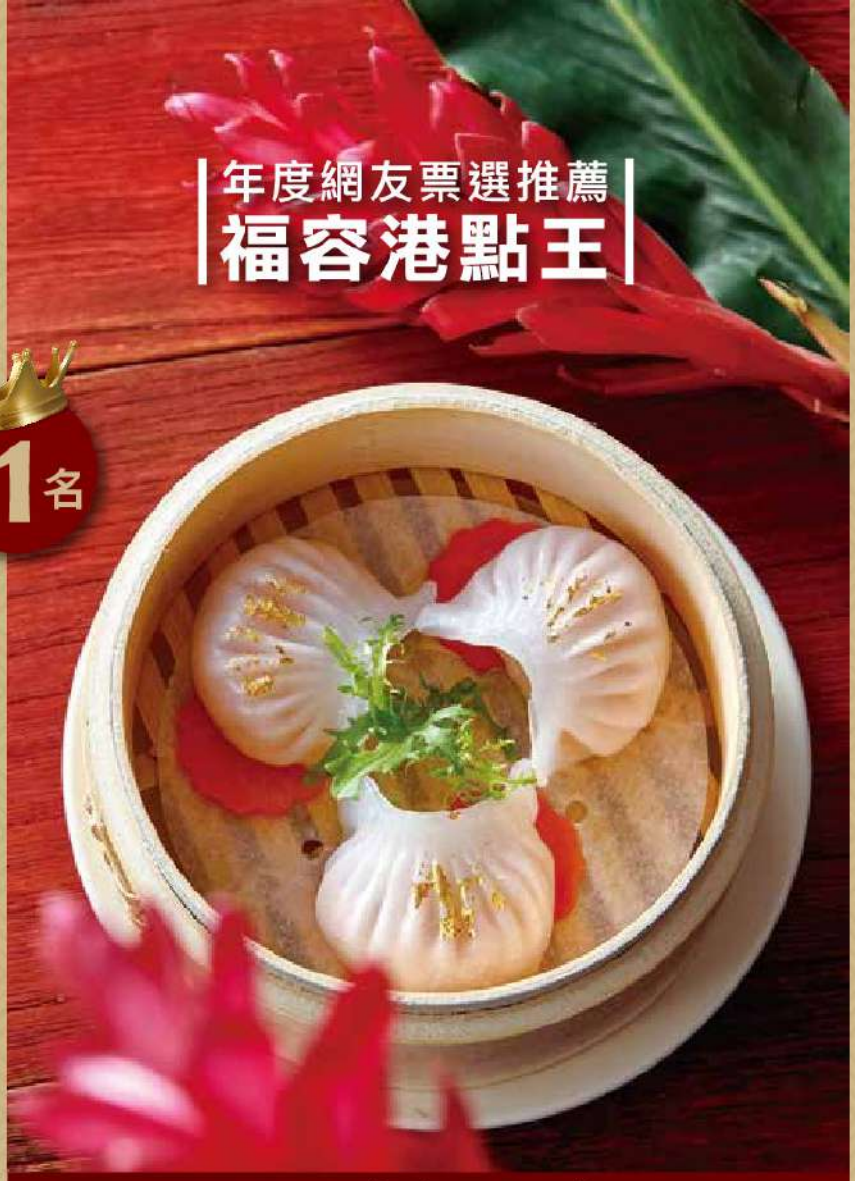
福粵樓

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.

沁香青檸京骨 $480

清香酸甜檸檬醬汁，搭配鮮嫩排骨，
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 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 requirments, food allergies or food intolerances.

川湘左宗棠雞 $480

嚴選雞腿肉，外表酥脆肉嫩鮮美，佐以醬汁
酸、辣、甜巧妙融合。

南洋香茅雞球 $520

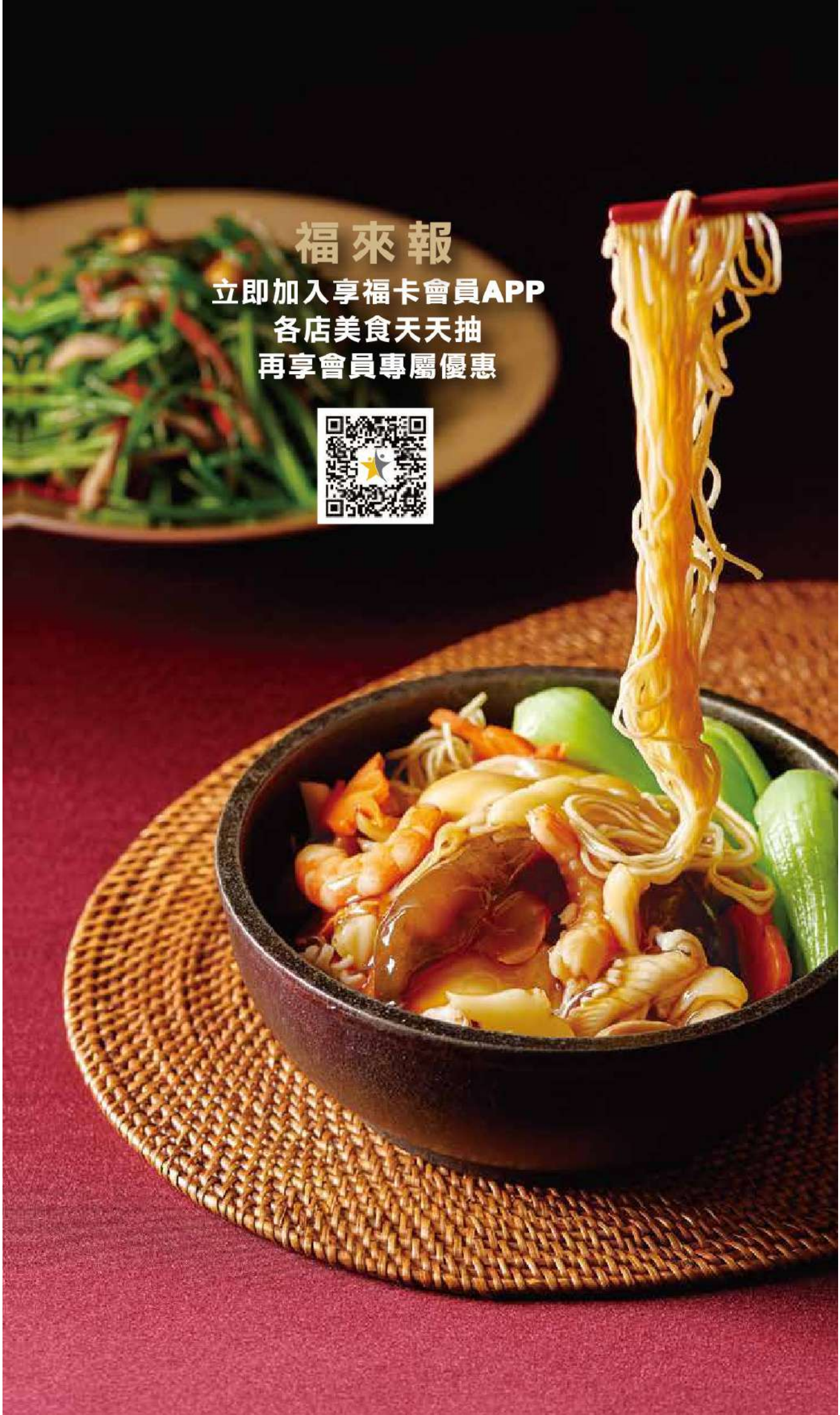
香茅入菜，搭配南洋風味椰糖，交織
出清香酸甜，微辣風味，層次分明。

椰香菇菇雞煲 $480

特選台灣芋頭，口感綿密，椰漿清甜濃香， 吮指回味。

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 requirments, food allergies or food intolerances.


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

福容嚴選

FULLON SELECTION

櫻桃片皮鴨(整隻)- 預訂制 $2,800

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！

一鴨五吃

Roasted Duck Served in Five Courses

①蘋果鴨捲
Duck Skin Roll with Mochi and Apple

②手工嫩甜薑鴨餅
Duck Pancake with Pickled Ginger

③鴨肉切盤
Sliced Duck Meat

④醬爆鴨骨架
Stir Fried Duck Bone with Sweet Sauce

⑤上湯煲鴨粥
Duck Congee with Mushroom and Bamboo Shoot

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 requirments, food allergies or food intolerances.

櫻桃片皮鴨 預訂制

Sliced Cherry Valley Roast Duck (Whole) - Previous Booking

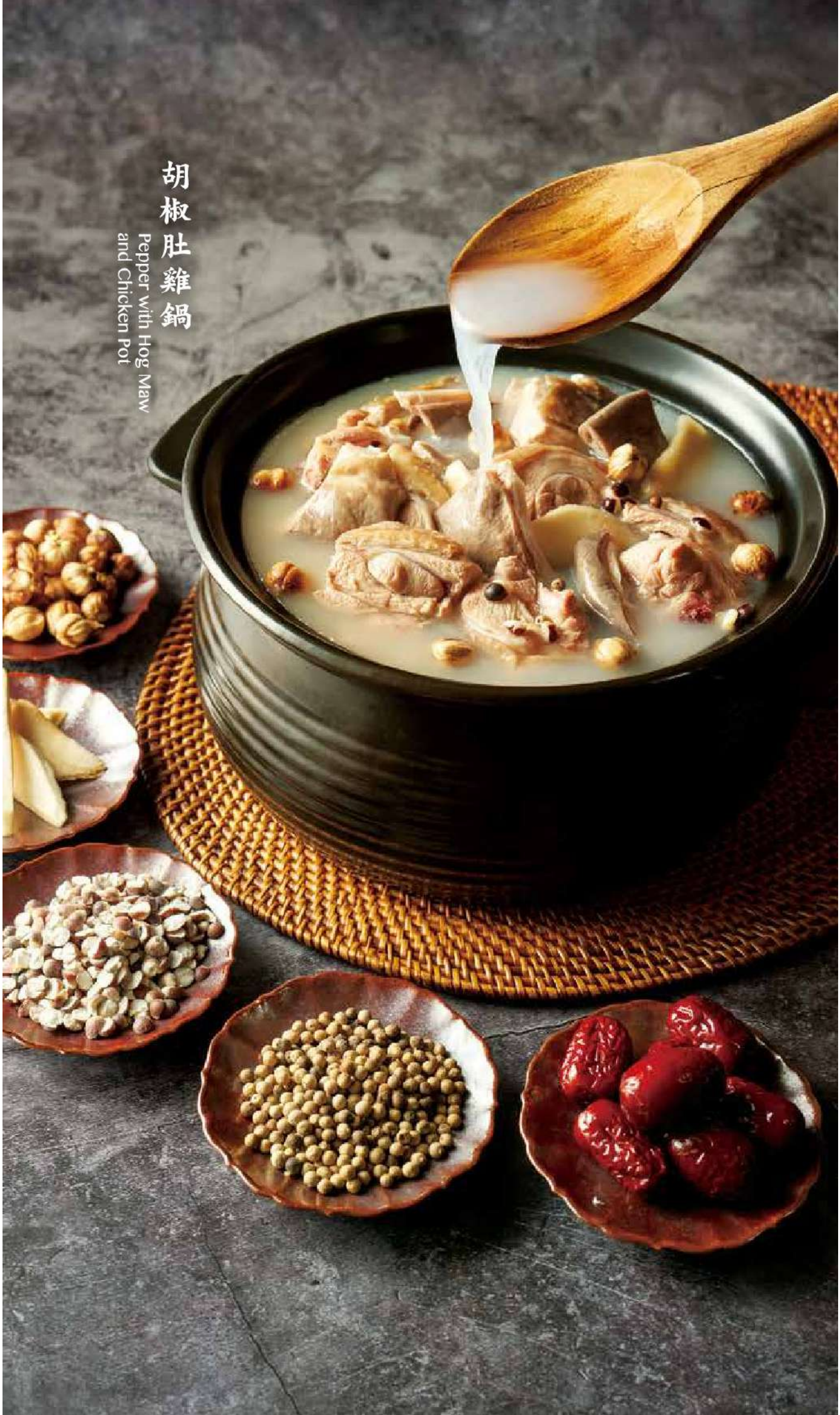
主廚推薦 CHEF'S RECOMMENDATION

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	$680
梅香東坡肉 ★現場點須等待35分鐘 Braised Pork Belly with Pickled Vegetables ★Requires 35 minutes	$580
剁椒大魚頭 ★現場點須等待35分鐘 Chopped Chili Pepper Fish Head ★Requires 35 minutes	$580
金沙麥片蝦 Salted Egg Yolk Prawns with Oats	$220 每隻 Per Person
烏參(百果 / 蝦籽) Sea Cucumber (Ginkgos / Shrimp Roe)	$680
鱔糊(韭黃 / 清炒) Stir-fried Eel (Chives /Stir-fried)	$420 / $520
鮮蝦粉絲煲 Shrimp and Bean Vermicelli Clay Pot	$580
青蟳粉絲煲 Crab and Bean Vermicelli Clay Pot	$880

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 requirments, food allergies or food intolerances.



胡椒肚雞鍋

Pepper with Hog Maw and Chicken Pot

自店推薦

RESTAURANT'S RECOMMENDATION

芝麻香蘭雞 Sesame Pandan Chicken	$360
糖霜綿芋頭 Candied Taro	$280
雞汁小湯包 Steamed Chicken Soup Dumplings	$280
冰花煎餃 Pan Fried Pork Dumplings	$280
蔥油煎餅 Fried Scallion Pancakes	$200
鮮蝦腸粉 Steamed Rice Noodle Roll with Shrimp	$200
手作爆漿流沙包 Salted Egg Custard Steamed Buns	$180
手作豆花 Handmade Tofu Pudding	$480

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 requirments, food allergies or food intolerances.

芝麻香蘭雞
Sesame Pandan
Chicken

燃手小品 DIM SUM

冰火菠蘿包
Pineapple Bun
with Butter

特點 Premium

冰火菠蘿包 Pineapple Bun with Butter	$240
金牌鮮蝦雲吞 Shrimp Wonton	$220

大點 Large

鮮蝦腐皮捲 Deep-fried Curd Rolls with Shrimp	$180
招牌黃金蝦餃皇 Signature Shrimp Dumplings	$180

中點 Medium

香茜魚翅餃 Steamed Pork and Shrimp Dumplings	$150
烏金流沙包 Charcoal Salted Egg Custard Steamed Buns	$150
蜜汁叉燒酥 BBQ Pork Puffs	$150

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 requirments, food allergies or food intolerances.

燃手小品 · DIM SUM

魚子燒賣皇
Pork Dumplings with Fish Roe

中 點 Medium

魚子燒賣皇 Pork Dumplings with Fish Roe	$150
蜜汁炆鳳爪 Steamed Chicken Feet with Special Sauce	$150
豉汁蒸排骨 Steamed Spareribs in Black Bean Sauce	$150
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

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 requirments, food allergies or food intolerances.

燃手小品 · DIM SUM

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	$150
豆沙芝麻球 Sesame Balls with Red Bean Paste	$120
芋香西米露 Taro Sago Sweet Soup	$120 每盅 Per Person
花生杏仁豆腐 Peanut and Almond Tofu	$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 requirments, food allergies or food intolerances.

開胃饗宴 APPETIZERS

紹興醉雞
Shaoxing Drunken Chicken

紹興醉雞 Shaoxing Drunken Chicken	$420
五香牛腱 Braised Beef Shank with Soy Sauce and Spices	$420
蔥油仿雞腿 Scallion Oil Chicken Thigh	$420
椒麻口水雞 Sichuan Chicken in Chili Oil Sauce	$420
桂花糖藕 Sliced Lotus Root with Honey Osmanthus Glaze	$320

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 requirments, food allergies or food intolerances.

浩瀚海味 SEAFOOD DISHES

清蒸龍虎斑片（剁椒、清蒸、古法醬） $520
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） $480
Shrimp Balls (Typhoon Shelter Style / Mayonnaise Dressing /Salted Egg Yolk)

塔香三杯中卷（金沙、麥片） $480
Three-cup Neritic Squid with Basil
(Salted Egg Yolk / Oats)

椒鹽四季軟絲（金沙、薑蔥、避風塘） $480
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
Salt and Pepper Neritic Squid with Green Bean

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 requirments, food allergies or food intolerances.

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） Sliced Beef (Stir-fried with Scallion / Oyster Sauce)	$480
嚴選豬腩排（橙汁、避風塘、無錫排） Selected Pork Ribs (Orange Sauce / Typhoon Shelter Type / Wuxi Style)	$450
辛 **鄉野走地雞腿肉**（宮保、栗子燒雞） Premium Free Range Chicken Thighs (Gongbao / Chestnut Chicken)	$420
四季香煸肥腸 Stir-fried Green Bean and Pork Intestine	$420
懷舊客家小炒 Hakka Stir-Fry	$380

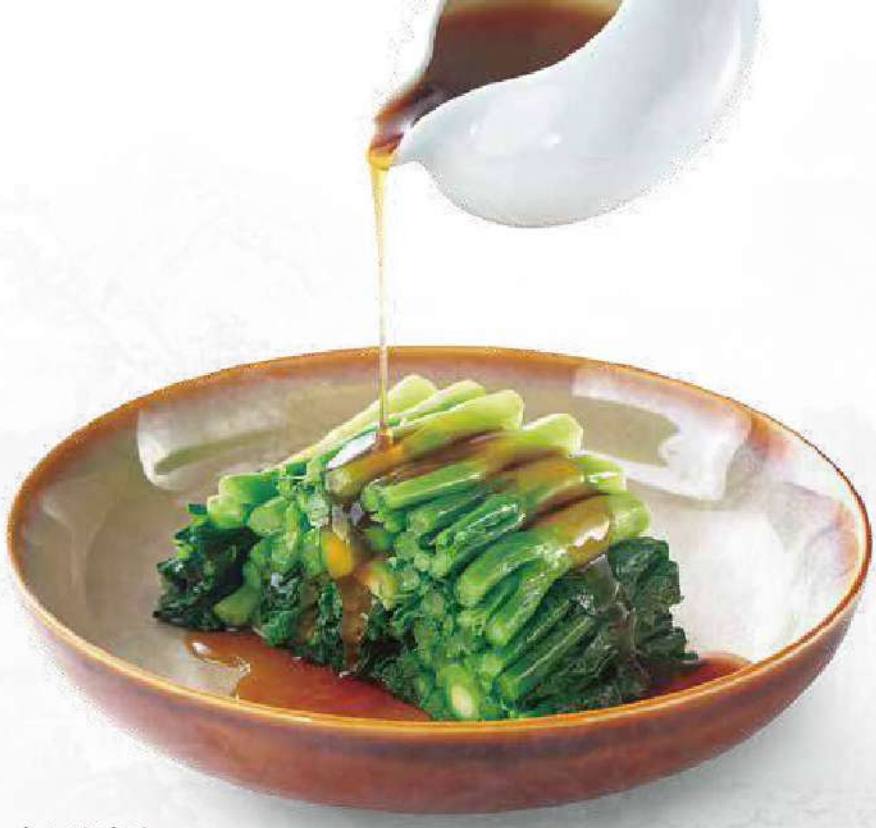
嚴選豬腩排(橙汁)
Selected Pork Ribs (Orange Sauce)

辛 辛辣 / Spicy　　素 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 requirments, food allergies or food intolerances.

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) $340
Selected Cabbage
(Bacon / Stir-fried / Fermented Tofu)

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(干貝絲、素炒) $340
Loofah (Shredded Scallop / Stir-fried Vegetarian Style)

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 requirments, 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、鹹魚雞粒豆腐煲）$420 / $380
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）$360
Daxi Dried Bean Curd (Stir-fried with Red Pepper and Shredded Pork)

農家鮮雞蛋（滑蛋蝦仁）$420
Farmhouse Eggs (Scrambled Eggs with Shrimp)

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

嚴選豬脇排湯（山藥）$200 每盅 Per Person
Selected Pork Ribs Soup (Bamboo Fungus / Chinese Yam)

絲瓜海鮮湯 $180 每盅 Per Person
Loofah Soup with Seafood

翡翠海鮮羹 $180 每盅 Per Person
Seafood and Vegetable Thick Soup

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 requirments, food allergies or food intolerances.

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） Fried Rice (Guangzhou Style /Salted Fish and Diced Chicken)	$360
鑊香手工河粉（豬肉、牛肉） Stir-fried Rice Noodles (Pork / Beef)	$360
廣州炒麵 Seafood Fried Noodles in Cantonese Style	$360
風城米粉（金瓜） Hsinchu Rice Noodles (Pumpkin)	$360
金牌鮮蝦雲吞撈麵 Shrimp Wonton Noodles	$320

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

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 requirments, food allergies or food intolerances.

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 / Jelly Fish 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 / Jelly Fish 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 KongStyle 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

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 requirments, food allergies or food intolerances.

中式合菜 SET MEAL MENU

$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

剁椒白玉海上鮮
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

手作蟳味鮮蝦丸
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 requirments, food allergies or food intolerances.

茶飲 · 飲品 TEA / DRINKS

清冽泉水

	單 瓶	第2瓶優惠價
蘿莉塔娜天然氣泡礦泉水 / 1000ml LAURETANA	$120	$90
蘿莉塔娜天然冰河礦泉水 / 1000ml LAURETANA	$120	$90
福容嚴選瓶裝礦泉水 / 1500ml Mineral water	$80	
福容嚴選瓶裝礦泉水 / 450ml Mineral water	$30	

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	$100
雪碧 Sprite	$100
新鮮西瓜汁 Fresh Watermelon Juice	$180/350ml 杯 Glass $580/1800ml 壺 Pot
新鮮奇異果汁 Fresh Kiwi Juice	$200/350ml 杯 Glass $680/1800ml 壺 Pot
新鮮柳橙汁 Fresh Orange Juice	$200/350ml 杯 Glass $680/1800ml 壺 Pot

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

精釀 | 微釀 分享區

	單瓶	第2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 Taiwan 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

啤酒 Beer

台灣金牌啤酒 Gold Medal Taiwan Beer	$150/600ml
海尼根 Heineken	$180/600ml

國產酒 Taiwan Liquor

精釀陳年紹興 Premium V.O. Shaohsing Wine	$500/600ml

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

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.