

## 特色點心



蜜汁叉燒酥

荷香糯米雞

油條腸粉

梅汁蒸排骨

脆皮馬蹄條

蝦仁腸粉

臘味蘿蔔糕

蘿蔔絲酥餅

## 點心 Dim Sum

📌 招牌料理 Signature Dish 🌶️ 辛辣料理 Spicy Dish 🌱 素食料理 Vegan

### 蒸點

蟹黃小籠包 Crab Roe Xiaolongbao (Steamed Stuffed Buns) (8 pieces)	(8粒)NT\$300
原味小籠包 Pork Xiaolongbao (Steamed Stuffed Buns) (8 pieces)	(8粒)NT\$200
蠔油炆鳳爪 Braised Chicken Feet in Oyster Sauce (1 portion)	(1份)NT\$150
梅汁蒸排骨 Steamed Pork Ribs with Plum Juice (1 portion)	(1份)NT\$180
魚子蒸燒賣 Steamed Shumai (Dumpling-like Dim Sum) with Fish Roe (3 pieces)	(3粒)NT\$180
荷香糯米雞 Glutinous Rice with Chicken in Lotus Leaf (2 pieces)	(2粒)NT\$160
香茵魚翅餃 Dumplings Filled with Pork and Coriander (3 pieces)	(3粒)NT\$150
手工芋絲丸 Handmade Shredded Taro Balls (3 pieces)	(3粒)NT\$150
松露鮮蝦餃 Shrimp Dumplings with Truffle (3 pieces)	(3粒)NT\$180
鮮菇花素餃 Vegetarian Mushroom Dumplings (3 pieces)	(3粒)NT\$120
蠔油叉燒包 Cantonese Barbecue-Pork-Filled Buns (3 pieces)	(3粒)NT\$150
花菇流沙包 Chinese Custard Buns with Filling (3 pieces)	(3粒)NT\$120

### 煎點

📌 雞汁煎鍋貼 Pan-fried Dumplings Filled with Pork Seasoned with Chicken Stock (6 pieces)	(6粒)NT\$200
花枝韭菜餅 Chives and Cuttlefish Cake (3 pieces)	(3粒)NT\$150
臘味蘿蔔糕 Pan-fried Radish and Cured Meat Cake (3 slices)	(3片)NT\$120
臘味芋頭糕 Taro and Cured Meat Cake (3 slices)	(3片)NT\$150

### 烤點

蘿蔔絲酥餅 Baked Shredded Radish Shortbread (3 pieces)	(3粒)NT\$160
蔥燒焗酥餅 Baked Scallion Shortbread (3 pieces)	(3粒)NT\$180
蜜汁叉燒酥 Baked Char Siu in Honey Sauce Shortbread (3 pieces)	(3粒)NT\$150

以上價格均以新台幣計算,需另加10%服務費  
若您有自帶酒水的需求,本飯店將酌收葡萄酒每瓶NT\$300、烈酒NT\$600之酒水服務  
All prices are in NT dollars and subject to a 10% service charge. Please be informed that our corkage fee for every bottle of vintage wine is NT\$300 while for other alcoholic drinks it is NT\$600 thank you!

## 點心 Dim Sum

📌 招牌料理 Signature Dish 🌶️ 辛辣料理 Spicy Dish 🌱 素食料理 Vegan

### 炸點

鮮蝦腐皮捲 Shrimp Rolled in Bean Curd Sheet (3 rolls)	(3條)NT\$180
家香鹹水餃 Savory Dumplings Made with Heirloom Recipe (3 pieces)	(3粒)NT\$150
三絲炸春捲 Deep-fried Spring Rolls Filled with Three Shredded Ingredients (3 rolls)	(3條)NT\$150
抹茶芝麻球 Matcha Sesame Balls (3 pieces)	(3粒)NT\$120
日式炸麻糬 Japanese-Style Deep-Fried Mochi (3 pieces)	(3粒)NT\$120

### 腸粉

蝦仁腸粉 Rice Noodle Rolls Filled with Shrimp (1 portion)	(1份)NT\$220
叉燒腸粉 Rice Noodle Rolls Filled with Cantonese Barbecue Pork (1 portion)	(1份)NT\$220
油條腸粉 Noodle Rolls Filled with Youtiao (Deep-Fried Strip of Dough) (1 portion)	(1份)NT\$180
鯛魚片腸粉 Rice Noodle Rolls Filled with Bream (1 portion)	(1份)NT\$220
玉米筍腸粉 Rice Noodle Rolls Filled with Baby Corn (1 portion)	(1份)NT\$180

### 甜點

桂花蜜糖藕 Lotus Rhizome in Sweet Osmanthus Syrup	NT\$180
椰絲奶皇棗 Desiccated Coconut Balls with Custard Filling (3 pieces)	(3粒)NT\$100
紅豆桂花糕 Red Bean and Sweet Osmanthus Cake (3 pieces)	(3粒)NT\$100
香濃芝麻糊(熱) Sesame Paste (Hot)	NT\$120
手工杏仁露(熱) Handmade Apricot Kernel Drink (Hot)	NT\$120
楊汁沁甘露(冷) Mango Pomelo Sago (Iced)	NT\$120
椰汁西米露(冷) Sago Soup with Coconut Milk (Iced)	NT\$120
脆皮馬蹄條 Water Chestnut Cake (3 pieces)	(3條)NT\$120

以上價格均以新台幣計算,需另加10%服務費  
若您有自帶酒水的需求,本飯店將酌收葡萄酒每瓶NT\$300、烈酒NT\$600之酒水服務  
All prices are in NT dollars and subject to a 10% service charge. Please be informed that our corkage fee for every bottle of vintage wine is NT\$300 while for other alcoholic drinks it is NT\$600 thank you!