京翠

港式飲茶

KING CHUI
HONG KONG CAFÉ

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
- 基本收費為每人茶資 NT50（七歲以上均收）
- 所有消費需另加 10% 服務費

• Please let your 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.

上新菜肴 Chef Special	內含堅果類 Contains tree nut	內含貝類 Contains shellfish	不含麩質 Gluten free
內含蛋類 Contains egg	內含豆類 Contains soybean	素食 Vegetarian	
內含蔥類 Contains onion	內含傳統台灣調味 Contains Taiwan pork	辣味 Spicy	

金牌燒味 ROASTED / BARBECUE

京翠拼燒燒鵝 Roasted crispy goose	NT$810
燒味拼盤 雙拼 / 三拼 （燒鴨 / 油雞 / 燒鵝 / 叉燒） Barbeque combo (choice of 2 or 3 items): Crispy duck / soy chicken / crispy pork belly / honey barbeque pork	630 / 730
京翠脆皮燒腩仔 Roasted crispy pork belly	600
招牌烤鴨鴨 Roasted crispy pipa duck	600
蜜汁叉燒肉 Honey barbeque pork	530
秘製牛腱肉 Braised U.S. beef shank	510
香蔥水晶雞 Boiled chicken with scallion oil	510
玫瑰豉油雞 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
蔬筍魚蝦蟹餃(3入) Steamed dumplings with asparagus, fish, shrimp and crab (3pieces)	189
蟹皇蒸蝦餃(3入) Steamed barbeque pork bun (3 pieces)	157
金錢流沙包(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

手拉腸粉 RICE ROLLS

鮮皮蝦蝦腸粉 Steamed rice roll with fresh shrimp paste spring roll wrapper	208
韭黃鮮蝦腸粉 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

鴻運風豚 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
酥皮蛋黃塔(2入) Crispy baked egg tart (2 pieces)	135
冰火流蘇包(1入) Pineapple bun with ice cold butter (1 piece)	80

大廚秘訣 HONG KONG CLASSIC SNACK

黑金椒脆皮雞(全隻) Crispy chicken with salt pepper (whole)	999
洋蔥豬排 Pan fried pork chop with onion and black pepper	400
紅油鮮蝦炒手 Bods 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 skin 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
千層蘿蔔絲酥(3入) Layer shredded radish puff pastry (3 pieces)	176
芙蓉蟹肉卷(3入) Crab meat roll with egg (3 pieces)	157
黑金流沙芝麻球(3入) Lava sesame bun with salted egg yolk filling (3 pieces)	155
起司脆豆腐粉(1入份) Deep fried cheese pastry (1 piece)	155
韭菜鮮蝦餅(3入) Pan fried shrimp and chive cake (3 pieces)	145
臘味蘿蔔糕(3入) Pan fried radish cakes and preserved sausage (3 pieces)	135
安蝦麻衣粽(3入) Deep-fried glutinous dumplings	126

水水湯湯 SOUP

砂鍋澄合煲雞湯 Stew chicken with western soup in casserole	820
金朵瑤柱羹 Dried scallop and yellow cross soup	210
香菜皮蛋魚片湯 Sliced grouper with preserved egg and coriander	210
粟珠玉米羹 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 / 3-4pax)	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 US 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	300
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(蒜炒) 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
金瓜燒伊麵 Braised yi fu noodles with mushrooms	320
鮮蔬燒炒麵 Braised noodles with seasonal vegetables	320

豐衣粥食 PORRIDGE SELECTION

龍蝦海鮮粥(4位) Lobster and mixed seafood porridge (4 person)	1,999
龍鳳魚片粥 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
香菇鷄球粥 Chicken patty and shiitake 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

塔拉福建雜飯 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)	320
點點滴魂飯(碗) Barbeque pork and pan fried egg with steamed rice (bowl)	300

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
滑蛋雞絲煲仔飯(2-3位) Farm chicken and black mushrooms (2-3pax)	430
魯潤腐乳上素煲仔飯(2-3位) Vegetables and mushrooms (2-3pax)	320

大廚小炒 CHEF SPECIALTY

清蒸龍虎斑 Steamed giant grouper	1,600
剁椒龍膽石斑球 Steamed giant grouper fish with chili	630
碧綠龍膽石斑球 Fried giant grouper with green vegetables	630
X.O. 醬炒干貝 Wok-fried scallop with x.o sauce	630
松露骰子牛粒 Stir-fried diced beef with truffle sauce	600
金銀蒜蒸中蝦 Steamed shrimp with golden and fresh garlic	570
豉風塘炒中蝦 Wok-fried prawn with dried chili and minced garlic	570
梅林香蒜牛肉 Stir-fried beef with worcestershire sauce	560
燕麥酥炸蝦球 Deep fried shrimp ball with oats	540
港式水煮牛 Stew beef with chili in casserole	530
百香果蜜桃蝦球 Fried shrimp with passion fruit mayonnaise	520
四季金沙透抽 Stir-fried squid and string beans with salted egg yolk	480
韮黃滑蛋炒蝦仁 Fried shrimps with egg and chives	430
蠔皇牛肉芥蘭 Stir-fried beef and Chinese kale with oyster sauce	420
翠綠金沙松阪肉 Pan fried pork cheek with salted egg yolk	420
脆梅煸排骨 Baked pork ribs with pickled plum glaze	400
椒鹽排骨 Deep fried pork ribs with salt papper	380
豆豉蒸魚卷 Steamed fish roll with fermented soya beans	380
糖醋咕嚕肉 Classic sweet and sour pork	380

熱燙煲仔 CASSEROLE

鮑魚燒鵝掌 Braised goose feet with abalone	700
海鮮翅瓅什菜煲 Stewed mixed seafood and vegetable	500
南洋咖哩牛筋腩煲 Braised beef brisket with curry and coconut milk	480
蟹粉海皇豆腐煲 Seafood and crab roe with bean curd	450
魚香茄子蹄根煲 Stewed pork tendon and eggplant with anchovy	450
麻香香筍雞球煲 Sichuan pepper chicken with bamboo shoots	450
蔥蓯牛肉煲 Stir-fried beef with ginger and green onion	430
紅燒豆腐煲 Braised bean curd and with soy sauce	330

田園春色 SEASONAL VEGETABLES

紅燒素雙冬 素 Braised bamboo shoots and mushrooms	380
山藥田園蔬 素 Stir-fried Japanese yam and mixed vegetables	360
雞汁杞子娃娃菜 素 Baby cabbage and wolfberry braised in chicken broth	340
金銀蛋莧菜 素 Amaranth with salted egg and century egg	340
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	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
柳橙可樂 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
香港絲襪奶茶 (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 (杯 / 壺) Orange juice (glass / pot)	220 / 800
西瓜汁 (杯 / 壺) Watermelon juice (glass / pot)	140 / 500

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

2025.11 版