP FRIED RICE

# 煲仔砂鍋

Cantonese Clay Pot

## 潮州鮮蝦粉絲煲

Shrimp Clay Pot with Vermicelli

NT\$ 720

## 海皇豆腐煲

Seafood Clay Pot with Tofu

NT\$ 680

## 咖哩筋腩煲

Beef Tendon and Brisket Clay Pot with Curry

NT\$ 580

## 柱侯筋腩煲

Beef Tendon and Brisket Clay Pot with Radish

NT\$ 580

## 薑蔥牛肉煲

Beef Clay Pot with Ginger and Spring Onion

NT\$ 480

## 椒麻北菇雞球煲

Chicken and Mushroom Clay Pot with Spices

NT\$ 480

## 啫啫雞球煲

Sizzling Chicken Pot

NT\$ 480

## 沙爹牛肉粉絲煲

Satay Beef Vermicelli Pot

NT\$ 480

## 椰香芋頭排骨煲

Stewed Pork Ribs with Taro in Coconut Sauce

NT\$ 420

## 鹹魚雞粒豆腐煲

Salted Fish and Diced Chicken Clay Pot with Tofu

NT\$ 380

## 蟹粉豆腐煲

Crab Roe & Meat Clay Pot with Tofu

NT\$ 380

以上價格需另加收 10% 之服務費

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海皇豆腐煲

SEAFOOD CLAY POT WITH TOFU

**干貝砂鍋燉土雞 (需前一日預訂)**

Free-Range Chicken Simmered with Scallops in Clay Pot  
(One-day advance reservation is required)

NT\$ 1,800 / 10位 10 Person

**明火煲例湯**

Soup of the Day

NT\$ 280 / 位 Person

**雞精菊花盅**

Chicken Soup with Tofu

NT\$ 380 / 位 Person

**鮮蝦雲吞湯**

Shrimp Wonton Soup

NT\$ 280 / 3顆 Pcs

**蟹肉南瓜羹**

Crab Meat with Pumpkin Thick Soup

NT\$ 240 / 位 Person

**莧菜豆腐羹**

Chinese Spinach with Tofu Thick Soup

NT\$ 240 / 位 Person

**碗仔翅**

Imitation Shark Fin Soup

NT\$ 240 / 位 Person

風味湯品

Soup



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**雞精菊花盅**

CHICKEN SOUP WITH TOFU

# 中式點心

Dim Sum

## 海鮮炸春捲

Deep-Fried Seafood-Stuffed Spring Roll

NT\$ 210 / 3條 Rolls

## 松露蟹肉蛋白餃

Steamed Crab Meat Dumpling with Truffle and Egg White

NT\$ 210 / 3顆 Pcs

## 晶瑩鮮蝦餃

Steamed Fresh Shrimp Dumpling

NT\$ 210 / 3顆 Pcs

## 魚子蒸燒賣

Shumai Steamed with Caviar

NT\$ 210 / 4顆 Pcs

## 鮮蝦腐皮捲

Deep-Fried Shrimp-Stuffed Bean Curd Roll

NT\$ 210 / 3條 Rolls

## 韭菜海鮮餅

Pan-Fried Seafood Pancake with Chive

NT\$ 210 / 3顆 Pcs

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.



## 松露蟹肉蛋白餃

Steamed Crab Meat Dumpling with Truffle and Egg White

### 菩提上素餃

Steamed Vegan Dumpling

NT\$ 180 / 3顆 Pcs

### 金珠鹹水餃

Deep-Fried Salted Pork Dumpling

NT\$ 180 / 3顆 Pcs

### 豉味炆鳳爪

Chicken Feet Braised with Black Bean Sauce

NT\$ 180 / 份 Serving

### 臘味糯米雞

Glutinous Rice with Chicken and Cured Meat Wrapped in Lotus Leaf

NT\$ 180 / 2顆 Pcs

### 蜜汁叉燒酥

BBQ Pork Puff Pastry with Honey

NT\$ 180 / 3顆 Pcs

### 香煎蘿蔔糕

Pan-Fried Turnip Cake

NT\$ 150 / 3片 Slices

# 中式點心

Dim Sum

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蜜汁叉燒酥

BBQ Pork Puff Pastry with Honey

# 甜品

Dessert

## 黑金流沙包

Steamed Black Buns with Salted Egg York Custard

NT\$ 210 / 3顆 Buns

## 香芒楊枝甘露 (5月至8月供應)

Mango Pomelo Sago (Available during May to August)

NT\$ 210 / 位 Person

## 蛋白杏仁露 (附油條)

Almond Tea with Egg White (Deep-Fried Dough Stick Included)

NT\$ 210 / 位 Person

## 流沙芝麻球

Deep-Fried Sesame Balls with Salted Egg Yolk Custard

NT\$ 180 / 3顆 Balls

## 花旗參雪耳紅杞

Sweet Soup with Ginseng, Snow Fungus, and Chinese Wolfberry

NT\$ 180 / 位 Person

## 陳皮紅豆沙

Red Bean Soup with Tangerine Peel

NT\$ 180 / 位 Person

## 芝麻蓉湯圓

Glutinous Rice Balls with Sesame Paste

NT\$ 120 / 3顆 Balls

以上價格需另加收 10% 之服務費

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蛋白杏仁露 (附油條)

Almond Tea with Egg White  
(Deep-Fried Dough Stick Included)

## 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

# 四人鴨合宴



*Duck Feast  
for Four*



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*

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請於三日預訂

*Please make a reservation 3 days in advance*

# 雙 喜 午 間 單 人 套 餐

Xi Garden's  
Lunch Set Meal  
for One

## 迎賓碟

*Appetizer Platter*

川耳海蜇頭/薑蔥嫩雞腿/焦糖松阪肉/桂花蘿蔔糕

*Zhoushan Jellyfish Head/Tender Chicken Thigh with Scallion and Ginger/*

*Caramelized Pork Neck/Osmanthus Radish Cake*

## 米香乾燒海大蝦

*Stir-Fried Prawn with Fermented Rice*

## 鮮奶蟹肉南瓜羹

*Pumpkin Soup with Crab Meat*

## 陳皮香醋嫩子排

*Fried Spare Ribs in Chinese Black Vinegar Sauce and Tangerine Peel*

## XO 鴨絲炆伊麵

*Stir-Fried Duck Meat with Noodles and XO Sauce*

## 芋香奶酪

*Taro Cheese Pudding*

## 寶島季節水果

*Seasonal Fruit*

NT\$ 1,680 / 套 Set



本餐廳使用台灣豬肉、台灣鴨肉、台灣雞肉

*All the pork we use in this menu is TAIWAN PORK.*

*All the duck we use in this menu is TAIWAN DUCK.*

*All the chicken we use in this menu is TAIWAN CHICKEN.*

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## 迎賓碟

*Appetizer Platter*

香煎鮮干貝/秘製黑叉燒/紅露醉雞腿/蟹肉魚卵塔

*Pan-Seared Fresh Scallops/Honey Soy Sauce Roasted Pork/*

*Chicken Thigh in Red Rice Wine/Crab Meat and Fish Roe Tart*

## 上湯芝士焗龍蝦

*Steamed Lobster with Cheese Sauce*

## 羊肚菌鮑魚燉雞

*Stewed Chicken Soup with Abalone And Morels*

## 牛肝菌蛤蜊勝瓜

*Simmer Loofah With Clams and Dried Porcini Mushroom*

## 香蔥松子和牛飯

*Fried Rice with Wagyu And Pine Nuts*

## 陳皮紅豆沙

*Sweet Red Bean Soup with Tangerine Peel*

## 寶島季節水果

*Seasonal Fruit*

NT\$ 2,380 / 套 Set

# 雙喜午間單人套餐

*Xi Garden's  
Lunch Set Meal  
for One*



本餐廳使用台灣豬肉、台灣雞肉、澳洲牛肉

*All the pork we use in this menu is TAIWAN PORK.*

*All the chicken we use in this menu is TAIWAN CHICKEN.*

*All the beef we use in this menu is AUSTRALIA BEEF.*

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# 雙喜 晚間 單人 套餐



Xi Garden's  
Dinner Set Meal  
for One

## 迎賓碟

*Appetizer Platter*

醋薑椒皮蛋/百花煎蝦餅/紅露醉鮑魚/清檸松阪豬

*Century Egg with Ginger, Chili, and Vinegar/Pan-fried Shrimp Cake with Hundred Flowers/  
Drunken Abalone in Red Wine Sauce/Clear Lemon Pork Neck*

## 金沙麥片焗大蝦

*Stir-Fried Prawn in Salted Egg Yolk with Oat*

## 上湯瑤柱菊花盅

*Double-Boiled Chicken Soup with Scallop And Tofu*

## 蟹粉琵琶煎豆腐

*Pan-Fried Tofu with Crab Meat And Crab roe*

## 荔枝醋栗咕咾肉

*Sweet And Sour Pork with Lychee Sauce*

## 陳皮豉汁蒸斑件

*Steamed Grouper Sliced with Mandarin Peel and Black Bean Sauce*

## 海苔烏魚子炒飯

*Fried Rice with Mullet Roe and Dried Seaweed*

## 黑金流沙包

*Cream Custard Buns*

## 季節水果

*Seasonal Fruit*

NT\$ 1,980 / 套 Set



本餐廳使用台灣豬肉、台灣雞肉

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## 迎賓碟

*Xi Garden's Guest-Welcoming Appetizer Platter*

松露蛋白蟹肉餃/芝心百花丸/秘製黑叉燒/魚子醬干貝

*Steamed Crab Meat Dumpling with Truffle and Egg White/*

*Shrimp Ball with Cheese/Honey Soy Sauce Roasted Pork/Scallop with Caviar*

## 奶油蟹粉焗龍蝦

*Baked Lobster with Butter and Crab Meat*

## 鮑汁玉參燴鮑魚

*Braise Sea Cucumbers and Abalone*

## 四季三蔥和牛粒

*Fried Wagyu with Onions*

## 鮮麻藤椒龍膽斑

*Steamed Gentian Grouper with Vine Pepper*

## 蟲草蝦乾炒蘆筍

*Fried Asparagus with Cordyceps and Dried Shrimp*

## 雙囍招牌臘味飯

*Steamed Sticky Rice with Chinese Sausages*

## 生磨杏汁併奶皇流沙球

*Almond Milk and Salted Egg Yolk Ball*

## 寶島季節水果

*Seasonal Fruit*

NT\$ 2,680 / 套 Set



本餐廳使用台灣豬肉、澳洲牛肉

*All the pork we use in this menu is TAIWAN PORK.*

*All the beef we use in this menu is AUSTRALIA BEEF.*

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# 雙囍晚間單人套餐

*Xi Garden's  
Dinner Set Meal  
for One*

# 飲品

Beverage

## 白葡萄酒 White Wine

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

NTS 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.

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

NTS 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/精髓”。

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

NTS 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

NTS 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.

## 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

港式鴛鴦

Coffee with Tea and Condensed Milk

NT\$ 180 / glass

鹹檸七喜

Salty Lemon Soda

NT\$ 180 / glass

鹹檸可樂

Salty Lemon Coke

NT\$ 180 / glass

港式凍檸茶

Iced Lemon Tea

NT\$ 180 / glass

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

禁止酒駕 未成年請勿飲酒

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Beverage



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

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

