



味覺擴疆

自古以來，廣州是嶺南的政經文化中心，
再加上是中國最古老的海港與貿易通商地
因此粵菜融匯了古今、貫通中西，
除了蘊含中式養身的內涵更
包含西方的烹調方式以及東南亞香料的巧用
烹調方式多達21種之多 炒、煎、焗、燜、炸、煲、燉、扣
用量精而細，配料多而巧，呈現美而艷。
妝點食物的原汁原味為最高原則！
練就了餐廳廚藝精湛、百家爭鳴的榮景。
以致港、澳是獲得米其林星級肯定的密集地區之一！

金悅軒以台灣少見的規格，聘請來自港澳各個知名餐廳主廚，
精調細灼當季時鮮與珍稀食材，
提供正統潮粵料理、港式火鍋、港式飲茶，
為你呈現粵式料理，豐美潤養身心的雋永內涵。



Bird's
Nest

燕窩

【本草綱目】記載
燕窩入肺生氣
入腎滋水，
入胃補脾，
補而不燥。



FISH
MAW

花膠



Shark's Fin

魚翅



鮑魚

Aba
lone

《本草綱目》鮑魚煮汁
治女子血枯病，利腸。

粵式養生

[jyut]

[sik]

[joeng]

[saang]



海參

sea
cucumber

《中藥大辭典》雪蛤補腎益精、
潤肺養陰，治病後虛弱。



H
a
s
m
a

雪蛤

主廚推薦

Chef's Recommendation

推

圖片僅供參考 產品以實物為主

未滿18歲請勿飲酒，本場所不販賣酒予未滿18歲者
飲酒勿開車



法國鱈龍魚子醬乳豬件  國產豬肉
Suckling Pig with Superior French Cavier

6件/例 NT.1800-

蔥燒蒜子火腩燜筍殼魚  國產豬肉
Braised Marble Goby and Roasted Pork with Leek and Garlic

500g/條 NT.1980-

麻辣脆皮燒雞
Spicy Crispy Roasted Chicken

■ 一隻 NT.1200- ■ 半隻 NT.680-

日本京蔥燒鰻球
Braised Eel Balls with Japanese Leeks

例 NT.1080-

豉蒜涼瓜燒鵝煲

Roasted Goose Braised Bitter Melon with Blackbean sauce and Garlic in Clay Pot

例 NT.980-

明爐蜜燒脆鰻球 (請提早三天預訂)
Honey Roasted Eel balls

例 NT.980-

陳皮百合煎美國牛小排

Pan Fried American Beef Short Ribs with Dried Tangerine Peel and Lily

例 NT.920-

金甲藏龍

Fried Squid with Shrimp Paste

例 NT.880-

冰梅板栗燜燒鴨煲

Roasted Duck Braised with Chestnut and Plum Sauce in Clay Pot

例 NT.820-

主廚推薦



前菜

Appetizer

津



主廚
推薦

椒鹽鴨舌

Deep-Fried Duck Tongues

NT.750-



主廚
推薦

酥脆烏魚腱

Deep fried Mullet Gizzards

NT.750-



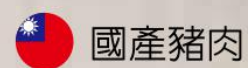
主廚
推薦

青花椒川辣口水雞

Poached Chicken in Chili Oil

| 一隻 NT.1200- | 半隻 NT.650-

金銀鴛鴦臘腸



國產豬肉

NT.530-

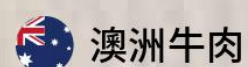
Hong Kong-Style Sausage and Pork Liver Stuffed Chinese Sausage

煎檸檬葉鮮蝦餅

Pan-Fried Shrimp Pancakes with Lime Leaf

NT.530-

川椒香辣牛腱



澳洲牛肉

NT.500-

Beef Shank with Hot Sichuan Pepper Sauce

酥脆沙梭魚

Deep fried Sillago Sihama

NT.460-

黃金酥炸白飯魚

Crispy Lancelet

NT.460-

琥珀核桃

Deep-Fried Walnut Coated with Honey

NT.228-



素菜

香菇煎素鵝

Pan Fried Bean Curd Skin Stuffed with Mushroom

NT.228-

泡椒鳳爪

Chicken Feet with Pickled Peppers

例 NT.148-

涼拌木耳

Marinated Black Fungus - cold dish

NT.118-

千層醬蘿蔔

Layered Pickled Radish

NT.118-

子薑糖心皮蛋

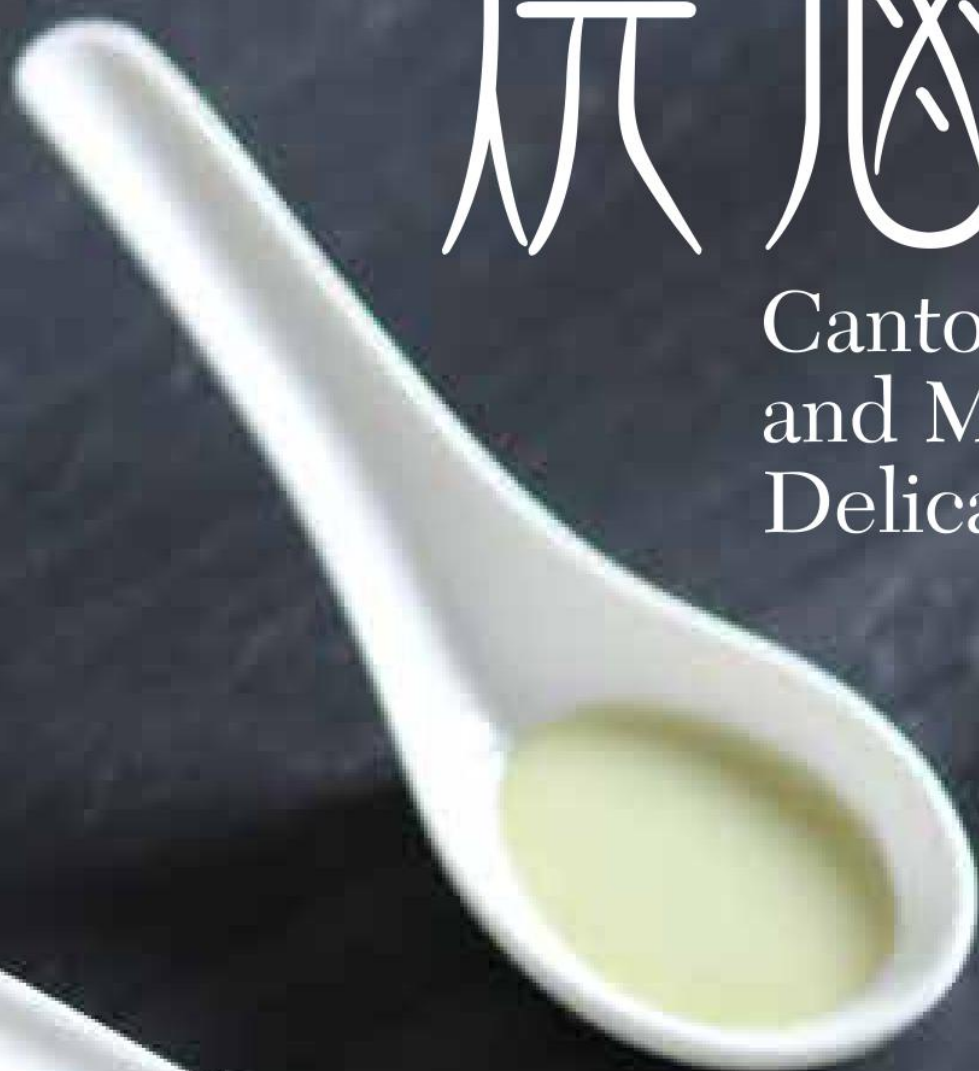
Ginger flavor Soft Boiled Preserved Eggs

位 NT.40-

前菜

潮粵 燒滷

Cantonese BBQ
and Marinated
Delicacies



港式燒味

化皮乳豬 | 一隻兩吃 NT.5200- | 半隻兩吃 NT.2700- | 例 NT.880-
Suckling Pig  國產豬肉

堂剪醬燒琵琶鴨 (請提早兩天預定) | 一隻 NT.2980-
Roasted Duck in Pei Pa Style

京港片皮鴨 | 一隻兩吃 NT.2080- (麵皮或酥脆芝麻餅) | 一隻 NT.1880-
Peking Roast Duck (Popiah or Sesame Flat Bread)
任選一種: ■豆腐津白煲湯 ■茄子炆鴨件 ■豉蒜涼瓜炆鴨件 ■西芹銀芽鴨絲 ■薑蔥炒鴨件 ■避風塘炒鴨件

深井燒鵝皇 | 一隻 NT.2380- | 半隻 NT.1280- | 例 NT.700-
Roasted Goose

黑椒燒鴨 | 一隻 NT.1780- | 半隻 NT.980- | 例 NT.550-
Black Pepper Roasted Duck

玫瑰油雞 | 一隻 NT.1080- | 半隻 NT.550-
Soy Sauce Poached Chicken

乳豬拼盤 例 NT.1350-
Suckling Pig Platter  國產豬肉

脆皮燒肉 例 NT.550-
Crispy Roast Pork Belly  國產豬肉

燒味拼盤 例 NT.1150-
BBQ Platter  國產豬肉

佛山燻蹄 例 NT.500-
Marinated Slice Pork Knuckle  加拿大豬肉

蜜汁叉燒 例 NT.500-
Honey Roasted Pork  國產豬肉

潮州滷味

潮州滷水鵝 | 一隻 NT.2380- | 半隻 NT.1280- | 例 NT.700-
Teochew Marinated Goose

潮式滷水拼盤 例 NT.1080-
Teochew Marinated Assorted Platter

滷水大墨魚 例 NT.500-
Marinated Cuttlefish

滷水鵝掌翼 例 NT.500-
Marinated Goose Feet and Wings

滷水鵝片豆腐 例 NT.880-
Brine Goose & Tofu

滷水豬大腸 例 NT.500-
Marinated Pig Intestines  荷蘭豬肉

滷水炸豆腐 例 NT.330-
Deep fried Brined Tofu

瑤柱花膠雞絲羹

Conpoy, Fish Air-Bladder & Chicken Silk Soup

位 NT.720-

金腿菜膽燉花膠

Stewed Fish Air-bladder with Chinese Ham & Cabbage

位 NT.720-

 國產豬肉

陳皮香茜燉鴨湯

Stewed Duck Soup with Coriander & Seasoned Orange Peel

位 NT.420-



羹湯

Soup



主廚
推薦

花膠螺頭濃雞湯

Stewed Fish Maw and Conch in Chicken Broth

例 NT.2080- 位 NT.720-



主廚
推薦

燕窩滴雞湯

Chicken Soup with Bird's Nest

(足六兩) 4-6人份 NT.4980-



主廚
推薦

藥膳燉台灣野生鱸鰻

Eel Stew with Chinese Herb

位 NT.820-



主廚
推薦

瑪卡花膠燉海參

Double-Boiled Fish Maw and Sea Cucumber Soup with Maca

位 NT.720-

蘆薈雪蛤海皇羹

Seafood Soup with Aloe & Hasma

例 NT.650-

芫荽皮蛋鮮魚湯

Fish Soup with Preserved Egg and Cilantro

例 NT.650-

夏威夷木瓜鮮魚湯

Fish Soup with Papaya

例 NT.650-

川芎白芷魚頭湯

Fish Head Herbal Soup

例 NT.1180-

海參酸辣羹

Hot Sour Sea Cucumber Soup

例 NT.600-

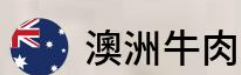
粟米瑤柱魚肚羹

Dried Scallops with Fish Maw Broth

例 NT.500-

西湖牛肉羹

Xi-Hu Beef Soup



澳洲牛肉

例 NT.500-



素菜

竹笙如意素菜羹

Bamboo Fungus Vegetarian Broth

例 NT.450-

海皇八寶冬瓜盅

Double Boiled Winter Melon Soup & Eight Kinds of Seafood

(請提早一天預定)

例 NT.1500-

湯羹大

生猛 龍蝦

Live
Lobster



花雕芙蓉蒸龍蝦

Steamed Lobster in Chinese Yellow
Wine Flavor with Egg White

時價
Seasonal Price

海膽醬焗龍蝦

Baked Lobster with Sea Urchin Sauce

時價 + NT.300-
Seasonal Price

黑松露焗龍蝦

Lobster with Baked Black Truffle Topping

時價
Seasonal Price



主廚
推薦

上湯焗龍蝦

Lobster Baked with Superior Stock

時價
Seasonal Price

加伊麵/烏龍麵

Add on E-Fu Noodles/Udon Noodles

+ NT.250-

白葡萄酒鴨肝醬焗龍蝦

Baked Lobster with Foie Gras Pâté in White Wine

時價
Seasonal Price

停售

薑蔥炒龍蝦

Wok-Fired Lobster with Ginger and Spring Onion

時價
Seasonal Price

起司牛油焗龍蝦

Lobster Baked with Cheese

時價
Seasonal Price

豉椒炒龍蝦

Pan-Fried Lobster with Black Bean Sauce

時價
Seasonal Price



主廚
推薦

避風塘炒龍蝦

Lobster with Crispy Garlic and Chili

時價
Seasonal Price

蒜蓉蒸龍蝦

Steamed Lobster in Garlic Sauce

時價
Seasonal Price



主廚
推薦

XO醬焗龍蝦

Sautéed Lobster in XO Sauce

時價
Seasonal Price

龍蝦貴妃泡飯

Deep Fried Rice Puff in Superior
Braised Lobster Soup

時價 + NT.600-
Seasonal Price

濃湯過橋龍蝦

Poached in Superior Braised Lobster Soup

時價 + NT.800-
Seasonal Price

生猛龍蝦



鮮

游水活魚

Live fish

時價

Seasonal Price

清蒸老鼠斑

Steamed Live Mouse Grouper

清蒸東星斑

Steamed Live Coral Trout

清蒸青衣

Steamed Live Blackspot Tuskfish

清蒸龍虎斑

Steamed Live Tiger Grouper

龍膽石斑兩吃

Two Course Giant Grouper

NT.2280-

第一吃 翡翠炒球

Sautéed with Vegetables

第二吃 鮮竹金菇蒸頭腩

Steamed Fish Head with Mushroom

或

蒜蓉蒸頭腩

Steamed Fish Head with Garlic

海上鮮

Live
Seafood

南非鮑

Live Abalone

時價

Seasonal Price

蒜蓉粉絲蒸

Steamed with Glass Noodle and Garlic Sauce

清蒸

Steamed in Hong Kong Style

陳皮蒸

Steamed with Dried Orange Peel

扇貝・北寄貝

Live Scallop / Live Hokki Clam

時價

Seasonal Price

蒜蓉粉絲蒸

Steamed with Glass Noodle and Garlic Sauce

清蒸

Steamed in Hong Kong Style



帝王蟹

Live King Crab

時價

Seasonal Price

行家
三吃

蒜蓉蒸蟹腳

Steamed Crab Legs with Garlic Sauce

星洲醬蟹身

Sautéed Crab Body in Singapore Style

蟹蓋蒸蛋白

Steam Crab Lid with Egg White

高湯堂灼

Poached with Superior Soup

避風塘

Deep Fried with Garlic and Chili

花雕芙蓉帝皇蟹

Steamed with Egg White and Chinese Huadiao Wine

金錢鰻

Shortfinnes Reef-eel

時價

Seasonal Price

煎焗

Pan-Fried and Baked

煮湯

Soup

蒜子火腩豆腐炆

Stewed with Garlic, Roasted Pork and Tofu

乾燒

Grilled

花螺

Sea Whelk

時價

Seasonal Price

辣酒煮

Boiled with Chinese Wine

白灼

Boiled

象拔蚌

Live Geoduck

時價

Seasonal Price

高湯堂灼

Poached in Superior Soup

+NT.600-

刺身

Sashimi

油泡

Sautéed

翡翠靈芝菇炒

Sautéed with Honshimeji Mushroom

濃湯過橋

Poached in Superior Braised Lobster Soup

+NT.800-

活蟹

(沙公、沙母)

Live Crab

時價

Seasonal Price

黃金焗

Pan-Fried with Salted Egg Yolk

避風塘

Deep Fried with Garlic and Chili

星洲醬炒

Sautéed in Singapore Style

XO醬粉絲焗

Fried with Glass Noodle and XO Sauce

薑蔥焗

Pan-Fried with Ginger and Spring Onion

蒜蓉蒸

Steamed with Garlic Sauce

清蒸

Steamed in Hong Kong Style

花雕雞油蒸花蟹伴陳村粉

+NT.300-

Steamed Flower Crab and Rice Noodles with Chinese Huadiao Wine and Chicken Oil

潮式凍花蟹

Chilled Flower Crab in Chao Chiu Style

清蒸花蟹

Steamed Flower Crab

明蝦

Live Tiger Prawn

時價

Seasonal Price

蒜蓉粉絲蒸

Steamed with Glass Noodle and Garlic Sauce

黃金焗

Pan-Fried with Salted Egg Yolk

乾煎

Pan-Fried with Superior Soy Sauce

避風塘

Deep Fried with Garlic and Chili

白灼

Boiled

海上鮮

以上價格需另加服務費10%

All Prices Subject to 10% Service Charge

海鮮

Seafood

美



原籠荷香糯米蒸沙公

Steamed Giant Mud Crab with Glutinous Rice in Bamboo Cage

NT.2580-

美國蘆筍炒玉帶花姿

Stir Fried Asparagus & Scallop

NT.1080

京蔥爆海參

Sautéed Sea Cucumber with Scallion

NT.1080



主廚
推薦

海參瑤柱西施蝦球

Sautéed Prawn with Sea Cucumber and Egg White

NT.800-



主廚
推薦

黑松露醬翠瓜炒玉帶

Pan-Fried Scallop with Zucchini in Truffle Sauce

NT.750-

南乳脆香蟠球

Sauteed Eel with Red Beancurd

NT.800-



主廚
推薦

蝦籽冬筍碧綠蝦球

Shrimp Ball with Shrimp Roe & Winter Bamboo Shoot

NT.680-

琥珀核桃甜豆百合蝦球

Deep Fried Prawn with Honey Nut and Vegetable

NT.600-

鮮茄帶子蝦仁炒滑蛋

Scrambled Eggs with Scallop, Shrimp and Tomatoes

NT.600-

鮮果青芥蝦球

Stir-Fried Prawn with Fruits in Wasabi Sauce

NT.580-

金悅軒XO醬小炒皇

Sautéed Squid in XO Sauce

NT.450-

金銀蒜絲蒸虎蝦

Steamed Prawn with Double Garlic

隻 NT.268-

豉油皇乾煎大虎蝦

Pan-Fried King Prawn with Superior Soy Sauce

隻 NT.268-

黃金大虎蝦

Deep Fried King Prawn Coated with Salted Egg Yolk

隻 NT.268-

油鹽水浸海瓜子

Clam in Supreme Soup

NT.700-

豉椒炒海瓜子

Stir Fried Clam in Black Bean Sauce

NT.700-

海鮮



鮮肉

Fresh Meat



香草煎紐西蘭羊排

Pan-Fried New Zealand Lamb Chop

位 NT.500-



主廚
推薦

風沙脆皮雞 | 一隻 NT.1280- | 半隻 NT.650-

Deep Fried Crispy Chicken with Garlic and Chili



主廚
推薦

蒜片乾煎牛柳粒 美國牛肉 NT.780-

Pan-Fried Diced Beef with Sliced Garlic

黑椒蒜片牛柳粒 美國牛肉 NT.780-

Sauteed Diced U.S Prime Beef with Black Pepper and Sliced Garlic



主廚
推薦

翠芹山藥炒豬爽肉 國產豬肉 NT.550-

Stir Fried Pork Jowl with Celery & Yam

白灼金菇肥牛肉 美國牛肉 NT.780-

Boiled Sliced Beef and Enoki Mushroom

鴨肝翡翠牛肋粒 美國牛肉 NT.1480- 停售

Stir-Fried American Beef Cubes with Foie Gras

酸湯肥牛 美國牛肉 NT.780-

Sour Soup Poached Sliced Beef

清燉蘿蔔牛腩 美國牛肉 NT.750-

Beef Brisket in Clear Broth

XO醬甜豆松阪豬 國產豬肉 NT.550-

Stir-Fried Pig Jowl with XO Sauce

梅子脆香骨 國產豬肉 NT.500-

Fried Spear Ribs in Plum Sauce

金瑤蝦乾蒸豚肉腩 國產豬肉 NT.480-

Steamed Pork with Dried Scallop and Dried Shrimp

馬友鹹魚蒸手剁肉餅 國產豬肉 NT.480-

Steamed Hand Chopped Minced Pork with Salty Fish

生菜包澳洲和牛崧 NT.1380-

Diced Australian Wagyu with Lettuce

南乳生炒蓮藕片豚肉 國產豬肉 NT.500-

Stir Fried Pork Slices & Lotus Root with

Fermented Red Beancurd Sauce

鮮
肉
美
饌



四川 風味

Local Favorite
Sichuan Delicacies



辣酒煮花螺
Simmer Snail with Spicy Wine

時價
Seasonal Price

麻辣水煮游水海鮮
Poached Fresh Seafood in Chili Oil

時價
Seasonal Price



主廚
推薦

宮保蝦球
Fried Shrimp In "Kung Pao" Style

NT.520-

孜然田雞腿
Pan-Fried Frog Legs with Cumin Flavor

NT.560-



主廚
推薦

麻辣水煮肥牛  美國牛肉
Poached Beef in Chili Oil

NT.780-



主廚
推薦

麻辣乾燒蝦球
Fried Shrimp with Chili

NT.550-

川椒雞球
Fried Chicken with Chili in Sichuan Style

NT.500-

虎皮尖椒爆松阪豬  國產豬肉
Stir-Fried Pig Jowl and Hot Pepper

NT.460-

四川回鍋肉  國產豬肉
Sichuan Double-Cooked Pork

NT.460-

乾煸肉鬆四季豆  國產豬肉
Dry-Fried Green Beans with Minced Pork

NT.460-

麻辣蘿蔔牛筋腩  美國牛肉
Stewed Beef Tendon & Beef Plate Finger
with Hot Sichuan Pepper Sauce

NT.750-

青麻鮮蔥爆蝦球
Deep Fried Shrimp Ball with Sichuan Pepper & Scallion

NT.550-



四川風味

煲仔菜 好味

Casseroles



鮑魚、海參、花膠、花菇、
豬腳、燜雞、蘿蔔、枝竹、
蚵乾、髮菜，十全食美！

膠著 融合
各自體現 也相互襯托

主廚
推薦

金悅軒鮮鮑花膠燜雞

 國產 六位 NT.6680-
 國產 豬肉 四位 NT.4680-
 Braised Chicken with Fresh Abalone and Fish Maw

醬皇益菌海參煲

NT.1180-
 Braised Sea Cucumber and Fungus in Clay Pot

蝦籽燒海參玉掌煲

NT.880-
 Braised Shrimp-Flavoured Sea Cucumber and Duck Web in Clay Pot

主廚
推薦

黑椒茄子牛仔骨煲

 美國牛肉 NT.600-
 Stewed Bone-in Short Ribs with Eggplant in Clay Pot

XO醬粉絲海蝦煲

NT.600-
 Stewed Prawn and Glass Noodle with XO Sauce in Clay Pot

風味薑蔥魚雲煲

NT.620-
 Deep Fried Fish Head with Ginger and Scallion in Clay Pot

主廚
推薦

美味魚肚土雞煲

NT.600-
 Fish Maw and Free Range Chicken in Clay Pot

香芋南瓜肉排煲

 國產豬肉 NT.500-
 Braised Pork Ribs with Pumpkin and Taro in Casserol

魚香海參茄子煲

NT.500-
 Stewed Sea Cucumber with Eggplant in Clay Pot

紅燒腩仔豆腐煲

 國產豬肉 NT.460-
 Braised Pork and Tofu with Soy Sauce in Clay Pot

鹹魚雞粒豆腐煲

NT.460-
 Diced Chicken and Tofu with Salted Fish in Clay Pot

蝦籽海鮮豆腐煲

NT.600-
 Casserole Rice with Seafood, Tofu & Shrimp Roe

叻沙海皇櫛瓜煲

NT.680-
 Casserole Rice in Laksa Sauce with Seafood & Zucchini

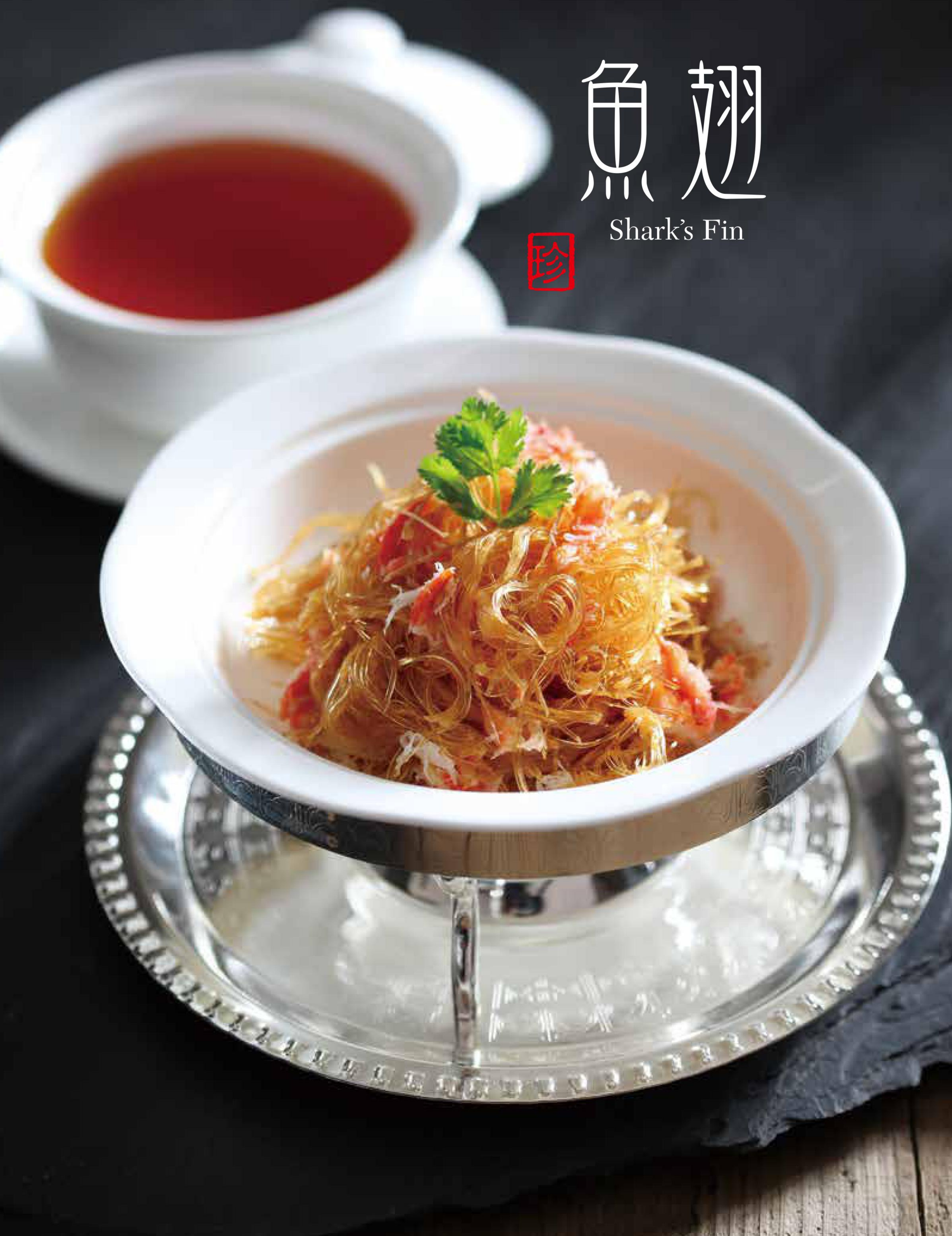
砂窩栗子燜土雞

NT.600-
 Steamed Local Chicken with Chestnut in Casserole

好味煲仔菜

魚翅

Shark's Fin





豬肚鳳吞翅

國產豬肉

8-10 位/足十六兩 NT. 14800-

Chicken and Shark's Fin With Hog Maw Soup



頂湯紅燒海虎勾翅

位/足三兩 NT. 3380-

Premium Braised Shark's Fin in Deluxe Soup



紅燒大排翅

位/足三兩 NT. 2480-

Braised Shark's Fin Soup



生拆蟹肉海虎勾翅

位/足三兩 NT. 3680-

Braised Shark's Fin with crab meat in Deluxe Soup

古法濃湯海虎翅

4-6位/足六兩 NT. 7880-

Superior Shark's Fin in Deluxe Soup

花膠螺頭濃湯雞煲翅

4-6位/足六兩 NT. 4580-

Shark's Fin with Conch and Chicken Soup in Clay Pot

原盅火腩雞燉金勾翅

國產豬肉

位/足二兩 NT. 1880-

Premium Shark's Fin in Chicken and Jinhua Ham Broth

蟹鉗乾撈鮑翅

位/足二兩 NT. 1780-

Sauteed Shark's Fin with Crab Claw

蟹皇金勾翅

位/足二兩 NT. 1880-

Braised Shark's Fin with Crab Yolk

金湯蟹皇翅

位/足二兩 NT. 1480-

Braised Premium Shark's Fin with Crab Yolk

紅燒金山鮑翅

位/足二兩 NT. 1480-

Braised Abalone & Shark Fin

紅燒蟹肉翅

位/足二兩 NT. 1380-

Braised Crab & Shark Fin

鮑翅灌湯餃

位/足二兩 NT. 988-

Dumplings in soup with Abalone & Shark Fin

桂花炒魚翅

例 NT. 1680-

Sauteed Shark's Fin with Crab Meat and Egg

魚翅



燕窩

Bird's Nest





極品雞皇官燕

Stewed Bird's Nest in Chicken Broth

位/足2兩 NT.1680-

乾隆燴官燕

Braised Bird's Nest with Assorted Seafood

位/足2兩 NT.1680-

蟹皇官燕

Braised Imperial Bird's Nest with Crab Roe

位/足2兩 NT.1680-

紅燒蟹肉官燕

Braised Imperial Bird's Nest with Crab in Brown Sauce

位/足2兩 NT.1680-



極品冰花燉官燕

Sweet Stewed Bird's Nest

杏汁 / 椰汁

Almond / Coconut Milk

位/足2.5兩 冰/熱 NT.1680-



燕窩

鮑魚海參

Abalone
and
Sea
Cucumber

御



頂級鱈魚花膠扣鵝掌

Premium Slate Cod Crocker Fish Maw and Goose Web Stew

位 NT.8800-

2頭南非乾鮑 (須預訂)

South African Abalone (2 Abalones Per 600g) Pre-order

位 NT.18800-

3頭南非乾鮑

South African Abalone (3 Abalones Per 600g)

位 NT.13800-



4頭南非乾鮑

South African Abalone (4 Abalones Per 600g)

位 NT.8800-

6頭南非乾鮑

South African Abalone (6 Abalones Per 600g)

位 NT.3980-



日本18頭吉品糖心鮑

Japan Superior Braised Abalone in Scallop and Oyster Sauce (18 Abalones Per 600g)

位 NT.8800-



日本25頭吉品糖心鮑

Japan Superior Braised Abalone in Scallop and Oyster Sauce (25 Abalones Per 600g)

位 NT.3980-



日本10頭糖心網鮑

Japan Braised Abalone in Oyster Sauce (10 Abalones Per 600g)

位 NT.6380-

日本25頭糖心網鮑

Japan Braised Abalone in Oyster Sauce (25 Abalones Per 600g)

位 NT.3880-

18頭南吉糖心鮑扣鵝掌

South African Superior Abalone Braised in Scallop and Oyster Sauce (18 Abalones Per 600g) and Goose Web Stew

位 NT.3380-



28頭南吉糖心鮑扣鵝掌

South African Superior Abalone Braised in Scallop and Oyster Sauce (28 Abalones Per 600g) and Goose Web Stew

位 NT.1680-

33頭南吉糖心鮑扣鵝掌

South African Superior Abalone Braised in Scallop and Oyster Sauce (33 Abalones Per 600g) and Goose Web Stew

位 NT.1380-

日本關東遼參扣鵝掌

Japan Kanto Sea Cucumber and Goose Web Stew

位 NT.1880-

蠔皇鮑魚扣花膠伴煎鴨肝

Braised Abalone with Fish Maw and Foie Gras Stew

位 NT.1880- 停售

蠔皇鮑魚扣花膠

Braised Fresh Abalone with Fish Maw

位 NT.1480-

蠔皇鮑魚扣海參

Braised Fresh Abalone with Sea Cucumber Stew

位 NT.1380-

鮑汁花膠扣鵝掌

Braised Abalone Sauce in Fish Maw and Goose Web Stew

位 NT.1280-

蠔皇鮑汁鮮鮑

Braised Abalone Stew

位 NT.780-

鮑魚海參



蔬菜豆腐

Vegetable
and
Tofu



乾貝香芹煨櫛瓜

Simmer Zucchini with Celery & Conpoy

NT.580-



美國露筍松茸雲耳百合

Simmer Asparagus with Tricholoma, Fungus and Lily Root

NT.580

上湯蝦乾浸玉蘭

Poached Chinese Broccoli with Dried Shrimp

NT.680-

翅湯煲淋津白

Shark's Fin Soup with Chinese Cabbage in Clay Pot

NT.580-

金銀蛋肉碎泡絲瓜

Poached Gourd with Shredded Pork and Preserved Duck's Eggs



國產豬肉

NT.450-



蝦乾鹹蛋煮櫛瓜

Boiled Zucchini with Dried Shrimp and Preserved Duck's Eggs

NT.580-

瑤柱海味雜菜煲

Mixed Vegetables with Dried Scallop

NT.450-

蟹肉扒西蘭花

Braised Crab Meat with Broccoli

NT.550-

蟹肉海參燒豆腐

Braised Tofu with Crab Meat and Sea Cucumber

NT.698-



蝦籽蝦球燒豆腐

Braised Tofu with Shrimp roe and Shrimp

NT.600-

百花蒸釀豆腐

Steamed Tofu with Shrimp Paste

NT.450-

青蔬燴咖哩

Boiled Vegetable with Curry Sauce

NT.420-

黃金豆腐

Fried Tofu with Salty Egg

NT.330-

麻婆蝦崧豆腐

Mapo Tofu (Minced pork and Shrimp in Chilli Sauce)



澳洲牛肉

NT.500-

鮮炒時蔬

Seasonal Vegetable

NT.380-

蔬菜豆腐



齋

素菜

Vegetarian



甘栗米皇銀杏浸營養蔬 NT.398-
Poached Vegetables with Chestnut and Ginkgo in Congee Broth

米巢腰果素菜粒 NT.398-
Mixed Vegetables and Cashew Nuts

翠芹鮮百合炒山藥 NT.420-
Stir-Fried Chinese Yam with Fresh Lily and Celery

夏威夷果皇煮番茄 NT.398-
Boiled Tomato with Hawaii Papaya

翠塘滑豆腐 NT.368-
Stewed Tofu with Veggies

金菇竹筴燒豆腐 NT.368-
Mushroom Tofu stew



主廚
推薦

網網千斤 NT.398-
Deep Fried Taro Balls Stuffed with Black Truffle,
Mushrooms and Vegetables

發財南乳燜粗齋 NT.398-
Braised Vegetables with Red Fermented Beancurd

鮮茄珍菌青蔬煲 NT.398-
Braised Vegetables with Eggplant and Mushroom

琥珀核桃甜豆百合 NT.398-
Honeyed Walnuts with Snap Peas and Lily Root



主廚
推薦

荷塘畔水芹香 NT.368-
Stir Fried Vegetables with Snap Peas, Lily Roots, Lotus Root
Slices, Fungus, Chinese Water Chestnuts and Celery

黃耳竹筴鼎湖上素 NT.398-
Braised Bamboo Pith with Mixed Vegetables



素
菜

飯麵

Rice
and
Noodles



主廚
推薦

鮑魚雞粒海皇炒飯

NT.750-

Stir Fried Rice with Abalone and Diced Chicken in Abalone Sauce

主廚
推薦

魚香茄子玉帶燜伊麵



國產豬肉

NT.630-

Baked E-Fu Noodles with Eggplants and Scallop

賽螃蟹海鮮燜伊麵

NT.630-

Stewed E-Fu Noodles with Seafood and Egg White

銀芽豉油皇蝦皇炒麵

NT.460-

Fried Egg Noodles with Superior Soy Sauce and Shrimp

潤腸蝦米菜粒炒飯



國產豬肉

NT.460-

Cantonese Sausage with Sauteed Minced Shrimps in Fried Rice

富豪炒飯

NT.428-

Seafood Fried Rice

翡翠海皇炒麵

NT.428-

Stir-Fried Noodles with Seafood

菜遠牛肉炒麵



澳洲牛肉

NT.428-

Fried Noodles with Beef

鹹魚雞粒炒飯

NT.428-

Fried Rice with Salted Fish and Chicken

主廚
推薦

貳崧蟹肉蛋白紅米炒飯

NT.428-

Fried Red Rice with Diced Scallop and Crab Meat

XO醬菜粒牛崧鮮蝦炒飯



美國牛肉

NT.480-

Stir Fried Rice with Diced Beef and XO Sauce

四川香辣海鮮炒飯

NT.428-

Stir Fried Rice with Seafood and Sichuan Chili Sauce

薑蔥鮑汁蝦球撈麵

NT.428-

Shrimp with Ginger and Green Onion Lo Mein

主廚
推薦

瑤柱雙菇燜伊麵

NT.450-

Stewed E-Fu Noodles with Dried Scallops and Mushrooms

過橋肥牛米線



美國牛肉 例

NT.1880- 位 NT.330-

Rice Noodles with Marbled Beef

叻沙海鮮米線

例 NT.1380- 位 NT.350-

Laksa Rice Noodles with Seafood

白飯

NT.35-

Rice

飯
麵

煲仔飯

Clay Pot
Rice





港式臘味煲仔飯 國產豬肉

Clay Pot Rice with Cantonese Sausage

小 (3~5位) NT. 420-

中 (6~8位) NT. 620-

大 (8~10位) NT. 820-

豉汁排骨飯 國產豬肉

Clay Pot Rice with Pork Ribs

小 (3~5位) NT. 380-

中 (6~8位) NT. 550-

大 (8~10位) NT. 750-

花菇土雞飯

Clay Pot Rice with Mushroom and Chicken

小 (3~5位) NT. 420-

中 (6~8位) NT. 620-

大 (8~10位) NT. 820-

馬友鹹魚肉餅飯 國產豬肉

Clay Pot Rice with Minced Pork and Salted Fish

小 (3~5位) NT. 380-

中 (6~8位) NT. 550-

大 (8~10位) NT. 750-

瑤柱蝦干豚肉片飯 國產豬肉

Clay Pot Rice with Pork and Dried Scallops

小 (3~5位) NT. 450-

中 (6~8位) NT. 650-

大 (8~10位) NT. 850-



煲仔飯

特色點心

Featured Dim Sum

巧

BB鮑燒賣

國產豬肉

二品 NT. 308-

Steamed Baby Abalone Dumpling



黑松露野菌餃

Truffle Dumpling

二品 NT. 278-

魚翅灌湯餃

國產豬肉

一品 NT. 208-

Soup Filled Shark's Fin Dumpling

金悅軒蝦餃皇

國產豬肉

三品 NT. 208-

Steamed Shrimp Dumpling

鮑汁鳳爪

NT. 188-

Braised Chicken Feet in Abalone Sauce

灌湯小籠包

國產豬肉

四品 NT. 168-

Soup Filled Steamed Dumpling / Xiaolongbao

蟹籽燒賣皇

國產豬肉

三品 NT. 168-

Steamed Minced Pork and Crab Roe Dumpling

鮮蝦腐皮捲

國產豬肉

三品 NT. 188-

Pan Fried Shrimp Bean Curd Sheet Roll

XO醬香脆蘿蔔糕

國產豬肉

NT. 178-

Deep-Fried Turnip Cake with Supreme X.O. Chili Sauce

雞絲炸春捲

國產豬肉

三品 NT. 148-

Shredded Chicken Spring Roll

蜂巢炸芋角

國產豬肉

三品 NT. 148-

Deep Fried Taro Dumpling



蘿蔔絲酥餅

Radish Pastry

三品 NT. 148-

安蝦鹹水餃

國產豬肉

三品 NT. 148-

Deep Fried Stuffed Meat Dumpling

臘味蘿蔔糕

國產豬肉

三品 NT. 148-

Cantonese Style Turnip Cake

上海素菜包

Pan-Fried Vegetable Bun

三品 NT. 148-

木桶豆花

Wooden bucket Douhua

6-8位 NT. 450-

燕窩蛋塔

Bird's Nest Egg Tarts

二品 NT. 218-

奶皇流沙包

Steamed Egg Yolk Custard Bun

三品 NT. 148-

特色點心

滋味甜品

Dessert





極品冰花燉官燕 位/足2.5兩 冰/熱 NT.1680-

Sweet Stewed Bird's Nest

杏汁 / 椰汁

Almond / Coconut Milk

奶皇流沙芝麻球

Sesame Ball With Salted Egg Yolk

(三品) NT.138- 停售

bb蜂巢糕

Steamed Honeycomb Cake

(三品) NT.158-

香滑芝麻糊

Black Sesame Paste

加湯圓 + NT.10-
Add on Tangyuan

熱/位 NT.138-

楊枝甘露

Mango Sago Pomelo

位 NT.138-

香芒凍布丁

Mango Pudding

位 NT.138-

養顏杏汁蛋白

Almond Soup in Egg White

熱/位 NT.138-

法式焦糖燉蛋

Crème Brûlée

位 NT.138-



滋味甜品



金悦軒

Cantonese
Cuisine

需提前預訂的菜色

1. 化皮乳豬 (提早1天)

一隻兩吃 NT.5200 | 半隻兩吃 NT.2700 | 例 NT.880

2. 京港片皮鴨 (提早1天)

一隻兩吃 NT.2080 (麵皮或酥脆芝麻餅) | 一隻 NT.1880

任選一種：豆腐津白煲湯、茄子炆鴨件、豉蒜涼瓜炆鴨件
西芹銀芽鴨絲、薑蔥炒鴨件、避風塘炒鴨件

3. 龍蝦貴妃泡飯 (提早1天) NT.2780

4. 鮮鮑花膠燜雞 | 大盆菜 (提早1天)

六位 NT.6680 | 四位 NT.4680

5. 2 頭南非乾鮑 (提早2-3天) NT.18800

6. 堂剪醬燒琵琶鴨 (提早2-3天) 一隻 NT.2980

7. 明爐蜜燒脆鱔球 (提早2-3天) 例 NT.980

8. 海皇八寶冬瓜盅 (提早2-3天) 例 NT.1500

以上價格需另加服務費10%
如需預訂請提前來電 04-2255-7942 告知



個人套餐菜單 1

個人套餐限定2位起安排，價格需另加10%服務費
訂席專線：04-2255-7942



康泰 NTD 1,500/位	富樂 NTD 2,000/位	福滿 NTD 2,800/位	軒冕 NTD 3,800/位
主廚巧手點心 (二款)	特色潮粵拼盤 (三款)	特色燒味拼盤 (三款)	寶島四小碟
金牌燒味拼盤	松茸糖沁鮑清雞湯	金湯蟹皇翅	紅燒金山勾鮑翅
花膠螺頭濃雞湯	清蒸游水石斑件	油浸筍殼魚	鱈龍魚子醬西施龍蝦球
西汁煎大虎蝦	上湯焗龍蝦 (半隻/位)	蠔皇鮮鮑魚扣鵝掌	金蒜銀絲蒸南非鮑魚
金蒜蒸龍躉斑件	蜜椒牛仔骨 (美國牛肉)	黑椒露筍牛柳粒	燒汁煎牛仔柳
金沙海皇菜粒炒飯	瑤柱雙菇燜伊麵	生滾石斑粥	富貴三蝦炒飯
脆皮奶皇流沙包	酥皮蛋塔	蜜汁叉燒酥	和牛燒餅
珍珠楊枝甘露	珍珠楊枝甘露	杏汁蛋白配油條	楊枝甘露雪花冰

2023.11 製

個人套餐菜單 2

個人套餐限定2位起安排，價格需另加10%服務費
訂席專線：04-2255-7942



悅豫 NTD 4,500/位	金禧 NTD 5,500/位	貴侯 NTD 13,800/位	皇運 NTD 26,800/位
日式凍鮑魚伴鮮果片皮鴨脆米	-前菜- 金甲藏龍 燒鵝金磚豆腐 金沙脆魚皮	-前菜- 鱈龍魚子醬鮮果片皮鵝 蟹黃湯包	-前菜- 海膽鵝肝醬千層乳豬件 法國空運頂級鱈龍魚子醬
花膠竹笙燉官燕	蟹鉗乾撈鮑翅	紅燒大排翅	海虎勾翅鮑魚佛跳牆
原籠荷香豚肉蒸七星斑件	上湯焗西澳龍蝦 (半隻/位)	日本10頭糖沁大網鮑扣鵝掌	三頭鯊魚花膠公扣日本18頭吉品糖沁鮑魚
海膽醬焗大明蝦	XO醬煎深海南極魚	清蒸野生七星斑件	燕液西施龍蝦球
香草煎羊排伴田園時蔬	堂煎澳洲和牛伴美國露筍	法式焗釀鮮響螺	堂煎日本A5和牛
酸辣過橋肥牛米線 (美國牛肉)	鮑魚鮑汁撈飯 (70頭南吉鮑)	冰花燉官燕 冷/熱 (配杏汁/椰汁)	椰皇燉官燕
糖沁鮑魚雞粒酥	燕窩蛋塔	貓山榴蓮酥	燕窩蛋塔
芒果布丁	銀耳四寶露	主廚精選鮮果	主廚精選鮮果

2023.11 製

素食套餐菜單

套餐價格需另加10%服務費
訂席專線：04-2255-7942



全素食 NTD 1,200/位	全素食 NTD 1,800/位	蛋奶素 NTD 1,200/位	蛋奶素 NTD 1,800/位	蛋奶素 NTD 2,500/位
涼拌鮮蔬	涼拌鮮蔬	涼拌鮮蔬	涼拌鮮蔬	涼拌鮮蔬
松茸金菇素菜羹	燕液鏽球豆腐盅	松茸金菇素菜羹	燕液鏽球豆腐盅	野生竹笙燉官燕（足3兩）
碧綠水晶上素餃伴香菇燒賣	黑松露野菌餃伴香菇燒賣	蜂巢芋角伴香菇燒賣	碧綠水晶上素餃伴黑松露野菌餃	燕麥蠔皇日本白花菇
紫玉淮山雲耳甜豆	琥珀核桃露筍百合	日本鮮淮山雲耳甜豆	琥珀核桃甜豆百合	金網美果素菜粒
鮮菌扒櫛瓜	禪關萬象	板栗素燒豆腐	花菇松茸扒露筍	羊肚菌銀杏燒金瓜
素鮑汁鮮蔬撈麵	素鮑汁鮮菌燜伊麵	崧子蛋白菜粒炒飯	素菜鮑汁燜伊麵	金菇扒娃娃菜
蘿蔔絲酥餅	核桃酥	蘿蔔絲酥餅	牛肝菌紅蘿蔔仔	燕窩蛋塔
銀耳四寶露	銀耳四寶露	銀耳四寶露	銀耳四寶露	銀耳四寶露

2022.11.13 製



金悅軒

Cantonese Cuisine

蒸點心

數量

腸粉

數量

海參湯包	NT\$: 368-
Sea Cucumber Soup Dumpling	(三品)
BB鮑燒賣	NT\$: 298-
Steamed Baby Abalone Dumpling	(二品)
黑松露野菌餃 (素)	NT\$: 268-
Truffle and Wild Mushroom Dumpling	(二品)
魚翅灌湯餃	NT\$: 198-
Soup Filled Shark's Fin Dumpling	(一品)
金悅軒蝦餃皇	NT\$: 198-
Steamed Shrimp Dumpling	(三品)
鮑汁鳳爪	NT\$: 178-
Braised Chicken Feet in Abalone Sauce	
山竹牛肉球	NT\$: 178-
Steamed Minced Beef Balls	(三品)
香茜魚米餃	NT\$: 168-
Steamed Coriander Dumplings	(三品)
灌湯小籠包	NT\$: 158-
Soup Filled Steamed Dumpling / Xiaolongbao	(四品)
蟹籽燒賣皇	NT\$: 158-
Steamed Minced Pork and Crab Roe Dumpling	(三品)
碧綠水晶上素餃 (素)	NT\$: 148-
(Vegetarian) Steamed Vegetables Dumpling	(三品)
奶皇流沙包	NT\$: 138-
Steamed Egg Yolk Custard Bun	(三品)
瑤柱珍珠雞	NT\$: 138-
Dried Scallop and Sticky Rice in Lotus Leaf Wrap	(二品)
醬皇蒸鳳爪	NT\$: 138-
Chicken Feet Steamed with Soy Sauce	
豉蒜蒸腩排	NT\$: 138-
Steamed Spare Ribs in Black Bean Sauce	
蜜汁叉燒包	NT\$: 138-
Steamed BBQ Pork Bun	(三品)

百花響鈴腸粉	NT\$: 208-
Minced Shrimp Rice Noodle Roll	
鮮蝦滑腸粉	NT\$: 188-
Steamed Shrimp Rice Noodle Roll	
XO醬炒腸粉	NT\$: 168-
Pan Fried Rice Noodle Roll with X.O. Sauce	
雲南野菌腸粉	NT\$: 158-
Wild Mushroom Steamed Rice Roll	
蜜汁叉燒腸粉	NT\$: 148-
BBQ Pork Rice Noodle Roll	
匠心小點	
蜜燒脆鱔煎蘿蔔糕	NT\$: 398-
Turnip Cake with Braised Eel	(四品)
糖沁鮑魚雞粒酥	NT\$: 268-
Baked Whole Abalone puff with Diced Chicken	(品)
金網和牛鍋貼	NT\$: 238-
Wagyu Beef potsticker	(三品)
皇僑燒餅	NT\$: 208-
Baked Crispy Wheat Cake (Shao Bing)	(三品)
菠蘿叉燒包	NT\$: 198-
Signature Baked BBQ Pork Bun	(三品)
上湯煎粉粿	NT\$: 198-
Dumplings with Superior Stock	(三品)
鮮蝦長春捲	NT\$: 178-
Shrimp Spring Roll	(三品)
鮮蝦腐皮捲	NT\$: 178-
Pan Fried Shrimp Bean Curd Sheet Roll	(三品)
XO醬香脆蘿蔔糕	NT\$: 168-
Deep-Fried Turnip Cake with Supreme X.O. Chili Sauce	
蜜蘋果叉燒酥	NT\$: 158-
Apple and BBQ Pork Puff Pastry	(三品)
紅油炒手	NT\$: 138-
Meat Dumpling in Chili Oil	(四品)

生煎菜肉包	NT\$: 138-
Pan-Fried Pork Bun	(三品)
蜂巢炸芋角	NT\$: 138-
Deep Fried Taro Dumpling	(三品)
上海素菜包	NT\$: 138-
Pan-Fried Vegetables Bun	(三品)
芝麻薏仁餅 (素)	NT\$: 138-
Sesame and Coix Seed Cake	(三品)
蘿蔔絲酥餅 (素)	NT\$: 138-
Radish Pastry	(三品)
鮮蝦韭菜餃	NT\$: 138-
Pan Fried Shrimp & Chives Dumpling	(三品)
雞絲炸春捲	NT\$: 138-
Shredded Chicken Spring Roll	(三品)
臘味蘿蔔糕	NT\$: 138-
Cantonese Style Turnip Cake	(三品)
安蝦鹹水餃	NT\$: 138-
Deep Fried Stuffed Meat Dumpling	(三品)
粥	
鮑魚雞球粥	NT\$: 480-
Abalone with Chicken Congee	(位)
燕窩雞茸粥	NT\$: 480-
Bird's Nest with Chicken Congee	(位)
狀元及第粥	NT\$: 480-
Abalone and Dried Scallop with Seafood Congee	(位)
龍膽石斑粥	NT\$: 288-
Giant Grouper Congee	(位)
香菇蝦球粥	NT\$: 188-
Mushroom with Shrimp Congee	(位)
生滾牛肉粥 (美國牛肉)	NT\$: 188-
Boiled Sliced Beef Congee	(位)
發財蠔豉鹹骨粥	NT\$: 168-
Dry Oyster in Salty Rib Congee	(位)
鮮淮山滑雞粥	NT\$: 168-
Fresh Chinese Yam and Chicken Congee	(位)

薑蔥腰潤粥	NT\$: 168-
Pork Kidney with Ginger and Onion Congee	(位)
皮蛋肉片粥	NT\$: 168-
Century Egg with Pork Congee	(位)
羅漢發財粥 (素)	NT\$: 138-
Vegetarian Congee	(位)
鮮腐竹米皇 (素)	NT\$: 60-
Bean Curd Skin Congee	(位)
甜點	
冰糖燉燕窩	NT\$: 1680-
Stewed Almond Bird's Nest (杏汁/椰汁)	(位)
木桶豆花 (熟)	NT\$: 420-
Wooden bucket Douhua	(6-8位)
杏汁燉原個木瓜	NT\$: 298-
Stew Papaya in Almond Soup	(位)
燕窩蛋塔	NT\$: 208-
Bird's Nest Egg Tarts	(二品)
杏汁黑芝麻球	NT\$: 148-
Almond Soup in Black Sesame Balls	(三品)
B B蜂巢糕	NT\$: 148-
Steamed Honeycomb Cake	(三品)
千層馬拉糕	NT\$: 148-
Steamed Layer Sponge Cake with Custard Cream	(三品)
楊枝甘露 (冷)	NT\$: 138-
Mango Sago Pomelo	(位)
香芒凍布丁	NT\$: 138-
Mango Pudding	(位)
法式焦糖燉蛋	NT\$: 138-
Creme Brulee	(位)
香滑芝麻糊 (熟)	NT\$: 138-
Black Sesame Paste	(位)
養顏杏汁蛋白 (熟)	NT\$: 138-
Almond Soup in Egg White	(位)
以上價格需另加服務費 10%	
All Prices Subject to 10% Service Charge	