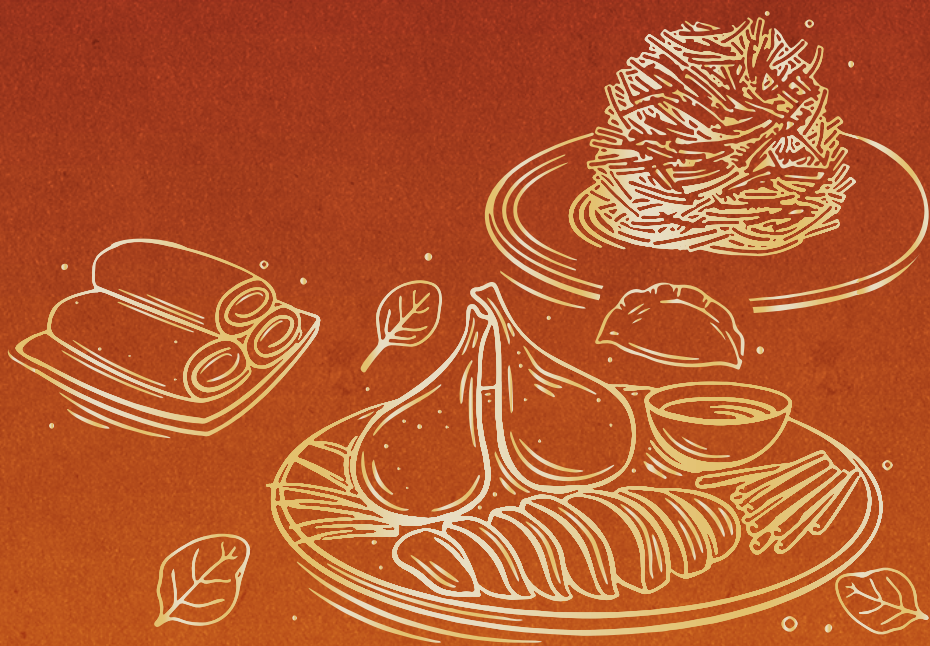


# 金馬開運。 馳春迎新年

初一至初六

新春極上盛饌 · 台粵新潮手路菜



套餐 *Set Meals*





# 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

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

All prices are subject to 10% service charge.

An additional service fee will be charged for bringing your own liquor:

NT\$300 per bottle for red or white wine, and NT\$500 per bottle for spirits.



# 雙人分饗

NT\$1,560/套per

勇士下酒菜 | 青蒜鴨賞、川味腐竹雲耳、柴魚麥芽酥胡桃  
*Smoked Duck with Green Garlic,  
Sichuan-Style Yuba & Black Fungus, Walnuts with Bonito & Malt Glaze*

金湯酸菜煨美國SRF極黑和牛  
*SRF Wagyu Beef with Pickled Mustard Green*

蟲草花野菜  
*Wild Vegetables with Chinese Caterpillar Fungus*

煙燻飛魚蝦仁炒飯  
*Smoked Flying Fish and Shrimp Fried Rice*

紅油抄手  
*Sichuan Wontons in Chili Oil*

馬告山泉鱘龍魚湯  
*Sturgeon Soup with Mountain Pepper*

阿美族啣論  
*Amis Rice Cake*

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# 四人分饗

NT\$3,120/套per

頭目下酒菜 | 蒜味山豬皮、青蒜鴨賞、  
川味腐竹雲耳、柴魚麥芽酥胡桃

*Garlic-Flavored Wild Boar Skin, Smoked Duck with Green Garlic,  
Sichuan-Style Yuba & Black Fungus, Walnuts with Bonito & Malt Glaze*

蒜子醬燒美國SRF極黑和牛

*SRF Wagyu Beef with Garlic Sauce*

剝皮辣椒蒸山泉鱈龍魚

*Steamed Sturgeon with Peeled Chili Peppers*

孜然馬告香脆魚皮

*Crispy Fish Skin with Cumin & Mountain Pepper*

橄欖葉炒山蘇

*Stir-Fried Nest Fern with Olive Vegetables*

煙燻飛魚蝦仁炒飯

*Smoked Flying Fish and Shrimp Fried Rice*

紅油抄手

*Sichuan Wontons in Chili Oil*

野菇雞湯

*Chicken Soup with Mushrooms*

珍珠紅豆湯

*Red Bean Soup with Tapioca Pearls*

阿美族啵論

*Amis Rice Cake*

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以上價格須加 10% 服務費

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新春單點菜單、

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## ◆◆ 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。

### 飛魚卵燒賣 *Steamed Dumplings with Flying Fish Roe* NT\$220

掙脫麵皮在牙間飛躍的豐濱飛魚卵，粒粒乍鮮彷彿徜徉於大海。

豬肉產地：台灣 | Origin of Pork : Taiwan

### 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。

## ◆◆ 牛羊肉類 *Beef Lamb Dishes*

### 京式蒜子牛仔粒 *Diced Beef with Garlic* NT\$580

特選prime等級牛肉，拌入金黃蒜片及主廚特製醬料，香中藏辣。

### 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。

### 江南文火炆和牛頰 *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 *NT\$460*  
*Stir-Fried XO Sauce Manganji Sweet Pepper and Pork Jowl*

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

嚴選自然生長的縱谷放牧雞，為廣東名菜，  
肉質滑嫩汁濃郁。

## ◇◇ 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。

新城農家酸菜烏禮魚 *NT\$650*  
*Boiled Fish with Pickled Cabbage and Chilli*

採用新城在地農家自製秘傳酸菜與無土腥味烏鯉魚，  
為人氣首選。

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。

金銀蒜蒸小青龍龍蝦 *Steamed Lobster with Garlic* NT\$950

## ◇◇ 季節時蔬 *Seasonal Vegetables*

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

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。

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

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*

### 黑金黑蒜雞湯 *Black Garlic Chicken Soup NT\$380*

### 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。

## ◇◇ 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。

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