



特點 Chef Recommended Dim Sum 每份

魚翅灌湯包/盅 NT\$260
Steamed Shark's Fin Dumpling in Chicken Broth

脆皮海鮮餅 NT\$240
Deep-fried Shrimp and Squid Cake

松露海鮮粉粿 NT\$240
Steamed Seafood Dumplings with Truffle

香蔥三鮮餃 NT\$220
Steamed Seafood Dumplings with Scallion

韭黃鮮蝦腸 NT\$200
Steamed Shrimp and Leek Rice Sheet Rolls

鯛魚卷 NT\$180
Deep-fried Fish and Mushroom Rolls

鮮蝦腐皮捲 NT\$180
Deep-fried Shrimp Bean Curd Skin Rolls

天成蝦餃皇 NT\$180
Steamed Shrimp Dumplings

翡翠鮮蝦餃 NT\$160
Steamed Shrimp and Pork Dumplings

蜜汁叉燒酥 NT\$160
B.B.Q. Pork Pastry

南瓜三鮮蒸餃 NT\$160
Steamed Seafood Dumplings with Pumpkin

魚子蒸燒賣 NT\$160
Steamed Shao Mai With Fish Roe

蟹肉燒賣 NT\$160
Steamed Shao Mai with Crab

特點 Chef Recommended Dim Sum 每份

蘿蔔絲餅 NT\$160
Radish Pastry

天成小籠包(4) NT\$160
Cosmos Home-made Pork Dumplings

家鄉鹹水餃 NT\$160
Deep-fried Salty Dumplings

炸兩腸粉 NT\$160
Steamed Rice Sheet Rolls Stuffed with Fritters

大點 Premium Dim Sum 每份

香煎花枝餅 NT\$150
Pan-fried Shrimp and Squid Cake

港式炸春捲 NT\$150
Deep-fried Spring Rolls

豉汁蒸排骨 NT\$150
Steamed Pork Ribs with Black Bean Sauce

蜜汁叉燒包 NT\$150
B.B.Q. Pork Buns

臘味芋頭糕 NT\$150
Steamed Taro Cake

香煎蘿蔔糕 NT\$150
Radish Cake

豉汁蒸鳳爪 NT\$150
Steamed Chicken Feet with Black Bean Sauce

素齋春捲(素) NT\$150
Deep-fried Vegetarian Spring Rolls



大點 Premium Dim Sum		每份	小點 Regular Dim Sum		每份
荷葉珍珠雞(2)		NT\$150	杏仁香豆腐		NT\$100
Steamed Glutinous Rice with Chicken and Salty Egg Yolk in Lotus Leaf			Almond Tofu		
天成流沙包		NT\$150	冰糖雪耳蓮子湯		NT\$100
Custard Bun			Snow Fungus and Lotus Seeds Sweetened Soup		
黑金奶皇流沙包(2)		NT\$150	紅豆紫米露		NT\$100
Custard Bun			Red Beans and Purple Rice Soup		
萌菇流沙包		NT\$150			
Custard Bun					
鴻運豬豬包		NT\$150			
Custard Bun					
中點 Popular Dim Sum		每份			
千層糕		NT\$120			
Steamed Melaleuca Cake					
流沙芝麻球		NT\$120			
Sesame Ball Stuffed with Red Bean Paste					
柳葉素蒸餃(素)		NT\$120			
Steamed Bok Coy Vegetarian Dumplings (Vegetarian)					
香酥銀絲卷		NT\$120			
Deep-fried Bun Rolls					
馬蹄條		NT\$120			
Deep-fried Water Chestnut Rolls					



風味小碟 Cold Dish

每份

陳梅蜜漬蕃茄

NT\$140

Marinated Tomatoes with Plum

桂花蜜芋頭

NT\$140

Marinated Sweet Taro with Osmanthus Sauce

秘製小魚大根 (隱藏版)

NT\$140

Mixed baby fish with pickle radish in secret recipe

老皮嫩肉

NT\$220

Deep-fried Tofu

寧式蜆絲

NT\$320

Marinated Jelly Fish

枸杞酒香醉雞

NT\$480

Marinated Chicken with Shaoxing Wine

蔥烤香魚(卵) (2隻)

NT\$460

Braised Ayu Fish(with Roe) with Scallion

豬肉料理 Pork Cuisine

每份

干絲炒肉絲

NT\$260

Stir-fried Slice Bean Curd with Pork

四季肉末炒皮蛋

NT\$320

Dry-fried String Bean and Minced Pork with Preserved Egg

椒鹽腩排

NT\$420

Deep-fried Pork Brisket with Salt and Pepper

梅汁陳醋燒腩排

NT\$420

Braised Pork Brisket with Plum Sauce

紅燒獅子頭

NT\$460

Stewed pork Meatball with cabbage in brown sauce

XO醬爆炒松板

NT\$460

Stir-fried Matsuzaka with X.O. Sauce

外婆紅燒肉

NT\$480

Braised pork with quail eggs in home style

無錫子排

NT\$520

Marinated Pork Rib with Soy Sauce

蔥烤腩排

NT\$520

Marinated Pork Rib with Scallion

蘇式東坡肉

NT\$520

Braised Pork Belly with Soy Sauce



雞/鴨肉料理 Chicken/Duck Cuisine **每份**

左宗棠雞 NT\$300
General Tso's Chicken

宮保雞丁 NT\$300
Stir-fried Chicken with Kung-pao Sauce

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

牛肉料理 Beef Cuisine **每份**

黑椒嫩牛肉 NT\$400
Stir-fried Sliced Beef with Black Pepper Sauce

蠔油牛肉 NT\$400
Stir-fried Sliced Beef
with Seasonal Vegetables and Oyster Sauce

蘆筍牛肉絲 NT\$420
Stir-fried Beef with Asparagus

小點 Regular Dim Sum **每份**

宮保蝦仁 NT\$580
Deep-fried Shrimp with Kung-pao Sauce

蘆筍蝦仁 NT\$680
Stir-fried Shrimp with Asparagus

脆滑蝦鬆佐生菜 NT\$580
Minced Shrimp with Lettuce

干燒海蝦佐年糕 NT\$580
Dry-Braised Prawn with Rice Cake

金沙軟殼蟹 NT\$580
Deep-fried Soft Shell Crab
with Salty Egg Yolk and Vegetables

避風塘軟殼蟹 NT\$580
Deep fried Soft Shell Crab with Garlic

咖哩軟殼蟹佐卡士達麵包 NT\$580
Deep fried Soft Shell Crab
and Curry paste with Bread

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

蒜子燒黃魚 NT\$780
Braised Yellow Croaker with Tofu and Garlic

鮑魚燴烏參 NT\$880
Braised Abalone and Sea Cucumber



時蔬豆腐類 Vegetable & Tofu

每份

蝦醬空心菜

Stir-fried Water Spinach with Shrimp Paste

NT\$200

蠔油芥蘭菜

Stir-fried Kale with Oyster Sauce

NT\$220

櫻蝦高麗菜

Stir-fried Cabbage with Sakura Shrimp

NT\$220

羅漢素豆腐煲

Stewed Tofu(Vegetarian)

NT\$240

干鍋白花椰

Stir-fried Cauliflower with Dried Chili in Casserole

NT\$240

天成臭豆腐

Cosmos Stinky Tofu in Casserole

NT\$280

蛤蜊扒角瓜

Stir-fired Luffa Gourd with Clams

NT\$340

干貝竹筍角瓜

Stir-fired Luffa Gourd
with Scallops And Bamboo Fungus

NT\$480

金銀蛋角瓜

Stir-fired Luffa Gourd with Salty and Preserved Eggs

NT\$340

乾煸鮮筍

Dry fried bamboo shoots with pickle leaves

NT\$320

山藥蘆筍

Stir-fired Asparagus with Yam

NT\$420

蟹黃海鮮豆腐煲

Stewed Seafood and Tofu in Casserole

NT\$460

湯品類 Soup

每份

蟲草淮山燉雞盅(盅/位)

Boiled Chicken soup with Chinese Yam and Herbs

NT\$180

蛤蜊排骨盅(盅/位)

Boiled Pork Rib Soup with Clams

NT\$180

蛤蜊冬瓜湯

Stewed Winter melon and Clam soup

NT\$220

瑤柱竹筍湯

Stewed Luffa Gourd
with Scallops And Bamboo Fungus soup

NT\$320

砂鍋牛腩湯

Stewed Beef Brisket soup With ginger

NT\$580

砂鍋醃篤鮮

Stewed Bamboo Shoot, Jinhua Ham
and Fat Pork Soup in Casserole

NT\$600



麵飯類 Rice & Noodle

每份

揚州炒飯

NT\$260

Fried Rice in Yang Zhou Style

鹹魚雞粒炒飯

NT\$260

Fried Rice with Minced Chicken and Salty Fish

櫻花蝦炒飯

NT\$260

Fried Rice with Sakura Shrimp

烏魚子炒飯

NT\$320

Fried Rice with Mullet Roe

松露素齋炒麵

NT\$240

Vegetarian Fried Noodles

上海菜飯

NT\$240

Simmered Rice with Bok Coy and Ham

香椿炒飯(素)

NT\$240

Vegetarian Fried Rice with Chinese Toona

干炒松阪豬河

NT\$300

Fried Rice Noodle with Pork Jowl
and Soy Oyster Sauce

干炒牛肉河粉

NT\$340

Fried Rice Noodle with Beef and Soy Oyster Sauce

干燒海鮮伊麵

NT\$360

Braised E-Fu Noodles with Seafood

飲品類 Drinks

每份

美式咖啡

NT\$95

Americano(Ice / Hot)

拿鐵

NT\$120

Coffee Latte(Ice / Hot)

可口可樂

NT\$80

Coke

雪碧

NT\$80

Sprite

100%鮮榨柳橙汁 (1200ml)

NT\$600

100% Orange Juice

茶 Chinese Tea

每份

烏龍茶

NT\$50

Oolong

香片

NT\$50

Jasmine

普洱茶

NT\$50

Puer Tea

菊花茶

NT\$50

Chrysanthemum Tea

鐵觀音

NT\$50

TeiGuanYin Tea