

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	560	☐
招牌吊燒鴨 Roasted crispy pipa duck	540	☐
燒味拼盤 雙拼 / 三拼 (燒鴨 / 油雞 / 燒腩 / 叉燒) Barbeque combo (choice of 2 or 3 items) Crispy duck / soy chicken / crispy pork belly / honey barbeque pork	540 / 620	☐
👑 秘製牛腩肉 Braised U.S. beef shank	450	☐
蜜汁叉燒肉 🍖 Honey barbeque pork	450	☐
香蔥水晶雞 🍷 Boiled chicken with scallion oil	450	☐
玫瑰豉油雞 Marinated chicken with soy sauce	420	☐

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 (2入) Creamy custard bun (2 pieces)	138	☐
金牌流沙包 (3入) 🍷🍷 Steamed bun filled with salted egg and custard (3 pieces)	138	☐
蠔皇叉燒包 (3入) 🍖 Steamed barbeque pork bun (3 pieces)	138	☐
臘味芋頭糕 (1入) 🍖🍷 Steamed taro cakes and preserved sausage (1 piece)	110	☐
黑糖馬來糕 (1入) Cantonese sponge cake with brown sugar (1 piece)	110	☐

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	158	☐
👑 傳統港式腸粉 Classic steamed rice roll	128	☐

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)	110	☐
冰火波蘿包 (1入) 🍷🍷 Pineapple bun with ice cold butter (1 piece)	65	☐

大廚秘訣 HONG KONG CLASSIC SNACK

黑金磚脆皮雞 (全隻) Crispy chicken with salt pepper (whole)	890	☐
洋蔥豬排 🍖 Pan fried pork ribs with onion and black pepper	320	☐
X.O. 醬炒蘿蔔糕 🍖🍷🍷 Stir-fried radish cake with x.o sauce	240	☐
咖喱魚蛋豬皮 🍖 Fish ball and pork skins in curry gravy	220	☐
鮮蝦雲吞湯 🍷 Shrimp wonton soup	180	☐

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 (3入) Fried french toast with sweet potato and cheese roll (3 pieces)	128	☐
臘味蘿蔔糕 (3入) 🍖🍷 Pan fried radish cakes and preserved sausage (3 pieces)	118	☐
👑 家鄉鹹水餃 (3入) 🍖🍷 Deep fried pork and shrimp dumpling (3 pieces)	110	☐

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	240	☐
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	340	☐
海鮮乾燒伊麵 🍷 Braised yi-fu noodles with mixed seafood	340	☐
豉椒牛肉河粉 (濕炒) Stir-fried rice noodles with U.S beef, fermented black bean	320	☐
👑 乾炒牛肉河粉 Stir-fried rice noodles with marinated U.S beef	320	☐
星州炒米粉 🍷🍖🍷 Singapore style stir-fried rice vermicelli	290	☐
沙茶海鮮公仔麵 🍷 Stir-fried instant noodles and seafood with barbecue sauce	290	☐

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)	110 / 390	☐

不要太甜 NOT TOO SWEET

👑 手工嫩豆花 (4人份) Homemade tofu pudding (4 pax)	NT\$ 240	☐
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	110	☐
椰子香涼糕 (3入) 🍷 Coconut cake (3 pieces)	110	☐

豉油皇雞絲炒麵 Stir-fried noodles and shredded chicken with soy sauce	280	☐
金菇燴伊麵 🍷 Braised yi-fu noodles with mushrooms	280	☐
鮮蔬燴炒麵 🍷 Braised noodles with seasonal vegetables	280	☐

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	290	☐
鹹魚雞粒炒飯 Fried rice with minced chicken and salted fish	290	☐
生炒牛肉飯 🍷 Fried rice with minced U.S beef	280	☐
👑 京翠三寶飯 (碗) 🍖 King Chui three treasure with steamed rice (bowl)	260	☐
👑 黯然消魂飯 (碗) 🍖🍷 Barbeque pork and pan fried egg with steamed rice (bowl)	240	☐

👑 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.

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	540	<input type="checkbox"/>
碧綠龍膽石斑球 Fried giant grouper with green vegetables	540	<input type="checkbox"/>
梅林香蒜牛小排 Stir-fried beef ribs with worcestershire sauce	520	<input type="checkbox"/>
避風塘炒中蝦   Wok-fried prawn with dried chili and minced garlic	520	<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"/>
菲黃滑蛋炒蝦仁   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	360	<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	340	<input type="checkbox"/>

熱燙煲仔 CASSEROLE

沙茶粉絲鮮蝦煲  Shrimp and glass noodles with barbeque sauce	NT\$460	<input type="checkbox"/>
 南洋咖哩牛筋腩煲  Braised beef brisket tendon with curry and coconut milk	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"/>
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 vegetabless	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	300	<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	280	<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"/>

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