

餐廳介紹

「隴粵」- 永遠的粵菜，旨在將最純正傳統的正宗粵菜老味道精準完美的呈現，用最極致純粹的經典美味帶給每位賓客最感動人心的美食記憶。逾百坪的寬敞空間由知名設計團隊傾心打造而成，以簡約時尚帶有東方色彩的設計風格，營造出舒心恬適的用餐氛圍。

Long Yue – Timeless Cantonese Cuisine, aspires to perfectly capture the authentic essence of traditional Cantonese flavors. With its exquisite and pure culinary craftsmanship, it aims to create the most unforgettable dining experiences for every guest. The restaurant is designed with a contemporary minimalist aesthetic, accented by subtle oriental touches. The spacious, open dining area provides a relaxing and comfortable atmosphere, perfect for casual gatherings.



行政主廚胡福春介紹

行政主廚胡福春與隴粵廚藝總監簡捷明同樣師出身於香港富豪食堂福臨門，更曾為福臨門遠赴日本東京和名古屋展店，身懷一身純熟正宗的烹飪技法。胡主廚的料理足跡遍布港澳及中國各大城市的國際酒店及高檔餐廳，包括澳門米其林三星餐廳「譽瓏軒」，且時任主廚為其坐鎮掌杓。深諳傳統粵菜精髓的他，以「追求品質」和「注重本味」為核心理念，至今累積逾45年的資深經驗。在隴粵，他不僅帶來傳統經典粵菜，更以其創新的匠心巧思，呈獻多道獨特佳餚。招牌推薦菜品包括極品花膠燉螺頭湯、毛蟹酸辣湯、福春炒飯及牛油果官燕等，每道皆為食客不可錯過的極品美味。



Introduction of Executive Chef WU FOOK CHUN

Executive Chef Wu Fook Chun, a culinary master from Hong Kong's prestigious Fook Lam Moon, shares his heritage with Long Yue's Culinary Director, Kan Chit Ming. Chef Wu was instrumental in Fook Lam Moon's expansions to Tokyo and Nagoya, showcasing authentic Cantonese techniques. His career spans top-tier hotels and restaurants across Hong Kong, Macau, and China, including his tenure as head chef at Macau's Michelin three-star "Jade Dragon."

With over 45 years of experience, Chef Wu is renowned for his dedication to quality and preserving natural flavors. At Long Yue, he offers both classic Cantonese dishes and innovative specialties like Double-boiled Fish Maw and Sea Conch Soup, Spicy and Sour Crab Soup, Fook Chun Fried Rice, and Avocado Bird's Nest—must-try delights for gourmands.

廚藝總監 – 米其林二星名廚簡捷明介紹

1949年出生於香港，師承香港富豪食堂福臨門的簡主廚擁有超過一甲子的豐富廚藝經驗，以高超的粵菜烹調技術傳達時令食材之美，精彩創造出無與倫比的正宗粵菜。他攜手胡福春主廚共同悉心打造廚齡近230年的頂尖港籍廚藝團隊，帶領隴粵自2021年開幕至今深獲美食饕客的喜愛與青睞。



Culinary Director

Introduction of Michelin Two-Star Chef Kan Chit Ming

Born in 1949 in Hong Kong, Chef Kan Chit Ming boasts over six decades of exceptional culinary expertise, honed under the tutelage of the prestigious Fook Lam Moon, an iconic gourmet establishment. Renowned for his mastery of Cantonese cuisine, Chef Kan elevates the essence of seasonal ingredients, crafting unparalleled authentic Cantonese dishes.

Collaborating with Executive Chef Wu Fook Chun, Chef Kan has meticulously assembled a top-tier culinary team of Hong Kong chefs, collectively amassing nearly 230 years of experience. Since its opening in 2021, Long Yue has earned acclaim and admiration from discerning gourmards under their exceptional leadership.

冷盤

APPETIZERS



例

Portion/TWD

| | |
|---|------|
| 齊齊撈起/6位(需預訂) | 1800 |
| Prosperity Toss - Teochew - style Salad / 6 Persons (Pre-order) | |
| 欖菜甜豆仁(需預訂) | 680 |
| Stir-fried Preserved Vegetables with Peas (Pre-order) | |
| 酸薑溏心皮蛋 | 280 |
| Marinated Baby Ginger with Century Eggs | |
| 陳醋海蜇頭 | 260 |
| Marinated Jellyfish with Aged Vinegar | |
| 涼拌白玉耳 | 220 |
| Fungus Marinated with Sesame Oil | |
| ✿ 桂花釀蘿白 | 200 |
| Poached Radish and Osmanthus | |

明爐燒味

BARBECUED / MARINATED



例

Portion/TWD

脆皮乳豬 (需預訂) 全隻/Whole 9,880
Crispy Suckling Pig (Pre-order) 半隻/Half 5,000

黃金片皮鵝/隻(需預訂) 5,880
Cantonese-Style Crispy Roasted Goose Course / Whole (Pre-order)

(三吃包含擇二：避風塘鵝骨、西芹炒鵝絲、香滑鵝肉粥、酸菜豆腐鵝骨湯)

Select Two Preparations:

Wok-Fried Goose Frame with Garlic and Dried Chili

Wok-Fried Sliced Goose Meat with Celery and Black Pepper

Goose Meat Congee

Double-Boiled Goose Soup with Preserved Vegetables and Tofu

🌿 廣式片皮鴨/隻(需預訂) 3,580
Cantonese-Style Crispy Roasted Duck Course / Whole (Pre-order)

(三吃包含擇二：避風塘鴨骨、西芹炒鴨絲、香滑鴨肉粥、酸菜豆腐鴨骨湯)

Select Two Preparations:

Wok-Fried Duck Frame with Garlic and Dried Chili

Wok-Fried Sliced Duck Meat with Celery and Black Pepper

Duck Meat Congee

Double-Boiled Duck Soup with Preserved Vegetables and Tofu

🌿 招牌金蒜黑豚叉燒 1,680
Signature Barbecued Pork

🌿 冰燒三層肉 980
Roasted Pork Belly

🌿 玫瑰油雞/半隻 980
Marinated Chicken in Soy Sauce / Half

涼拌手撕雞 680
Shredded Chicken with Jellyfish

至尊燒鴨 580
Premium Roasted Duck

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

湯

SOUP

位

Per Person/TWD



| | |
|---|--------------|
| 毛蟹酸辣湯(需預訂) | 時價 |
| Spicy and Sour Crab Soup (Pre-order) | Market Price |
| ✿ 花膠燉螺頭湯 | 1,280 |
| Double-boiled Fish Maw with Sea Whelk | |
| ✿ 老菜脯燉筒膠雞湯 | 780 |
| Double-boiled Fish Maw and Chicken Soup with Dried Radish | |
| 筒膠竹筴菜膽湯 | 680 |
| Double-boiled Fish Maw Soup with Bamboo Fungus and Vegetable | |
| 青森香蘋燉鮮鮑 | 580 |
| Double-boiled Fresh Abalone Soup with Aomori Apple | |
| 松茸燉響螺湯 | 580 |
| Double-boiled Sea Whelk and Matsutake Soup | |
| 菜膽松茸燉竹筴 | 480 |
| Double-boiled Bamboo Fungus Soup with Matsutake and Vegetable | |
| 金耳竹筴上素湯 | 380 |
| Jin'er Fungus and Bamboo Fungus Soup | |

燕窩、海味

BIRD'S NEST / DRIED SEAFOOD

位

Per Person/TWD

| | |
|--|-------|
| 蠔皇南非8頭乾鮑 | 9,000 |
| Braised South African Abalone (8 Heads) with Oyster Sauce | |
| 蠔皇南非16頭乾鮑 | 4,000 |
| Braised South African Abalone (16 Heads) with Oyster Sauce | |
| 蠔皇南非26頭乾鮑 | 2,500 |
| Braised South African Abalone (26 Heads) with Oyster Sauce | |
| 蠔皇鮮鮑魚(4頭) | 1,680 |
| Braised Abalone with Abalone Sauce (4 Heads) with Oyster Sauce | |
| ✿ 鮑汁百花釀刺參 | 1,980 |
| Sea Cucumber Stuffed in Shrimp Paste with Abalone Sauce | |
| 鮑汁扣關東遼參 | 1,680 |
| Braised Sea Cucumber with Abalone Sauce | |
| 紅燒官燕盅 | 1,680 |
| Braised Bird's Nest with Superior Stock | |
| ✿ 鮑汁花膠扣鵝掌 | 1,380 |
| Fish Maw and Goose Web with Abalone Sauce | |
| ✿ 蠔皇中東30頭乾鮑 | 1,380 |
| Braised Middle East Abalone (30 Heads) with Oyster Sauce | |

活海鮮

LIVE SEAFOOD

兩
Per Tael/37.5g

🌿 老虎斑 時價
(蔥油淋、梅菜蒸、X.O醬) Market Price

Tiger Grouper
(Steamed / Steamed with Preserved Vegetable /
Stir-fried with X.O Sauce)

東星斑 時價
(清蒸、梅菜蒸) Market Price

Leopard Coral Grouper
(Steamed / Steamed with Preserved Vegetable)

基圍蝦 時價
(豉油皇、白灼、蒜蓉粉絲蒸) Market Price

Shrimp
(Sauteed with Soy sauce / Scalded /
Steamed with Garlic and Vermicelli)

🌿 小青龍 時價
(花雕蒸蛋、上湯焗、X.O醬、金沙、蒜蓉蒸) Market Price

Lobster
(Steamed Egg White and Huadiao Wine /
Wok-baked in Superior Broth / Stir-fried with X.O Sauce /
Stir-fried with Salted Egg Yolk / Steamed with Garlic)

澳洲龍蝦 時價
(上湯焗、豆豉辣炒、油泡) Market Price

Australian Lobster
(Wok-Baked in Superior Broth / Sautéed with Black Bean Paste
and Chili / Stir-fried)

阿拉斯加蟹 時價
(椒鹽、焗伊麵、花雕蒸蛋) Market Price

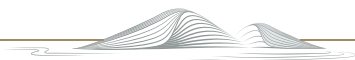
Alaskan King Crab
(Salt and Pepper / Wok-baked with E-fu Noodles /
Steamed with Egg and Huadiao Wine)

海鮮

SEAFOOD

例

Portion/TWD



| | |
|--|-------|
| 海參豆腐煲 | 1,580 |
| Braised Sea Cucumber and Tofu | |
| X.O 醬干燒百花羊肚菌 | 1,380 |
| Sautéed Morel Mushrooms Stuffed with Shrimp in X.O Sauce | |
| 韭黃油泡大地田雞片(需預訂) | 1,280 |
| Oil-Poached Frog Legs with Yellow Chives (Pre-order) | |
| 🍂 焗釀鮮蟹蓋/位 | 980 |
| Baked Crab Shell Stuffed with Crab Meat and Onion/Per Person | |
| 瑤柱蒸蛋白 | 880 |
| Steamed Egg White with Dried Scallop | |
| 🍂 X.O 醬粉絲蝦球煲 | 880 |
| Wok-fried Prawns with X.O Sauce and Vermicelli | |
| X.O 醬蘆筍炒帶子 | 780 |
| Stir-fried Scallop with Asparagus and X.O Sauce | |
| 百合蘆筍炒螺片 | 780 |
| Stir-Fried Sea Whelk with Lily and Asparagus | |
| 避風塘炒大蝦/位 | 280 |
| Fried Prawn with Minced Garlic and Chili/Per Person | |

家禽、肉類

POULTRY / MEAT

例

Portion/TWD

- 
- | | |
|--|-------|
| 砂鍋鮮花椒和牛粒 | 3,600 |
| Wok-fried Wagyu Beef Tenderloin with Sichuan Pepper | |
| 🌿 燒汁和牛脯 | 3,600 |
| Wok-fried Wagyu Beef Brisket with Vegetables | |
| 🌿 桂花燒乳鴿/2隻(需預訂) | 2,580 |
| Crispy Pigeon /2 Whole (Pre-order) | |
| 豉油皇乳鴿/2隻(需預訂) | 2,580 |
| Roasted Pigeon with Bean Sprout and Soy Sauce /2 Whole (Pre-order) | |
| 🌿 手吊脆皮雞/隻(需預訂) | 1,980 |
| Deep-fried Crispy Chicken/Whole (Pre-order) | |
| 珍菌牛肉煲 | 1,580 |
| Wok-fried Beef and Mushrooms | |
| 🌿 三蔥爆牛肉 | 1,580 |
| Pan-Seared Beef with Yilan Sanxing Scallions and Duo of Onions | |
| 香辣和牛海參豆腐煲 | 1,380 |
| Braised Wagyu Beef, Sea Cucumber and Tofu with Spice | |
| 桂葉牛腩煲 | 1,280 |
| Braised U.S. Beef Brisket with Bay Leaf | |

本菜單所使用牛原料產地來自於日本、美國。

The origins of the beef used in this menu are from Japan and the United States.

家禽、肉類

POULTRY / MEAT

例

Portion/TWD



| | |
|---|-------|
| ✿ 古法羊腩煲(需預訂)..... | 1,880 |
| Traditional Lamb Stew (Pre-order) | |
| 黑椒煎和羊排/4支..... | 1,680 |
| Fried Lamb Rib with Black Pepper Sauce / 4 sticks | |
| ✿ 陳醋排骨..... | 780 |
| Sweet and Sour Pork Ribs | |
| 黑松露炒雞球..... | 780 |
| Stir-fried Chicken Cubes with Black Truffle | |
| 椒鹽蒜香排骨..... | 780 |
| Fried Pork Ribs with Garlic and Pepper | |
| 鮮果咕咾肉..... | 680 |
| Signature Sweet and Sour Pork | |

本菜單所使用豬原料產地來自於台灣。

The origins of the pork used in this menu are from Taiwan.

豆腐、蔬菜 例

TOFU / VEGETABLES Portion/TWD

| | |
|---|-----|
| 粉絲蒸絲瓜 | 680 |
| Steamed Loofah with Vermicelli | |
| 吻仔魚莧菜 | 680 |
| Boiled Amaranth with Whitebait | |
| 🌿 粥水浸時蔬 | 680 |
| Poached Seasonal Vegetables in Porridge | |
| 蝦干芥蘭煲 | 680 |
| Braised Dried Shrimp and Chinese Kale in Casserole | |
| 上湯浸時蔬 | 680 |
| Poached Vegetables with Superior Broth | |
| 🌿 梅菜皇瘦肉蒸茄子 | 680 |
| Steamed Eggplant with Preserved Vegetables and Meat Floss | |
| 瑤柱蘿白翠蔬 | 480 |
| Stir-fried White Radish with Dried Scallop | |
| 蝦籽竹筴扒豆腐 | 480 |
| Grilled Tofu with Shrimp Roe and Bamboo Fungus | |
| 🌿 欖菜乾煸四季豆 | 480 |
| Stir-fried String Bean with Kale Borecole | |
| 蒜香生爆芥蘭 | 380 |
| Stir-fried Kale with Garlic | |
| 黃金豆腐粒 | 380 |
| Deep-fried Tofu | |



本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

飯、麵

RICE & NOODLES

例

Portion/TWD

| | |
|--|--|
| 🌿 膏蟹粉絲煲 3,600 Wok-fried Crab Roe and Meat with Vermicelli | |
| 豪華海鮮粥/適用6-8位 2,680 Congee with Abalone, Scallop and Seafood / Serves 6-8 Persons | |
| 龍蝦泡飯/適用4-6位 2,080 Rice Puff Lobster Soup with Seafood / Serves 4-6 Persons | |
| 🌿 臘味鵝肝腸煲仔飯/2位(需預訂) 980 Claypot Rice with Chinese Sausages / 2 Persons (Pre-order) | |
| 🌿 海鮮炒麵 880 Wok-fried Noodles with Seafood | |
| 🌿 松露蛋白和牛炒飯 680 Wagyu Beef, Black Truffle and Egg White Fried Rice | |
| 魔鬼炒飯 680 Chef Kan's Signature Spicy Fried Rice with Barbecued Pork and Shrimps | |
| 砂鍋瑤柱炒麵 680 Wok-fried Noodles with Dried Scallop | |
| 瑤柱海鮮炒飯 680 Seafood and Dried Scallop Fried Rice | |
| 蝦籽干燒伊麵 480 Stir-fried E-Fu Noodles with Shrimp Roe | |

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

本菜單所使用牛原料產地來自於日本。

The origins of the beef used in this menu are from Japan.

主廚私房料理 例

Chef's Private Collection

Portion/TWD

| | |
|--|--------------|
| 香蔥日本松葉蟹蒸肉餅(需預訂) | 時價 |
| Steamed Minced Pork Patty with Freshly-picked Crab Meat and Scallion (Pre-order) | Market Price |
| 鮮蟹肉桂花炒翅 | 4,000 |
| Stir-fried Shark's Fin with Fresh Crab Meat and Egg | |
| 花膠鮮魚羹/2位 | 2,760 |
| Fish Maw and Fish Fillet Soup / 2 Persons | |
| 福春炒飯 | 2,600 |
| Fuchun Fried Rice | |
| 泡椒酸菜水煮魚 | 2,480 |
| Poached Fish with Pickled Mustard Greens | |
| 奶油黃酒脆皮風沙雞(需預訂) | 2,200 |
| Crispy Chicken with Garlic and Yellow Wine (Pre-order) | |
| 東方明珠/位(需預訂) | 1,980 |
| Braised Bamboo Piths with Shrimp Mousse and Bird's Nest Finished with a Beetroot-infused Superior Hen Broth Glaze / Persons (Pre-order) | |
| 牛油果官燕/位(需預訂) | 1,680 |
| Premium Bird's Nest in Avocado / Persons (Pre-order) | |
| 膏蟹麻婆豆腐 | 1,680 |
| Mapo Tofu with Mud Crab | |

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The origins of the pork used in this menu are from Taiwan and Spain.

主廚私房料理 _____ 例
Chef's Private Collection Portion/TWD

X.O熟醉明蝦/2隻(需預訂) 1,600
Marinated Wild-caught King Prawns Infused
with Premium XO Brandy /2 Whole (Pre-order)

金沙大蝦球 880
Deep-fried King Prawns with Salted Egg Yolk

蟹粉拌麵/位 780
Noodles with Crab Roe and Meat /Persons

好事花生 680
Peanut of Fortune

山韻海味·福饗春宴
Fortune of Canton · Chef's Tasting Menu



醉蟹凍

Crab in Aged Shaoxing Wine (Chilled)

金蒜黑豚叉燒

Barbecued Pork with Crispy Golden Garlic

蟹粉戈渣

Deep-fried Crab Roe Custard (Traditional "Gor Ja")

十五年陳皮燉花膠筒胡椒鴨

Double-boiled Duck Soup with Fish Maw,
White Pepper and 15-year Aged Tangerine Peel

砂鍋鹽焗南非鮮鮑魚

Salt-baked Abalone in Clay Pot

蝦籽百花釀海參皇

Braised Premium Sea Cucumber Stuffed with
Shrimp Mousse Topped with Shrimp Roe

紅燒甲魚鹿根

Braised Soft-shell Turtle with Deer Tendon in Rich Brown Sauce

韭黃大地油泡鯧魚球

Wok-fried Pomfret Fillets with Chives and Dried Flounder

脆皮糯米雞

Signature Crispy Chicken Stuffed with Glutinous Rice

冰糖紅棗燉安南子

Double-boiled Malva Nut with Red Dates and Rock Sugar

酥皮蛋塔

Classic Crispy Baked Egg Tart

TWD5,500+10% / 每位Per Person

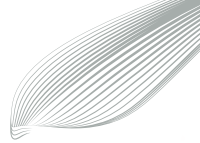
8位起桌套席 · 需三天前預訂

Minimum of 8 Persons

Reservation required 3 days in advance

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The origins of the pork used in this menu are from Taiwan and Spain.



品味套餐
Gourmet Set Menu

精選點心三拼
Dim Sum Combination

隴粵燒味拼盤
Assorted Barbecue Platter

松茸燉響螺湯
Double-boiled Sea Whelk and Matsutake Soup

羊肚菌鮮鮑燜雞球
Braised Chicken with Morel Mushrooms and Abalone

魚湯浸老虎斑
Poached Tiger Grouper in Fish Broth

蒜香生爆芥蘭
Stir-fried Kale with Garlic

松露蛋白和牛炒飯
Wagyu Beef, Black Truffle and Egg White Fried Rice

生磨杏仁茶
Traditional Grinded Almond Sweet Soup

豆沙芝麻球
Glutinous Rice Sesame Ball

TWD 2,880 / 位
Per person

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The origins of the pork used in this menu are from Taiwan and Spain.
本菜單所使用牛原料產地來自於日本。
The origins of the beef used in this menu are from Japan.



雅致套餐
Elegant Set Menu

隴粵四福拼
Appetizers Platter

枸杞花膠筒燉雞盅
Chicken Soup with Fish Maw and Goji Berry

金蒜粉絲蒸小青龍
Steamed Lobster with Garlic and Vermicelli

蜜椒汁和牛粒
Sautéed Wagyu Beef with Sweet Peppers Sauce

古法蒸海上鮮
Steamed Freshly Caught Fish with Pork and Scallion

濃雞湯雲耳百合干貝蔬
Poached Black Fungus, Lily Bulbs, and Seasonal Vegetable
in Chicken Soup Reduction


揚州炒飯
Yeung Chow Fried Rice

生磨杏仁茶
Traditional Grinded Almond Sweet Soup

芝麻球拼流沙包
Glutinous Rice Sesame Ball & Salted Egg Custard Bun

TWD 3,880 / 位
Per person

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本菜單所使用牛原料產地來自於日本。
The origins of the beef used in this menu are from Japan.





逸品套餐
Deluxe Set Menu



隴粵四福拼
Appetizers Platter



極品花膠燉螺頭湯
Double-boiled Fish Maw and Sea Conch Soup

花雕蛋白蒸龍蝦
Steamed Lobster with Egg White and Hua Diao Wine

鮮鮑扣鵝掌
Braised Abalone and Goose Web in Abalone Sauce

乾煎海上鮮
Pan-Seared Fresh Catch

鮮果咕咾肉
Signature Sweet and Sour Pork

松露蛋白和牛炒飯
Wagyu Beef, Black Truffle and Egg White Fried Rice

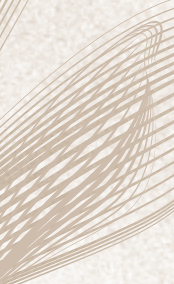
楊枝甘露
Chilled Mango Sago Cream with Pomelo

芝麻球拼流沙包
Glutinous Rice Sesame Ball & Salted Egg Custard Bun



TWD 5,880 / 位

Per person



本菜單所使用豬原料產地來自於台灣、西班牙。
The origins of the pork used in this menu are from Taiwan and Spain.
本菜單所使用牛原料產地來自於日本。
The origins of the beef used in this menu are from Japan.

尊饗套餐

Premium Set Menu

精選點心三拼

Dim Sum Combination

臘粵燒味三拼

Assorted Barbecue Platter

紅燒官燕盅

Braised Bird's Nest with Superior Broth

山藥龍蝦球

Stir-fired Lobster and Yam

乾煎海上鮮

Pan-Seared Fresh Catch

鮑汁花膠扣四頭鮮鮑

Braised Fish Maw and Four Heads Abalone with Abalone Sauce

陳醋排骨

Sweet and Sour Pork Ribs

蟹黃蘆筍

Stir-fired Asparagus with Crab Roe

松露蛋白和牛炒飯

Wagyu Beef, Black Truffle and Egg White Fried Rice

生磨杏仁茶

Traditional Grinded Almond Sweet Soup

芝麻球拼流沙包

Glutinous Rice Sesame Ball & Salted Egg Custard Bun

TWD 8,880 / 位

Per person

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

本菜單所使用牛原料產地來自於日本。

The origins of the beef used in this menu are from Japan.

素食套餐
Vegetarian Set Menu



彩繪素拼盤
Vegetable Combination Platter

珍饈素佛跳牆
Buddha's Temptation
(Ingredient:Taro, Chestnut, Mushroom, Bamboo Fungus, Ginkgo)

錦繡翠綠蔬
Sautéed Seasonal Vegetables

香梅醋汁猴頭菇
Sweet and Sour Lion's mane mushroom with Bell Peppers and Fruits

羊肚菌扣角瓜
Braised Morel with Luffa

蘿白翠蔬
Stir-fried Vegetables with White Radish

松子素炒飯
Stir-fried Rice with Pine Nuts and Mushroom

木瓜冰糖燉白木耳
Papaya Sweet Soup with Tremella

時令水果盤
Seasonal Fruits



TWD 1,880 / 位
Per person



隴粵點心 / 午間限定

Dim Sum / Lunch Only

例

Portion/TWD

| | |
|--|-----|
| ✿ 鮑魚雞粒酥 / 2件 | 580 |
| Baked Abalone Puff with Diced Chicken / 2 pieces | |
| ✿ 鮑魚燒賣皇 / 3件 | 480 |
| Steamed Pork Dumpling with Abalone and Shrimp / 3 pieces | |
| ✿ 金沙脆蝦腸粉 | 360 |
| Steamed Rice Roll with Shrimp and Crispy Fritter | |
| 隴粵蝦餃皇 / 3件 | 360 |
| Steamed Shrimp Dumpling / 3 pieces | |
| 海鮮蛋白餃 / 3件 | 360 |
| Seafood Dumpling with Egg White / 3 pieces | |
| ✿ 花膠時蔬餃 / 3件 | 360 |
| Steamed Fish Maw and Vegetable Dumpling / 3 pieces | |
| 蜜汁叉燒腸粉 | 300 |
| Steamed Rice Roll with Barbecued Pork | |
| ✿ 臘味蘿蔔糕 / 3件 | 300 |
| Pan-fried Turnip Pudding with Air-dried Meat / 3 pieces | |
| 安蝦鹹水角 / 3件 | 300 |
| Crispy Glutinous Rice Dumpling with Dried Shrimp and Pork / 3 pieces | |
| 芋香春捲 / 3件 | 300 |
| Spring Roll with Taro / 3 pieces | |

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

甜品

DESSERT

位

Per Person/TWD



| | |
|---------------------------------------|-------|
| 椰汁燉官燕 | 1,500 |
| Braised Bird's Nest with Coconut Milk | |
| ✿ 楊枝甘露 | 220 |
| Chilled Mango Sago Cream with Pomelo | |
| ✿ 生磨杏仁茶 | 220 |
| Traditional Grinded Almond Sweet Soup | |
| ✿ 豆沙芝麻球/3件 | 180 |
| Glutinous Rice Sesame Balls /3 pieces | |
| 酥皮蛋塔/3件 | 180 |
| Crispy Egg Tart /3 pieces | |
| 金沙流沙包/3件 | 180 |
| Salted Egg Custard Bun /3 pieces | |





桂花黃金蕎麥茶(無咖啡因) 140

Osmanthus Golden Buckwheat Tea (Decaffeinated)

產區：中國廣西省(桂花)、台灣台南玉井(蕎麥)

選用來自中國廣西的天然桂花，搭配台南玉井產的黃金蕎麥，以黃金比例細火慢焙。茶湯散發淡雅桂香與溫潤麥香，入口清香滑順，無咖啡因、無負擔，是適合四季飲用茶款。

梨山金萱烏龍茶 140

Lishan JinXuan Oolong Tea

產地：臺中梨山 品種：金萱

梨山茶區位於海拔約1600公尺至2000公尺，氣候多雨濕潤，雲霧繚繞，利於茶樹生長。「金萱」為臺灣四大茶樹品種之一，由茶改場經過40餘年培育而成，又稱「臺茶十二號」。金萱的茶湯中帶有奶脂的氣味，因其輕發酵製作產生花香，口感圓潤，入口回甘。

龍眼花茶(無咖啡因) 180

Longan Flower Tea (Decaffeinated)

產地：南投名間 品種：龍眼

每年天氣轉冷時，龍眼樹開始陸續開花，在每年四月開至盛放，在這個時節，茶農以人工鋪網搖花，並以日曬的方式曬乾製成，花香溢放，蜜香甜味明顯。

阿里山蜜香烏龍茶 220

Alishan Honey Oolong Tea

產地：嘉義阿里山 品種：青心烏龍

此款蜜香烏龍茶是來自嘉義阿里山的有機茶區，為了能讓小綠葉蟬在茶園中活躍，茶農以有機方式管理茶園，不噴灑化學藥劑或施用化學肥料。茶葉經小綠葉蟬著涎，所製成的烏龍茶會帶有特殊的蜜香及甜香，茶面的香氣以及滋味上表現豐富，茶湯入口，彷彿置身於結實累累的花果園中。

杉林溪紅茶 220

Shanlinxi Black Tea

產地：南投竹山杉林溪 品種：青心烏龍

杉林溪海拔高1500-1700公尺，高海拔的地理環境使得風味更加細緻圓滑，茶葉烏黑緊結帶白毫，茶湯橙紅豔麗，風味融合了紅茶的甘醇果香與杉林溪獨特細緻韻味。

普洱茶7542 220

Puerh Tea 7542

產區：中國雲南省勐海茶區 品種：雲南大葉種

分類：生普

年份：1990年末

7542是普洱茶餅中拼配的標竿。以肥壯茶菁為裏，幼嫩芽葉為撒面，因此茶湯結構滋味飽滿，香氣優雅，以樟木、烏梅以及清淡的蘭花香為它的特色，滋味上則附有甘草味，人蔘味。

