

采悅軒中餐廳

新竹豐邑喜來登大飯店

午餐時段 11:30 AM-2:30 PM；晚餐時段 5:30-9:30 PM



采悅八色脆皮片皮鴨

YUE-Aromatic Crispy Duck with Sauces

采悅軒人氣招牌料理「八色脆皮片皮鴨」提供「一鴨兩面，四醃四料」的味蕾驚喜，先選餅皮、再放上選自宜蘭的3至3.5kg櫻桃鴨片肉，選擇喜愛的醬料，最後任意配料，從32種或是經典、或是創意的搭法，選出您的喜愛。

脆皮片皮鴨二吃

Crispy Duck Cooked in Two Ways

- 全隻 Whole Crispy Duck NT\$2,680
- 半隻 Half Crispy Duck NT\$1,480

第一吃片皮鴨 FIRST DISH Sliced Crispy Duck

經典搭配：采悅軒自製乳豬醬或日式明太子醬配上三星蔥段及爽脆小黃瓜。

創意搭配：特色金棗醬搭配金鑽鳳梨，微酸帶甜；蜂蜜芥末醬搭配富士蘋果，微嗆爽脆

- 兩面：三星蔥薄餅皮、烤鴨四方餅皮
- 四醃：自製烤乳豬醬、日式明太子醬、特色金棗
- 醬、蜂蜜芥末醬
- 四料：三星蔥段、爽脆小黃瓜、金鑽鳳梨、富士
- 蘋果
- Pancake：Homemade Green Shallot Pancake & Chinese Pancake
- Four Sauce：Homemade Pork Sauce, Japanese Fish Roe Sauce, Special Kumquat Sauce, Honey Mustard Sauce
- Four Side Dish：Green Shallot, Cucumber, Pineapple, Apple

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第二吃 八選一 SECOND DISH Selected for One

- 御醬雙筍炒鴨鬆
- 老火皮蛋煮鴨粥
- 酸菜絲瓜米粉鴨湯
- 椒鹽脆皮酥鴨件
- 鴨香石鍋藜麥飯
- 藤椒鴨香娃娃苗
- 豆豉薑蔥鉢鉢鴨
- 川味大紅辣子鴨
- Stir-Fried Diced Duck with Spicy Sauce
- Double-Boiled Duck Congee with Preserved Egg
- Duck Bone Soup with Rice Noodle, Loofah and
- Pickled Cabbage
- Deep-Fried Crisp Duck with Garlic & Chili
- Stir-Fried Quinoa Rice with Duck
- Stir-Fried Duck and Baby Cabbage with Sichuan
- Pepper
- Stir-Fried Duck Bones with Ginger, Black Bean
- and Scallion
- Stir-Fried Duck with Chili Sichuan Style

第三吃 THIRD DISH Selected for One from Above NT\$ 280

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10人桌菜

Set Menu for 10 People

特色10人桌菜

NT\$ 15,800

- 采悅風味五小碟(黃金一口酥、藤椒蔥油雞、江南桂花汾蹄、桃香中卷、撈汁秋葵) Small Cold Dishes for Five(Deep-Fried Sweet Potato Wrapped in Salt Egg Yolk Sauce、Slice Chicken with Scallion Oil and Pepper、Sliced Pork with Osmanthus、Smoked Squid、Okra with Sesame Sauce)
- 琥珀芥末虎蝦球 Stir-Fried Shrimps with Walnut and Mustard Sauce
- 豉汁白玉蒸帶子 Steamed Scallops and Tofu with Bean Sauce
- 濃湯淮山燉豬腱 Double –Boiled Pork Shank with Yam
- 仙露清蒸海石斑 Steamed Grouper Fish with Soy Sauce
- 干貝鮑魚浸翡翠 Blanched in Vegetable with Scallops and Abalone
- 芋香雙椒咕咕骨 Stir-fried Pork Ribs with Pepper and Taro Balls
- 粵式石鍋炒飯 Stir-Fried Rice with Shrimps and Scallops, chives
- 滋補合時潤甜湯 Sweeten Soup
- 港式桂花涼糕 Wolfberry and Osmanthus Jelly
- 寶島四季鮮水果 Mixed Fruit Platter

經典10人桌菜

NT\$ 18,800

- 采悅鴻運五小碟(一口蒜酥魚、紹興醉元寶、桃香中卷、金沙四季豆、川味小肉排) Small Cold Dishes for Five (Deep-Fried Fish with Garlic、Shaoxing Pork Knuckles、Smoked Squid、Deep Fried Snap Bean with Salty Egg Yolk、Stir-Fried Pork Ribs with Chili)
- 采悅八色片皮鴨 YUE-Aromatic Crispy Duck with Sauces
- 花雕藥膳海虎蝦 Poached Shrimps with Chinese Herb
- 蟲草花干貝海味盅(位上) Double Boiled Seafood Soup with Scallops and Cordyceps Flower
- 油浸仙露海石斑 Steamed Fresh Grouper in Soy Sauce
- 紅燒鮑魚娃娃菌 Braised Abalone and Baby Cabbage with Oyster Sauce
- 藤椒川味蔥油雞 Poached Chicken with Mixed Pepper in Spicy Sauce
- 櫻花蝦鴨香藜麥飯 Stir-Fried Quinoa Rice with Sergestid Shrimps and Duck
- 滋補合時潤甜湯 Sweeten Soup
- 手工芋茸煎軟餅 Pan Fried Pancake with Taro and White Sesame
- 寶島季節鮮水果 Mixed Fruit Platter

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豐邑10人桌菜

NT\$ 21,800

- 采悅風味小碟(新豐烏魚子、一口黃金酥、撈拌秋葵、煙燻中卷、醉元寶) Yue Welcome Appetizer (Mullet Roe、Fried Sweet Potato and Salt Egg Yolk、Okra with Sesame Sauce、Smoked Squid、Drunken Pork Knuckles)
- 仙露銀針海龍蝦 Steamed Lobster and Bean Vermicelli
- 濃湯芽白燉烏雞(位上) Double Boiled Chicken Soup with Mushroom
- 豆撈汁清蒸海虎斑 Steamed Giant Grouper with Bean Sauce
- 江南鮑魚獅子頭 Braised Pork Balls and Abalones in Brown Sauce
- 美國安格斯牛小排干邑燒 Pan-Fried U.S Steak in Cognac Sauce
- 蟲草花百合田園蔬 Stir-Fried Vegetable with Cordyceps Flower and Lily
- 干貝黃金麻婆麵(位上) Sesame Noodles with Scallop
- 萌萌豬仔流沙包 Steamed Buns Stuffed with Salty Egg Yolk
- 滋補合時潤甜湯 Sweeten Soup
- 精緻四季鮮水果 Mixed Fruit Platter

精緻10人桌菜

NT\$ 25,800

- 采悅私房六小碟(鮑魚天鵝酥、新豐烏魚子、撈拌秋葵、桃香中卷、醉元寶、鎮江醋爽茄子) Yue Welcome Appetizer (Baked Dumpling with Abalone、Mullet Roe、Okra with Sesame Sauce、Smoked Squid、Drunken Pork Knuckles、Cold Eggplant with Brown Vinegar)
- 翠綠芙蓉海龍蝦(位上) Steamed Lobster with Egg and Vegetable
- XO醬蝦多士鮮帶子 Stir-Fried Scallops and Stuffed Shrimp Puree with X.O. Sauce
- 花膠松露燉十八養場雞(位上) Double-Boiled Chicken Soup with Fish Maw and Truffle
- 黑蒜清蒸龍膽石斑 Steamed Giant Grouper with Black Garlic in Soy Sauce
- 極品鮑魚白玉盅 Steamed White Radish and Abalone with Pumpkin Sauce
- 藤椒白灼極黑牛 Poached Sliced U.S Beef served with Sichuan Pepper ,Ginger and Scallion Soy Sauce
- 鮮百合上湯蘆筍 Braised Asparagus and Lily in Broth
- 炎燒鰻魚櫻花藜麥飯 Steamed Quinoa Rice with Sergestid Shrimps and Eel
- 紫薯刺蝟酥 Baked Crispy Dumpling with Purple Sweet Potato
- 精緻季節鮮水果 Mixed Fruit Platter

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個人套餐

Set Menu

菊馨套餐

NT\$ 1,580

- 迎賓風味拼(麻香中卷、脆椒麻香雞、江南桂花汾蹄、撈汁秋葵) Yue Welcome Appetizer (Smoked Squid、Slice Chicken with Pepper Sauce、Sliced Pork Knuckles with Osmanthus、Okra with Sesame Sauce)
- 洋蔘無花果燉雞 Double-Boiled Chicken Soup with Ginseng and Dried Fig
- 琥珀芥茉海虎蝦 Deep Fried Shrimps with Walnut and Mustard Sauce
- 五穀雜糧鮑魚盅 Steamed Mixed-Grain Rice and Abalone with Pumpkin Sauce
- 貴妃荔枝肉 Stir- Fried Sweet Sour Pork with Rambutan
- 蒜炒高山芥蘭 Stir-Fried Kale and Garlic
- 櫻花西施粒粒香 Stir-Fried Rice with Shrimps and Sergestid Shrimps
- 精緻四季鮮水果 Mixed Fruit Platter

采悅經典套餐

NT\$1,880

- 采悅開胃小碟(金沙四季豆、醉元寶、桃香中卷、和風鮭魚) Yue Welcome Appetizer (Deep Fried Snap Bean with Salt Egg Yolk、Shaoxing Pork Knuckles、Smoked Squid、Deep Fried Salmon with Japanese Style Sauce)
- 白玉松茸燉烏雞 Double-Boiled Chicken Soup with Blaze Mushroom
- 川蜀松花蝦 Deep Fried Shrimps with Mixed Pepper Sauce
- 江南鮑魚獅子頭 Braised Abalone and Pork Ball with Oyster Sauce
- 麻香掛甕雪花豬 Stir-Fried Pork Loin and Tofu with Spicy Sauce
- 蟲草百合田園蔬 Stir-Fried Cordyceps Flower and Lily with Vegetables
- 干貝過橋濃湯泡飯 Scallop and Rice in Chicken Soup
- 鮮水果佐叉燒酥 Mixed Fruit Platter&Baked Bbq Pork Puff

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采悅豐邑套餐

NT\$ 2,180

- 開味小菜(新豐烏魚子、醉元寶、珊瑚冰卷、避風塘四季豆) Yue Welcome Appetizer (Mullet Roe、Shaoxing Pork Knuckles、Fresh Squid、Deep Fried Snap Bean with Minced Garlic and Dry Chili)
- 膠原杏露灌湯包 Steamed Almond Soup and Dumpling Stuffed with Diced Chicken and Vegetables
- 金銀蒜蒸深海龍蝦 Steamed Lobster with Bean Vermicelli and Garlic
- 紅燒鮑魚娃娃菌 Braised Whole Abalone and Baby Cabbage in Oyster Sauce
- 藤椒白灼安格斯牛 Poached Sliced U.S Beef served with Sichuan Pepper ,Ginger and Scallion Soy Sauce
- 松露干貝白玉飯 Steamed Truffle Rice with Scallop
- 芝麻香菇包 Steamed Glutinous Sesame Rice Ball with Chocolate Powder
- 精緻四季鮮水果 Mixed Fruit Platter

采悅精緻套餐

NT\$ 2,580

- 采悅私房風味集(新豐烏魚子、手工天鵝酥、桃香中卷) Yue Welcome Appetizer (Mullet Roe、Baked Seafood Pastry、Smoked Squid)
- 羊肚菌芽白燉花膠 Steamed Chicken Soup with Fish Maw Soup and Morels
- 翠綠芙蓉海龍蝦 Steamed Lobster with Egg and Vegetable
- 吉品鮑魚白玉盅 Steamed Abalone and White Radish in Pumpkin Sauce
- 秘制和牛鴻喜燒 Pan Fried Wagyu Steak with Black Pepper Sauce
- 黃金龍膽麻婆麵 Sesame Noodles with Giant Grouper
- 黑金雪山包 Baked Crispy BBQ Pork Bun
- 手工刺蝟酥佐鮮水果 Mixed Fruit Platter& Baked Crispy Purple Sweet Potato

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采悅私房套餐

NT\$ 3,280

- 采悅開味小碟(湖口烏魚子、紅袍乳豬件、珊瑚冰捲、鮑魚天鵝酥) Yue Welcome Appetizer (Mullet Roe、Roasted Suckling Pig Pieces、Fresh Squid、Baked Seafood Pastry and Abalone)
- 私房牛肝菌燉花膠 Braised Chicken Soup with Fish Maw Soup and Boletus Edulis
- 紫米月色上湯海龍蝦 Steamed Lobster and Black Rice
- 六頭鮑魚瑤柱甫 Steamed Abalone and White Radish with Dried Scallop
- 綠花椒白灼極黑牛 Poached Sliced Wagyu Beef served with Sichuan Pepper ,Ginger and Scallion Soy Sauce
- 百合松茸禪珍寶 Stir-Fried Blaze Mushroom and Lily with Vegetables
- 義大利黑醋鰻魚櫻花飯 Steamed Glutinous Rice with Grilled Eel and Balsamic
- 四季鮮果佐手工燕窩焗蛋塔 Mixed Fruit Platter& Baked Egg Tart with Hashima

素食個人套餐 NT\$ 1,380

Vegetarian Set Menu for One

- 義式油醋菌菇沙拉 Mixed Mushroom Salad with Vinegar and oil Sauce
- 養生原盅一品香 Double Boiled with Matsutake, Taro, Pumpkin, Baby Cabbage and Gingo
- 宮保白玉丁腰果 Stir-Fried Cashew and Mushroom with Kung-Pao Sauce
- 香菜粵式年糕 Stir-Fried Rice Cake with Pickled and Bamboo Shoots
- 白灼有機時蔬 Poached Mixed Vegetable
- 藜麥蘿蔔菜飯 Steamed Quinoa with Radish Rice
- 精緻美甜湯 Sweet Soup
- 四季水果盤 Fruit Platter

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燒味、滷水

BBQ / Marinated Dishes

鴻運乳豬大拼盤(乳豬、醉雞、烤鴨) NT\$ 1080

Barbecued Suckling Pig Combination

- 六、日限定 Offered on SAT & SUN only

采悅什錦燒味拼盤(烤鴨、油雞、叉燒) NT\$ 680

Yue BBQ Combination

南乳吊燒雞

Deep Fried Preserved Bean Curd Marinated Chicken

- 半隻 Half NT\$ 880
- 整隻 Whole NT\$ 1,580
- 需三天前預訂 **Please Order 3 Days in advance**

私房蜜汁烤叉燒 NT\$ 480

Barbecued Pork with Honey Sauce

明爐脆皮烤鴨 NT\$ 480

Roasted Duck with Plum Sauce

玫瑰豉油雞 NT\$ 480

Soy Flavoured Chicken with Rose Wine and Shallot Oil Sauce

陳年花雕醉雞 NT\$ 480

Sliced Shaoxing Wine Marinated Chicken

東港烏魚子 NT\$ 1080

Sliced Mullet Roe Served with Turnip and Leek

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燒臘開胃小品

Cold Dishes

冰鎮九孔鮑(五顆) NT\$ 580

Abalone Slice with Chef's Dressing(5pcs)

鮮山葵玉玲瓏 NT\$ 380

Okra with Sesame Sauce

冰爽藤椒雞 NT\$ 380

Poached Chicken with Mixed Pepper in Spicy Sauce

麻香滷心皮蛋 NT\$ 380

Preserved Egg with Sesame, Peanut and Bean Sprouts in Spicy Sauce

日本柚子醋拌海蜆 NT\$ 380

Jelly Fish with Grapefruit Vinegar

椒香嗆中卷 NT\$ 480

Smoked Squid with Sesame, Peanut and Bean Sprouts in Spicy Sauce

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湯羹

Soup

酸辣海皇羹 NT\$ 220/位 NT\$ 520/例

Mixed Seafood Soup with Spicy Sauce and Vinegar

竹笙雞片湯 NT\$ 220/位 NT\$ 520/例

Boiled Chicken Soup with Bamboo Fungus

茶樹菇燉三寶 NT\$ 220/位

Double-Boiled Poplar Mushroom with Chicken, Dried Scallop and Mushroom

雞粥雞松茸燉黑羽雞 NT\$ 280/位

Double-Boiled Chicken Congee with Mushrooms

香茜皮蛋魚片湯 NT\$ 220/位 NT\$ 520/例

Boiled Fish Soup with Preserved Egg and Coriander

黑蒜茸菇燉雞 NT\$ 220/位

Double-Boiled Chicken Soup with Mushroom and Black Garlic

閩式佛跳牆 NT\$ 220/位

Fo Tiao Qiang
(Double Boiled Assorted Superior Seafood, Pork and Vegetable Soup)

濃湯鮑魚海皇羹 NT\$ 420/位

Mixed Seafood Soup with Abalone in Chicken Soup

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以上價格均需附加10%服務費。

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肉料理

Beef, Lamb, Pork, Poultry

椒鹽脆蒜骨 NT\$ 480

Fried Pork with Garlic, Salt and Pepper

薑蔥牛肉(美U.S) NT\$ 480

Stir-Fried U.S Beef with Ginger and Scallion

宮廷醬滑雞球 NT\$ 480

Stir-Fried Chicken with Spicy Sauce

香煎美國安格斯牛小排-干邑/美極 NT\$ 720/例

Pan-Fried U.S Steak in Cognac Sauce or Maggi Sauce

籐椒仙露極黑和牛(美國牛)-辣味/白灼 NT\$ 1080/例

Poached Sliced U.S Waygu Served with Sichuan Pepper, Ginger and Scallion Soy Sauce

手淋脆皮炸子雞 半隻 Half NT\$ 780, 整隻 Whole NT\$ 1,380

Deep-Fried Crispy Chicken

沙茶銀針肥牛肉(美國牛) NT\$ 680/例

Poached Sliced U.S Beef Served with Shacha Sauce

糖醋咕啫肉 NT\$ 480

Deep-Fried Pork served with Sweet and Sour Sauce

芋砵左宗棠雞 NT\$ 480

General Tso's Chicken served with Deep Fried Taro

燒汁黑菌六兩金 NT\$ 480

Stir-Fried Pork with Assorted Mushroom in Black Pepper and Teriyaki Sauce

蒜香松子菲力牛(美國牛) NT\$ 880/例

Stir-Fried Diced U.S Beef with Pine Nut and Garlic

京蔥蒜片牛仔粒(美國牛) NT\$ 800/例

Stir-Fried Diced U.S Beef with Garlic & Scallion

日本黑蒜香煎羊小排 NT\$ 880/例

Pan-Fried Lamb Chop with Black Garlic

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飯、麵料理

Congee, Rice, Noodles

什錦兩面黃 NT\$ 480

Crispy Egg Noodle with Mixed Seafood, Chicken, BBQ Pork and Mushroom

乾炒海鮮河粉 NT\$ 580

Stir-Fried Rice Noodle with Seafood

鹹魚雞粒炒飯 NT\$ 420

Fried Rice with Diced Salted Fish and Chicken

臘味煲飯 NT\$ 780

Clay Pot Rice with Chinese Sausage and Kale

- 需事先預訂 Please make order in advance

新竹炒米粉 NT\$ 420

Fried Rice Noodle with Pork, Shrimp, Mushroom, Celery, Cabbage and Spring Onion

乾炒牛肉河粉(美國牛) NT\$ 480

Stir-Fried Rice Noodle with Beef(U.S)

干貝經典炒飯 NT\$ 480

Fried Rice with Egg White, Seafood, Asparagus and Dry Scallop

粵式石鍋炒飯 NT\$ 580

Fried Rice with Egg, Chives, Diced Fish Roe and Chinese Sausage in Stone Pot

櫻花蝦炒飯 NT\$ 460

Fried Rice with Sakura Shrimp and Egg

龍蝦西施步步米4-6人份 NT\$ 1,880

Lobster and Rice in Chicken Soup

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煲料理

Clay Pot Favorite

蟹粉海鮮豆腐煲 NT\$ 530

Braised Tofu with Seafood and Crab Roe

沙茶冬粉中蝦煲 NT\$ 780

Braised Shrimp and Mung Bean Noodle with Shacha Sauce

鹹魚雞粒豆腐煲 NT\$ 520

Braised Tofu with Diced Salted Fish and Chicken

絲瓜雲耳雪花豬煲 NT\$ 520

Braised Pork with Sponge Gourd and Black Fungus

采悅一品鮑魚煲 NT\$ 880

Braised Assorted Superior Seafood with Chicken and Abalone

干燒五花白花菜 NT\$ 460

Sauteed Sliced Pork with Cauliflower and Dried Chili

芹香九孔滑雞煲 NT\$ 680

Braised Chicken and Abalone with Celery

竹塹三寶蒸小鮮肉 NT\$ 580

Steamed Pork Patty with Salted Egg, Preserved Egg and Pickled Skinless Chilis

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蔬菜料理

Seasonal Vegetable

干煸四季豆附餅皮 NT\$ 420

Stir-Fried String Beans with Minced Pork served with Chinese Pancake

鮮百合炒蘆筍 NT\$ 480

Fried Asparagus with Lily Bulbs

時令鮮蔬菜(烹調方式擇一) NT\$ 320

Seasonal Vegetable

- 清炒 Stir-Fried
- 蒜茸炒 Stir-Fried with Minced Garlic
- 金銀蛋 Blanched in Prime Soup with Salted and Preserved Egg
- 欖菜炒 Stir-Fried with Dried Kale

請詢問人員當日供應蔬菜品項 Please Advised with Daily Items

清宮茄段四季豆 NT\$ 420

Stir-Fried Eggplant with Green Peas and Color Pepper

金銀茸蒸絲瓜 NT\$ 420

Steamed Loofah with Minced Garlic

荷塘小炒 NT\$ 420

Stir-Fried Mixed Vegetables with Yam and Lotus Root

鮮百合三菇爆尖椒 NT\$ 480

Stir-Fried Mushrooms and Lily Bulbs with Chili

米皇瑤柱浸高山芥蘭 NT\$ 480

Poached Chinese Kale Congee with Deep-Fried Scallop

手工豆腐 (烹調方式擇一) NT\$ 420

Stir-Fried Eggplant with Green Peas and Color Pepper Choice of Your Way

- 紅燒 Oyster Sauce
- 麻婆 r Mapo Sauce (with Minced Pork)
- 金沙 Deep-fired with Salt Egg York (with Minced Pork)

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粵菜傳統料理

Cantonese Cuisine

避風塘軟殼蟹 NT\$ 560

Deep Fried Soft Crab with Minced Garlic and Dried Chili

魚香茄子肥腸 NT\$ 480

Braised Eggplant with Pork Intestine in Clay Pot

懷舊虎蝦多士 NT\$ 680

Deep-Fried Tiger Prawn Toast

瑤柱桂花炒銀芽 NT\$ 520

Stir-Fried Sprouts and Mushroom with Albumen

XO醬百花釀油條 NT\$ 480

Stir-Fried Stuffed Twisted Dough Stick with Shrimp Puree and X.O. Sauce

XO醬炒蘿蔔糕 NT\$ 400

Fried Turnip Cake with XO Sauce

雀巢玲瓏翡翠琥珀 NT\$ 780

Stir-Fried Shrimps with Asparagus and Walnut

濃湯鮑魚扣花膠 NT\$ 1,680/例

Braised Fish Maw and Abalone Soup in Broth

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海鮮料理

Seafood, Fish

百合蘆筍明蝦 NT\$ 680

Stir-Fried Prawns with Lily and Asparagus

XO醬龍膽石斑球 NT\$ 680

Stir-Fried King Grouper with Asparagus in XO Sauce

宮廷甜豆鮮帶子 NT\$ 780

Stir-Fried Scallop with Peas in Spicy Sauce

富貴蝦球 NT\$ 720

Deep-Fried Shrimp Ball with Pineapple and Mayonnaise

松子筍白炒帶子 NT\$ 780

Stir-Fried Scallop with Water Asparagus and Pine Nut

海虎蝦(烹調方式擇一) NT\$ 780

Tiger Prawn Choice of Your Way

- 美極 Stir-Fried with Maggi Sauce
- 金蒜蒸 Steamed with Minced Garlic
- 避風塘 Deep Fried with Dried Chili and Minced Garlic
- 金沙 Stir-Fried with Salted Egg Yolk

需事先預訂 Please Order 3 days in Advance

深海龍蝦/約600g (烹調方式擇一) NT\$ 2,080

Lobster Poached

- 上湯 Poached in Superior Soup
- 麻婆 Mapo
- 金蒜蒸 Steamed with Minced Garlic

需事先預訂 Please Order 3 days in Advance

澎湖石斑/約900g (烹調方式擇一) NT\$ 1,880

Grouper Fish

- 清蒸 Steamed
- 樹子 Steamed with Tree Seed Sauce
- 麻婆 Mapo

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龍膽石斑/約900g (烹調方式擇一) NT\$ 2,380

King Grouper Fish

- 清蒸 Steamed
- 樹子 Steamed with Tree Seed Sauce
- 油浸 Oil-Poached

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點心料理

Dim Sum

香煎蘿蔔糕(3片/ PCS) NT\$ 150

Pan Fried Turnip Cake with Chopped Cantonese Sausage

鮮蝦腐皮捲(3捲/PCS) NT\$ 180

Deep Fried Bean Curd Sheet Stuffed with Shrimp and Coriander

- 使用非基因改造豆製品 Non-GMO Soybean

鮑魚燒賣(3顆/ PCS) NT\$ 280

Steamed Shao Mai with Baby Abalone

南翔小籠包(10顆/PCS) NT\$ 320

Steamed Pork Dumplings

酥皮焗叉燒包(2顆/ PCS) NT\$ 160

Baked Crispy BBQ Pork Buns

蔥花雪蛋腸粉 NT\$ 180

Steamed Rice Roll Stuffed with Egg White, Spring Onion and Carrot

鮮蝦燒賣皇(3顆/ PCS) NT\$ 180

Steamed Shao Mai with Shrimp

晶瑩鮮蝦餃(3顆/ PCS) NT\$ 180

Steamed Shrimp Dumplings

黑金蝦餃(3顆/ PCS) NT\$ 180

Steamed Black Dumplings Stuffed with Shrimp(Bamboo Charcoal)

潮州蘿蔔絲酥餅(3顆/PCS) NT\$ 180

Radish Puff Stuffed with Cheese Chao Zhou Style

春風得意腸粉 NT\$ 180

Steamed Rice Roll Stuffed with Spring Roll Wrappers and Shrimp

鮮蝦韭黃腸 NT\$ 180

Steamed Rice Roll Stuffed with Shrimp and Leeks

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蔥花油條腸 NT\$ 150

Steamed Rice Roll Stuffed with Crispy Twisted Dough Stick and Scallion

豆豉蒸肉排 NT\$ 150

Steamed Pork Ribs with Black Bean

極品叉燒酥(3個/PCS) NT\$ 180

Baked Barbecued Pork Puff

杏角明蝦捲(3捲/PCS) NT\$ 180

Deep Fried Wafer Paper Stuffed with Prawn and Almond

高麗菜煎餅(3個/PCS) NT\$ 150

Pan Fried Pancake with Cabbage, Pork and Shrimp

芋茸煎軟餅(3個/PCS) NT\$ 150

Pan Fried Pancake with Taro and White Sesame

芝麻香菇包(3顆/PCS) NT\$ 160

Steamed Glutinous Sesame Rice Ball with Chocolate Powder

黑金流沙包(3顆/ PCS) NT\$ 180

Steamed Buns Stuffed with Salted Egg Yolk and Cream(Bamboo Charcoal)

XO醬鳳爪 NT\$ 150

Steamed Chicken Claw with X.O. Sauce

鳳城鹹水餃(3個/PCS) NT\$ 150

Dumpling Stuffed with Pork and Shrimp

賽螃蟹春捲(3個/ PCS) NT\$ 160

Deep Fried Spring Roll Stuffed with Egg White, Shrimp, Carrot, Asparagus and Milk

水晶菠菜餃(3顆/PCS) NT\$ 160

Steamed Spinach Dumplings Stuffed with Shrimp and Mushroom

百花釀鮮菇(3顆/PCS) NT\$ 160

Steamed Mushroom Stuffed with Shrimp and Squid

紫薯刺蝟酥(3個/PCS) NT\$ 160

Deep Fried Crispy Purple Sweet Potato with Butter and Sugar

山竹牛肉球(3顆/PCS) (美國牛) NT\$ 150

Steamed Beef Ball Stuffed with Bamboo(U.S Beef)

珠仔皇流沙包(3顆/PCS) NT\$ 180

Steamed Buns Stuffed with Salted Egg Yolk and Cream

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手工桂花糕(3塊/PCS) NT\$ 150

Wolfberry and Osmanthus Jelly

楊枝甘露(冷) NT\$ 160/位 per person

Chilled Mango Sago Creme with Carambola(Served Chilled)

生磨核桃露湯圓(熱) NT\$ 150/位 per person

Glutinous Rice Balls with Walnut and Peanut Paste(Served Hot)

椰汁芋香西米露(冷) NT\$ 150/位 per person

Thai Sago and Taro with Coconut Milk(Served Chilled)

桂花柿子糕(3個/PCS) NT\$ 160

Persimmon and Osmanthus Jelly

相思豆芝麻球(3顆/ PCS) NT\$ 150

Deep Fried Sesame Ball Stuffed with Red Bean

油條生磨杏仁茶(熱) NT\$ 150/位 per person

Twisted Dough Stick and Almond Tea(Served Hot)

秘製梧州龜苓膏 NT\$ 150/位 per person

Chinese Herbal Pudding with Honey Sauce(Served Chilled)

葡式蛋塔(3個/PCS) NT\$ 180

Baked Egg Tart

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SHERATON HSINCHU HOTEL

No. 265, Dong Sec. 1, Guangming 6th Rd, Zhubei City, Taiwan

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