



翠庭中餐廳港式點心

► 特點 Chef Recommended Dim Sum

魚翅灌湯包 NT\$260(份/portion)
Steamed Shark's Fin Dumpling in
Chicken Broth

韭黃鮮蝦腸 NT\$200(份/portion)
Steamed Shrimp and Leek Rice Sheet
Rolls

鯛魚卷 NT\$180(份/portion)
Deep-fried Fish and Mushroom Rolls

鮮蝦腐皮捲 NT\$180(份/portion)
Deep-fried Shrimp Bean Curd Skin
Rolls

天成蝦餃皇 NT\$180(份/portion)
Steamed Shrimp Dumplings

翡翠鮮蝦餃 NT\$160(份/portion)
Steamed Shrimp and Pork Dumplings

鮮蝦韭菜餃 NT\$160(份/portion)
Steamed Shrimp Dumplings with
Spinach

芙蓉珍珠丸 NT\$160(份/portion)
Steamed Rice Meat Ball with Egg
White



翠庭中餐廳港式點心

蜜汁叉燒酥 B.B.Q. Pork Pastry	NT\$160(份 /portion)
魚子蒸燒賣 Steamed Shao Mai With Fish Roe	NT\$160(份 /portion)
南瓜三鮮蒸餃 Steamed Shrimp Dumplings with Pumpkin	NT\$160(份 /portion)
玉米燒賣 Steamed Shao Mai with Corn	NT\$160(份 /portion)
蘿蔔絲餅 Radish Pastry	NT\$160(份 /portion)
天成小籠包 (4) Cosmos Home-made Pork Dumplings	NT\$160(份 /portion)
家鄉鹹水餃 Deep-fried Salty Dumplings	NT\$160(份 /portion)
炸兩腸粉 Steamed Rice Sheet Rolls Stuffed with Fritters	NT\$160(份 /portion)



翠庭中餐廳港式點心

► 大點 Premium Dim Sum

香煎花枝餅 NT\$150(份/portion)
Pan-fried Shrimp and Squid Cake

港式炸春捲 NT\$150(份/portion)
Deep-fried Spring Rolls

豉汁蒸排骨 NT\$150(份/portion)
Steamed Pork Ribs with Black Bean
Sauce

蜜汁叉燒包 NT\$150(份/portion)
B.B.Q. Pork Buns

臘味芋頭糕 NT\$150(份/portion)
Steamed Taro Cake

香煎蘿蔔糕 NT\$150(份/portion)
Radish Cake

豉汁蒸鳳爪 NT\$150(份/portion)
Steamed Chicken Feet with Black
Bean Sauce

素齋春捲 NT\$150(份/portion)
Deep-fried Vegetarian Spring Rolls



翠庭中餐廳港式點心

► 大點 Premium Dim Sum

荷葉珍珠雞 (2) NT\$150(份/portion)
Steamed Glutinous Rice with
Chicken and Salty Egg Yolk in Lotus
Leaf

天成流沙包 NT\$150(份/portion)
Custard Bun

黑金奶皇流沙包 (2) NT\$150(份/portion)
Custard Bun

萌菇流沙包 NT\$150(份/portion)
Custard Bun

鴻運豬豬包 NT\$150(份/portion)
Custard Bun



翠庭中餐廳港式點心

► 中點 Popular Dim Sum

千層糕 NT\$120(份/portion)
Steamed Melaleuca Cake

柳葉素蒸餃 (素) NT\$120(份/portion)
Steamed Bok Coy Vegetarian
Dumplings (Vegetarian)

豆沙芝麻球 (素) NT\$120(份/portion)
Sesame Ball Stuffed with Red Bean
Paste (Vegetarian)

香酥銀絲卷 NT\$120(份/portion)
Deep-fried Bun Rolls

山藥娘惹捲 (素) NT\$120(份/portion)
Deep-fried Yam and Nyonya Rolls
(Vegetarian)

馬蹄條 NT\$120(份/portion)
Deep-fried Water Chestnut Rolls

楊枝甘露 (夏季限定) NT\$120(份/portion)
Mango Pomelo Sago



翠庭中餐廳港式點心

► 小點 Regular Dim Sum

杏仁香豆腐 NT\$100(份/portion)
Almond Tofu

冰糖雪耳蓮子湯 NT\$100(份/portion)
Snow Fungus and Lotus Seeds
Sweetened Soup

紅豆紫米露 NT\$100(份/portion)
Red Beans and Purple Rice Soup



翠庭中餐廳小吃

► 風味小碟 Cold Dish

陳梅蜜漬蕃茄

Marinated Tomatoes with Plum

NT\$140(份/portion)

桂花蜜芋頭

Marinated Sweet Taro with Osmanthus
Sauce

NT\$140(份/portion)

老皮嫩肉

Deep-fried Tofu

NT\$220(份/portion)

寧式蜆絲

Marinated Jelly Fish

NT\$320(份/portion)

蔥香油雞

Marinated Chicken with Scallion Flavor

NT\$380(份/portion)

蔥烤香魚(卵)(2隻)

Braised Ayu Fish(with Roe) with Scallion

NT\$460(份/portion)

紹興醉雞

Marinated Chicken with Shaoxing Wine

NT\$480(份/portion)



燃手小炒類 Hot Dish

► 豬肉料理 Pork Cuisine

干絲炒肉絲 NT\$260(份/portion)
Stir-fried Slice Bean Curd with Pork

四季肉末炒皮蛋 NT\$320(份/portion)
Sauteed-fried String Bean and Minced
Pork with Preserved Egg

椒鹽腩排 NT\$420(份/portion)
Deep-fried Pork Brisket with Salt and
Pepper

紅燒獅子頭 NT\$460(份/portion)
Braised fried Minced pork ball with
cabbage in brown sauce

蔥爆松板肉 NT\$460(份/portion)
Stir-fried Pork Jowl with Scallion

外婆紅燒肉 NT\$480(份/portion)
Braised pork with quail egg and
Bamboo shoot in home style

無錫子排 NT\$520(份/portion)
Marinated Pork Rib with Soy Sauce

蔥烤腩排 NT\$520(份/portion)
Marinated Pork Rib with Scallion

蘇式東坡肉 NT\$520(份/portion)
Double stewed pork Belly with soy sauce



燃手小炒類 Hot Dish

► 雞 / 鴨肉料理 Chicken/Duck Cuisine

左宗棠雞 NT\$300(份/portion)
General Tso's Chicken

宮保雞丁 NT\$300(份/portion)
Stir-fried Chicken with Kung-pao
Sauce

糖醋雞丁 NT\$300(份/portion)
Stir-fried Chicken with Sweet and
Sour Sauce

酥炸椒鹽雞 NT\$300(份/portion)
Deep-fried Crispy Chicken

杭州鴨絲小炒(附手工餅皮) NT\$460(份/portion)
Sauteed shredded duck with bean
sprout in Hangchow style

► 牛肉料理 Beef Cuisine

黑椒嫩牛肉 NT\$400(份/portion)
Stir-fried Sliced Beef with Black
Pepper Sauce

蠔油牛肉 NT\$400(份/portion)
Stir-fried Sliced Beef with Seasonal
Vegetables and Oyster Sauce

紅燒牛腩 NT\$580(份/portion)
Braised Beef brisket with carrot

清燉嫩牛腩 NT\$680(份/portion)
Steamed Beef brisket with turnip



燃手小炒類 Hot Dish

► 海鮮料理 Seafood Cuisine

四季椒鹽蝦 NT\$320(份/portion)
Stir-fried Shrimp and String Bean
with Salt and Pepper

小鱸魚 (泰式 / 清蒸) NT\$420(份/portion)
Steamed Fish Fillet with Thai Style

剝椒鮮魚片 NT\$420(份/portion)
Steamed Fish Fillet with Chili paste

彩椒鮮蝦球 NT\$420(份/portion)
Stir-fried Shrimp Ball with Bell
Pepper

鮮蝦雪菜豆腐煲 NT\$480(份/portion)
Braised shrimps with Tofu and
preserved vegetable

宮保蝦球 NT\$480(份/portion)
Deep-fried Shrimp Ball with Kung-
pao Sauce

糖醋醬蝦球 NT\$480(份/portion)
Stir-fried Shrimp Ball with Sweet
and Sour Sauce

金沙蝦球佐生菜 NT\$580(份/portion)
Deep-fried Shrimp Ball with Salty
Egg Yolk and Vegetables

避風塘軟殼蟹 NT\$580(份/portion)
Deep fried soft shell crab with garlic

咖哩軟殼蟹佐卡士達麵包 NT\$580(份/portion)
Deep fried soft shell crab and curry
paste with bread



燃手小炒類 Hot Dish

► 時蔬豆腐類 Vegetables & Tofu

蝦醬空心菜 NT\$180(份 /portion)
Stir-fried Water Spinach with Shrimp
Paste

蠔油芥蘭菜 NT\$180(份 /portion)
Stir-fried Kale with Oyster Sauce

皇醬高麗菜 NT\$180(份 /portion)
Stir-fried Cabbage with X.O. Sauce

醋溜白菜 NT\$180(份 /portion)
Stir-fried Cabbage with Vinegar

羅漢素豆腐煲 NT\$220(份 /portion)
Stewed Tofu (Vegetarian)

清蒸臭豆腐 NT\$280(份 /portion)
Steamed Stinky Tofu

蛤攏絲瓜 NT\$320(份 /portion)
Stir-fired Luffa with Clams

乾煸鮮筍 NT\$320(份 /portion)
Dry fried bamboo shoots with pickle
leaves

海鮮豆腐煲 NT\$420(份 /portion)
Stewed Seafood and Tofu

山藥蘆筍 NT\$420(份 /portion)
Stir-fired Asparagus with Yam

蟹粉豆腐煲 NT\$420(份 /portion)
Stewed Minced Chicken and Salty
Fish in Casserole



湯品類 Soup

- ▶ **老菜脯燉雞湯 (盅 / 位)** NT\$180(份 /portion)
Boiled Chicken Soup with Dried Radish
- 蛤蜊山藥排骨盅 (盅 / 位)** NT\$220(份 /portion)
Boiled Pork Rib Soup with Clams and Yam
- 福菜肉片湯** NT\$300(份 /portion)
Stewed Pork and Monochoria Soup
- 香茜皮蛋魚片湯** NT\$380(份 /portion)
Stewed Fish Soup with Preserved Egg and Coriander
- 砂鍋醃篤鮮** NT\$600(份 /portion)
Stewed Bamboo Shoot, Jinhua Ham and Fat Pork Soup in Casserole



麵飯類 Rice and Noodle

素齋炒麵 NT\$240(份/portion)
Vegetarian Fried Noodles

上海菜飯 NT\$240(份/portion)
Simmered Rice with Bok Coy and Ham

香椿素炒飯(素) NT\$240(份/portion)
Vegetarian Fried Rice with Chinese Toona

揚州炒飯 NT\$260(份/portion)
Fried Rice in Yang Zhou Style

鹹魚雞粒飯 NT\$260(份/portion)
Fried Rice with Minced Chicken and Salty Fish

干炒松阪豬河粉 NT\$300(份/portion)
Fried Rice Noodle with Pork Jowl and Soy Oyster Sauce

干炒牛肉河粉 NT\$340(份/portion)
Fried Rice Noodle with Beef and Soy Oyster Sauce

干燒海鮮伊麵 NT\$360(份/portion)
Braised E-Fu Noodles with Seafood



飲品類 Drinks

可口可樂
Coke

NT\$80(份/portion)

雪碧
Sprite

NT\$80(份/portion)

凍檸茶
Iced Tea

NT\$80(份/portion)

港式經典奶茶
Hong Kong Style Milk Tea
(Ice / Hot)

NT\$80(份/portion)

鴛鴦奶茶
Coffee with Tea (Ice / Hot)

NT\$80(份/portion)

美式咖啡
Americano(Ice / Hot)

NT\$95(份/portion)

拿鐵
Coffee Latte(Ice / Hot)

NT\$120(份/portion)

▶ 果汁 Juice

100% 鮮榨柳橙汁 (1200ml)
100% Orange Juice

NT\$600(份/portion)



飲品類

Drinks

每人 / Per Person

▶ 茶

Chinese Tea

烏龍茶
Oolong

NT\$50(份 /portion)

香片
Jasmine

NT\$50(份 /portion)

普洱茶
Puer Tea

NT\$50(份 /portion)

菊花茶
Chrysanthemum Tea

NT\$50(份 /portion)

鐵觀音
TeiGuanYin Tea

NT\$50(份 /portion)

以上所有價錢均需另加一成服務費
All Prices are Subject to a 10% Service Charge
表示價格にサービス料 (10%) を加算させていただきます