

# 乾鍋系列： Dry hot pot

## 招牌乾鍋鴨頭 大698/小498

Signature duck head L/S

本身為涼性食品，具有滋陰養胃，利水消腫之作用。

## 乾鍋豬腳 798

Pork knuckle

豬腳含有豐富的膠原蛋白，能增強皮膚彈性及韌性，老幼皆宜。

## 乾鍋蝦 大898/小598

Black tiger shrimp L/S

蝦含有豐富的鎂，能保護心血管系統，減少血液中膽固醇含量，防止動脈硬化。



乾鍋魚頭



乾鍋蟹



招牌乾鍋鴨頭



乾鍋蝦

## 乾鍋魚頭 大 898/小 598

Amberjack head L/S

魚的蛋白質豐富、均衡，又容易消化，具有高度不飽和脂肪酸，可減少膽固醇、低密度脂蛋白蓄積，可預防動脈硬化及心臟疾病之發生。

## 乾鍋排骨 大898/小 598

Pork chop L/S

排骨提供人體生理活動必須的優質蛋白質，尤其是豐富的鈣質可維護骨骼健康。

## 乾鍋紅蟳(沙公) 1698

\*需提早預訂

Mud crab

## 乾鍋花蟹 898

Mud crab (S)



乾鍋豬腳

## 中式料理主廚推薦： The Chef's recommendation

皮蛋擂辣椒 180

Mashed 1000-year egg with cucumber and chili

酸辣蕨根粉 200

Cold noodle with sour and chili sauce

川椒白菜絲 200

Sliced Chinese cabbages and chili with vinaigrette

千頁豆腐 250

Stir-fried sliced bean curd

金沙中卷(大)400 (小)250

Fried neritic squid with salted duck egg yolk

芋香排骨煲 350

Stewed pork chops and taro

青椒鑲肉 100/支

Green pepper stuffed with minced pork

酒香鴨舌 250

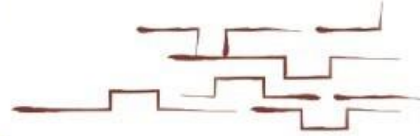
Sorghum liquor flavored Duck tongue

蔥油雞 300

Poached chicken with green onion oil

剁椒魚 420

Steamed Chop bell pepper fish with chili pepper



## 日式料理主廚推薦： The Chef's recommendation

厚岸生蠔佐水果醋 150/份

Raw oyster with orange vinegar

北海道干貝柚香燒 220/顆

Roasted Hokkaido scallop with yuzu zest

馬頭魚姿揚 200/份

Fried red tilefish

米茄寶船 250

Fried seafood on eggplant

龍鬚蝦 100/隻

Fried shrimp wrapped in vermicelli

龍泥豆腐 180/份

Fried mashed shrimp tofu



紅酒牛 780

Roasted beef with red wine molasses

牛肉治部煮 680

Sous vide beef with red miso sauce

朴葉牛 680

Hoba Miso roasted beef

芙雪燒 100/份

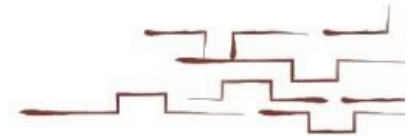
Potato with mentaiko

鱈魚肝水菜捲 240

Cod liver and lettuce wrapped in rice paper

酪梨壽司(7貫) 280

Avocado Sushi





### 東北味：

皮蛋搗辣椒 180

Mashed 1000-year egg with cucumber and chili

酸辣蕨根粉 200

Cold noodle with sour and chili sauce

川椒白菜絲 200

Sliced Chinese cabbages and chili with vinaigrette

漬菜粉絲(吉菜粉絲) 280

Pan-fried cabbage pickle with green bean noodle



川椒白菜絲

### 找找港邊海味：

厚岸生蠔佐水果醋 150/份

Raw oyster with orange vinegar

香煎原岸生蠔 320

Sautéed oyster with miso sauce

北海道干貝柚香燒 220/顆

Roasted Hokkaido scallop with yuzu zest

米茄寶船 250

Fried seafood on eggplant

金沙中卷(大)400 (小)250

Fried neritic squid with salted duck egg yolk

明太子佐花枝 380

Squid with mentaiko

烤中卷 320

Grilled squid

龍鬚蝦 100/隻

Fried shrimp wrapped in vermicelli

果律蝦球 100/顆

Shrimp ball with fruits

咖喱蝦 380

Shrimp curry

避風塘花蟹 420

Stir-fried crab with garlic and chili

### 找找魚群們：

馬頭魚姿揚 200/份

Fried red tilefish

烤青甘魚下巴 380

Grilled fish jaw with salt

鱈魚西京燒 380

Grilled flatfish with miso

泰式檸檬魚 420

Thai style steamed bass

剝椒魚 420

Steamed Chop bell pepper fish with chili pepper

糖醋黃魚 400

Fried yellow croaker with sweet and sour sauce



北海干貝柚香燒



米茄寶船



金沙中卷





### 大口吃肉：



- 紅酒牛 780  
Roasted beef with red wine molasses
- 牛肉治部煮 680  
Sous vide beef with red miso sauce
- 朴葉牛 680  
Hoba Miso roasted beef
- 鹽烤松阪豬 300  
Roasted pork jowl



- 芋香排骨煲 350  
Stewed pork chops and taro
- 椒鹽排骨 350  
Salt and pepper fried pork chop
- 青椒鑲肉 100/支  
Green pepper stuffed with minced pork
- 酒香鴨舌 250  
Sorghum liquor flavored Duck tongue
- 蔥油雞 300  
Poached chicken with green onion oil
- 三杯雞軟骨 300  
3-cup chicken cartilage
- 孜然雞軟骨 300  
Cumin chicken cartilage
- 蟹殼煲 120/個



### 來點沙拉、青菜：

- 鱈魚肝水菜捲 240  
Cod liver and lettuce wrapped in rice paper
- 芙雪燒 100/份  
Potato with mentaiko
- 松子凱薩沙拉 240  
Caesar salad with pine nuts
- 松葉蟹引湯葉捲 250  
Imitation crab wrapped in soy paper
- 椒鹽菌菇 320  
Fried mushrooms with salt and peppers
- 炒時蔬 250  
Saut ed Seasonal Vegetable



### 吃豆腐：

- 龍泥豆腐 180/份  
Fried mashed shrimp tofu
- 千頁豆腐 250  
Stir-fried sliced bean curd



### 飯/麵食：

- 銀絲卷 50/條  
Deep fry flour bun with condensed milk
- 酪梨壽司(7貫) 280  
Avocado Sushi
- 軟殼蟹壽司(7貫) 300  
Soft-Shell Crab Sushi
- XO醬炒蘿蔔糕 200  
Fried turnip cake with XO sauce
- 白飯 25  
Rice





火鍋料：  
Hot pot ingredients

火鍋綜合菜盤 300  
Veggie platter  
(高麗菜、綜合菇、豆皮、玉米、南瓜...)



肉類：  
Meats

梅花豬 180  
pork slice  
高級無骨牛300  
Choice boneless beef chuck short slices  
頂級無骨牛 480  
USDA prime boneless beef chuck short slices

海鮮類：  
sea foods

白蝦180  
white shrimp  
中卷250  
neritic squid

青菜類：  
vegetables

高麗菜80  
white cabbage  
空心菜80  
spinach  
茼蒿 (冬季限定) 80  
garland chrysanthemum  
芋頭80  
taro  
南瓜80  
pumpkin  
玉米筍100  
baby corn  
綜合菇150  
mixed mushrooms



手工餃類：

手工魚餃120  
handmade fish dumplings  
手工燕餃120  
handmade pork dumplings  
手工蛋餃120  
handmade egg dumplings  
手工花枝漿180  
handmade squid dumplings

其他：

冬粉25  
Green bean noodle  
烏龍麵50  
Udon  
老油條80  
fried bread sticks  
芝心包100  
cheese balls  
芝麻麻吉燒100  
sesame cheese balls  
虎皮豆捲100  
fried bean cruds  
腐竹豆捲 (非基因改造) 200  
Dry silky bean cruds  
凍豆腐 50  
Frozen bean curd

酒類：  
alcohol

台灣啤酒 120  
Classic Taiwan beer  
金牌啤酒 120  
Gold Medal Taiwan beer  
海尼根 150  
Heiniken  
18天生啤酒 150  
18 days beer  
德國檸檬啤酒 150  
Oettinger Radler  
麥卡倫 12YRS 2200  
Macallan  
蘇格登 1800  
Singleton  
八海山(純米吟釀 750ml) 1600  
Hakkaisan  
義大利白酒 1000  
Italian White wine  
義大利紅酒 1200  
Italian Red wine

飲料類：  
beverage

礦泉水 50  
Water  
開喜烏龍茶 60  
Oolong tea  
麥仔茶 60  
Wheat Tea  
黃金油切綠茶 60  
Diet green tea  
蘋果西打 40  
Apple sidra  
可口可樂 40  
Coke  
大宅門特製酸梅湯 100/壺  
Homemade plum juice





## 雙人同享A餐：

\$ 1588+10%服務費

招牌乾鍋鴨頭(小) 498

Signature duck head (S)

北海道干貝柚香燒(2份) 440

Roasted Hokkaido scallop with yuzu zest

龍泥豆腐(2份) 360

Fried mashed shrimp tofu

火鍋高麗菜盤 80

Hot pot white cabbage

龍鳳高湯、甜點 160

Pork broth & dessert

白飯二碗 50

Rice

## 雙人同享B餐：

\$ 1348+10%服務費

招牌乾鍋鴨頭(小) 498

Signature duck head (S)

酸辣蕨根粉 200

Cold noodle with sour and chili sauce

龍泥豆腐(2份) 360

Fried mashed shrimp tofu

火鍋高麗菜盤 80

Hot pot white cabbage

龍鳳高湯、甜點 160

Pork broth & dessert

白飯二碗 50

Rice

## 雙人同享C餐：

\$1168+10%服務費

招牌乾鍋鴨頭(小) 498

Signature duck head (S)

皮蛋擂辣椒 180

Mashed 1000-year egg with cucumber and chili

酸辣厥根粉 200

Cold noodle with sour and chili sauce

火鍋高麗菜盤 80

Hot pot white cabbage

龍鳳高湯、甜點 160

Pork broth & dessert

白飯二碗 50

Rice

## 雙人同享D餐：

\$1168+10%服務費

招牌乾鍋鴨頭(小) 498

Signature duck head (S)

皮蛋擂辣椒 180

Mashed 1000-year egg with cucumber and chili

龍鬚蝦/果律蝦球/芙雪燒/法式蛋塔雞丁 (擇一) (2份) 200

Fried shrimp wrapped in vermicelli/Shrimp ball with fruits/

Potato with mentaiko/ French style minced chicken Egg tart (Choose one)

火鍋高麗菜盤 80

Hot pot white cabbage

龍鳳高湯、甜點 160

Pork broth & dessert

白飯二碗 50

Rice