

福 粵 樓



年度網友票選推薦
福容港點王

第**1**名



招牌黃金蝦餃皇

飽滿鮮蝦 Q彈帶勁



第**2**名

鮮蝦腐皮捲

酥脆外皮 口感無敵



第**3**名

香煎蘿蔔糕

酥酥恰恰 香味十足

本菜單上的所有豬肉菜餚均採用台灣豬肉
All pork dishes on the menu are made with Taiwan pork.

福來報

立即加入享福卡會員APP

各店美食天天抽
再享會員專屬優惠



主廚推薦



CHEF'S RECOMMENDATION

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

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

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

瓦罐果香東坡肉

Fruity Dongpo Pork





醬爆蟹年糕 \$880
Shanghai Style Rice Cake with Crab

中 點 Medium

花枝香煎餅 \$160
Pan Fried Squid Pancakes

黑椒牛仔骨 \$160
Beef Short Ribs with Black Pepper

杏片明蝦捲 \$160
Deep-fried Shrimp Rolls with Almond Slices

奶油焗白菜 \$160
Baked Cabbage with Cheese and Cream

瑤柱豆苗餃 \$160
Steamed Dumplings with Scallop and Pea Shoots

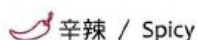
蟹肉鮮蝦球 \$160
Steamed Shrimp Meatballs with Crab Sticks

小 點 Standard

酸菜蒸大腸 \$130
Steamed Pork Intestines with Pickled Vegetables

府城芋珍糕 \$130
Tainan Style Taro Cake

韭菜香煎餅 \$130
Pan Fried Dumplings with Chives



辛辣 / Spicy



素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

醬爆蟹年糕

Shanghai Style Rice
Cake with Crab



冰火菠蘿包
Pineapple Bun
with Butter



特點 Premium

冰火菠蘿包

Pineapple Bun with Butter

\$240

港式鮮蝦雲吞

Shrimp Wonton

\$220

烏金流沙包

Charcoal Salted Egg Custard Steamed Buns

\$200

大點 Large

招牌黃金蝦餃皇

Signature Shrimp Dumplings

\$200

鮮蝦腐皮捲

Deep-fried Curd Rolls with Shrimp

\$200

中點 Medium

蜜汁叉燒酥

BBQ Pork Puffs

\$160

香茜魚翅餃

Steamed Pork and Shrimp Dumplings

\$160

楊汁美甘露

Mango Pomelo and Sago Sweet Soup

\$160 每盅
Per Person

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.





魚子燒賣皇
Pork Dumplings
with Fish Roe

中點 Medium

魚子燒賣皇

Pork Dumplings with Fish Roe

\$160

爆漿流沙包

Salted Egg Custard Steamed Buns

\$160

小點 Standard

蠔皇叉燒包

Steamed BBQ Pork Buns with Oyster Sauce

\$130

蜜汁炆鳳爪

Steamed Chicken Feet with Special Sauce

\$150

豉汁蒸排骨

Steamed Spareribs in Black Bean Sauce

\$150



豉汁蒸排骨

Steamed Spareribs
in Black Bean Sauce

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

豆沙芝麻球
Sesame Balls with
Red Bean Paste



小 點 Standard

鮮蝦炸春捲

Deep-fried Spring Roll with Shrimp

\$150

安蝦鹹水餃

Deep-fried Shrimp and Minced Pork Dumplings

\$150

豆沙芝麻球

Sesame Balls with Red Bean Paste

\$150

香煎蘿蔔糕

Pan Fried Radish Cake with Cured Meat

\$150

椰汁西米露

Pearl Sago with Coconut Milk

\$120 每盅
Per Person



香煎蘿蔔糕
Pan Fried Radish Cake
with Cured Meat

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



櫻桃片皮鴨(整隻)- 預訂制

\$2,980

Sliced Cherry Valley Roast Duck (Whole) - Previous Booking

從選鴨到火候，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



辛辣 / Spicy



素菜 / Vegetarian



桌邊服務 / Table Service

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

櫻桃片皮鴨 預訂制

Sliced Cherry Valley
Roast Duck (Whole) - Previous Booking





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



五香牛腱
Braised Beef Shank with
Soy Sauce and Spices

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

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

現撈鮮蝦球 (避風塘、果律、金沙)

Shrimp Balls (Typhoon Shelter Style /
Mayonnaise Dressing / Salted Egg Yolk)

\$520

🌶️ 格陵蘭厚切大比目魚

(豆酥、清蒸、金銀蒜、樹子、剁椒)

Greenland Halibut Steak (Crispy Beans / Steamed /
Garlic / Cordia Dichotoma / Chopped Chili Pepper)

\$480



現撈鮮蝦球(金沙)

Shrimp Balls (Salted Egg Yolk)

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



四季香煸肥腸
Stir-fried Green Bean and
Pork Intestine

🌶️ **肥嫩牛肉片** (蔥爆、蠔油、椒麻) \$460
Sliced Beef (Stir-fried with Scallion /
Oyster Sauce / Hot Pepper)

嚴選豬腩排 (橙汁、椒鹽、避風塘) \$460
Selected Pork Ribs (Orange Sauce / Pepper Salt /
Typhoon Shelter Type)

🌶️ **鄉野走地雞腿肉** (左宗棠、宮保) \$480
Premium Free Range Chicken Thighs
(General Tso's / Kung Pao / HuaDiao Wine)

四季香煸肥腸 \$460
Stir-fried Green Bean and Pork Intestine

特選松阪肉 (豆酥、糯米椒、XO醬) \$520
Premium Matsusaka Pork (Crispy Bean /
Green Pepper / XO Sauce)



嚴選豬腩排(橙汁)
Selected Pork Ribs (Orange Sauce)

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



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

特選高麗菜(培根、蒜香) \$320
Selected Cabbage (Bacon / Stir-fried / Garlic)

時令芥蘭菜(蠔油、清炒、蒜香) \$340
Seasonal Chinese Broccoli
(Oyster Sauce / Stir-fried / Garlic)

美濃池耕水蓮(樹子、肉絲) \$340
Meinong White Water Snowflake
(Cordia Dichotoma / Shredded Pork)

鮮綠絲瓜(蛤蜊、清炒、干貝) \$340
Loofah (Clam / Stir-fried / Scallop)

季節時蔬(依當令季節推薦) \$320
Seasonal Vegetables
(Recommendations based on the Season)

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

優質蛋白

鮮醇甘露

QUALITY PROTEIN / SOUP

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(竹筴、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



蟹粉豆腐煲

Braised Tofu with Crab Meat Pot

辛辣 / Spicy

素菜 / Vegetarian

菜單價格另須外加一成服務費 / All prices are in NT dollars and subject to 10% service charge.

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



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 \$300

Shrimp Wonton Noodles



鑊香手工河粉(牛肉)

Stir-fried Rice Noodles (Beef)

🌶️ 辛辣 / Spicy

🍄 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



\$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

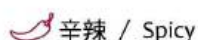
Whitebait with Garlic and Vegetables

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

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



\$7,680 / 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

剝椒白玉海上鮮

Steamed Seabass with Chopped Pepper and Vegetables

砂鍋三鮮粉絲煲

Mixed Seafood Clay Pot with Vermicelli

手作蟬味鮮蝦丸

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 BBQ Pork Puffs

寶島季節鮮水果

Formosa Seasonal Fruits

\$9,680 / 8-10人

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 Ginkgo 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

 素菜 / Vegetarian

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

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的服務人員 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.



茶飲



飲品

TEA / DRINKS

清 冽 泉 水

單瓶 / 第二瓶優惠價

蘿莉塔娜天然氣泡礦泉水 / 1000ml \$120 / \$90
LAURETANA

蘿莉塔娜天然冰河礦泉水 / 1000ml \$120 / \$90
LAURETANA

福容嚴選瓶裝礦泉水 / 1500ml \$80
Mineral Water

福容嚴選瓶裝礦泉水 / 450ml \$30
Mineral Water

精 選 茶 品 Tea Selection

香片茶 / 烏龍茶 / 鐵觀音 / 普洱茶 \$40 每位
Per Person
Jasmine Tea / Oolong Tea / Tieguanyin / Puer

軟 性 飲 料 Soft Drinks

新鮮柳橙汁 / 1800ml \$1,200
Fresh Orange Juice

新鮮奇異果汁 / 1800ml \$1,400
Fresh Kiwi Juice

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

茶水費用以每人為單位 / Minimum tea fee is NT\$40 per person.



酒類



ALCOHOLIC DRINKS

日本清酒 Sake

獺祭50純米大吟釀 / 300ml \$1,600
獺祭純米大吟釀50

黑馬本格燒灼 / 720ml \$1,980
くろうまセレクト

玉極閣本格燒酌 / 720ml \$2,000
いいちこシルエット

雅乃詩芳醇清酒 / 1800ml \$2,500
雅乃詩(みやびのうた)

烏海山辛口本釀造 / 1800ml \$2,500
清澄辛口本釀造烏海山

八海山純米吟釀 / 720ml \$3,500
八海山純米吟釀

雅乃詩芳醇清酒(冰) / 125ml \$350
雅乃詩(みやびのうた)

烏海山辛口本釀造(熱) / 200ml \$350
清澄辛口本釀造烏海山

啤酒 Beer

台灣金牌啤酒 / 600ml \$220
Gold Medal Taiwan Beer

海尼根 / 330ml / 650ml \$220 / \$280
Heineken

麒麟啤酒 / 330ml / 633ml \$220 / \$280
Kirin Beer

朝日啤酒 / 633ml \$280
Asahi Beer

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

自備酒水服務費：葡萄酒及一般酒\$300/瓶；烈酒\$500/瓶。飲酒過量，有礙健康 / Corkage fee for beverage and wine NT\$300 per bottle ; for spirits NT\$500 per bottle.

酒類



ALCOHOLIC DRINKS

精釀 | 微醺 分享區

單瓶 / 第二瓶優惠價

麥卡倫雪莉雙桶12年 / 700ml The Macallan Double Cask 12Y	\$3,200 / \$2,500
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 Glenlivet 12Y Rum & Bourbon Cask Selection Tarwan Exclusive	\$2,800 / \$2,000
福容特選紅酒 / 750ml House Red Wine	\$880 / \$700
福容特選白酒 / 750ml House White Wine	\$880 / \$700
58°特級金門高粱 / 750ml Kinmen Kaoliang Liquor 58 Degree	\$1,400 / \$1,000

葡萄酒 Wine

聖海倫娜金色年代 / 750ml Santa Helena Cabernet Sauvignon	\$900
鶴湖紅酒 / 750ml Crane Lake Cabernet Sauvignon	\$900
鶴湖白酒 / 750ml Crane Lake Chardonnay	\$900
加州羅伯蒙岱維紅酒 / 750ml Robert Mondavi Private Selection Cabernet Sauvignon	\$2,000
千里馬頂級陳年精釀紅酒 / 750ml Duette Premium Cab.Sauvignon	\$2,200
貝瑟珊古城堡 / 750ml Chateau Bessan Segur	\$2,200

威士忌 Whisky

百齡譚12年調和威士忌 / 700ml Ballantine 12 Years Blended Scotch Whisky	\$2,400
格蘭菲迪15年單一純麥 / 700ml Glenfiddich 15 Years Single Malt Scotch Whisky	\$4,000


國產酒 Taiwan Liquor

精釀陳年紹興 / 600ml Premium V.O. Shaohsing Wine	\$800
38°特級金門高粱 / 750ml Kinmen Kaoliang Liquor 38 Degree	\$1,600

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

自備酒水服務費：葡萄酒及一般酒\$300/瓶；烈酒\$500/瓶。飲酒過量，有礙健康 / Corkage fee for beverage and wine NT\$300 per bottle; for spirits NT\$500 per bottle.



禁止酒駕  未滿十八歲禁止飲酒



福 粵 樓

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.