

食選 任意點

盡享 食尚精選

All-you-can-eat Chinese cuisine
We cook and service according to your order.

中華料理と飲茶を同時に味わえる食べ放題形式
メニューの中からご自由に選び、オーダー出来ます。
当レストランでは、注文を受けてからお作りしますので、
お客様に出来たての料理をお出し致します。

每人贈送
乙份



櫻桃片鴨



蒸籠美點



自助餐檯



現點美饌

自備酒類，每桌酌收酒水服務費300元

Corkage Fee : NT\$300 /table

本廳採用紐西蘭、澳洲牛肉



藥膳薑母鴨 **New**

Ginger Duck Soup

湯底、老薑、麻油、米酒、藥材



柴魚味噌鍋 **New**

Miso Hot Pot

湯底 白味噌、甜麵醬、柴魚花片
昆布、丁香魚乾

酸菜白肉鍋

Pork with Pickled Cabbage Hot Pot

湯底 豬大骨、酸菜





XO醬炒蘿蔔糕
Fried Radish Cake with X.O. Sauce



台南擔仔麵
Tainan Tan Tzai Noodles



乳香饅頭
Deep-fried Bun Served with Condensed Milk



干炒豬肉河粉
Pan-fried Sliced Pork with Rice Noodles



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泰式香茅蟹

Stir-fried Crab with Lemongrass



上湯蛤蜊蒸蛋

Steamed Eggs with Clams



安平蝦捲 **New**

Shrimp Rolls



蠶絲沙律蝦

Minced Shrimp Wrapped in Thin Noodles



金沙爆酥蝦 **New**

Deep Fried Shrimp with Fried Garlic

· 上述價格另加10%服務費



四川水煮魚

Poached Fish in Hot Chili Oil



椒鹽鮮魷

Deep-fried Squid with Spicy Salt



生炒花枝

Stir-fried Cuttlefish



香酥水晶魚

Deep-fried Whitebait

· 上述價格另加10%服務費



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四季鮮綠嫩牛肉 *New*
Stir-Fried Beef with Seasonal Vegetable



蔥爆牛肉
Sautéed Sliced Beef with Scallions



蜜汁雙方
Honey Ham



橙汁黃金排骨
Fried Spare Ribs with Orange Sauce



泡菜豬肉 *New*
Stir-Fried Pork with Kimchi



三杯田雞

Sautéed Frog with Ginger and Wine



紙包蒜頭雞

Steamed Chicken with Ginseng and Garlic



南乳雞球

Deep-fried Chicken Balls



腰果雞丁

Diced Chicken Sautéed
with Cashew Nuts



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紅燒豆腐煲
Braised Bean Curd



滑蛋菇菇 **New**
Scrambled Egg with Mushroom



麻香皇宮菜 **New**
Stir-Fried Ceylon Spinach with Sesame Oil



當令時蔬
Stir-fried Seasonal Vegetable



金沙山苦瓜
Sautéed Bitter Gourds with Salted Egg Yolk



鳳尾蝦燒賣
Steamed Shrimps Shao Mai



蝦仁腸粉
Steamed Shrimps Rice Rolls



牛肉燒賣
Steamed Beef Shao Mai



蓮湘黑米糕
Steamed Black Glutinous Rice
with Sweet Lotus Seed



奶皇玉小包
Steamed Creamy Custard Bun

食選

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冬季
限定

養生
溫補



藥膳薑母鴨

Ginger Duck Soup

麻香皇宮菜

Stir-Fried Ceylon Spinach with Sesame Oil



麻香松阪豬

Braised Pork Jowl with Sesame Oil



醋拌雲耳

Black Fungus in Vinegar



麻香薑燒鮮蝦

Braised Shrimp with Sesame Oil and Ginger

養生黃耆鱸魚煲

Braised Sea Perch with Astragalus

