



翠庭中餐廳小吃

► 風味小碟 Cold Dish

**陳梅蜜漬蕃茄** NT\$140(份/portion)  
Marinated Tomatoes with Plum

**桂花蜜芋頭** NT\$140(份/portion)  
Marinated Sweet Taro with Osmanthus  
Sauce

**秘製小魚大根(隱藏版)** NT\$140(份/portion)  
Mixed baby fish with pickle radish in  
secret recipe

**老皮嫩肉** NT\$220(份/portion)  
Deep-fried Tofu

**寧式蜆絲** NT\$320(份/portion)  
Marinated Jelly Fish

**枸杞酒香醉雞** NT\$480(份/portion)  
Marinated Chicken with Shaoxing Wine

**蔥烤香魚(卵) (2隻)** NT\$460(份/portion)  
Braised Ayu Fish(with Roe) with Scallion



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)  
Dry-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

梅汁陳醋燒腩排 NT\$420(份/portion)  
Braised Pork Brisket with Plum Sauce

紅燒獅子頭 NT\$460(份/portion)  
Stewed pork Meatball with cabbage in  
brown sauce

XO醬爆炒松板 NT\$460(份/portion)  
Stir-fried Matsuzaka with X.O. Sauce

外婆紅燒肉 NT\$480(份/portion)  
Braised pork with quail eggs 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)  
Braised 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

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

蘆筍牛肉絲 NT\$420(份/portion)  
Stir-fried Beef with Asparagus



燃手小炒類 Hot Dish

► 海鮮料理 Seafood Cuisine

宮保蝦仁 NT\$580(份 /portion)  
Deep-fried Shrimp with Kung-pao  
Sauce

蘆筍蝦仁 NT\$680(份 /portion)  
Stir-fried Shrimp with Asparagus

脆滑蝦鬆佐生菜 NT\$580(份 /portion)  
Minced Shrimp with Lettuce

干燒海蝦佐年糕 NT\$580(份 /portion)  
Dry-Braised Prawn with Rice Cake

金沙軟殼蟹 NT\$580(份 /portion)  
Deep-fried Soft Shell Crab 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

貴妃魚(清蒸 / 剁椒) NT\$680(份 /portion)  
Steamed Silver Perch(with Chili paste)

蒜子燒黃魚 NT\$780(份 /portion)  
Braised Yellow Croaker with Tofu  
and Garlic

鮑魚燴烏參 NT\$880(份 /portion)  
Braised Abalone and Sea Cucumber



燃手小炒類 Hot Dish

► 時蔬豆腐類 Vegetables & Tofu

**蝦醬空心菜** NT\$200(份/portion)  
Stir-fried Water Spinach with Shrimp Paste

**蠔油芥蘭菜** NT\$220(份/portion)  
Stir-fried Kale with Oyster Sauce

**櫻蝦高麗菜** NT\$220(份/portion)  
Stir-fried Cabbage with Sakura Shrimp

**羅漢素豆腐煲** NT\$240(份/portion)  
Stewed Tofu (Vegetarian)

**干鍋白花椰** NT\$240(份/portion)  
Stir-fried Cauliflower with Dried Chili in Casserole

**天成臭豆腐** NT\$280(份/portion)  
Cosmos Stinky Tofu in Casserole

**蛤攏扒角瓜** NT\$340(份/portion)  
Stir-fired Luffa Gourd with Clams

**干貝竹筴角瓜** NT\$480(份/portion)  
Stir-fired Luffa Gourd with Scallops And Bamboo Fungus

**金銀蛋角瓜** NT\$340(份/portion)  
Stir-fired Luffa Gourd with Salty and Preserved Eggs

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

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

**蟹黃海鮮豆腐煲** NT\$460(份/portion)  
Stewed Seafood and Tofu in Casserole



湯品類      Soup

▶ **蟲草淮山燉雞盅 (盅/位)**      NT\$180( 份 /portion)  
Boiled Chicken soup with Chinese  
Yam and Herbs

**蛤蜊排骨盅 (盅 / 位)**      NT\$180( 份 /portion)  
Boiled Pork Rib Soup with Clams

**蛤攏冬瓜湯**      NT\$220( 份 /portion)  
Stewed Winter melon and Clam soup

**瑤柱竹笙湯**      NT\$320( 份 /portion)  
Stewed Luffa Gourd with Scallops  
And Bamboo Fungus soup

**砂鍋牛腩湯**      NT\$580( 份 /portion)  
Stewed Beef Brisket soup With ginger

**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

- 揚州炒飯** NT\$260(份/portion)  
Fried Rice in Yang Zhou Style
- 鹹魚雞粒炒飯** NT\$260(份/portion)  
Fried Rice with Minced Chicken  
and Salty Fish
- 櫻花蝦炒飯** NT\$260(份/portion)  
Fried Rice with Sakura Shrimp
- 烏魚子炒飯** NT\$320(份/portion)  
Fried Rice with Mullet Roe
- 松露素齋炒麵** NT\$240(份/portion)  
Vegetarian Fried Noodles
- 上海菜飯** NT\$240(份/portion)  
Simmered Rice with Bok Coy and Ham
- 香椿炒飯(素)** NT\$240(份/portion)  
Vegetarian Fried Rice with Chinese Toona
- 干炒松阪豬河粉** NT\$300(份/portion)  
Fried Rice Noodle with Pork Jowl and S  
oy 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

美式咖啡 NT\$95(份 /portion)  
Americano( Ice / Hot )

拿鐵 NT\$120(份 /portion)  
Coffee Latte( Ice / Hot )

可口可樂 NT\$80(份 /portion)  
Coke

雪碧 NT\$80(份 /portion)  
Sprite

▶ 果汁 Juice

100% 鮮榨柳橙汁 (1200ml) NT\$600(份 /portion)  
100% Orange Juice





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



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

**脆皮海鮮餅** NT\$240(份/portion)  
Deep-fried Shrimp and Squid Cake

**松露海鮮粉粿** NT\$240(份/portion)  
Steamed Seafood Dumplings with Truffle

**香蔥三鮮餃** NT\$220(份/portion)  
Steamed Seafood Dumplings with  
Scallion

**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



翠庭中餐廳港式點心

蜜汁叉燒酥  
B.B.Q. Pork Pastry

NT\$160(份 /portion)

南瓜三鮮蒸餃  
Steamed Shrimp Dumplings with  
Pumpkin

NT\$160(份 /portion)

魚子蒸燒賣  
Steamed Shao Mai With Fish Roe

NT\$160(份 /portion)

蟹肉燒賣  
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(素) 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

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

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

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

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



翠庭中餐廳港式點心

► 小點 Regular Dim Sum

杏仁香豆腐  
Almond Tofu

NT\$100(份/portion)

冰糖雪耳蓮子湯  
Snow Fungus and Lotus Seeds  
Sweetened Soup

NT\$100(份/portion)

紅豆紫米露  
Red Beans and Purple Rice Soup

NT\$100(份/portion)