



擔仔麵 Dan Tzai Noodles 碗 bowl \$28 加大 large \$38



擔仔米粉 Dan Tzai Rice Noodles 碗 bowl\$28 加大 large \$38



擔仔粿條 Dan Tzai Thick Rice Noodles 碗 bowl\$28 加大 large \$38



祖傳肉燥飯 Signature Minced Pork with Rice 碗 bowl\$28 加大 large \$38



另加滷貢丸(粒) Soy Poached Meat Ball (piece) \$8



另加滷鴨蛋(隻) Soy Poached Duck Egg (piece) \$12



追加肉燥(一湯匙) Extra Minced Pork (1 table spoon) \$18

滋 味 小 食 Snacks

紹興酒香雞卷 Drunken Chicken Roll \$82



和風秋葵 Ø Okra in Japanese Style \$45



烤紹興香腸 与 Freshly Grilled Shaoxing Sausage \$45

梅汁芥末山珍耳 🥒 Black Fungus with Plum and Wasabi Sauce \$50



台南芋糕 Tainan Taro Cake \$58



特滷大腸 Braised Pork Intestines \$58

●辛辣 Spicy

煮食 Vegetarian



海 韻 品 鮮 Seafood

Seafoo



台南小炒 Stir-fried Dried Bean Curd, Squid and Celery \$72



温泉絲瓜蛤蜊 Poached Clams and Loofah \$75

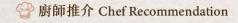


樹子花枝高麗菜 ┛ Stir-fried Squid and Cabbage \$82



蚵仔酥 ⁽²⁾ Deep-fried Baby Oysters \$82

♪辛辣 Spicy





翡翠炒蝦仁 Stir-fried Shrimps with Green Bean \$82



蒜泥鮮蚵 Baby Oysters with Garlic Puree \$85



蔭豉炒花甲 ⊿ Stir-fried Spicy Clams with Black Beans \$88





蔭豉蒜鮮蚵♪晉 Stir-fried Oysters with Black Beans \$88

香煎珍菌芥末花枝餅

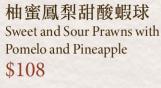
Pan-fried Mushroom and Cuttlefish Cakes



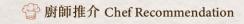
鹽燒小黃魚(兩條) Crispy Small Yellow Croaker (2 pieces) \$88



\$98 柚蜜鳳梨甜酸蝦瑪









茶樹菇爆炒花枝條 Stir-fried Cuttlefish with Velvet Pioppini Mushrooms \$108



椰香薑汁百花鳳凰巻 Pan-fried Chicken and Shrimp Paste Roll with Coconut and Ginger Sauce \$128



三杯蝦粉絲煲 J Three Cup Shrimp with Glass Noodles \$128



珍菌蔥燒海參 Braised Sea Cucumber with Mushroom and Scallion \$218



鮑汁炆大魚頭 Stewed Fish Head with Abalone Sauce \$258

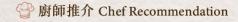


甘樹子剁椒蒸大魚頭 ┛ 晉 Steamed Fish Head with Chili and Pickled Cordia Seeds \$258



百花釀羊肚菌燒海參 Braised Morel Mushroom and Sea Cucumber with Shrimp Paste \$268







燒牛肉配金湯麥米飯 😭 Braised Beef with Pelted Wheat in Pumpkin Soup

> 酸湯肥牛 Sliced Beef in Spicy and Sour Broth



香茜藥膳牛肋條窩 Beef Ribs in Chinese Herbal Soup \$118



沙茶牛肉 🔳 Stir-fried Beef with Satay Sauce \$92



方蒜爆安格斯牛肉粒 Stir-fried Angus Beef Cubes with Garlic \$198



三杯雞 ┛ Three Cup Chicken \$128



沙薑紫蘇雞煲 Braised Chicken with Ginger and Perilla in Clay Pot \$128



薑母黑麻油雞煲 Braised Chicken with Sesame Oil and Ginger in Clay Pot \$128



椒麻香辣田雞 ⊿ Braised Frog with Sichuan Pepper \$138



麻油雞(半隻) Chicken with Sesame Oil (half) \$138

✓ 辛辣 Spicy





南乳骨 Deep-fried Pork Ribs Marinated with Fermented Red Bean Curd \$88



蔥爆大腸
Stir-fried Pork Intestines
with Leek
\$88



香煎豬肝 Fried Pork Liver \$90



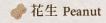
紅燒方子嫩肉 配饅頭 Braised Pork Belly with Steamed Bun \$92

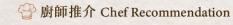


花生豬腳 ●
Soy Marinated Pork Knuckle
with Peanuts
\$88



黃酒豬腰潤煲 Pork Kidney and Liver Poached with Huangjiu and Ginger \$128







樹子肉燥蒸豆腐 😘 Steamed Tofu with Braised Minced Pork and Pickled Cordia Seeds \$75



古早味滷豆腐(件) 😘 Braised Tofu (piece) \$20



芙蓉炸豆腐 🖊 😘 Deep-fried Tofu \$62

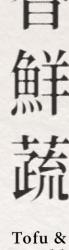


櫻花蝦高麗菜 Stir-fried Cabbage with Sakura Shrimp \$78



台式燙青菜 (含肉燥) Poached Vegetable with Minced Pork \$78





Vegetables

清炒/蒜炒時蔬 ┛ Stir-fried Vegetable with Garlic

\$75

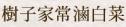
時令蔬菜可選 油麥菜/唐生菜/高麗菜/ 娃娃菜/ 莧菜/通菜(季節限定) Choice of Seasonal Vegetables Indian Lettuce / Lettuce / Cabbage / Baby Cabbage / Chinese Spinach / Water Spinach (seasonal)



Vegetable in Broth

\$75

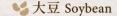
時令蔬菜可選 油麥菜/唐生菜/高麗菜/ 娃娃菜/ 莧菜/通菜(季節限定) Choice of Seasonal Vegetables Indian Lettuce / Lettuce / Cabbage / Baby Cabbage / Chinese Spinach / Water Spinach (seasonal)



Stewed Cabbage with Marinated Roast Pork Belly, Dried Shrimp and Pickled Cardia Seeds in Fish Soup \$98









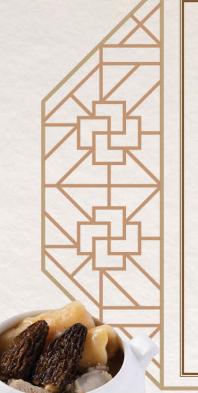
貢丸湯(位) Meat Ball Soup (per person) \$30



鳳梨苦瓜排骨湯(位) 🔮 Pork Rib Soup with Bitter Melon and Pineapple (per person) \$50



蛤蜊湯(位) Clam Soup (per person) \$50



Soup





羊肚菌燉花膠湯(位) Double-boiled Fish Maw and Morel Mushroom Soup (per person) \$128

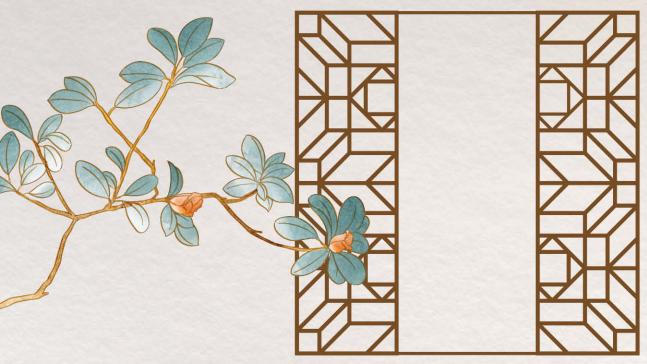
薑米櫻花蝦炒飯 Fried Rice with Sakura Shrimp and Ginger \$82

鳳梨五穀炒飯 / Fried Five Grains with Pineapple \$82

■素食 Vegetarian



廚師推介 Chef Recommendation





海明蝦 (兩) Fresh Shrimp (tael) \$15



大連鮑魚(隻) Dalian Abalone (per piece) \$50

Seafood





東星斑(條) Spotted Grouper \$700

烹調做法可選: 白灼/清蒸/樹子蒸/蒜蓉粉絲蒸/剁椒蒸

Choice of Cooking Method:
Poached/ Steamed/ Steamed with Pickled Cordia Seeds/
Steamed with Garlic and Glass Noodles/ Steamed with Pickled Chili



台式糯米糍 Glutinous Rice Dumplings \$38

芋圓仙草(碗) Herbal Jelly with Taro Balls (bowl) \$38

無酒精飲料 Non-Alcohoic Drinks

屈臣氏蒸餾水 Watsons Water	\$15
豆漿(熱/冰) Soy Milk (hot/cold)	\$18
王老吉(罐) Wong Lo Kat Herbal Drink (can)	\$23
零度可樂/可口可樂(罐) Coca Zero / Coca-Cola (can)	\$23
梳打水(罐) Soda Water (can)	\$23
熱情洋溢(熱/冰) Passion Fruit Tea with Pomelo (hot/cold)	\$28
仙草奶茶(冰) Milk Tea with Herbal Jelly (cold)	\$28
奶茶(熱/冰) Milk Tea (hot/cold)	\$28
檸檬薑蜜(熱/冰) Ginger Tea with Lemon and Honey (hot/cold)	\$28
冬瓜薏米水(熱/冰) Winter Melon Barley Water (hot/cold)	\$28



Beer

酒精飲料 Alcohoic Drinks

青島(小瓶/大瓶) Tsingtao Beer (small/large bottle)	\$20/\$28
藍妹(小瓶/大瓶) Blue Girl (small/large bottle)	\$35/\$50
台灣金牌鳳梨啤酒(罐) Taiwan Pineapple Beer (can)	\$25
台灣金牌原味啤酒(罐) Taiwan Gold Medal Beer (can)	\$30

酒精濃度達1.2%以上。 過量飲酒危害健康。 禁止向未滿十八歲人士銷售或提供酒精飲料。 ABV 1.2% or above. Excessive drinking of alcoholic beverages is harmful to health. The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited