京翠

港式飲茶

KING CHUI
HONG KONG CAFÉ

上新菜肴 Chef Special | 含合成原料 Contains non-nut | 不含麩質 Gluten free
內含坭蛋 Contains eggs | 內含豆類 Contains shellfish | 素食 Vegetarian
內含蛋類 Contains eggs | 台灣產品 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，請告知我們侍應人員
- 基本收費為每人茶資 NT50（七歲以上均收）
- 所有消費需另加 10% 茶務費

- Please let our server know if you have any special dietary requirements, food allergies or food intolerances.
- Minimum of NT$50 for tea per person (aged seven and above)
- All prices are subject to 10% service charge.

金牌燒味 ROASTED / BARBECUE

京翠頂燒燒鵝 Roasted crispy goose	NT$810
燒味拼盤 雙拼 / 三拼 （燒鴨 / 燒鵝 / 燒腩 / 叉燒） Barbeque combo (choice of 2 or 3 items)	610 / 710
脆皮鴨 / 雞 / 豬腩 Crispy duck / ray chicken / crispy pork belly / honey barbeque pork	600
京翠脆皮燒腩仔 Roasted crispy pork belly	600
招牌炸燒鵝 Roasted crispy pipa duck	600
秘製牛腱肉 Braised U.S. beef shank	510
蜜汁叉燒肉 Honey barbeque pork	510
香蔥水晶雞 Boiled chicken with scallion oil	510
玫瑰酒油雞 Marinated chicken with soy sauce	470

蒸蒸日上 CLASSIC DIM SUM

水晶鮮蝦餃(3入) Steamed shrimp dumpling (3 pieces)	208
非菜鮮蝦腸粉 Steamed shrimp with chives dumpling (3pieces)	208
蠔皇叉燒包(3入) Steamed barbeque pork bun (3 pieces)	157
金牌流沙包(3入) Steamed bun filled with salted egg and custard (3 pieces)	155
黑糖馬來糕(1入) Cantonese sponge cake with brown sugar (1 piece)	126

手拉鮮粉 RICE ROLLS

鮑皮鮮蝦腸粉 Steamed rice roll with fresh shrimp paste spring roll wrapper	208
非黃鮮蝦腸粉 Steamed rice roll with shrimp and chives	208
蜜汁叉燒腸粉 Steamed rice roll with honey barbeque pork	176
傳統港式腸粉 Classic steamed rice roll	135

鮑領風豚 CHEF SPECIALTY DIM SUM

雪山叉燒包(3入) Baked barbeque pork bun (3 pieces)	157
蜜汁叉燒酥(3入) Baked honey barbeque pork puff pastry (3 pieces)	145
酥皮蝦蛋塔(2入) Crispy baked egg tart (2 pieces)	135
冰火流蛋包(1入) Pineapple bun with ice cold butter (1 piece)	80

大廚秘訣 HONG KONG CLASSIC SNACK

黑金補脆皮雞(全隻) Crispy chicken with salt pepper (whole)	999
洋蔥豬排 Pan fried pork ribs with onion and black pepper	380
紅油鮮蝦炒手 Bodh shrimp wonton in Sichuan style sauce	300
X.O. 醬炒蘿蔔糕 Stir-fried radish cake with x-sauce	280
咖喱魚蛋豬皮 Fish ball and pork skins in curry gravy	250
鮮蝦雲吞麵 Shrimp wonton soup	250

廚房炸桿 FRIED ITEM

鮮蝦與皮卷(3入) Deep fried shrimp and bean curd sheet roll (3 pieces)	208
千層鹹蛋絲豚(3入) Layer shredded salted puff pastry (3 pieces)	176
芙蓉蟹肉卷(3入) Crab meat roll with egg (3 pieces)	157
蛋黃蓮蓉芝麻球(3入) Deep fried sesame ball with lotus paste and salty egg yolk (3 pieces)	155
起司脆豆腐奶(1人份) Deep fried cheese pastry (1 piece)	155
非菜鮮蝦餅(3入) Pan fried shrimp and chive cake (3 pieces)	145
鹽味蝦餅(3入) Pan fried radish cakes and preserved sausage (3 pieces)	135
家鄉蝦水餃(3入) Deep fried pork and shrimp dumpling (3 pieces)	126

水水湯湯 SOUP

砂鍋蒸吞煲雞湯 Stew chicken with wonton soup in casserole	820
金草瑤柱湯 Dried scallop and yellow chives soup	210
香菜虎蛋魚片湯 Sliced grouper with preserved egg and coriander	210
雞耳玉米羹 Sweet corn and minced chicken soup	180
山藥野菌湯 Japanese yam and wild mushrooms soup	180
主廚每日例湯(位/例) Chef-special daily soup (1pax / 3-5pax)	120 / 450

麵麵俱圓 NOODLE SOUP

咖喱牛腩撈麵 Curry U.S beef brisket egg noodle	320
蜜汁叉燒撈麵 Barbeque pork with egg noodle	320
牛腩撈麵 Braised U.S beef brisket with egg noodle	320
雲吞撈麵 Egg noodles with wonton	320
咖喱牛腩湯麵 Curry U.S beef brisket noodle soup	320
港式燒鵝湯粿條 Roasted goose rice vermicelli soup	280
鮮蝦雲吞湯麵 Shrimp wonton noodle soup	280

以上任選一種麵類
（河粉 / 米粉 / 麵粉 / 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	380
海鮮乾燒伊麵 Braised yi fu noodles with mixed seafood	380
豉椒牛肉河粉(蒜拍) Stir-fried rice noodles with U.S beef, fermented black bean	360
乾炒牛肉河粉 Stir-fried rice noodles with marinated U.S beef	360
星州炒米粉 Singapore style stir-fried rice vermicelli	340
沙茶海鮮公子麵 Stir-fried instant noodles and seafood with barbecue sauce	340
豉油皇雞絲炒麵 Stir-fried noodles and shredded chicken with soy sauce	320
金瓜蝦伊麵 Braised yi fu noodles with mushrooms	320
鮮蔬炒麵 Braised noodles with seasonal vegetables	320

豐衣粥食 PORRIDGE SELECTION

龍蝦海鮮粥(4位) Lobster and seafood porridge (4 person)	1,999
鹽漬魚片粥 Stew gentian fish congee	320
豉元及第粥 Pork, liver and kidney	320
皮蛋瘦肉粥 Minced pork and century egg	230
香菇雞球粥 Chicken patty and shitake mushroom	220
香滑雞肝粥 Marinated pork liver	220
田園蔬菜粥 Mixed seasonal vegetables	200

絲苗白米 RICE DISHES

瑤柱福建雜飯 Fried rice topped with stewed dried scallop and vegetables	360
叉燒蝦仁炒飯 Fried rice with barbeque pork and shrimp	340
鹹魚鮑粒炒飯 Fried rice with minced chicken and salted fish	340
生炒牛肉飯 Fried rice with minced U.S beef	320
京翠三寶飯(碗) King Chui three treasures with steamed rice (bowl)	300
點點四魂飯(碗) Barbeque pork and pan fried egg with steamed rice (bowl)	280

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)	480
鹹魚鮑片肉餅煲仔飯(2-3位) Minced pork and cuttlefish,salty fish (2-3pax)	430
北菇冬瓜雞煲仔飯(2-3位) Farm chicken and black mushrooms (2-3pax)	430
魯潤腐滷上素煲仔飯(2-3位) Vegetables and mushrooms (2-3pax)	320

大廚小炒 CHEF SPECIALTY

剝椒龍膽石斑球	600
Steamed giant grouper fish with chili	
碧綠龍膽石斑球	600
Fried giant grouper with green vegetables	
松露假子牛粒	590
Stir-fried diced beef with truffle sauce	
X.O. 醬炒干貝	590
Wok-fried scallop with x.o sauce	
避風塘炒中蝦	570
Wok-fried prawn with dried chili and minced garlic	
梅林香蒜牛小排	560
Stir-fried beef ribs with worcestershire sauce	
燕麥酥炸蝦球	540
Deep fried shrimp ball with oats	
百香果蜜桃蝦球	520
Fried shrimp with passion fruit mayonnaise	
港式水煮牛	520
Stew beef with chili in casserole	
菲黃滑蛋炒蝦仁	430
Fried shrimps with egg and chives	
蠔皇牛肉芥蘭	420
Stir-fried beef and Chinese kale with oyster sauce	
翠綠金沙松脆肉	420
Pan fried pork cheek with salted egg yolk	
芥蘭炒臘肉	400
Fried Chinese kale with cured meat	
椒鹽排骨	380
Deep fried pork ribs with salt papper	
X.O. 醬西芹雞球	380
Stir-fried chicken and celery with x.o sauce	
豆豉蒸魚卷	380
Steamed fish roll with fermented soya beans	
糖醋咕咾肉	380
Classic sweet and sour pork	

熱燙煲仔 CASSEROLE

鮑魚燒鵝掌	700
Braised goose feet with abalone	
沙茶粉絲鮮蝦煲	530
Shrimp and glass noodles with barbeque sauce	
海鮮翅匯什菜煲	500
Stewed mixed seafood and vegetable	
南洋咖喱牛筋腩煲	480
Braised beef brisket tendon with curry and coconut milk	
蟹粉海皇豆腐煲	450
Seafood and crab roe with bean curd	
魚香茄子蹄根煲	450
Stewed pork tendon and eggplant with anchovy	
香芋臘味滑雞煲	450
Stewed chicken with taro and cured meat	
薑蔥牛肉煲	430
Stir-fried beef with ginger and green onion	
紅燒豆腐煲	330
Braised bean curd and with soy sauce	

田園春色 SEASONAL VEGETABLES

紅燒素雙冬	380
Braised bamboo shoots and mushrooms	
山藥田園蔬	360
Stir-fried Japanese yam and mixed vegetabless	
雞汁杞子娃娃菜	340
Baby cabbage and wolfberry braised in chicken broth	
金銀蛋莧菜	340
Amaranth with salted egg and century egg	
時令蔬菜 任選一種烹調方式 (蒜炒 / 蠔油 / 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	300

不要太甜 NOT TOO SWEET

手工嫩豆花(4人份) Homemade tofu pudding (4 pax)	275
楊枝甘玉露 Mango, sago and fresh pomelo in coconut milk	166
現磨杏仁茶 Sweet almond tea	145
芋泥珍珠露 Taro and sago in coconut milk	135
椰子香涼糕(3入) Coconut cake (3 pieces)	126
藍莓鮮奶酪 Blueberry panna cotta	120

傳統飲料 FROM BEVERAGE COUNTER

竹蔗茅根馬蹄水(杯 / 壺) Sugar cane and water chestnut (glass / pot)	90 / 350
檸檬可樂 Cola with lemon	180
百事可樂 Pepsi	180
零卡可樂 Coke zero	180
七喜汽水 7-up	180
阿華田(冰 / 熱) Ovaltine (chocolate malt) (iced / hot)	95
鴛鴦奶茶(冰 / 熱) Mix coffee and milk tea (iced / hot)	95
香滑絲襪奶茶(冰 / 熱) Hong Kong style milk tea (iced / hot)	94
大排檔咖啡(冰 / 熱) Hong Kong style coffee (iced / hot)	94
凍檸茶 Iced lemon tea	90
蜂蜜檸檬水 Honey and lemon water	90

嘆茶 CHINESE TEA

高冷冬片(香片)
High mountain winter tea

鐵觀音烏龍
Tie Guanyin oolong Tea

皇家普洱
Royal puer tea

日月潭紅茶
Sun Moon Lake black tea

茶資每位 NT$50 (七歲以上均收)
NT$50 per person

水果成熟時 FRESH JUICE

柳橙汁 Orange juice	220
西瓜汁 Watermelon juice	140

乾一杯 BEER

台灣金牌 330ml Gold Medal Taiwan Beer 330ml	180
海尼根 330ml Heineken 330ml	180

望水止渴 MINERAL/SPARKLING WATER

法國依雲 1,000ml Evian 1,000ml	220
法國沛綠雅 330ml Perrier 330ml	150

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