

2025金蛇迎春 新春團聚享年味

初一至初五

新春極上盛饌 · 台粵新潮手路菜



套餐 *Set Meals*



漫饗雙味

NT\$980/套per

天然石花野蔬沙拉

Echeveria and Wild Vegetable Salad

黃金蟲草花排骨湯

Cordyceps Flower and Rib Soup

避風塘肥豬蝦

Stir-fried Shrimp with Chilli and Garlic

大漠孜然羊小排

Cumin Lamb Chop

樹子魚乾炒鮮摘山蘇

Bird-Nest Fern with Cordia Dichotoma and Dried Fish

潮汕橄欖菜炒飯

Olive and Kale-Stem Stir-Fry Rice

主廚特製甜品

Dessert Soup

套餐須於用餐當日16:00前預訂

Set meals must be booked before 04:00p.m.

牛肉產地：美國、紐西蘭、澳洲 | 豬肉產地：台灣

Origin of Beef : USA, New Zealand, Australia | Origin of Pork : Taiwan

以上價格須加 10% 服務費

自帶酒水須酌收酒水清潔費，紅白酒 & 啤酒 \$300 / 瓶、烈酒 \$500 / 瓶

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極饗山海

NT\$1,580/套per

洄瀾三味香 | 剝皮辣椒、松花皮蛋、香菜
Three Flavors | Peeled Chili Pepper, Century Egg, Coriander

鮮鮑魚海鮮沙拉
Fresh Abalone and Seafood Salad

佛手瓜銀耳燉豬腱
Chayote and Jelly Fungus Stewed with Pork Tendon

新城農家酸菜蒸龍蝦
Steamed Lobster with Pickled Cabbage and Chilli

江南文火燉牛肉
Slow-fire Simmered Beef

上湯瑤柱煨野蔬
Dried Scallop and Wild Vegetable

洄瀾現流鯉魚炒飯
Skipjack Tuna Fried Rice

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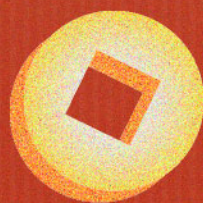
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點心 *Dim Sum*

開胃菜 *Appetizers*



◆◆ 點心 *Dim Sum*

吉安芋頭糕 *Steamed Jian Taro Rice Cake* NT\$220

選用吉安小農芋頭及紅心地瓜籤，以繁複手法製作，搭配主廚秘製拌炒肉燥，綿密鹹香妙不可言。

貢寮鮑魚燒賣 *Steamed Fresh Abalone Shao Mai* NT\$240

整顆九孔鮑與手打扎實肉餡，顆顆精巧、鮮味甘美。

蔥油餅 *Scallion Pancakes* NT\$260

手桿麵皮包裹滿滿脆鮮青蔥，外皮金黃酥脆，內裡彈潤噴香，一口咬下全是滿足。

◆◆ 海鮮 *Seafood*

剝皮辣椒石斑 *Steamed Fish with Peeled Chili Pepper* NT\$480

清蒸手法呈現魚的肥腴甘美，與在地特色醬菜特有的辛甜相互襯托，更顯鮮活滋味。

金銀蒜蒸龍膽魚 *Steamed Fish with Garlic* NT\$650

炸至金黃色的金蒜與生蒜，為Q彈鮮嫩的鮮魚增添豐富的口感與香氣。

寶島果香鮮蝦球 / 4顆 *Shrimp Balls with Fruit / 4 PC* NT\$480

◆◆ 牛羊肉類 *Beef Lamb Dishes*

馬都拉沙嗲無骨牛 *Boneless Beef Satay* NT\$580

傳統印尼知名的沙嗲做法，特製的花生醬與印尼甜醬油相互融合，搭配台式油蔥酥，味道甜中帶鹹。

原民馬告羔羊排 *Baked Lamb Chop with Makauy* NT\$580

以原住民山胡椒醃製，帶有清新檸檬香氣，焦香肥美。

江南文火炆和牛類 *Slow-fire Simmered Beef* NT\$600

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◇ 豬雞肉料理 *Pork Chicken Dishes*

孜然炭烤豬腱骨 *Charcoal-grilled Pork Tendon* NT\$400

XO醬糯米椒炒松坂豚 *Stir-Fried XO Sauce Manganji Sweet Pepper and Pork Jowl* NT\$460

綠筍鮑魚焗縱谷放牧雞 *Braised Chicken with Abalone and Green Bamboo Shoots* NT\$520

嚴選自然生長的縱谷放牧雞，為廣東名菜，肉質滑嫩汁濃郁。

◇ 米與麵食 *Rice and Noodle*

潮汕橄欖菜炒飯 *Olive and Kale-Stem Fried Rice* NT\$280

取廣東潮汕風味小菜甘醇之味，拌入米飯大火翻炒，醬香蛋香、鑊氣十足。

海鮮廣炒麵 *Seafood Stir-Fry Noodle* NT\$480

炸至金黃焦脆麵體，淋上以蝦、鱸魚、干貝、花枝、草菇燴煮的芡汁，軟酥噴香。

極品紅燒牛肉麵 *Braised Beef Noodle Soup* NT\$380

湯頭以多種食材熬煮數小時至濃郁香醇，牛肉鮮嫩、牛肚、牛筋、麵體彈牙吸附滿滿湯汁，為煙波招牌。

◇ 季節時蔬 *Seasonal Vegetables*

樹子魚乾山蘇 *Bird-Nest Fern with Cordia Dichotoma and Dried Fish* NT\$260

採用小農每日現摘山蘇，加入特選樹子及小魚乾，每一口都能感受洄瀾山海味。

煨煮洄瀾原民野菜 *Wild Vegetable Stewed in Thick Soup* NT\$220

每日挑選時令野菜與滋肺補腎蟲草，經上湯慢火煨煮的繁瑣工序，盡顯馥郁的甜雅之氣。

瑤柱洄瀾原民野菜 *Wild Vegetable and Dried Scallops Stewed in Thick Soup* NT\$260

以雞湯煨煮在地野菜與鮮甜干貝，每一口都是山海豐饒之味。

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◇◇ 砂鍋煲仔類 *Casseroles*

海鮮野菜煲 | 干貝、魚片、中卷 NT\$480

Claypot Seafood and Wild Vegetable | Dried Scallop, Fish, and Squid

在地時令野菜與特選海鮮煨煮，完美綻放原食的甘鮮甜美。

海味豆腐煲 | 干貝、蝦仁、鮑魚 NT\$480

Claypot Seafood and Tofu | Dried Scallop, Shrimps, and Abalone

◇◇ 湯品 *Soup*

原民馬告肉骨茶/盅 *Makaay Bak Kut The* NT\$280

湯頭以老母雞與數種香料慢火燉煮，搭配排骨、娃娃菜與馬告，湯頭溫順，香氣四溢。

月眉黑金火蔥雞湯 *Shallot Chicken Soup* NT\$380


花東縱谷玉米飼養的放牧雞，與花蓮月眉部落生產的火蔥慢火長時間熬煮。滋味濃郁、口感輕盈，為養身首選。

鳳林剝皮辣椒鮮雞湯 *Peeled Chili Pepper Chicken Soup* NT\$380

特選花蓮剝皮辣椒、花東縱谷玉米飼養的放牧雞，醇嫩鮮馥透著微辛，滋補暖胃。

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每一道，皆承載祝福
每一味，串起團圓的溫馨時刻。