

# 采悅軒單點菜單

## 甜品/甜湯料理

Dim Sum-Sweet

### 珠仔黃流沙包(3 顆/Pcs)

Steamed Buns Stuffed with Salted Egg Yolk and Cream

NT\$ 160

### 桂花糕(3 塊/ Pcs)

Wolfberry and Osmanthus Jelly

NT\$ 130

### 爆漿相思豆芝麻球(3 塊/ Pcs)

Deep Fried Sesame Ball Stuffed with Red Bean

NT\$ 130

### 楊枝甘露

Chilled Mango Crème with Carambola/Served Chilled

NT\$ 150/位

### 椰汁芋香西米露

Thai Sago and Taro with Coconut Milk/Served Chilled

NT\$ 120/位

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 采悅八色脆皮片皮鴨

YUE- Aromatic Crispy Duck with Sauces

### 脆皮片皮鴨二吃-全隻

Whole Crispy Duck (Cooked in Two Ways)

NT\$ 2,280

### 脆皮片皮鴨二吃-半隻

Half Crispy Duck (Cooked in Two Ways)

NT\$ 1,250

### 第一吃 片皮鴨 FIRST DISH Sliced Crispy Duck

#### 兩面：三星蔥薄餅皮 & 烤鴨四方餅皮

Pancake : Homemade Green Shallot Pancake & Chinese Pancake

#### 四醃：自製乳豬醬、日式明太子醬、特色金棗醬、蜂蜜芥菜醬

Four Sauce : Homemade Pork Sauce、Japanese Fish Roe Sauce、Special Kumquat Sauce、Honey Mustard Sauce

#### 四料：三星蔥段、爽脆小黃瓜、金鑽鳳梨、富士蘋果

Four Side Dish : Green Shallot、Cucumber、Pineapple、Apple

### 第二吃 五選一 SECOND DISH Selected for One

#### 避風塘炒鴨架

Stir-Fried Duck Bones in Cantonese Style

#### 御醬雙筍炒鴨鬆

Stir-Fried Diced Duck with Spicy Sauce

#### 芋籤鹹菜炒鴨絲

Stir-Fried Shredded Duck with Taro and Pickled Vegetable

#### 酸菜冬粉鴨架湯

Duck Bone Soup with Mung Bean Noodles and Pickled Cabbage

#### 老火皮蛋煮鴨粥

Double-Boiled Duck Congee with Preserved Egg

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 燒味、滷水

BBQ/Marinated Dishes

### 采悅什錦燒味拼盤(烤鴨、油雞、叉燒)

NT\$ 580

Yue BBQ Combination

### 陳年花雕醉雞

NT\$ 420

Sliced Shaoxing wine Marinated Chicken

### 麻辣口水雞

NT\$ 480

Chicken with Sesame, Peanut and Bean Sprouts in Spicy Sauce

### 蔥油雞

NT\$ 420

Steamed Chicken with Scallion Oil

### 紹興醉元寶

NT\$ 420

Sliced Shaoxing wine Marinated Pork Knuckle

# 采悅軒單點菜單

## 點心料理

Dim Sum

### 鮑魚燒賣(3 塊/ Pcs)

NT\$ 280

Steamed Shao Mai top with Baby Abalone

### 蜜汁叉燒包(3 個/ Pcs)

NT\$ 150

Steamed BBQ Buns

### XO 醬鳳爪

NT\$ 130

Steamed Chicken Claw with X.O Sauce

### 豆豉蒸肉排

NT\$ 130

Steamed Pork Ribs with Black Bean

### 黑金流沙包(3 顆/Pcs)

NT\$ 160

Steamed Buns Stuffed with Salted Egg Yolk and Cream

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 點心料理

### Dim Sum

---

#### 芥菜鹹水餃(3 個/ Pcs)

Deep Fried Dumpling Stuffed with Shrimp, Mushroom,  
BBQ Pork, Dried Radish, Pork and Wasabi Sauce

NT\$ 150

#### 山竹牛肉球(美國 U.S)

Steamed Beef Ball Stuffed with Bamboo

NT\$ 140

#### 鮮蝦腐皮捲(3 捲/ Pcs)

Deep Fried Bean Curd Sheet Stuffed  
with Shrimp and Coriander(Non-GMO Soybean)

NT\$ 150

#### 蜜汁叉燒酥(3 塊/ Pcs)

Baked Barbecued Pork Pastry

NT\$ 160

# 采悅軒單點菜單

## 燒味、滷水、湯羹

### BBQ/Marinated Dishes/Soup

---

#### 玫瑰豉油雞

Soy Flavoured Chicken with Rose Wine and Shallot Oil Sauce

NT\$ 380

#### 明爐脆皮烤鴨

Roasted Duck with Plum Sauce

NT\$ 380

#### 西湖牛肉羹(美國 U.S)

Minced U.S Beef Soup with Egg White, Tofu and Coriander

NT\$ 180/位

#### 酸辣海皇羹

Mixed Seafood Soup with Spicy Sauce and Vinegar

NT\$ 180/位

#### 竹笙雞片湯

Boiled Chicken Soup with Bamboo Fungus

NT\$ 180/位

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 肉料理

Beef, Pork, Poultry

### 椒鹽脆蒜骨

Fried Pork with Garlic, Salt and Pepper

NT\$ 420

### 糖醋咕咾肉

Deep-Fried Pork served with Sweet and Sour Sauce

NT\$ 420

### 薑蔥牛肉(美國 U.S)

Stir-Fried U.S Beef with Ginger and Scallion

NT\$ 420

### 燒汁黑菌六兩金

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

NT\$ 420

### 香煎美國安格斯牛小排(干邑或美極)

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

NT\$ 680

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 點心料理

Dim Sum

### 晶瑩鮮蝦餃(3 塊/ Pcs)

Steamed Shrimp Dumplings

NT\$ 150

### 黑金蝦餃(3 顆/ Pcs)

Steamed Black Dumplings Stuffed W/ Shrimp  
(Bamboo Charcoal)

NT\$ 180

### 韭菜鮮蝦煎餃(3 個/ Pcs)

Pan Fried Dumplings Stuffed with Shrimp and Chives

NT\$ 150

### 鮮蝦燒賣皇(3 顆/ Pcs)

Steamed Shao Mai with Shrimp

NT\$ 150

### 香煎蘿蔔糕(3 片/ Pcs)

Pan Fried Turnip Cake with Chopped Cantonese Sausage

NT\$ 130

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 飯、麵料理

Congee, Rice, Noodles

### 什錦兩面黃

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

### 乾炒牛肉河粉(美國 U.S)

Stir-Fried Rice Noodle with Beef

### 揚州炒飯

Yeung Chow Fried Rice

### XO 醬海鮮炒飯

Fried Rice with Seafood and XO Sauce

### 鹹魚雞粒炒飯

Fried Rice with Diced Salted Fish and Chicken

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

# 采悅軒單點菜單

## 肉料理

Beef, Pork, Poultry

### 宮廷醬嫩筍滑雞球

Stir-Fried Chicken with Bamboo Shoot and Spicy Sauce

### XO 醬炒蘿蔔糕

Fried Turnip Cake with X.O Sauce

### 避風塘軟殼蟹

Deep Fried Soft Crab with Minced Garlic and Dried Chili

### 川味咕咕雞

Deep Fried Chicken with Green Pepper & Dried Chili

### 富貴蝦球

Deep Fried Shrimp Ball with Pineapple & Mayonnaise

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

NT\$ 380

NT\$ 420

NT\$ 340

NT\$ 480

NT\$ 340

NT\$ 420

NT\$ 400

NT\$ 480

NT\$ 480

NT\$ 680

# 采悅軒單點菜單

## 煲料理

### Clay Pot Favorite

#### 蟹粉海鮮豆腐煲

Braised Tofu with Seafood and Crab Roe

NT\$ 480

#### 沙茶冬粉中蝦煲

Braised Shrimp and Mung Bean Noodle with Shacha Sauce

NT\$ 680

#### 鹹魚雞粒豆腐煲

Braised Tofu with Diced Salted Fish and Chicken

NT\$ 420

#### 南洋咖哩牛腩煲(美國 U.S)

Braised Beef Brisket with Coconut Milk Curry in the Clay Pot

NT\$ 480

#### 花雕咕咕雞煲

Braised Chicken with Huadiao Wine

NT\$ 480

# 采悅軒單點菜單

## 蔬菜料理

### Seasonal Vegetable

#### 鮮百合炒蘆筍

Fried Asparagus with Lily Bulbs

NT\$ 420

#### 紅燒北菇滑豆腐

Braised Tofu with Mushroom and Oyster Sauce

NT\$ 420

#### 荷塘小炒

Stir-Fried Mixed Vegetables with Yam and Lotus Root

NT\$ 380

#### 季節時蔬 Seasonal Vegetable

NT\$ 320

#### 任選烹飪方法：清炒、蒜茸炒、金銀蛋、欖菜炒

#### (請詢問人員，當日供應的蔬菜品項)

Stir-Fried, Stir-Fried with Minced Garlic

Blanched in Prime Soup with Salted and Preserved Egg

Stir-Fried with Dried Kale

(Please Advised with Daily Items)

以上價格均需外加 10%服務費

All prices are subject to 10% service charge

以上價格均需外加 10%服務費

All prices are subject to 10% service charge