

## 暢銷鍋物推薦 Recommended Popular Hot Pots

### 花雕雞干鍋 NT\$680

Huadiao Wine Chicken Hot Pot

一鍋兩吃，酒香雞嫩，湯鮮味甜，讓人薰醉於美味之中

### 柱侯干鍋牛三寶 NT\$760

Hot Pot with Beef Tripe, Beef Tendon, and Beef Brisket

採用主廚秘製配方慢火燉煮，湯頭帶有微微的辣意，回味無窮

牛肉產地：澳洲/紐西蘭 Origin of Beef : New Zealand, Australia

### 麻辣鴨干鍋 NT\$600

Spicy Duck Hot Pot

香醇濃郁、層次豐富、麻而不辣的絕頂風味

### 汕頭火鍋(豬或雞) NT\$560

Fragrant-Shantou Hot Pot (Pork or Chicken)

湯頭以扁魚和豬骨精心熬製，搭配沙茶炒香，香氣濃郁，清甜回甘

豬肉產地：台灣 Origin of Pork : Taiwan

### 昆布海鮮野菜鍋 NT\$680

Kelp Seafood and Wild Vegetable Hot Pot

昆布及柴魚熬製湯頭，結合新鮮海味與現採野菜，呈現出最自然滋味

### 昆布素食野菜鍋 NT\$520

Kelp and Vegetable Vegetarian Hot Pot

花蓮金針花熬煮湯頭，嚴選在地小農每日現採野菜，展現食材最純粹的感動

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

## 鍋物加點類 Hot Pot Side Dishes

### 翼板牛肉片 100g NT\$320

Flat Iron Beef Slices

選自於牛肩胛中軟嫩的部位，油花分布均勻，肉質香甜有口感  
牛肉產地：美國 Origin of Beef : USA

### 五花豬肉片 100g NT\$160

Pork Belly Slices

肥瘦相間，肉質柔軟細緻，肥肉如羊脂白玉般晶瑩剔透，入口即化  
豬肉產地：台灣 Origin of Pork : Taiwan

### 縱谷放牧雞肉片 100g NT\$160

Free-Range Chicken Slices

嚴選自然生長的縱谷放牧雞，脂肪含量低，鮮嫩多汁

### 鴨胸肉片 100g NT\$180

Duck Breast Slices

鴨胸肉是鴨肉的精華部位，肉質細膩豐滿，口感富有彈性

### 手工鬼頭刀魚丸(8顆) NT\$120

Handmade Dolphinfish Balls

魚丸肉質紮實飽滿且彈牙，一口咬下，濃郁鮮味立即釋放

### 香菇貢丸(5顆) NT\$120

Pork & Mushroom Balls

香Q有勁的貢丸，隨後香菇與鮮肉的肉汁在口中融合開來

### 腐皮(8片) NT\$80

Tofu Sheets

具有濃郁的豆香味與獨特柔韌質地

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

## 4-5人合菜

Shared Dishes for 4-5 People

### 迎賓開胃小品

(陳醋海蜇絲、蔥油嫩雞、梅汁番茄)

Guest-Welcoming Appetizers

(Jellyfish Shreds with Vinegar、Tender Chicken with Scallion Oil、  
Tomato with Plum Sauce)

### 干鍋2吃附菜盤

(任選一種干鍋)

花雕雞干鍋 / 柱侯干鍋牛三寶 / 麻辣鴨干鍋 三選一

Hot Pot in 2 Ways with Vegetable Platter

(Choose any one type of the hot pot)

Huadiao Wine Chicken Hot Pot / Hot Pot with Beef Tripe, Beef Tendon, and Beef  
Brisket / Spicy Duck Hot Pot

### 金絲鮮果富貴蝦球

Fried Prawn Balls with Diced Fruits

### 冠軍樹豆虎掌煲

Pork Knuckle Braised with Pigeon Peas

### 馬告午仔魚一夜干

Pan-Fried Fourfinger Threadfin Cured with Mountain Pepper

### 客家吉安芋香糕

Hakka Taro Cake

### 寶島鮮果盤

fruit

NT\$ 2,980 + 10%

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費：紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

小  
品

Dishes

**麻辣鴨舌(8個)**

Spicy Duck Tongue (8 pieces)

花椒帶來的麻感與辣味相互融合，層次豐富，令人欲罷不能

NT\$180

**潮州滷鴨翅(3支)**

Chaozhou Stewed Duck Wings (3 wings)

以多種香料組成風味獨特的滷水底料燉煮，充分吸收滷水的鴨翅，香味濃郁

NT\$180

**黃金泡菜**

Golden Kimchi

主廚獨家醬汁輔以清脆白菜醃製，色澤鮮艷，酸中帶甜

NT\$99

**梅汁番茄**

Tomato with Plum Sauce

以清爽梅香突顯番茄的酸甜味，是大人小孩都喜愛的經典小菜

NT\$99

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

小  
品

Dishes

上海花生

NT\$100

Shanghai Peanuts

選用花蓮在地品種的花生，搭配主廚獨門的上海風味私房醬料

陳醋海蜇絲

NT\$260

Jellyfish Shreds with Vinegar

海蜇絲色澤透亮，酸香濃郁，口感爽脆略帶辣味，散發細膩的陳醋香氣

川味口水雞

NT\$300

Sichuan Spicy Chicken

四川傳統特色涼菜，鮮嫩滑爽的雞肉搭配香辣調味醬汁，麻辣鮮香，層次分明，被譽為“名馳巴蜀三千里，味壓江南十二州”

以上價格需加10%服務費

All price are subject to 10% service charge.  
自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought  
Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

**主廚私房料理**  
Head Chef's Private Recipe

**冠軍樹豆虎掌煲 NT\$580**

Pork Knuckle Braised with Pigeon Peas

樹豆素有"勇士豆"之稱，口感帶有嚼勁，內裡鬆軟，搭配富含膠質的豬腳和花菇燉煮，味道不油膩，充分展現豬肉的嫩滑

**客家吉安芋香糕 NT\$420**

Hakka Taro Cake

主廚親選的吉安芋頭，蒸至熟軟香綿，搭配菜脯和油蔥，散發濃濃芋香，每一口都充滿家鄉味

**馬告午仔魚一夜干 NT\$480**

Pan-Fried Fourfinger Threadfin Cured with Mountain Pepper

肉質細緻且油脂豐富均勻的午仔魚，經過原住民在地香料醃漬，風味加倍，味道鮮美鹹香順口

**金絲鮮菓富貴蝦 NT\$480**

Fried Prawn Balls with Diced Fruits

地瓜製成的金絲鋪底，新鮮蝦仁裹粉炸至色澤金黃，外層酥脆，內餡多汁

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

## 主廚推薦料理

Head Chef's Recommended Cuisines

### 川子松阪豬 NT\$320

Pork Neck with Chili and Bell Pepper

松阪豬與乾辣椒大火快炒，帶有濃郁鍋氣，肉質彈牙，香氣四溢，味道非常配飯  
豬肉產地：台灣 Origin of Pork : Taiwan

### 金莎酥中卷 NT\$320

Crispy Neritic Squid with Salted Egg Yolk

酥脆中卷與鹹蛋黃拌炒，蛋香濃郁、Q彈鹹香，讓人無法抗拒

### 酒釀干燒蝦 NT\$360

Dry Braised Prawns with Fermented Rice Wine

正宗上海料理，酒釀迷人香氣，配以草蝦的海鮮清甜味，蝦肉Q彈，醬汁吮指美味

### 蔥爆嫩肥牛 NT\$300

Beef Quick-Fried with Scallion

嫩滑牛肉搭配鮮蔥和香蒜大火快炒，牛肉噴香，青蔥脆口，鮮甜味道令人垂涎  
牛肉產地：澳洲/紐西蘭 Origin of Beef : New Zealand, Australia

### 宮廷嫩子排 NT\$300

Imperial Tender Pork Rids

軟嫩鮮美子排，配上微酸甜的醬汁提味，肥而不膩，不禁就一口接著一口

以上價格需加10%服務費

All price are subject to 10% service charge.  
自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought  
Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

# 飯 麵

Rice  
Noodle

## 牛肉麵

NT\$380

Chef's Beef Noodle Soup

主廚獨家配方熬製的湯頭與霸氣肉塊，打造出濃郁醇厚的招牌風味

牛肉產地：美國 Origin of Beef : USA

## 海鮮粥

NT\$380

Seafood Congee

吸收了多樣新鮮海味的湯汁，粥體鮮甜美味

## 金字塔蝦仁炒飯

NT\$280

Pyramid-Shaped Shrimp Fried Rice

遵循傳統炒工及多道鬆飯程序，大火快炒，鑊氣十足

## 月桃勇士炒飯

NT\$280

Flying Fish & Cured Pork Fried Rice Wrapped in Shell

Ginger Leaf

飛魚搭配鹹豬肉的組合，象徵可上山下海獵捕食物的阿美族勇士；清香撲鼻的月桃葉包覆山與海滋味，每一口如同置身山海間

豬肉產地：台灣 Origin of Pork : Taiwan

### A套餐

加價\$99+10%，可享有3樣小菜及特調飲品一杯(白飯不適用)

Set Meal A: Enjoy 3 side dishes and a glass of special drink at an additional price of \$99+10%. (Rice not included)

### B套餐

加價\$149+10%，可享有3樣小菜及

特調飲品一杯及季節例湯(白飯不適用)

Set Meal B: Enjoy 3 side dishes, a glass of special drink and seasonal soup of the day at an additional price of \$149+10%. (Rice not included)

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費：紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.



# 飯 麵

Rice  
Noodle

## 海鮮廣炒麵

NT\$280

Fried Seafood Noodles

酥香麵條充分吸收濃郁醬料，與新鮮海鮮交融，滋味層層疊加滿溢

## 干炒牛河

NT\$280

Fried Beef Rice Noodles

牛肉口感滑嫩與彈牙河粉，香氣搭配相得益彰  
牛肉產地：紐西蘭/澳洲 Origin of Beef : New Zealand, Australia

## 鹹魚雞粒炒飯

NT\$280

Fried Rice with Chicken And Salted Fish

鹹魚的鹹香與雞粒的嫩滑相得益彰，讓人食指大動

## 素食八寶炒飯(素火腿/毛豆仁/素料)

NT\$280

Vegetarian Assorted Fried Rice

米飯粒粒分明，清香淡雅，飽含炒飯油花焦香與豐富的咀嚼層次

## 白飯

NT\$20

Rice

花蓮在地富里御皇米

### A套餐

加價\$99+10%，可享有3樣小菜及特調飲品一杯(白飯不適用)  
Set Meal A: Enjoy 3 side dishes and a glass of special drink at an additional price of \$99+10%. (Rice not included)

### B套餐

加價\$149+10%，可享有3樣小菜及特調飲品一杯及季節例湯(白飯不適用)  
Set Meal B: Enjoy 3 side dishes, a glass of special drink and seasonal soup of the day at an additional price of \$149+10%. (Rice not included)

以上價格需加10%服務費

All price are subject to 10% service charge.  
自帶酒水須酌收酒水清潔費，紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought  
Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.

## 開心野菜農場 每日4-5種(依季節變化)

Happy Vegetables Farm - 4-5 types Daily (according to seasonal changes)

### 時價 Current price

金針花

Daylily

碧玉筍

Daylily Shoots

過貓

Vegetable Fern

野苋菜

Green Amaranth

牧草心

Elephant Grass

水蓮

White Water Snowflake

山苦瓜

Wild Bitter Gourd

月光花

Moonflower

山蘇

Bird's Nest Fern

山萵蒿

Mountain Parsley

檳榔心

Areca

蘆筍

Asparagus

檳榔花

Areca Flower

枸杞葉

Chinese Wolfberry Leaves

龍葵菜

Black Nightshade

小農彩椒

Small Farmer's Bell

晚香玉筍

Tuberose

Pepper

以上價格需加10%服務費

All price are subject to 10% service charge.

自帶酒水須酌收酒水清潔費:紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

An additional charge needed for self brought

Wine&Beer NT\$300/bottle, Liquor NT\$500/bottle.