

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

松露牛肝菌蒸粉粿(素) NT\$240

Steamed Porcini Mushroom Dumplings with Truffle Paste

帶子燒賣皇 NT\$240

Steamed Shao Mai with Scallop

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

西杏明蝦捲 NT\$180

Deep-fried Shrimp Rolls with Almond

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

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(素) NT\$160

Radish Pastry (Vegetarian)

蔥燒鹹酥餅 NT\$160

Baked Pork Scallion-Stuffed 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

金沙芋棗 NT\$160

Deep-fried Taro Paste with Salty Egg Yolk

大點 Premium Dim Sum 每份

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

大點 Premium Dim Sum 每份

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

荷葉珍珠雞(2) NT\$150
Steamed Glutinous Rice
with Chicken and Salty Egg Yolk in Lotus Leaf

天成流沙包 NT\$150
Custard Bun

櫻花紫薯包(蛋奶素) NT\$150
Custard Bun (Vegetarian)

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

小點 Regular Dim Sum 每份

杏仁香豆腐 NT\$100
Almond Tofu

冰糖雪耳蓮子湯 NT\$100
Snow Fungus and Lotus Seeds Sweetened Soup

紅豆紫米露 NT\$100
Red Beans and Purple Rice Soup

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

蜜汁叉燒 (每日限量) NT\$380

B.B.Q. Pork

枸杞酒香醉雞 NT\$480

Marinated Chicken with Shaoxing Wine

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

糯米椒豆豉炒松板 NT\$460

Stir-fried Matsuzaka with Sweet Chili

外婆紅燒肉 NT\$480

Braised pork with quail eggs in home style

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

玫瑰豉油雞 (每日限量) 半隻 NT\$680
Rose Soy Sauce Chicken 整隻 NT\$980

牛肉料理 Beef Cuisine 每份

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

蘆筍牛肉 NT\$480
Stir-fried Beef with Asparagus

翼板牛肉 (黑胡椒 / 蒜片) NT\$520
Stir-fried Flank Steak with (Black Pepper Sauce /
Garlic)

海鮮料理 Seafood Cuisine 每份

果律鮮蝦球 NT\$460
Deep-fried Shrimp balls

宮保蝦球 NT\$520
Deep-fried Shrimp balls with Kung-pao Sauce

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

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

軟殼蟹 (金沙 / 避風塘) NT\$580
Deep-fried Soft Shell Crab (with Salty Egg Yolk /
with Garlic) and Vegetables

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

海大蝦 (金沙 / 避風塘) (4隻) NT\$620
Deep-fried Shrimp with (Salty Egg Yolk / Garlic) and
Vegetables

龍膽石斑魚片 (糖醋 / 松露) NT\$720
Stir-fried Grouper with (Sweet and Sour Sauce /
Truffle sauce) and Vegetables

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 Vegetables & Tofu 每份

空心菜	清炒	NT\$200
Stir-fried Water Spinach	蝦醬	NT\$220
芥蘭菜	清炒	NT\$200
Stir-fried Kale	蠔油	NT\$220
高麗菜	清炒	NT\$200
Stir-fried Cabbage	櫻花蝦	NT\$220
絲瓜	清炒	NT\$260
Stir-fried Luffa Gourd	蛤蜊	NT\$340
	金銀蛋	NT\$320
羅漢素豆腐煲		NT\$240
Stewed Tofu (Vegetarian)		
干鍋白花椰		NT\$240
Stir-fried Cauliflower with Dried Chili in Casserole		
天成臭豆腐		NT\$280
Cosmos Stinky Tofu in Casserole		
乾煸鮮筍		NT\$320
Dry fried bamboo shoots with pickle leaves		
山藥蘆筍		NT\$420
Stir-fried Asparagus with Yam		
蟹黃海鮮豆腐煲		NT\$460
Stewed Seafood and Tofu in Casserole		

湯品類 Soup 每份

蟲草淮山燉雞盅 (位/盅)	NT\$180
Boiled Chicken soup with Chinese Yam and Herbs	
蛤蜊山藥排骨盅 (位/盅)	NT\$180
Boiled Pork Rib Soup with Clams	
蛤蜊冬瓜湯	NT\$220
Stewed Winter melon and Clam soup	
龍膽魚片湯	NT\$580
Stewed Fish Soup	
砂鍋醃篤鮮	NT\$600
Stewed Bamboo Shoot, Jinhua Ham and Fat Pork Soup in Casserole	

麵飯類 Rice and 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

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

干炒松阪豬河粉 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

白飯 NT\$30

Rice

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

金牌啤酒(600ml) NT\$200

Gold Lable Taiwan Beer

100%鮮榨柳橙汁 每杯 NT\$150

100% Orange Juice 每壺 NT\$600

茶 Chinese Tea 每人 Per Person

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

(茶品每桌限點一種，第二種以上將另外計費)