



## 前菜 APPETIZERS

蜀香麻辣東北九孔鮑 🍴🍷🌶️🥬🥒  
九孔鮑魚、芝麻、紅油、麻辣醬  
Abalone with Chili Oil  
Abalone, Sesame, Chili Oil, Mala Sauce

TWD 980

蘭陽蒜苗醬油肝 🍴🥬  
豬肝、蒜苗；豬肉來源：台灣  
Soy-Marinated Pork Liver with Leek  
Pork liver(TW), Leek

TWD 280

川香蒜泥鮮蝦 🍴🥬🌶️🥬🥒  
白蝦、蒜泥、紅油、花椒油、芝麻油  
Shrimps with Garlic and Chili Oil  
Shrimp, Garlic Paste, Chili Oil, Sichuan Peppercorn Oil, Sesame Oil

TWD 580

宜花胡麻柴魚龍鬚菜 🍴🌶️🥬🥒🐟🌿  
龍鬚菜、柴魚絲、胡麻醬  
Asparagus Fern with Dry Bonito Flakes and Sesame Dressing  
Asparagus Fern, Dry Bonito Flakes, Sesame Dressing

TWD 260

宜蘭酒廠紅露醉鮮蝦 🍴🌶️🥬  
白蝦、紅露酒、紹興酒、參鬚  
Drunken Shrimps in Red Rice Wine  
White Shrimp, Red Rice Wine, Shaoxing Wine, Ginseng Root

TWD 480

糊辣陳醋脆瓜 🍴🍷🥬🌶️🥒  
小黃瓜、蒜味花生、紅油辣子、陳醋  
Century Egg with Chopped Spicy Chili Sauce  
Century Egg, Red Onion, Cilantro, Chili

TWD 260

宜蘭現流黃金泡菜捲 🍴🍷🥬🥒  
透抽、黃金泡菜  
Golden Kimchi-Stuffed Fresh-Caught Squid Roll  
Neritic Squid, Golden Kimchi

TWD 420

紅油剝椒松花蛋 🍴🥬🌶️🥒  
松花蛋、紫洋蔥、香菜、辣椒  
Century Egg with Chopped Spicy Chili Sauce  
Century Egg, Red Onion, Cilantro, Chili

TWD 220

胡麻雞絲拉皮 🍴🥬🌶️🥒  
綠豆粉皮、小黃瓜、雞胸肉、芝麻醬  
Green Bean Noodles with Shredded Chicken Breast and Cucumber in Sesame Sauce  
Green Bean Noodles, Cucumber, Chicken Breast, Sesame Sauce

TWD 380

小農桂花蜜番茄 🌿  
小番茄、桂花醬  
Candied Tomatoes with Osmanthus  
Cherry Tomatoes, Osmanthus Sauce

TWD 180

三星蔥醬油雞腿 🍴🌶️🥒  
油雞腿、蔥油醬  
Poached Chicken Thigh with Scallion Oil  
Chicken Thigh, Scallion Oil Sauce

TWD 380

## 蔬菜 VEGETABLES

川辣家傳麻婆豆腐 🍴🍷🌶️🥬🥒  
板豆腐、豬肉、乾辣椒粉；豬肉來源：台灣  
Traditional Sichuan Mapo Tofu  
Firm Tofu, Minced Pork (TW), Chili Powder

TWD 480

麻油枸杞皇宮菜 🍴🥬🌿  
皇宮菜、薑、麻油  
Stir-fried Malabar Spinach with Sesame Oil  
Malabar Spinach, Ginger, Sesame Oil

TWD 260

魚香燒豆腐 🍴🍷🥬🥒🐟  
嫩豆腐、豬肉、魚蛋、豆瓣醬；豬肉來源：台灣  
Braised Tofu, Fish Roe and Minced Pork in Chili Bean Sauce  
Tender Tofu, Minced Pork (TW), Fish Roe, Chili Bean Sauce

TWD 420

宜蘭酒廠花雕腐竹蔬 🍴🥬🌿  
莧菜、腐竹、花雕酒  
Stir-fried Amaranth and Bean Curd Sticks with Huadiao Wine  
Amaranth, Bean Curd Sticks, Huadiao Wine

TWD 260

蛤蜊溫泉絲瓜排 🍴🍷🌿  
絲瓜、蛤蜊  
Stir-fried Loofah with Clams  
Loofah, Clams

TWD 320

蘭陽蔗香臘肉水蓮菜 🍴🍷🌿  
水蓮、臘肉；豬肉來源：台灣  
Stir-fried Water Lily with Cured Pork  
Water Lily, Cured Pork (TW)

TWD 260

## 肉品 MEAT

黃金片皮鵝 🍴🍷🌶️🥬🥒  
需提前1天晚上六點前預訂 | 限量供應 | 一鵝五吃  
黃金片皮鵝捲餅附甜麵醬 🍴🥬🌿 斬件燒鵝腿 🍴🥬  
醬爆彩蔬鵝肉鬆 🍴🌶️🥬🥒 塔香三杯炒鵝髀 🍴🥬🌿  
當歸枸杞燉鵝盅 🍴🥬🌿  
Roast Goose, Cantonese Style  
Pre-order required 1 day in advance, by 6:00 PM. | Limited Order. | Five Ways to Enjoy :  
Roasted Goose Skin with Thin Pancake. Served Sweet Bean Sauce. Roasted Goose legs,  
Wok-fried Minced Goose with Vegetables in Lettuce(contains sesame), Stir-fried Three-Cup Goose Bones with Basil,  
Herbal Goose Soup with Angelica and Wolfberry

TWD 4,600  
1隻 / 1 Whole

礁溪金棗嫩子排 🍴🍷🥬🥒  
台灣豬肋排、金棗、芝麻；豬肉來源：台灣  
Deep-fried Pork Ribs with Kumquat Sauce  
Pork Ribs (TW), Kumquat, Sesame

TWD 480

宮保爆炒雞丁 🍴🍷🥬🥒🌶️🥒  
雞腿、乾辣椒、花椒、芝麻油  
Kung Pao Chicken  
Chicken Thigh, Dried Chili Peppers, Sichuan Peppercorn, Sesame Oil

TWD 420

黑椒爆炒牛仔粒 🍴🌶️🥬🥒  
無骨牛小排、洋菇、脆蒜片；牛肉來源：美國、澳洲  
Wok-fried Diced Beef with Black Pepper Sauce  
Boneless short ribs (U.S.A,A.U.S), Button Mushroom, Crispy Garlic

TWD 780

老媽塔香三杯雞 🍴🍷🥬🥒🌶️🥒  
雞腿肉、三杯醬  
Three-Cup Chicken with Basil  
Neritic Squid, Golden Kimchi

TWD 380

椒麻香酥圓蹄 🍴🥬🌶️🥒  
豬腳、乾辣椒、花椒、紅油、花椒油；豬肉來源：台灣  
Deep-fried Pork knuckle with Dried Chili  
Pork knuckle (TW), Dried Chili Peppers, Sichuan Peppercorn, Chili Oil, Sichuan Peppercorn Oil

TWD 620

辛香椒麻雞鳳翼 🍴🥬🌶️🥒  
雞翅、花椒  
Deep-fried Chicken Wings with Sichuan Pepper  
Chicken Wings, Sichuan Peppercorn

TWD 320

三星蒜苗紅燒牛頰肉 🍴🍷🥬🥒  
牛臉頰、紅蘿蔔、白蘿蔔；牛肉來源：澳洲  
Braised Beef Cheek with Leek  
Beef Cheek (A.U. S), Carrot, White Radish

TWD 520

🍴 主廚精選 Chef's Special / 🌶️ 香辣 Spicy / 🍷 含酒類 Contains Alcohol / 🌿 全素 Vegan / 🥚 奶蛋素 Lacto-ovo Vegetarian /

🌿 可提供素食 Vegetarian option available / 🦀 甲殼類 Crustaceans / 🥭 芒果 Mango / 🥜 花生 Peanuts / 🥛 牛奶/羊奶 Milk/Goat Milk /

🥚 蛋類 Eggs / 🥜 堅果 Nuts / 🌿 芝麻 Sesame / 🍷 麩質 Gluten / 🥬 大豆 Soybeans / 🐟 魚類 Fish / ⚠️ 亞硫酸鹽類 Sulphites

以上價格需另加10%服務費 | All prices are subject to 10% service charge.

若賓客對某些食材過敏或有特殊飲食習慣，敬請事先告知服務人員 | Please inform one of our associates of any dietary concerns or allergies.

自備酒精性飲品，將酌收杯皿清潔費，每杯TWD50起 | Glass cleaning fee for alcoholic beverages minimum of TWD50 per glass.

杯皿清潔費依使用杯數計費，實際收費依餐廳現場公告為主 | Prices are subject to change.



## 海鮮 SEAFOOD

<p>石斑魚 青辣藤椒 🌶️🌶️🌶️🌶️🌶️ 蔥油 🌶️🌶️🌶️🌶️   鹹冬瓜樹子 🌶️🌶️🌶️🌶️ Green Chili, Fresh Sichuan Peppercorns   Scallions Oil   Pickled Winter Melon and Cipo Seeds</p>	<p>TWD 1,580 TWD 1,280</p>	<p>三星蔥爆漁港鮮透抽 🌶️🌶️🌶️🌶️ 透抽、三星蔥、薑、蒜、辣椒 Wok-fried Neritic Squid with Scallion Squid, Scallions, Ginger, Garlic, Chili</p>	<p>TWD 480</p>
<p>避風塘帝王蟹 🌶️🌶️🌶️🌶️ 帝王蟹腳、避風塘 Wok-fried Spicy Crispy Fried King Crabs King Crab, Crispy Chili Garlic</p>	<p>TWD 1,480</p>	<p>酥炸紅糟軟絲 🌶️🌶️🌶️ 花枝、紅麴、芝麻油 Deep-fried Cuttlefish with Red Yeast Cuttlefish, Red Yeast Rice Sauce, Sesame oil</p>	<p>TWD 480</p>
<p>葛瑪蘭風味蒜香蒸龍蝦 🌶️🌶️🌶️ 龍蝦、粿仔條、蒜香醬 需提前2天晚上6點前預訂 Steamed Lobster with Flat Rice Noodles and Garlic Lobster, Flat Rice Noodles, Garlic Sauce Pre-order required 2 days in advance, by 6:00 PM.</p>	<p>TWD 1,380 1隻 / 1 Whole</p>	<p>果律鳳梨蝦球 🌶️🌶️🌶️ 蝦仁、鳳梨、橙汁醬 Deep-fried Shrimps with Pineapple Shrimp, Pineapple, Orange Mayonnaise</p>	<p>TWD 380</p>
<p>宜蘭客家粿條蒸草蝦 🌶️🌶️🌶️ 草蝦、粿仔條、蒜香醬 Steamed Tiger Shrimps with Flat Rice Noodles and Garlic Tiger Shrimps, Flat Rice Noodles, Garlic Sauce</p>	<p>TWD 890</p>		

## 湯品 SOUP

<p>花膠八寶佛跳牆 🌶️🌶️🌶️🌶️ 花膠、豬腳、排骨、蹄筋、芋頭、栗子、香菇、筍片；豬肉來源：台灣 需提前2天晚上6點前預訂 Double-boiled "Buddha Jumps Over the Wall" Soup A rich Taiwanese banquet soup featuring Fish Maw, Pork Knuckle (TW), Pork Ribs (TW), Pork Tendons (TW), Taro, Chestnuts, Mushroom and Bamboo Shoots Pre-order required 2 days in advance, by 6:00 PM.</p>	<p>TWD 1,780 8人份 / Serves 8 Persons</p>	<p>薑絲清燉牛腩盅 🌶️🌶️🌶️ 牛腩、薑、白蘿蔔，另附香菜、柴魚醬油 牛肉來源：台灣、澳洲 Stewed Beef Brisket Soup with Ginger Beef Brisket (TW, A.U.S), Ginger, White Radish, on the side Cilantro, Bonito Soy Sauce</p>	<p>TWD 290 每位 / Per Person</p>
<p>濱海九孔鮑蘭陽西魯肉 🌶️🌶️🌶️ 九孔鮑魚、蛋酥、豬肉絲、香菜、開陽蝦米；豬肉來源：台灣 Braised Abalone and Pork Casserole in Lanyang-Style "Xi Lu" Stew Abalone, Egg Shreds, Shredded Pork (TW), Cilantro, Dried Shrimp</p>	<p>TWD 1,180 8人份 / Serves 8 Persons</p>	<p>黑蒜花膠排骨盅 🌶️ 排骨、花膠、黑蒜頭；豬肉來源：台灣 Black Garlic with Fish Maw and Pork Ribs Soup Pork Rib (TW), Fish Maw, Black Garlic</p>	<p>TWD 230 每位 / Per Person</p>
<p>仙草蓮藕燉雞湯 🌶️ 小土雞、蓮藕、白精靈菇、仙草汁 需提前2天晚上6點前預訂 Stewed Mesona and Lotus Root with Chicken Soup Lotus Root, White King Oyster Mushrooms, Mesona Juice Pre-order required 2 days in advance, by 6:00 PM.</p>	<p>TWD 880 8人份 / Serves 8 Persons</p>		

## 米食麵點 RICE AND NOODLES

<p>蔥香蘭陽鴨賞蒸米糕 🌶️🌶️🌶️ 鴨賞、開陽蝦米、豬肉絲、糯米、蔥；豬肉來源：台灣 Steamed Glutinous Rice with Lanyang Smoked Duck Duck, Dried Shrimp, Shredded Pork (TW), Glutinous rice, Green Onion</p>	<p>TWD 680 8人份 / Serves 8 Persons</p>	<p>三星蔥香雞肉飯 🌶️🌶️ 雞丁、青蔥醬、石虎米飯 Chicken with Scallion Sauce over Rice Diced Chicken, Scallion Sauce, Leopard Cat Rice</p>	<p>TWD 220 每位 / Per Person</p>
<p>烏魚子炒飯 🌶️🌶️ 雞蛋、烏魚子、腰果、石虎米飯 Wok-fried Rice with Mullet Roe Egg, Mullet Roe, Cashew Nuts, Leopard Cat Rice</p>	<p>TWD 460</p>	<p>煸椒乾拌麵 🌶️🌶️ 粗麵條、煸椒、蔥、雞油 Noodles with chicken fat and Stir-fried Chili Thick Noodles, Stir-fried Chili, Green Onion, Chicken Fat</p>	<p>TWD 180 每位 / Per Person</p>
<p>蘭陽台式炊粉 🌶️🌶️ 開陽蝦米、豬肉絲、蔬菜；豬肉來源：台灣 Taiwanese-Style Fried Rice Vermicelli Dried Shrimp, Shredded Pork (TW), Vegetables</p>	<p>TWD 380</p>	<p>石虎米炊飯 Leopard Cat Rice</p>	<p>TWD 30 每位 / Per Person</p>

## 甜點 DESSERTS

<p>季節三色果 🌶️ Seasonal Fruits</p>	<p>TWD 360 4人份 / Serves 4 Persons</p>	<p>蘭陽香酥金棗餅 🌶️🌶️ 金棗、冬瓜、豆腐皮、鴨蛋、芝麻、椰子粉、豬油；豬油來源：台灣 Yilan Kumquat Sticky Pastry Kumquat, Winter Melon, Tofu Skin, Duck Egg, Sesame, Coconut Powder, Lard (TW)</p>	<p>TWD 280</p>
<p>桂圓蓮子銀耳露 🌶️ 桂圓、蓮子、白木耳 Dried Longan and Lotus Seeds with White Fungus Soup Dried Longan, Lotus Seeds, White Fungus</p>	<p>TWD 160 每位 / Per Person</p>	<p>蛋絲酒釀芝麻湯圓 🌶️ 芝麻湯圓、雞蛋、酒釀、桂花醬 Sweet Fermented Rice Wine with Sesame Sticky Rice Ball and Shredded Egg Sesame Sticky Rice Ball, Egg, Fermented Rice Wine, Osmanthus Sauce</p>	<p>TWD 160 每位 / Per Person</p>

👨‍🍳 主廚精選 Chef's Special / 🌶️ 香辣 Spicy / 🍷 含酒類 Contains Alcohol / 🌱 全素 Vegan / 🥚 奶蛋素 Lacto-ovo Vegetarian /  
 🌿 可提供素食 Vegetarian option available / 🦀 甲殼類 Crustaceans / 🥭 芒果 Mango / 🥜 花生 Peanuts / 🥛 牛奶/羊奶 Milk/Goat Milk /  
 🥚 蛋類 Eggs / 🌰 堅果 Nuts / 🌱 芝麻 Sesame / 🍷 麩質 Gluten / 🥚 大豆 Soybeans / 🐟 魚類 Fish / 🧂 亞硫酸鹽類 Sulphites

以上價格需另加10%服務費 | All prices are subject to 10% service charge.  
 若賓客對某些食材過敏或有特殊飲食習慣，敬請事先告知服務人員 | Please inform one of our associates of any dietary concerns or allergies.  
 自備酒精性飲品，將酌收杯皿清潔費，每杯TWD50起 | Glass cleaning fee for alcoholic beverages minimum of TWD50 per glass.  
 杯皿清潔費依使用杯數計費，實際收費依餐廳現場公告為主 | Prices are subject to change.