

主廚推薦

CHEF'S RECOMMENDATION

胡椒肚雞鍋

Pepper with Hog Maw and Chicken Pot

\$880

砂鍋津白雞

★現場點須等待35分鐘
Chicken and Cabbage Clay Pot
★Requires 35 minutes

\$520

梅香東坡肉

★現場點須等待35分鐘
Braised Pork Belly with Pickled Vegetables
★Requires 35 minutes

\$420

剝椒大魚頭

★現場點須等待35分鐘
Chopped Chili Pepper Fish Head
★Requires 35 minutes

\$560

金沙麥片蝦

Salted Egg Yolk Prawns with Oats

\$200 每支
Per Person

烏參(百果/蝦籽)

Sea Cucumber (Ginkgos / Shrimp Roe)

\$520

鱻糊(韭黃/清炒)

Stir-fried Eel (Chives / Stir-fried)

\$400 / \$480

鮮蝦粉絲煲

Shrimp and Bean Vermicelli Clay Pot

\$580

青蟬粉絲煲

Crab and Bean Vermicelli Clay Pot

\$860

辛辣 / Spicy

素食 / Vegetarian

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胡椒肚雞鍋
Pepper with Hog Maw
and Chicken Pot



自店推薦

RESTAURANT'S RECOMMENDATION

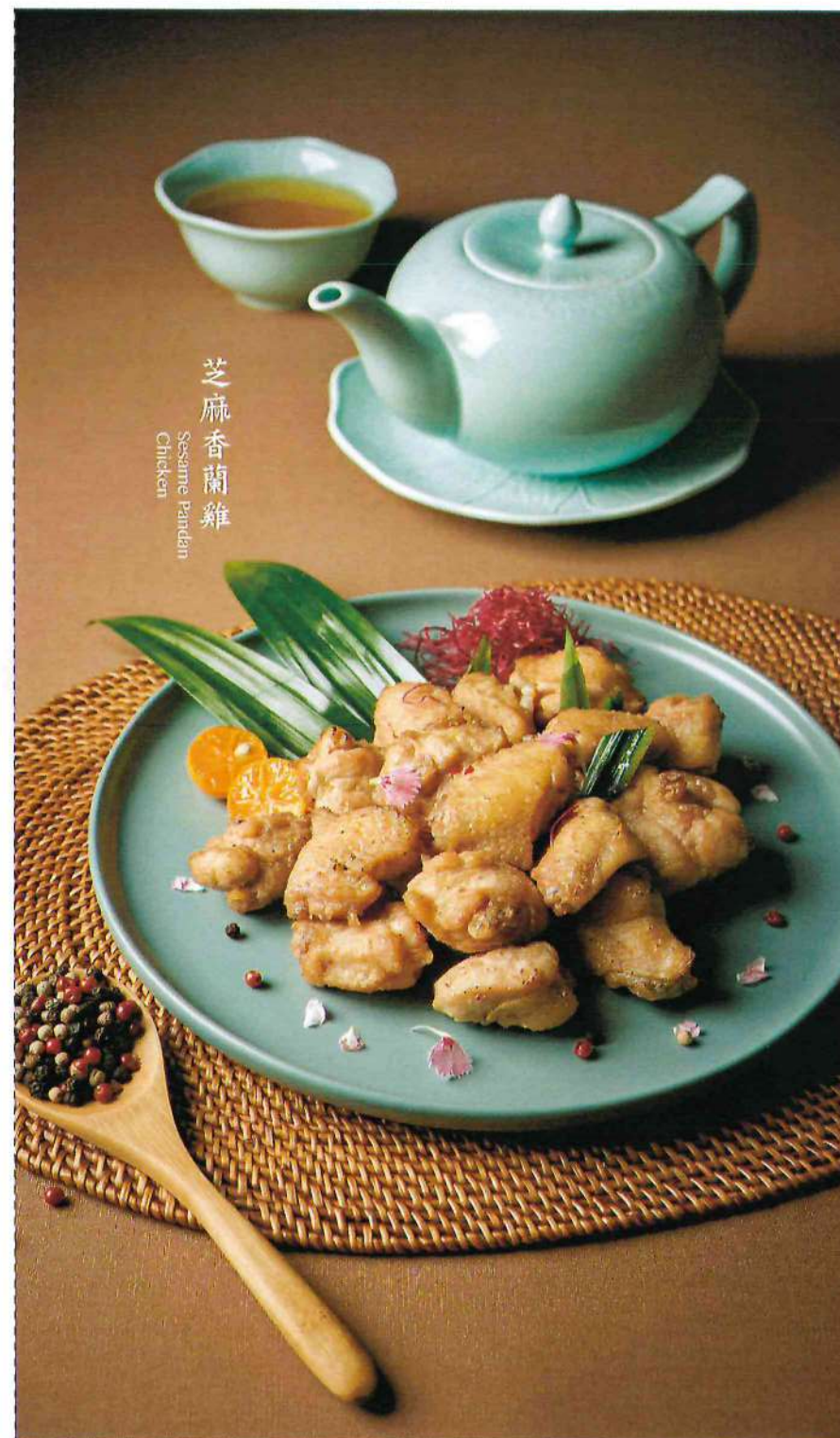
酸豇豆窩窩頭 Pickled Cowpea with Steamed Corn Bread	\$420
芝麻香蘭雞 Sesame Pandan Chicken	\$320
糖霜綿芋頭 Candied Taro	\$280
雞汁小湯包 Steamed Chicken Soup Dumplings	\$240
冰花煎餃 Pan Fried Pork Dumplings	\$240
蔥油煎餅 Fried Scallion Pancakes	\$180
鮮蝦腸粉 Steamed Rice Noodle Roll with Shrimp	\$180
手作爆漿流沙包 Salted Egg Custard Steamed Buns	\$150
手作豆花 Handmade Tofu Pudding	\$480



🌶️ 辛辣 / Spicy 🍲 素食 / Vegetarian

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冰火菠蘿包
Pineapple Bun
with Butter



(特) (點) Premium

冰火菠蘿包
Pineapple Bun with Butter

\$220

金牌鮮蝦雲吞
Shrimp Wonton

\$180

(大) (點) Large

鮮蝦腐皮捲
Deep-fried Curd Rolls with Shrimp

\$160

招牌黃金蝦餃皇
Signature Shrimp Dumplings

\$160

(中) (點) Medium

香茜魚翅餃
Steamed Pork and Shrimp Dumplings

\$120

烏金流沙包
Charcoal Salted Egg Custard Steamed Buns

\$120

蜜汁叉燒酥
BBQ Pork Puffs

\$120

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魚子燒賣皇
Pork Dumplings
with Fish Roe

中點 Medium

魚子燒賣皇

Pork Dumplings with Fish Roe

\$120

蜜汁炆鳳爪

Steamed Chicken Feet with Special Sauce

\$120

豉汁蒸排骨

Steamed Spareribs in Black Bean Sauce

\$120

鮮蝦炸春捲

Deep-fried Spring Roll with Shrimp

\$120

安蝦鹹水餃

Deep-fried Shrimp and Minced Pork Dumplings

\$120



豉汁蒸排骨
Steamed Spareribs
in Black Bean Sauce

辛辣 / Spicy 素食 / Vegetarian

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豆沙芝麻球
Sesame Balls with
Red Bean Paste

中點 小點 Medium | Standard

香煎蘿蔔糕

Pan Fried Radish Cake with Cured Meat

\$120

豆沙芝麻球

Sesame Balls with Red Bean Paste

\$100

芋香西米露

Taro Sago Sweet Soup

\$100 每盅
Per Person

花生杏仁豆腐

Peanut and Almond Tofu

\$100 每盅
Per Person



香煎蘿蔔糕
Pan Fried Radish Cake
with Cured Meat

辛辣 / Spicy 素食 / Vegetarian

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紹興醉雞
Shaoxing Drunken Chicken



紹興醉雞 \$360
Shaoxing Drunken Chicken

五香牛腱 \$360
Braised Beef Shank with Soy Sauce and Spices

蔥油仿雞腿 \$360
Scallion Oil Chicken Thigh

椒麻口水雞 \$360
Sichuan Chicken in Chili Oil Sauce

桂花糖藕 \$280
Sliced Lotus Root with Honey Osmanthus Glaze



五香牛腱
Braised Beef Shank with
Soy Sauce and Spices

辛辣 / Spicy 素食 / Vegetarian

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清蒸龍虎斑片 (剝椒、清蒸、古法醬) \$480
Steamed Sliced Dragon Tiger Grouper
(Chopped Chili Pepper / Steam-cooked / Deluxe Soy Sauce)

現撈鮮蝦球 (避風塘、果律、金沙) \$450
Shrimp Balls (Typhoon Shelter Style /
Mayonnaise Dressing / Salted Egg Yolk)

塔香三杯中卷 (金沙、麥片) \$450
Three-cup Neritic Squid with Basil
(Salted Egg Yolk / Oats)

椒鹽四季軟絲 (金沙、薑蔥、避風塘) \$450
Salt and Pepper Neritic Squid with Green Bean
(Salted Egg Yolk / Ginger and Scallion / Typhoon Shelter Style)

滋補鮮魚片 (糖醋、雪菜) \$420
Sliced Fish (Sweet and Sour / Pickled Vegetable)

椒鹽四季軟絲 (金沙)
Salt and Pepper Neritic Squid
with Green Bean (Salted Egg Yolk)



辛辣 / Spicy 素食 / Vegetarian

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草牧家畜

MEAT DISHES



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

肥嫩牛肉片 (蔥爆、蠔油) \$380
Sliced Beef (Stir-fried with Scallion / Oyster Sauce)

嚴選豬腩排 (橙汁、避風塘、無錫排) \$360
Selected Pork Ribs (Orange Sauce /
Typhoon Shelter Type / Wuxi Style)

 **鄉野走地雞腿肉 (宮保、栗子燒雞)** \$360
Premium Free Range Chicken Thighs
(Gongbao / Chestnut Chicken)

四季香煸肥腸 \$380
Stir-fried Green Bean and Pork Intestine

懷舊客家小炒 \$360
Hakka Stir-Fry



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

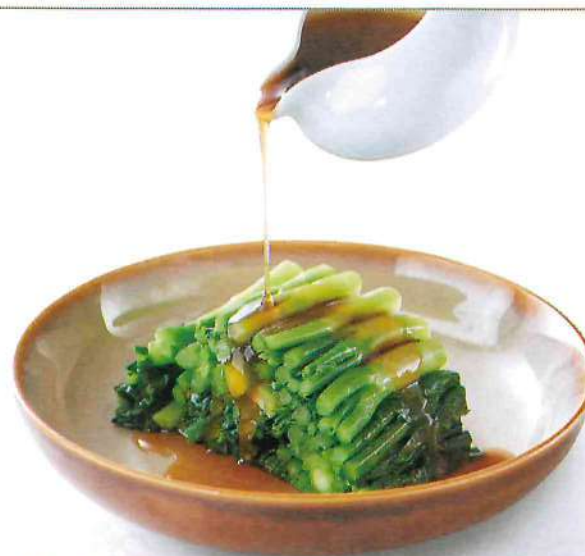
 辛辣 / Spicy  素菜 / Vegetarian

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纖活鮮蔬

VEGETABLE DISHES



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

特選高麗菜 (培根、清炒、腐乳) \$280
Selected Cabbage
(Bacon / Stir-fried / Fermented Tofu)

時令芥蘭菜 (蠔油、清炒、蒜香) \$280
Seasonal Chinese Broccoli
(Oyster Sauce / Stir-fried / Garlic)

美濃池耕水蓮 (樹子、肉絲) \$280
Meinong White Water Snowflake
(Cordia Dichotoma / Shredded Pork)

 **鮮綠絲瓜 (干貝絲、素炒)** \$280
Loofah (Shredded Scallop / Stir-fried Vegetarian Style)

季節時蔬 (依當令季節推薦) \$280
Seasonal Vegetables
(Recommendations based on the Season)

 辛辣 / Spicy  素菜 / Vegetarian

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優質蛋白

鮮醇甘露

QUALITY PROTEIN / SOUP

營養雞蛋豆腐(蟹粉豆腐煲、鹹魚雞粒豆腐煲) \$380 / \$320

Egg Tofu (Braised Tofu with Crab Meat Pot /
Salted Fish and Diced Chicken Tofu Pot)

大溪豆乾(紅椒干絲肉絲) \$300
Daxi Dried Bean Curd (Stir-fried with Red Pepper
and Shredded Pork)

農家鮮雞蛋(滑蛋蝦仁) \$360
Farmhouse Eggs (Scrambled Eggs with Shrimp)

鄉野走地雞湯(蒜頭、蟲草螺頭) \$180 / \$280
Premium Free Range Chicken Thighs Soup (Garlic /
Cordyceps Flower with Top Shell)
每盅 Per Person

嚴選豬腩排湯(竹筴、山藥) \$180 每盅
Selected Pork Ribs Soup (Bamboo Fungus / Chinese Yam) Per Person

絲瓜海鮮湯 \$150 每盅
Loofah Soup with Seafood Per Person

翡翠海鮮羹 \$150 每盅
Seafood and Vegetable Thick Soup Per Person



蟹粉豆腐煲
Braised Tofu with Crab Meat Pot

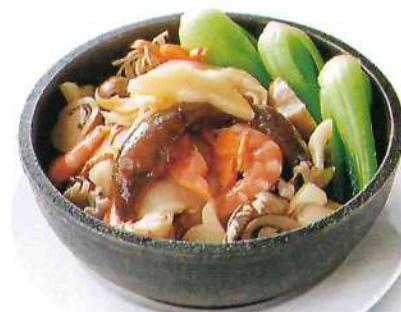
辛辣 / Spicy 素食 / Vegetarian

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特色主食

MAIN COURSE



廣州炒麵
Seafood Fried Noodles in
Cantonese Style

稻香米飯(廣州炒飯、鹹魚雞粒炒飯) \$300
Fried Rice (Guangzhou Style / Salted Fish
and Diced Chicken)

鑊香手工河粉(豬肉、牛肉) \$300
Stir-fried Rice Noodles (Pork / Beef)

廣州炒麵 \$320
Seafood Fried Noodles in Cantonese Style

風城米粉(金瓜) \$320
Hsinchu Rice Noodles (Pumpkin)

金牌鮮蝦雲吞撈麵 \$260
Shrimp Wonton Noodles



風城米粉(金瓜)
Hsinchu Rice Noodles
(Pumpkin)

辛辣 / Spicy 素食 / Vegetarian

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中式合菜

SET MEAL MENU

\$3,600 / 4-6人

精選福容小滿漢

香蔥油雞 / 桂花糖藕 / 涼拌海蜇
Selected Fullon Mini Manchu-Han Feast
Scallion Oil Chicken / Sliced Lotus Root with
Honey Osmanthus Glaze / Jellyfish Salad

干貝莧菜海鮮羹

Scallop Seafood Thick Soup with Amaranth

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

寧式雪菜燜魚片

Ningpo Style Stewed Fish with Pickled
Vegetables

上湯雞絲鮮煨麵

Stewed Chicken Noodles in Soup

鮮菇百合鮮蘆筍

Stir-fried Mushroom, Lily and Asparagus

圓籠紫米珍珠丸

Steamed Purple Rice Meatballs

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

\$4,800 / 6-8人

精選福容小滿漢

口水香雞 / 桂花糖藕 / 涼拌海蜇 /
五香牛腱

Selected Fullon Mini Manchu-Han Feast
Sichuan Chicken in Chili Oil Sauce / Sliced
Lotus Root with Honey Osmanthus Glaze /
Jellyfish Salad / Braised Beef Shank

蠔皇三絲海鮮羹

King Oyster Thick Soup with Three
Shredded Ingredients

碧綠金沙鮮蝦球

Stir-fried Shrimp Balls with Vegetables and
Salted Egg Yolk

砂鍋栗子無錫排

Wuxi Pork Rib Clay Pot with Chestnut

蔭醬樹子鮮魚片

Steamed Sliced Fish with Dark Soy Sauce
and Cordia Dichotoma

蟹粉鮮蝦炒年糕

Stir-fried Rice Cake with Crab Meat and Shrimp

干貝銀杏扒角瓜

Stir-fried Scallop with Gingko and Loofah

港式香茜魚翅餃

Hong Kong Style Shrimp and Pork Dumplings

黃金紅豆煎鍋餅

Red Bean Paste Pancakes

寶島季節鮮水果

Formosa Seasonal Fruits

🌶️ 辛辣 / Spicy

🌿 素菜 / Vegetarian

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\$6,800/8-10人

精選福容小滿漢

泰式油雞 / 四季肥腸 / 五香牛腱 /
風塘排骨 / 桂花糖藕

Selected Fullon Mini Manchu-Han Feast
Thai Style Sauce Chicken / Stir-fried Green
Bean and Pork Intestine / Braised Beef Shank
/ Typhoon Shelter Style Pork Rib / Sliced
Lotus Root with Honey Osmanthus Glaze

翡翠干貝錦繡羹

Scallop Thick Soup with Assorted Vegetables

香芒果律鮮蝦球

Shrimp Ball in Mayonnaise Dressing with Mango

星洲芝麻香蘭雞

Singapore Style Pandan Chicken with Sesame

剝椒白玉海上鮮

Steamed Seabass with Chopped Chili Pepper

蝦捲酥金瓜米粉

Deep-fried Shrimp Rolls with Stir-fried Rice
Noodles with Pumpkin

起司奶油焗白菜

Baked Cabbage with Cheese and Cream

手作蟬味鮮蝦丸

Steamed Shrimp Meatballs with Crab Sticks

爐烤蜜汁叉燒酥

Baked BBQ Pork Puffs

寶島季節鮮水果

Formosa Seasonal Fruits

\$8,800/8-10人

精選福容小滿漢

桂花糖藕 / 四季軟絲 / 五香豆干 /
蔥香油雞 / 干絲肉絲

Selected Fullon Mini Manchu-Han Feast
Sliced Lotus Root with Honey Osmanthus
Glaze / Stir-fried Green Bean and Neritic
Squid / Braised Dried Bean Curd / Chicken
with Scallion Oil / Stir-fried Shredded Pork
with Dried Bean Curd

蟹粉海皇花膠羹

Crab Meat and Fish Maw Thick Soup

XO醬爆螺貝蝦仁

Stir-fried Whelk and Shrimp with XO Sauce

手作梅香東坡肉

Braised Pork Belly with Pickled Vegetables

甘露蔥絲海上鮮

Steamed Seabass with Soy Sauce and
Shredded Scallion

櫻花蝦培根菜飯

Vegetable Rice with Sakura Shrimp and Bacon

金蒜銀魚燴杏菜

Stir-fried Amaranth with Whitebait

圓籠魚子燒賣皇

Steamed Pork Dumplings with Fish Roe

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 🍃 素食 / Vegetarian

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茶飲

飲品 TEA / DRINKS



精選茶品 Tea Selection

香片茶 / 烏龍茶 / 鐵觀音 /
普洱茶

Jasmine Tea / Oolong Tea / Tieguanyin / Puer

\$40 每位
Per Person

軟性飲料 Soft Drinks

可口可樂

Coke Cola

\$80

雪碧

Sprite

\$80

礦泉水

Mineral Water

\$50

新鮮西瓜汁

Fresh Watermelon Juice

\$180/350ml
\$580/1800ml

新鮮奇異果汁

Fresh Kiwi Juice

\$200/350ml
\$680/1800ml

新鮮柳橙汁

Fresh Orange Juice

\$200/350ml
\$680/1800ml

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



酒類

ALCOHOLIC DRINKS

啤酒 Beer

台灣金牌啤酒

Gold Medal Taiwan Beer

\$150/600ml

海尼根

Heineken

\$180/650ml

葡萄酒 Wine

福容特選紅酒

House Red Wine

\$800/750ml

威士忌 Whisky

麥卡倫12年

Macallan 12 Years

\$3,000/700ml

國產酒 Taiwan Liquor

精釀陳年紹興

Premium V.O. Shaoxing Wine

\$500/600ml

58°特級金門高粱

Kinmen Kaoliang Liquor 58 Degree

\$1,200/600ml

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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