

大廚小炒 CHEF SPECIALTY

👑 松露骰子牛粒 Stir-fried diced beef with truffle sauce	NT\$550	<input type="checkbox"/>
X.O. 醬炒干貝 🍴🌿 Wok-fried scallop with x.o sauce	550	<input type="checkbox"/>
👑 剝椒龍膽石斑球 🍴 Steamed giant grouper fish with chili	520	<input type="checkbox"/>
梅林香蒜牛小排 Stir-fried beef ribs with worcestershire sauce	510	<input type="checkbox"/>
避風塘炒中蝦 🍴🌿 Wok-fried prawn with dried chili and minced garlic	510	<input type="checkbox"/>
碧綠龍膽石斑球 Fried giant grouper with green vegetables	510	<input type="checkbox"/>
百香果蜜桃蝦球 🍴 Fried shrimp with passion fruit mayonnaise	480	<input type="checkbox"/>
👑 港式水煮牛 🍴 Stew beef with chili in casserole	480	<input type="checkbox"/>
韭黃滑蛋炒蝦仁 🍴🌿 Fried shrimps with egg and chives	400	<input type="checkbox"/>
蠔皇牛肉芥蘭 Stir-fried beef and Chinese kale with oyster sauce	380	<input type="checkbox"/>
👑 翠綠金沙松阪肉 🍴🌿🌿 Pan fried pork cheek with salted egg yolk	380	<input type="checkbox"/>
金沙魚柳條 Fried fish with salty egg paste	380	<input type="checkbox"/>
芥蘭炒臘肉 🍴 Fried Chinese kale with cured meat	340	<input type="checkbox"/>
椒鹽排骨 🍴 Deep fried pork ribs with salt papper	340	<input type="checkbox"/>
X.O. 醬西芹雞球 🍴🌿 Stir-fried chicken and celery with x.o sauce	340	<input type="checkbox"/>
豆豉蒸魚卷 Steamed fish roll with fermented soya beans	340	<input type="checkbox"/>
糖醋咕咾肉 🍴 Classic sweet and sour pork	300	<input type="checkbox"/>

熱燙煲仔 CASSEROLE

👑 南洋咖哩牛筋腩煲 🍴 Braised beef brisket tendon with curry and coconut milk	NT\$450	<input type="checkbox"/>
海鮮總匯什菜煲 🍴🍴 Stewed mixed seafood and vegetable	450	<input type="checkbox"/>
蟹粉海皇豆腐煲 🍴 Seafood and crab roe with bean curd	400	<input type="checkbox"/>
沙茶粉絲鮮蝦煲 🍴 Shrimp and glass noodles with barbeque sauce	400	<input type="checkbox"/>
薑蔥牛肉煲 Stir-fried beef with ginger and green onion	400	<input type="checkbox"/>
魚香茄子蹄根煲 🍴🍴 Stewed pork tendon and eggplant with anchovy	400	<input type="checkbox"/>
香芋臘味滑雞煲 🍴 Stewed chicken with taro and cured meat	400	<input type="checkbox"/>
紅燒豆腐煲 🍴 Braised bean curd and with soy sauce	300	<input type="checkbox"/>

田園春色 SEASONAL VEGETABLES

紅燒素雙冬 🍴🌿 Braised bamboo shoots and mushrooms	340	<input type="checkbox"/>
👑 山藥田園蔬 🍴🌿 Stir-fried Japanese yam and mixed vegetables	320	<input type="checkbox"/>
雞汁杞子娃娃菜 🌿 Baby cabbage and wolfberry braised in chicken broth	300	<input type="checkbox"/>
金銀蛋莧菜 🌿🌿 Amaranth with salted egg and century egg	280	<input type="checkbox"/>
時令蔬菜 任選一種烹調方式 (清炒 / 蒜炒 / 腐乳炒 / 白灼 / 上湯 / 蠔油) Seasonal vegetable select one kind of cooking method: Stir-fried with oil / minced garlic / fermented bean curd / boiled / chicken broth / oyster sauce	260	<input type="checkbox"/>

傳統飲料 FROM BEVERAGE COUNTER

竹蔗茅根馬蹄水 (杯 / 壺) Sugar cane and water chestnut (glass / pot)	NT\$90 / 350	<input type="checkbox"/>
凍檸茶 Iced lemon tea	90	<input type="checkbox"/>
檸檬可樂 Cola with lemon	90	<input type="checkbox"/>
蜂蜜檸檬水 Honey and lemon water	90	<input type="checkbox"/>
百事可樂 Pepsi	90	<input type="checkbox"/>
零卡可樂 Coke zero	90	<input type="checkbox"/>
七喜汽水 7-up	90	<input type="checkbox"/>
阿華田 (冰 / 熱) Ovaltine (chocolate malt) (iced / hot)	90	<input type="checkbox"/>
鴛鴦奶茶 (冰 / 熱) Mix coffee and milk tea (iced / hot)	90	<input type="checkbox"/>
香滑絲襪奶茶 (冰 / 熱) Hong Kong style milk tea (iced / hot)	89	<input type="checkbox"/>
大排檔咖啡 (冰 / 熱) Hong Kong style coffee (iced / hot)	89	<input type="checkbox"/>

嘆茶 CHINESE TEA

高冷冬片 (香片) High mountain winter tea	每位 Per person	50	<input type="checkbox"/>
鐵觀音烏龍 Tie Guanyin oolong Tea		50	<input type="checkbox"/>
皇家普洱 Royal puer tea		50	<input type="checkbox"/>
日月潭紅茶 Sun Moon Lake black tea		50	<input type="checkbox"/>

水果成熟時 FRESH JUICE

柳橙汁 Orange juice	NT\$140	<input type="checkbox"/>
西瓜汁 Watermelon juice	140	<input type="checkbox"/>

乾一杯 BEER

日本三得利 334ml Suntory The PREMIUM MALT'S 334ml	220	<input type="checkbox"/>
台灣金牌 330ml Gold Medal Taiwan Beer 330ml	180	<input type="checkbox"/>
海尼根 330ml Heineken 330ml	180	<input type="checkbox"/>

望水止渴 MINERAL / SPARKLING WATER

法國沛綠雅 330ml Perrier 330ml	150	<input type="checkbox"/>
法國依雲 330ml Evian 330ml	120	<input type="checkbox"/>

👑 主廚推薦 Chef special	🌿 內含堅果類 Contains tree nut	🌾 不含麩質 Gluten free
🍴 內含奶類 Contains milk	🍴 內含貝類 Contains shellfish	🌿 素食 Vegetarian
🍳 內含蛋類 Contains eggs	🍖 台灣豬肉 Contains Taiwan pork	🌶️ 辣味 Spicy

如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。價格皆以新台幣計算，需另加 10% 服務費。
Please let our server know if you have any special dietary requirements, food allergies or food intolerances. All prices are in Taiwan dollar and subject to 10% service charge.

京翠

港式飲茶

KING CHUI
HONG KONG CAFE

金牌燒味 ROASTED / BARBECUE

👑 京翠掛爐燒鵝 Roasted crispy goose	NT\$750	☐
👑 京翠脆皮燒腩仔 🍴🍴 Roasted crispy pork belly	550	☐
招牌吊燒鴨 Roasted crispy pipa duck	530	☐
燒味拼盤 雙拼 / 三拼 (琵琶鴨 / 油雞 / 燒腩 / 叉燒 / 鴛鴦腸) Barbeque combo (choice of 2 or 3 items) Crispy pipa duck / soy chicken / crispy pork belly / honey barbeque pork / dual sausage	520 / 580	☐
👑 秘製牛腩肉 Braised U.S. beef shank	430	☐
蜜汁叉燒肉 🍴 Honey barbeque pork	430	☐
香蔥水晶雞 🍴 Boiled chicken with scallion oil	430	☐
玫瑰豉油雞 Marinated chicken with soy sauce	380	☐

蒸蒸日上 CLASSIC DIM SUM

👑 鮮筍蝦餃皇 (3入) 🍴🍴 Steamed shrimp and bamboo shoot dumpling (3 pieces)	188	☐
酸菜蒸肥腸 🍴 Steamed pork intestine with pickle	188	☐
蘑菇奶皇包 (3入) Creamy custard bun (2 pieces)	138	☐
足球糯米滋 (2入) Steamed mochi ball filled with creamy custard in osmanthus dressing (2 pieces)	138	☐
金牌流沙包 (3入) 🍴🍴 Steamed bun filled with salted egg and custard (3 pieces)	138	☐
臘味芋頭糕 (1入) 🍴🍴 Steamed taro cakes and preserved sausage (1 piece)	98	☐

煎煎炸炸 FRIED ITEM

👑 鮮蝦腐皮卷 (3入) 🍴🍴 Deep fried shrimp and bean curd sheet roll (3 pieces)	NT\$168	☐
千層蘿蔔絲酥 (3入) Layer shredded radish puff pastry (3 pieces)	158	☐
芙蓉蟹肉卷 (3入) 🍴🍴🍴 Crab meat roll with egg (3 pieces)	138	☐
蛋黃蓮蓉芝麻球 (3入) 🍴🍴 Deep fried sesame ball with lotus paste and salty egg yolk (3 pieces)	138	☐
👑 起司脆豆腐奶 (1人份) 🍴 Deep fried cheese pastry (1 pieces)	138	☐
韭菜鮮蝦餅 (3入) 🍴 Pan fried shrimp and chive cake (3 pieces)	128	☐
紫薯起司西多士捲 Fried french toast with sweet potato and cheese roll	128	☐
臘味蘿蔔糕 (3入) 🍴🍴 Pan fried radish cakes and preserved sausage (3 pieces)	108	☐
👑 家鄉鹹水餃 (3入) 🍴🍴 Deep fried pork and shrimp dumpling (3 pieces)	98	☐

獨領風酥 CHEF SPECIALTY DIM SUM

👑 雪山叉燒包 (3入) 🍴🍴🍴 Baked barbeque pork bun (3 pieces)	138	☐
蜜汁叉燒酥 (3入) 🍴🍴🍴 Baked honey barbeque pork puff pastry (3 pieces)	128	☐
酥皮雞蛋塔 (2入) 🍴🍴 Crispy baked egg tart (2 pieces)	98	☐
冰火波蘿包 (1入) 🍴🍴 Pineapple bun with ice cold butter (1 piece)	60	☐

手拉腸粉 RICE ROLLS

脆皮鮮蝦腸粉 🍴 Steamed rice roll with fried shrimp paste spring roll wrapper	NT\$198	☐
👑 韭黃鮮蝦腸粉 🍴 Steamed rice roll with shrimp and chives	188	☐
蜜汁叉燒腸粉 🍴 Steamed rice roll with honey barbeque pork	148	☐
👑 傳統港式腸粉 Classic steamed rice roll	118	☐

大廚秘訣 HONG KONG CLASSIC SNACK

黑金磚脆皮雞 (全隻) Crispy chicken with salt pepper (whole)	888	☐
洋蔥豬排 🍴 Pan fried pork ribs with onion and black pepper	320	☐
咖哩魚蛋豬皮 🍴 Fish ball and pork skins in curry gravy	200	☐
X.O. 醬炒蘿蔔糕 🍴🍴🍴 Stir-fried radish cake with x.o sauce	200	☐
鮮蝦雲吞湯 🍴 Shrimp wonton soup	160	☐

鐵鍋煲仔 CLAYPOT RICE

臘味三寶煲仔飯 (2-3位) 🍴 Three kinds of Chinese cured meat and sausage (2-3pax)	420	☐
鹹魚吊片肉餅煲仔飯 (2-3位) 🍴 Minced pork and cuttlefish, salty fish (2-3pax)	380	☐
北菇滑雞煲仔飯 (2-3位) Farm chicken and black mushrooms (2-3pax)	380	☐
鼎湖羅漢上素煲仔飯 (2-3位) 🍴 Vegetables and mushrooms (2-3pax)	280	☐

麵麵俱圓 NOODLE SOUP

👑 咖喱牛腩湯麵 Curry U.S beef brisket noodle soup	NT\$280	☐
咖喱牛腩撈麵 Curry U.S beef brisket egg noodle	280	☐
蜜汁叉燒撈麵 🍴 Barbeque pork with egg noodle	280	☐
牛腩撈麵 Braised U.S beef brisket with egg noodle	260	☐
雲吞撈麵 🍴 Egg noodles with wonton	220	☐
港式燒鵝湯瀨粉 Roasted goose rice vermicelli soup	220	☐
鮮蝦雲吞湯麵 🍴 Shrimp wonton noodle soup	220	☐
以上任選一種麵類 (河粉 / 米粉 / 瀨粉 / 生麵) Choice of noodle: flat noodles / rice noodles / rice vermicelli / egg noodles		

炒粉炒麵 FRIED NOODLES

廣東炒麵 🍴🍴 Cantonese style stir-fried noodles	320	☐
海鮮乾燒伊麵 🍴 Braised yi-fu noodles with mixed seafood	320	☐
沙茶海鮮公仔麵 🍴 Stir-fried instant noodles and seafood with barbecue sauce	280	☐
👑 豉椒牛肉河粉 (濕炒) Stir-fried rice noodles with U.S beef, fermented black bean	280	☐
乾炒牛肉河粉 Stir-fried rice noodles with marinated U.S beef	280	☐
星州炒米粉 🍴🍴🍴 Singapore style stir-fried rice vermicelli	280	☐
豉油皇雞絲炒麵 Stir-fried noodles and shredded chicken with soy sauce	260	☐
金菇燴伊麵 🍴 Braised yi-fu noodles with mushrooms	260	☐
鮮蔬燴炒麵 🍴 Braised noodles with seasonal vegetables	260	☐

豐衣粥食 PORRIDGE SELECTION

👑 龍蝦海鮮粥 (4位) 🍴 Lobster and assorted seafood porridge (4 person)	NT\$1,710	☐
狀元及第粥 🍴 Pork, liver and kidney	200	☐
香菇雞球粥 Chicken patty and shiitake mushroom	180	☐
香滑豬肝粥 🍴 Marinated pork liver	180	☐
皮蛋瘦肉粥 🍴🍴 Minced pork and century egg	180	☐
田園蔬菜粥 🍴 Mixed seasonal vegetables	160	☐

絲苗白米 RICE DISHES

瑤柱福建燴飯 🍴 Fried rice topped with stewed dried scallop and vegetables	320	☐
叉燒蝦仁炒飯 🍴🍴🍴 Fried rice with barbeque pork and shrimp	280	☐
鹹魚雞粒炒飯 Fried rice with minced chicken and salted fish	280	☐
生炒牛肉飯 🍴 Fried rice with minced U.S beef	260	☐
👑 黯然消魂飯 (碗) 🍴🍴 Barbeque pork and pan fried egg with steamed rice (bowl)	210	☐
👑 京翠三寶飯 (碗) 🍴 King Chui three treasure with steamed rice (bowl)	180	☐

水水湯湯 SOUP

韭皇瑤柱羹 🍴🍴 Dried scallop and yellow chives soup	200	☐
香菜皮蛋魚片湯 🍴🍴 Sliced grouper with preserved egg and coriander	200	☐
雞茸玉米羹 Sweet corn and minced chicken soup	180	☐
山藥野菇湯 🍴🍴 Japanese yam and wild mushrooms soup	180	☐
👑 主廚每日例湯 (位 / 例) Chef special daily soup (1pax / 3-4pax)	98 / 360	☐

不要太甜 NOT TOO SWEET

👑 手工嫩豆花 (4人份) Homemade tofu pudding (4 pax)	NT\$220	☐
楊枝甘玉露 🍴 Mango, sago and fresh pomelo in coconut milk	148	☐
👑 現磨杏仁茶 🍴🍴 Sweet almond tea	128	☐
芋泥珍珠露 🍴 Taro and sago in coconut milk	118	☐
藍莓鮮奶酪 🍴 Blueberry panna cotta	98	☐
椰子香涼糕 (3入) 🍴 Coconut cake (3 pieces)	98	☐

👑 主廚推薦 Chef special	🍴 內含堅果類 Contains tree nut	🍴 不含麩質 Gluten free
🍴 內含奶類 Contains milk	🍴 內含貝類 Contains shellfish	🍴 素食 Vegetarian
🍴 內含蛋類 Contains eggs	🍴 台灣豬肉 Contains Taiwan pork	🍴 辣味 Spicy

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