

趣享
美味

Things
to
eat

主廚推薦

手作雲吞砂鍋雞 (預定制)

\$2,880

波士頓龍王泡飯

\$1,880

清蒸龍虎斑 (600克)

\$880

金牌脆皮吊燒雞 (半隻)

\$560

菜脯剝椒銀花鱸 (450克)

\$680

美極生抽煎草蝦 (4隻)

\$560

柱侯牛腩煲

\$600

舒肥金華骨 (摩卡/脆梅/陳醋)

\$520

如您有任何特殊的飲食要求,食物過敏或食物不耐症,請告知我們的服務人員

所有價格皆須外加一成服務費

福容嚴選

櫻桃片皮鴨三吃(隻)

預定制

第一吃

鮮蔬鮮果片鴨盤

第二吃

選一

XO醬鴨鬆燒蛋

鴨絲手卷(8卷)

第三吃

選一

冬菜鴨架冬粉湯

剝皮辣椒鴨架湯

\$2,880

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福容嚴選

深井燒鵝四吃(隻)

預定制

第一吃

經典粵式片鵝盤

第二吃

選一

握壽司(8個)

鵝絲手卷(8卷)

第三吃

選一

Xo 醬桂花炒鵝絲

鵝鬆生菜包

第四吃

選一

酸白菜鵝架湯

螺肉蒜鵝架湯

\$3,980

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開胃饗宴

港式燒味雙拼 (叉燒/燒鴨/海蜆/貴妃雞)

\$680

明爐掛燒鴨

\$480

蜜汁叉燒

\$460

港式貴妃雞

\$460

老滷牛三寶

\$580

舟山海蜆

\$380

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草牧家畜

嚴選走地雞腿肉 (桂花/左宗棠)

\$480

肥嫩牛肉片 (水煮/白灼)

\$560

特選松阪肉 (燒汁/XO醬/麻油蛋)

\$480

經典牛小排 (燒汁/黑椒/極汁)

\$800

百合骰子牛

\$680

泰式菊花雞腿排

\$480

玻璃咕咾肉

\$420

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浩瀚海味

波士頓龍蝦 (蒜蓉蒸/牛油焗/薑蔥焗) (500~600克)

\$1,380

現撈鮮蝦球 (薄脆鮮果/金沙/油泡)

\$560

白蝦 (脆米避風塘/金沙桂花)

\$520

XO醬鮮干貝

\$560

功夫煲仔

啫啫燒嫩雞

\$560

東石鮮蚶銀絲煲

\$560

海鮮雜菜煲

\$460

草蝦粉絲煲

\$560

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優質蛋白·鮮醇甘露

手作雞蛋豆腐 (蟹皇海鮮煲/翡翠海鮮煲)

\$520

碧綠百花釀豆腐

\$380

鹹魚雞粒豆腐煲

\$420

原盅雞燉排翅 (位)

\$980

牛肝菌煲老鴨湯 (位)

\$220

蟲草花燉四寶湯 (位)

\$200

海味金羅湯

\$560

干煎紫菜海鮮

\$420

芫茜皮蛋魚片湯

\$360

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特色主食

稻香米飯(粵式/鹹魚雞粒/叻仔魚)

\$380

鑊香手工河粉(牛肉/豬肉)

\$360

廣州炒麵

\$380

海鮮炒麵

\$420

碧綠牛腩撈麵

\$460

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燃手小品

金箔脆綠明蝦餃(3個/份)

\$188

圓籠鳳尾蝦餃(3個/份)

\$168

手作上海小籠湯包(8個/份)

\$198

蠔皇鮑魚燒賣(3個/份)

\$188

干貝魚子燒賣(3個/份)

\$168

瑤柱海鮮餃(3個/份)

\$168

韭黃鮮蝦腸粉(3個/份)(煎/蒸)

\$188

芫茜海鮮腸粉(3個/份)(煎/蒸)

\$188

蜜汁叉燒酥(3個/份)

\$188

黃金流沙包(3個/份)

\$158

鮮蝦腐皮捲(3條/份)

\$188

蜂巢芋頭餃(3個/份)

\$148

臘味蘿蔔糕(3片/份)

\$128

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燃手小品

酥皮叉燒包(3個/份)

\$158

香煎韭菜盒(3個/份)

\$138

豉汁蒸排骨

\$128

蠔油炆鳳爪

\$138

豆沙芝麻球(3個/份)

\$138

粉蔥火鴨絲焗燒餅(3個/份)

\$158

窯爐酥皮蛋塔(2個/份)

\$128

三絲炸春捲(3個/份)

\$158

杏汁雪蛤露(位)(冷/熱)

\$188

楊枝甘露(位)

\$138

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纖活鮮蔬

特選高麗菜 (清炒/蒜香/櫻花蝦)

\$280

芥蘭菜 (清炒/蠔油/薑蒜)

\$280

絲瓜 (清炒/蒜炒/山藥)

\$280

娃娃菜 (上湯/金銀蛋)

\$320

季節時蔬 (蒜香/清炒)

\$280

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珍饈素膳

雙冬燒豆腐(全素)

\$320

麻香鮑菇燒蛋(蛋奶素)

\$320

鼎湖鮮素餃(3個/1份)(全素)

\$128

腐皮素菜捲(3個/1份)(全素)

\$138

蟲草三絲腸粉(3個/1份)(全素)

\$128

松露蛋炒菜飯(蛋奶素)

\$280

羅漢齋炒麵(蛋奶素)

\$280

菜膽銀杏燉北菇湯(位)(全素)

\$200

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嚴選五道式雙人合菜

港點 選二

魚子燒賣皇、香煎蘿蔔糕、豉汁蒸排骨、
蜜汁炆鳳爪、爐烤蛋塔、安蝦鹹水餃、豆沙芝麻球

冷盤 選一

蔥油仿雞腿、五香豚腱、水滷牛腱、
煙燻鴨胸、爐烤黑叉燒、舟山海蜆、明爐掛燒鴨

季節時蔬(蒜炒/清炒)

熱菜 選一

君度澄汁玉排、沁香青檸京骨、銀芽豆酥梅花豚、
川湘左宗棠雞、蟹粉豆腐煲

主廚特製甜湯

寶島御飯

\$1,800+10%

此雙人合菜內含雙人茶資
(第三人起另計)

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飲饌之選

熱茶

香片·普洱·蜜香紅茶·菊普茶·阿里山烏龍茶·牛蒡茶
茶資以用餐人數計價,12歲以下兒童不計

\$40/位

自備茶葉,需收水資\$20元/位,12歲以下兒童不計

黑松茶花綠茶

\$150/瓶

麥仔茶

\$150/瓶

柳橙汁

\$150/瓶

蔓越莓汁

\$150/瓶

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CHEF'S RECOMMENDATION

Braised Chicken, Handmade Wonton in Pot
(Advance Reservation Required)

\$2,880

Boston Lobster Rice Soup

\$1,880

Steamed Giant Tiger Grouper (600g)

\$880

Crispy Roasted Chicken (Half)

\$560

Steamed Sea Bass, Pickled Radish, Chopped Chili (450g)

\$680

Pan-Fried Tiger Prawns with Soy Sauce (4 pieces)

\$560

Chu Hou Beef Brisket Pot

\$600

Sous Vide Jinhua Pork Ribs

(Select One Cooking Method: Coffee Mocha/ Crunchy Plum/ Aged Vinegar)

\$520

Fullon Selection

Roast Duck Served in Three Ways (Whole)

Advance Reservation Required

Crispy Duck Skin with Pancake

Select One Cooking Method From Below

Minced Duck and Eggs with XO Sauce

Shredded Duck Hand Roll (8 Rolls)

Select One Cooking Method From Below

Duck Bones, Pickled Cabbage Soup

Pickled Chili and Duck Bone Soup

\$2,880

Fullon Selection

Sham Tseng Roasted Goose Served in Four Ways (Whole)

Advance Reservation Required

Cantonese Style Sliced Goose Meat Platter

Select One Cooking Method From Below

Crispy Goose Skin Sushi (8 Pieces)

Shredded Goose Hand Rolls (8 Rolls)

Select One Cooking Method From Below

Wok Fried Shredded Goose with Osmanthus in XO Sauce

Minced Goose in Lettuces

Select One Cooking Method From Below

Goose Bones, Pickled Cabbage Soup

Taiwanese Style Goose Bones, Whelk with Garlic Greens Soup

\$3,980

APPETIZERS

Cantonese Style Barbecue Platter (Two Combinations)

(Select Two Cooking Method: Barbecue Pork/ Roasted Duck/
Jellyfish/ Imperial Concubine Chicken)

\$680

Cantonese Style Roasted Duck

\$480

Barbecue Pork

\$460

Imperial Concubine Chicken

\$460

Signature Braised Beef Offal (Beef Chuck, Beef Tripe, Beef Tendon)

\$580

Jellyfish

\$380

MEAT DISHES

Wok Fried Free-Range Chicken Thigh

(Select One Cooking Method: Sweet Osmanthus/ General Tso's Style)

\$480

Sautéed Beef Slices

(Select One Cooking Method: Poached in Chili Oil/ Blanched)

\$560

Wok Fried Matsusaka Pork

(Select One Cooking Method: Brown Sauce/ XO Sauce/
Fried Eggs with Sesame Oil)

\$480

Wok Fried Beef Short Ribs

(Select One Cooking Method: Roasted Sauce/
Black Pepper/ Worcestershire Sauce)

\$800

Sauteed Diced Beef with Lily Bulb

\$680

Crispy Chicken Cutlet with Thai Sauce, Chrysanthemum

\$480

Wok Fried Sweet and Sour Pork

\$420

SEAFOOD DISHES

Boston Lobster (500-600g)

(Select One Cooking Method: Steamed with Garlic/
Baked with Butter Sauce/ Baked with Ginger and Scallions)

\$1,380

Deep-Fried Prawns

(Select One Cooking Method: Fruity Mayonnaise/ Salted Egg Yolk/ Oil Poached)

\$560

Wok Fried Prawns

(Select One Cooking Method: Typhoon Shelter Style with Puffed Rice/
Salted Egg Yolk and Osmanthus)

\$520

Wok Fried Scallops with XO Sauce

\$560

SIGNATURE CLAYPOT SPECIALTIES

Sizzling Chicken in a Clay Pot

\$560

Dongshi Oyster Vermicelli Pot

\$560

Seafood and Mixed Vegetables in Clay Pot

\$460

Prawn Vermicelli Pot

\$560

QUALITY PROTEIN / SOUP

Egg Tofu in Clay Pot

(Select One Cooking Method: Crab Roe and Seafood/ Spinach and Seafood)

\$520

Crispy Tofu Stuffed Greens and Shrimps Paste

\$380

Wok Fried Tofu, Salted Fish and Chicken in Clay Pot

\$420

Double Boiled Chicken and Shark's Fin Soup (per person)

\$980

Double Boiled Porcini Mushroom and Duck Soup (per person)

\$220

Double Boiled Cordyceps Soup with Chicken Broth (per person)

\$200

Double Boiled Seafood and Pumpkin Soup

\$560

Pan Fried Seafood and Seaweed Soup

\$420

Grass Carp Soup with Century Eggs and Coriander

\$360

Please let us know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in NT dollars and subject to 10% service charge.

MAIN COURSE

Rice (Select One Cooking Method: Cantonese Style/
Salted Fish and Diced Chicken/ Whitebait)
\$380

Wok-Fried Rice Noodles (Select One Cooking Method: Beef/ Pork)
\$360

Guangzhou Style Fried Seafood Noodles
\$380

Seafood Fried Noodles
\$420

Beef Brisket Lo Mein with Vegetables
\$460

DIM SUM

Steamed Shrimp Dumpling with Gold Leaf (3 pieces)
\$188

Steamed Prawn Tail Dumpling (3 pieces)
\$168

Xiao Long Bao (8 pieces)
\$198

Steamed Abalone Siew Mai (3 pieces)
\$188

Steamed Scallop and Fish Roe Siew Mai (3 pieces)
\$168

Steamed Scallop and Seafood Dumpling (3 pieces)
\$168

Chives and Shrimp Rice Noodle Rolls (3 rolls)
(Select One Cooking Method: Pan-fried/ Steamed)
\$188

Seafood and Cilantro Rice Noodle Rolls (3 rolls)
(Select One Cooking Method: Pan-fried/ Steamed)
\$188

Honey Glazed Barbecue Pork Puff Pastry (3 pieces)
\$188

Salted Egg Custard Lava Buns (3 pieces)
\$158

Shrimp Bean Curd Skin Rolls (3 rolls)
\$188

Deep-Fried Taro Dumplings (3 pieces)
\$148

Preserved Meat Radish Cakes (3 pieces)
\$128

DIM SUM

Crispy Barbecue Pork Buns (3 pieces)
\$158

Pan-Fried Chive Pocket (3 pieces)
\$138

Steamed Pork Ribs with Black Bean Sauce
\$128

Braised Chicken Feet with Oyster Sauce
\$138

Deep-Fried Sesame Ball with Red Bean Paste (3 pieces)
\$138

Baked Sesame Flat Bread with Roasted Duck and Scallions (3 pieces)
\$158

Creamy Egg Tarts (2 pieces)
\$128

Deep-fried Spring Rolls (3 pieces)
\$158

Almond Hasma Dessert Soup (per person) (Cold/ Hot)
\$188

Mango Pomelo Sago (per person)
\$138

VEGETABLE DISHES

Stir-fried Cabbage

(Select One Cooking Method: Salted/ Garlic/ Sakura Shrimp)

\$280

Stir-fried Chinese Kale

(Select One Cooking Method: Salted/ Oyster Sauce/ Ginger and Garlic)

\$280

Wok Fried Loofah

(Select One Cooking Method: Salted/ Garlic/ Local Yam)

\$280

Poached Baby Cabbage

(Select One Cooking Method: Superior Broth/ Salted Egg and Century Egg)

\$320

Wok Fried Seasonal Vegetables

(Select One Cooking Method: Garlic/ Salted)

\$280

IMPERIAL VEGETARIAN BANQUET

Braised Tofu with Mushrooms (Vegan)

\$320

Wok Fried Eggs with Spicy and numbing King Oyster Mushroom

(Ovo-Lacto Vegetarian)

\$320

Vegetable Dumpling (3 pieces) (Vegan)

\$128

Bean Curd Skin Vegetable Roll (3 pieces) (Vegan)

\$138

Rice Noodle Rolls with Cordyceps and Mushrooms (3 rolls) (Vegan)

\$128

Fried Rice with Truffle Egg and Vegetables (Ovo-Lacto Vegetarian)

\$280

Stir-fried Noodles with Vegetables (Ovo-Lacto Vegetarian)

\$280

Double Boiled Vegetable with Ginko and Mushroom Soup (per person) (Vegan)

\$200

CANTONESE SET MENU FOR TWO PERSON

Dim Sum

(Select 2 from below)

Steamed Crab Roes Siew Mai/ Radish Cake/ Steamed Pork Ribs with Black Beans Sauce/
Braised Chicken Feet with Sweet Gravy/ Creamy Egg Tarts/
Deep-Fried Glutinous Rice Dumpling/ Deep Fried Sesame Ball with Red Bean Paste

Cold Dishes

(Select 1 from below)

Chicken Leg with Scallion Oil/ Braised Pork Shank/ Traditional Braised Beef Shank/
Smoked Duck Breast/ Barbecue Pork with Black Sauce/ Jellyfish/
Cantonese Style Roast Duck

Wok Fried Seasonal Vegetables

Select One Cooking Method: Garlic/Salted

Hot Dishes

(Select 1 from below)

Wok Fried Pork Ribs with Orange Sauce/ Grilled Pork Ribs with Lemon Juice/
Wok Fried Pork with Crispy Soybean/ General Tso's Chicken/
Braised Tofu with Minced Crab Meat

Chef's Special Sweet Soup

Local Rice

\$1,800+10%

This set menu includes tea service. An additional person will be charged.

Beverage Selection

Hot Teas

Jasmine Green Tea · Aged Pu-erh Tea · Honey-Scented Black Tea ·
Chrysanthemum Pu-erh Tea · Alishan High Mountain Oolong · Burdock Tea
(Charges are based on the actual number of diners. Children under 12 years of age
are exempt from charges and will not be counted toward the diner total.)

\$40/per person

(To ensure the quality of our tea service, a water fee of \$20 per person will be charged for
guests providing their own tea. Children under 12 years of age are exempt from
charges and will not be counted toward the diner total.)

Camellia Green Tea

\$150/ per bottle

Barley Tea

\$150/ per bottle

Orange Juice

\$150/ per bottle

Cranberry Juice

\$150/ per bottle