

福粵樓

DIMSUM

港式飲茶



食全食美 平日吃到飽

週一~週五 平日限定

午餐 11:30~14:00 (最後點餐13:15) 晚餐17:30~21:00 (最後點餐20:15)

成人 午餐 NT\$999+10% / 晚餐NT\$1,099+10%

兒童(滿 6 歲未滿 12 歲) NT\$588+10%

- 訂位最低用餐人數須達4人(含)以上，若不及4人用餐，請現場單點。
- 福容家會員可累積點數，但不再享福容家會員用餐折扣及其他優惠折扣。
- 餐點現點現做，每一次點餐限點六道，因應永續環保請勿浪費食材，如有浪費之情形，將依餐點牌價進行收費，且不提供外帶服務。

冷盤類 COLD DISH

紹興醉雞捲

Chicken with Chinese Wine

香蔥嫩油雞

Chicken with Scallion

五香滷豚腱

Pig Tendon with Homemade Sauce

柚香拌蓮藕

Lotus Root with Pomelo Sauce

和風嫩鴨胸

Duck Breast with Japanese Sauce



紹興醉雞捲
Chicken with Chinese Wine

熱炒類 HOT DISH

揚州炒干絲

Wok Fried Dried Tofu Strips with Homemade Sauce

君度橙汁排

Pork Ribs with Orange Sauce

香檸嫩腩排

Pork Ribs with Lemon Sauce

椒鹽香腩排

Deep Fried Pork Ribs with Salt and Pepper

左宗堂嫩雞

Chicken Ball with Homemade Sauce

川香宮保雞

Chicken Ball with Spicy Sauce

蔥爆嫩肥牛

Beef Sliced with Scallion

清蒸比目魚

Steamed Flounder

剝椒比目魚

Flounder with Chili Sauce

蒜香高麗菜

Stir Fried Cabbage with Garlic

清炒季節蔬

Stir Fried Seasonal Vegetable

干煸四季豆

Wok Fried Green Bean with Garlic

果律鮮蝦球

Shrimps Ball with Salad

金沙鮮蝦球

Shrimps Ball with Salted Egg Yolks

鹹魚雞粒飯

Wok Fried Rice with Salted Fish and Chicken

廣州蛋炒飯

Wok Fried Rice with Egg

老皮嫩豆腐

Fried Tofu with Crispy Skin



君度橙汁排
Pork Ribs with Orange Sauce



川香宮保雞
Chicken Ball with Spicy Sauce



清蒸比目魚
Steamed Flounder

港式點心 DIM SUM

蜜汁叉燒酥 (3顆)

Barbecue Pork Pastry

港式燒賣皇 (3顆)

Steamed Shu Mai

烏金流沙包 (3顆)

Black Steamed Salted Egg Yolks Buns

白玉奶皇包 (3顆)

Steamed Salted Egg Yolks Buns

蠔皇叉燒包 (3顆)

Steamed Barbecue Pork Buns

蜜汁炆鳳爪

Chicken Feet with Homemade Sauce

冰火菠蘿油 (3顆)

Baked Pineapple Buns with Butter

楊汁美甘露 / 每位

Mango Sago with Pomelo

椰汁西米露 / 每位

Coconut Sago

美味例湯 SOUP

南瓜海皇羹

Seafood Soup with Pumpkin Mud

茶品 Chinese Tea

香片

Jasmine

烏龍茶

Oolong Tea

鐵觀音

Tie Guan Yin

普洱茶

Pure Tea

飲品 Soft Drink

可樂

Coka Cola

零卡可樂

Zero Coke

雪碧

Sprite

薑汁汽水

Ginger Ale

柳橙汁

Orange Juice

注意事項：

- 自備酒水服務費，每瓶NT\$500。
- 若您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。
- 本餐廳使用牛肉原產地為美國、澳洲、紐西蘭，豬肉原產地為台灣。



冰火菠蘿油 (3顆)

Baked Pineapple Buns with Butter



港式燒賣皇 (3顆)

Steamed Shu Mai



蜜汁炆鳳爪

Chicken Feet with Homemade Sauce



楊汁美甘露 / 每位

Mango Sago with Pomelo