



第3名 香茜魚翅餃







清香酸甜檸檬醬汁,搭配鲜嫩排骨, 為夏季必嚐佳餚。





# 君度橙汁玉排 \$480

嚴選京都骨排骨,入口酥香軟嫩, 果香濃郁酸甜有餘。

# 蜜漬黑棗嫩排 \$480

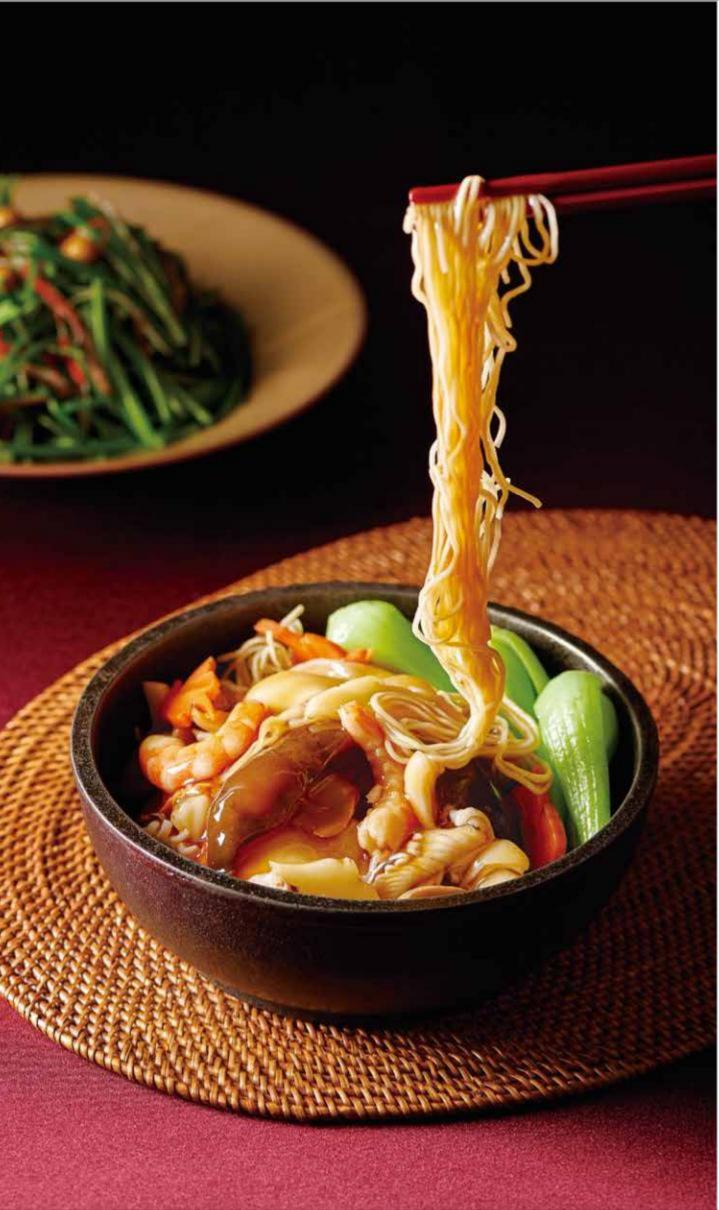
以黑棗乾醃製再油炸至金黃香酥, 獨有風味垂涎三尺。



所有價格皆須外加一成服務費 / All prices are in N1 dollars and subject to 10% service charge.



所有價格誇須外加一成服務費 / All prices are in NT dollars and subject to 10% service charge.



瓦罐果香東坡肉 Fruity Dongpo Pork	\$360/位
香蒜牛鮮雙寶 Stir-fried Beef Tripe and Tendon with Garlic	\$300
香根干絲肉絲 Stir-fried Shredded Pork and Dried Bean Curd with Coriander	\$360
寧式韭黃鱔糊 Ningpo Style Stir-fried Eel with Chives	\$420
砂鍋紅米子排 Pork Ribs Clay Pot with Red Yeast	\$460
砂鍋魚麵筋 Fish Gluten Clay Pot	\$520
秘製紅燒肚檔 Braised Fish Belly	\$520
剁椒龍膽石斑 Chop Bell Pepper Giant Grouper	\$880
醬爆蟹年糕 Shanghai Style Rice Cake with Crab	\$880
蔥爆剁椒魚頭 Chop Bell Pepper Fish Head	\$1,280



香根干絲肉絲 Stir-fried Shredded Pork and Dried Bean Curd with Coriander

✓ 辛辣 / Spicy

❤️ 素菜 / Vegetarian

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# ₩ 櫻桃片皮鴨(整隻)-預訂制

\$2,980

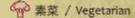
Sliced Cherry Valley Roast Duck (Whole) - Previous Booking

從選鴨到火侯,從刀工到麵醬,職人精神手工嚴製,挑逗味蕾、追求極致,深蘊美食文化功力,造就不平凡的烤鴨風情,入口風華萬千、韻味猶存,吮指回味,心繫夢縈,難以忘懷!

# 一鴨三吃

Roasted Duck Served in Three Courses

- ① 蒜香椒鹽鴨架 Duck Bone Soup with Pickled Mustard Greens
- ②韭黃炒鴨絲 Stir-fried Shredded Duck Meat with Chives
- ③芋香米粉湯
  Duck Bone Soup with Taro and Rice Noodles





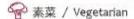
紹興醉雞 Shaoxing Drunken Chicken



紹興醉雞 Shaoxing Drunken Chicken	\$460
五香牛腱 Braised Beef Shank with Soy Sauce and Spices	\$400
蔥油仿雞腿 Scallion Oil Chicken Thigh	\$460





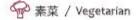


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紅趣軟絲 Stir-fried Neritic Squid with Red Yeast	\$420
椒鹽四季軟絲 Salt and Pepper Neritic Squid with Green Bean	\$420
現榜鮮蝦球(避風塘、果律、金沙) Shrimp Balls (Typhoon Shelter Style / Mayonnaise Dressing / Salted Egg Yolk)	\$520
<ul><li>格陵蘭厚切大比目魚</li><li>(豆酥、清蒸、金銀蒜、樹子、剁椒)</li></ul>	\$480
Greenland Halibut Steak (Crispy Beans / Steamed / Garlic / Cordia Dichotoma / Chopped Chili Pepper)	



✓ 辛辣 / Spicy



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四季香塢肥腸 Stir-fried Green Bean and Pork Intestine

✓ 肥嫩牛肉片(蔥爆、蠔油、椒麻) Sliced Beef (Stir-fried with Scallion / Oyster Sauce / Hot Pepper)	\$460
<b>嚴選豬腩排</b> (椒鹽、避風塘) Selected Pork Ribs (Pepper Salt / Typhoon Shelter Type)	\$460
☑ 郷野走地雞腿肉(左宗棠、宮保) Premium Free Range Chicken Thighs (General Tso's / Kung Pao / HuaDiao Wine)	\$480
四季香煸肥腸 Stir-fried Green Bean and Pork Intestine	\$460
特選松阪肉(豆酥、糯米椒、XO醬) Premium Matsusaka Pork (Crispy Bean/	\$520



鄉野走地雞腿肉(宮保) Premium Free Range Chicken Thighs (Kung Pao)

♂辛辣 / Spicy

❤️素菜 / Vegetarian

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時令芥蘭菜(蠔油) Seasonal Chinese Broccoli (Oyster Sauce)

特選高麗菜(培根、蒜香) Selected Cabbage (Bacon/Stir-fried/Garlic)	\$320
時令芥蘭菜(蠔油、清炒、蒜香) Seasonal Chinese Broccoli (Oyster Sauce/Stir-fried/Garlic)	\$340
美濃池耕水蓮(樹子、肉絲) Meinong White Water Snowflake (Cordia Dichotoma/Shredded Pork)	\$340
鮮綠絲瓜(蛤蜊、清炒、干貝) Loofah (Clam/Stir-fried/Scallop)	\$340
季節時蔬(依當令季節推薦) Seasonal Vegetables (Recommendations based on the Season)	\$320

# 營養雞蛋豆腐(蟹粉豆腐煲、南瓜海鮮豆腐煲)\$420

Egg Tofu (Braised Tofu with Crab Meat Pot / Pumpkin and Seafood Clay Pot )

# 農家鮮雞蛋(滑蛋蝦仁)

\$460

Farmhouse Eggs (Scrambled Eggs with Shrimp)

### →鄉野走地雞湯(山藥、剝皮辣椒)

\$220 每盅

Premium Free Range Chicken Thighs Soup (Chinese Yam / Peeled Chili Pepper)

Per Person

# 嚴選豬腩排湯(竹笙、山藥、蛤蜊)

\$220 每盅

Selected Pork Ribs Soup (Bamboo Fungus / Chinese Yam / Clam)

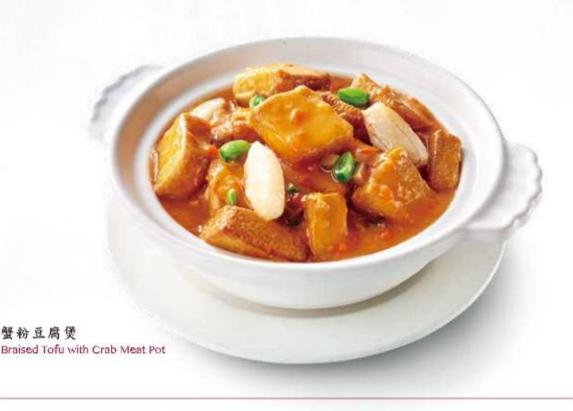
Per Person

# 蟹粉海鮮羹

\$220 每盅

Crab Meat and Seafood Thick Soup

Per Person



✓ 辛辣 / Spicy

◆ 素菜 / Vegetarian

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廣州炒麵 Seafood Fried Noodles in Cantonese Style

**稻香米飯**(廣州炒飯、鹹魚雞粒炒飯、牛肉) \$360 Fried Rice (Guangzhou Style/Salted Fish and Diced Chicken/Beef)

鑊香手工河粉(豬肉、牛肉、海鮮) \$360

Stir-fried Rice Noodles (Pork/Beef/Seafood)

廣州炒麵 \$360

Seafood Fried Noodles in Cantonese Style

金牌鮮蝦雲吞撈麵

Shrimp Wonton Noodles

\$300







# \$3,980/4-6人

### 精選福容小滿漢

紹興醉雞/蟲草云耳/炙燒鴨胸 Selected Fullon Mini Manchu-Han Feast Shaoxing Drunken Chicken / Fungus With Cordyceps / Roasted Duck Breast

# 干貝津白三絲羹

Scallop Thick Soup with Cabbage and Three Shredded Ingredients

# 堅果西生菜蝦鬆

Minced Shrimp with Chestnut and Lettuce

# XO醬雲耳松阪豬

Stir-fried Matsusaka Pork with Black Fungus

# 川味剁椒鮮魚片

Sichuan Style Sliced Fish with Chopped Chili Pepper

# 金蒜上海燜菜飯

Shanghai Style Steamed Garlic Sprouts Rice

# 鐵板韭菜香煎餅

Pan Fried Dumplings with Chives

# 銀杏干貝扒絲瓜

Braised Ginkgo And Loofah With Scallops

### 香酥豆沙芝麻球

Deep-fried Sesame Balls with Red Bean Paste

# 寶島季節鮮水果

Formosa Seasonal Fruits

# \$**5,280** /6-8人

### 精選福容小滿漢

蟲草云耳/乾煸四季/椒鹽排骨/ 炙燒鴨胸

Selected Fullon Mini Manchu-Han Feast Fungus With Cordyceps /Stir-fried Green Beans / Pepper Salt Pork Ribs / Roasted Duck Breast

# 南瓜金汁海鮮羹

Seafood Thick Soup with Pumpkin

# 紫芋金沙鮮蝦球

Stir-fried Shrimp Balls with Taro and Salted Egg Yolk

### 砂鍋栗子紅米排

Pork Ribs Clay Pot with Chestnut and Red Yeast

# 梅乾樹子鮮魚片

Steamed Sliced Fish with Pickled Vegetables and Cordia Dichotoma

# XO醬雞粒炒飯

Fried Rice with XO Sauce And Chicken

#### 港式香茜魚翅餃

Hong Kong Style Shrimp and Pork Dumplings

# 金蒜銀魚季節蔬

Whitebait with Garlic and Vegetables

#### 酥炸杏片鮮蝦捲

Deep-fried Shrimp Rolls with Almond Slices

#### 寶島季節鮮水果

Formosa Seasonal Fruits

→ 辛辣 / Spicy

₩ 素菜 / Vegetarian

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# \$**7,680**/8-10人 \$**9,680**/8-10人

#### 精選福容小滿漢

蟲草云耳/蔥油雞腿/干絲肉絲/ 炙燒鴨胸/乾煸四季

#### Selected Fullon Mini Manchu-Han Feast

Fungus With Cordyceps/ Chicken Thighs with Scallion Oil / Stir-fried Dried Bean Curd and Shredded Pork / Roasted Duck Breast / Stir-fried Green Beans

# 翡翠干貝錦繡羹

Scallop Thick Soup with Assorted Vegetables

### 明太子果律蝦球

Shrimp with Mayonnaise Dressing and Fish Roe

# 香草爐烤豬肋排

Grilled Pork Ribs with Herbs

#### 剁椒白玉海上鮮

Steamed Seabass with Chopped Pepper and Vegetables

# 砂鍋三鮮粉絲煲

Mixed Seafood Clay Pot with Vermicelli

### 手作蟳味鮮蝦丸

Steamed Shrimp Meatballs with Crab Sticks

# 起司奶油焗白菜

Baked Cabbage with Cheese and Cream

### 爐烤蜜汁叉燒酥

Baked BBO Pork Puffs

# 寶島季節鮮水果

Formosa Seasonal Fruits

### 精選福容小滿漢

泡椒雞腿/椒麻雙牛/乾煸四季/ 紅麴軟絲/干絲肉絲

#### Selected Fullon Mini Manchu-Han Feast

Chicken Thighs with Pickled Pepper/Beef with Chili Pepper / Stir-fried Green Beans / Neritic Squid with Red Yeast / Stir-fried Dried Bean Curd and Shredded Pork

# 蟹粉海皇花膠羹

Crab Meat and Fish Maw Thick Soup

### 薑蔥龍蝦件細麵

Lobster Thin Noodles with Ginger and Scallion

# 香滷豬手佐酸菜

Stewed Pork Knuckles with Pickled Vegetables

#### 三星甘露海上鮮

Steamed Seabass with Scallion and Soy Sauce

# 櫻花蝦鮮筍米糕

Sakura Shrimp Glutinous Rice with Bamboo Shoot

# 圓籠松露鮮蝦餃

Shrimp Dumplings with Truffle

#### 干貝銀杏扒角瓜

Stir-fried Scallop with Gingko and Loofah

### 手作爆漿流沙包

Salted Egg Custard Steamed Buns

#### 寶島季節鮮水果

Formosa Seasonal Fruits

●辛辣 / Spicy

豪菜 / Vegetarian

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清	冽	泉	水
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單瓶 / 第二瓶優惠價

蘿莉塔娜天然氣泡礦泉水/1000ml

\$120 / \$90

LAURETANA Sparkling

蘿莉塔娜天然冰河礦泉水/1000ml \$120/\$90

LAURETANA Natural

福容嚴選瓶裝礦泉水/1460ml

\$80

Mineral Water

福容嚴選瓶裝礦泉水/600ml

\$30

Mineral Water

精選茶品 Tea Selection

香片茶/烏龍茶/鐵觀音/

\$40 每位 Per Person

普洱茶

Jasmine Tea / Oolong Tea / Tieguanyin / Puer

(軟)(性)(飲)(料) Soft Drinks

新鮮柳橙汁

S1,200/1800ml/壺

Fresh Orange Juice

新鮮奇異果汁

\$1,400/1800ml/壺

Fresh Kiwi Juice

可樂

\$100/330ml/罐

Coke

零卡可樂

\$100/330ml/罐

Coke Zero

雪碧

\$100/330ml/罐

Sprite



洒

國產酒 Taiwan Liquor	
38度特級金門高粱/600ml Kinmen Kaoliang Liquor 38 Degree	\$1,600
58度特級金門高粱/750ml Kinmen Kaoliang Liquor 58 Degree	\$1,400
精釀陳年紹興/600ml Premium V.O. Shaohsing Wine	\$800
噢 酒 Beer	
台灣金牌啤酒/600ml Gold Medal Taiwan Beer	\$220
海尼根啤酒/330ml/650ml Heineken Beer	\$180 / \$280
麒麟啤酒/330ml /633ml Kirin Beer	\$200 / \$280
精釀 微塵分享區	單瓶 / 第二瓶優惠價
威士 忌 Whisky	
格蘭菲迪天使雪莉12年/700ml Glenfiddich 12Y Single Malt Scotch Whisky	\$2,800 / \$2,000
蘇格登12年雪莉桶/700ml The Singleton 12Y Sherry Casks	\$2,800 / \$2,000
格蘭利威12年首席三桶/700ml Glenivet 12Y Rum & Bourbon Cask Selection Tarwan Exclusive	\$2,800 / \$2,000
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格蘭利威12年首席二桶/700ml
Glenivet 12Y Rum & Bourbon Cask Selection
Tarwan Exclusive
格蘭菲迪15年單一純麥/700ml
Glenfiddich 15 Years Single Malt Scotch Whisky

葡萄酒 Wine

電容特選紅酒(坎伯拉紅葡萄酒)/700ml
House Red Wine

聖海倫娜金色年代/750ml
Santa Helena Cabernet Sauvignon

作里馬頂級陳年精釀紅酒/750ml
Duette Premium Cab.Sauvignon

\$2,800 / \$2,000

\$4,000

\$4,000

\$## / 第二瓶優惠價
\$880 / \$700

\$900

\$900

\$900

\$900

\$900

\$900







菜單牛肉料理產地為美國、澳洲或紐西蘭 All beef items are from US, Australia or New Zealand.

菜單照片僅供參考,實際依現場提供為主 Picture for reference only. Actual product may vary.