

北馥樓

PEI-FULL
RESTAURANT



Chef's Recommendation

北馥樓主廚推薦

鳳尾子魚	380
Long-Tailed Anchovy in Sweet & Sour Sauce	
煙燻梅子鰻	480
Smoked Plum in Eel	
焦糖松阪豬	620
Caramelized Pork Neck	
東坡肉	680
Donpo-Style Slow Braised Pork Belly	
響油韭黃鱔糊	480
Stir-Fried Shredded Eel with Chives in Hot Oil	
清炒河蝦仁	680
Plain-Fried River Shrimp	
蒜香脆皮雞	780
Golden Crispy Garlic Chicken	
蒜子燒黃魚	860
Braised Yellow Croaker with Garlic	
剁椒山泉鱸魚	960
Steamed Sea Bass with Chopped Chili	
椰子牛腩煲	680
Coconut Beef Brisket Pot	
清燉獅子頭 [位]	260
Clear Stewed Meatball (Per Person)	
砂鍋醃篤鮮	680
Shanghai-Style Creamy Chicken Casserole	
上海菜飯	480
Shanghai-Style Steamed Jinhua Ham and Vegetable Rice	



價格均為新台幣並需外加一成服務費。

Prices are quoted in NT dollars and subject to a 10% service charge.

冷菜 / 拼盤 COLD SIDES

- ★

鳳尾子魚

● 魚類 | 芝麻 | 大豆 | 麩質

Long-Tailed Anchovy in Sweet & Sour Sauce

\$380
- 鎮江肴肉

Chilled Pork Aspic Served with Ginger & Vinegar

\$280
- ★

煙燻梅子鰻

● 魚類

Smoked Plum in Eel

\$480
- 花雕醉雞

Drunken Chicken in Huadiao Wine

\$460
- 老上海燻魚

● 魚類 | 芝麻 | 大豆 | 麩質

Smoked Shanghainese Snapper

\$420
- 酒釀油爆蝦

● 甲殼 | 芝麻 | 大豆 | 麩質

Deep-Fried Shrimps with Sweet Rice Wine

\$420
- 蔥燻鯽魚

● 魚類 | 芝麻 | 大豆 | 麩質

Grilled Fish with Scallions

\$360
- 🌶️

老醋蜇頭

● 芝麻 | 大豆

Jellyfish in Aged Vinegar

\$420
- 🌶️

青椒鑲肉

● 大豆 | 麩質

Stuffed Green Peppers with Minced Pork

\$280
- 冷盤三拼

Cold Plate Trio

\$720

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🌶️ 辣 Spicy 🌱 可供應全素 Pure Vegan Option Available

海鮮料理
SEAFOOD

★ 響油韭黃鱔糊 ● 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Shredded Eel with Chives in Hot Oil
\$480

響油清炒鱔糊 ● 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Shredded Eel in Hot Oil
\$580

清炒河蝦仁 ● 甲殼|芝麻|大豆
Plain-Fried River Shrimp
\$680

豌豆河蝦仁 ● 甲殼|芝麻|大豆
Stir-Fried River Shrimp with
Sugar Snap Peas
\$980

🌶️ 乾燒大草蝦[四只] ● 甲殼|芝麻|大豆|牛奶或羊奶|蛋
Dry-Fried Shelled Prawns in
Chili Sauce [4 Pieces]
\$860

蔥燒烏參 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Stewed Sea Cucumber with Scallions
\$880

蔥燒花膠烏參 ● 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stewed Sea Cucumber with Cod Maw
\$1280

活龍蝦 ● [醬爆] 甲殼|芝麻|大豆|麩質|牛奶或羊奶|蛋
[醬爆/清蒸/金沙] [清蒸]甲殼|魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
[金沙]甲殼|大豆|牛奶或羊奶|蛋
Live Lobster
[Stir-Fried with Soy Bean Paste / Steamed / Stir-Fried with Salted Egg Yolk]
\$時價

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松子鱸魚 ●魚類|芝麻|大豆|堅果|牛奶或羊奶|蛋
Pine Nuts Fried Bass with Sweet & Sour Sauce
\$960

★蒜子燒黃魚 ●魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Braised Yellow Croaker with Garlic
\$860

老鹹菜炒黃魚片 ●魚類|芝麻|大豆|牛奶或羊奶|蛋
Stir-Fried Yellow Croaker Fillet with
Aged Pickled Greens
\$720

清蒸龍虎斑 ●魚類|芝麻|大豆|麩質
Steamed Grouper
\$1380

清蒸山泉鱸魚 ●魚類|芝麻|大豆|麩質
Steamed Sea Bass
\$860

🌶️★剁椒山泉鱸魚 ●魚類|芝麻|大豆|麩質
Steamed Sea Bass with Chopped Chili
\$960

紅燒魚下巴 ●魚類|大豆|麩質
Braised fish Chin
\$220

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牛肉料理
BEEF

★ 椰子牛腩煲 ● 芝麻|大豆|堅果|麩質|牛奶或羊奶|蛋
Coconut Beef Brisket Pot
\$780

干絲牛肉絲 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Beef with Shredded Bean Curd
\$380

砂鍋菠蘿牛腩煲 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Pineapple Beef Brisket Casserole
\$680

韭黃牛肉絲 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Beef with Chives
\$420

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★ 東坡肉 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Donpo-Style Slow Braised Pork Belly
\$680

無錫子排 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Wuxi-Style Braised Spare Ribs
\$580

干絲豬肉絲 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Pork with Shredded Bean Curd
\$380

🔥 炒龍筋 [金沙/X.O.醬/蠔油] ● [XO醬]甲殼|魚類|芝麻|大豆|花生
Stir-Fried Pork Tendon 麩質|牛奶或羊奶|蛋
[Salted Egg Yolk / X.O. Sauce / 蠔油]芝麻|大豆|麩質|牛奶或羊奶|蛋
[金沙]大豆|牛奶或羊奶|蛋
Oyster Sauce]
\$580

糖醋梅花肉 ● 芝麻|大豆|牛奶或羊奶|蛋
Sweet & Sour Pork Collar Butt
\$480

銀芽松阪豬 ● 魚類|大豆|麩質
Stir-Fried Pork Neck with Mung Bean Sprout
\$480

🔥 X O 醬松阪豬 ● 甲殼|魚類|大豆|花生|麩質|牛奶或羊奶|蛋
Stir-Fried Pork Neck with X.O. sauce
\$620

★ 焦糖松阪豬 ● 芝麻|大豆|花生|麩質
Caramelized Pork Neck
\$620

★ 清燉獅子頭 [位] ● 蛋
Clear Stewed Meatball (Per Person)
\$260

百頁包肉 ● 甲殼|大豆|牛奶或羊奶|蛋
Tofu Skin Wrapped with Minced Pork
\$480

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禽類料理 POULTRY

桂花片皮烤鴨 ● 芝麻|大豆|花生|麩質|牛奶或羊奶|蛋|甲殼|魚類
Crispy Roasted Duck
\$2880

*需提前三天預約 Advance reservation is required three days in advance.

★ 蒜香脆皮雞 [半雞 / 全雞] ● 芝麻|大豆
Golden Crispy Garlic Chicken [Half / Whole]
\$780 / 1280

🔥 宮保雞丁 ● 芝麻|大豆|花生|麩質|牛奶或羊奶|蛋
Kung Pao Chicken
\$330

栗子燒雞 ● 堅果|大豆|麩質
Braised Chicken with Chestnut
\$420

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烤鴨四吃
Crispy Roasted Duck Four Courses

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桂花片皮烤鴨 ● 芝麻 | 大豆 | 花生 | 麩質 | 牛奶或羊奶 | 蛋 | 甲殼 | 魚類
Crispy Roasted Duck
*需提前三天預約 Advance reservation is required three days in advance.

一鴨二吃
Crispy Roasted Duck Served in Two Courses
\$2880

一吃 片皮鴨搭配捲餅含原味餅皮、香蔥餅皮、紅麴餅皮
二吃 (二擇一) 醬爆炒鴨架 / 老鹹菜燉鴨架湯
First Course : Sliced Roasted Duck Wrapped with Pancakes
(Original Pancakes, Scallion Pancakes & Red Yeast Rice Pancakes)
Second Course Choices :
· Stir-Fried Duck Bone in Soy Bean Paste
· Double Boiled Duck Soup with Aged Pickled Greens

一鴨三吃
Third Course Choices
+ \$660
(二擇一) 淮揚濃湯煨鴨粥 / XO醬韭黃炒鴨絲 🍲
· Boiled Duck Meat Congee
· Stir-Fried Duck Meat with Chives in XO Sauce 🍲

推薦吃法
Recommended Serving Choices
+ \$780

炙燒鴨皮壽司 (10貫)
Seared Duck Skin Sushi (10 Pieces)

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SOUP

★ 砂鍋醃篤鮮 ● 大豆|牛奶或羊奶|蛋
Shanghai-Style Creamy Chicken Casserole
\$ 6 8 0

🌿 菊花豆腐盅 [位] ● 大豆|牛奶或羊奶|蛋
Chrysanthemum Shape Tofu Soup (Per Person)
\$ 2 8 0

砂鍋火烩土雞湯 [半雞/全雞] ● 大豆|牛奶或羊奶|蛋
Double-Boiled Free Range Chicken with
Jinhua Ham Casserole [Half / Whole]
\$ 9 2 0 / 1 6 8 0

🌿 文思豆腐羹 ● 芝麻|大豆|牛奶或羊奶|蛋
Wensi Silken Tofu Soup
\$ 4 2 0

碧綠海鮮羹 ● 甲殼|魚類|大豆|蛋
Assorted Seafood Thick Soup
\$ 5 6 0

菊花豆腐盅
Chrysanthemum Shape
Tofu Soup



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老雪菜乾煸鮮筍
Dry-Fried Bamboo Shoots with
Preserved Greens

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VEGETABLE

- 老雪菜乾煸鮮筍 ● 甲殼|芝麻|大豆|牛奶或羊奶|蛋
Dry-Fried Bamboo Shoots with Preserved Greens
\$ 5 2 0
- 百合山藥蘆筍 ● 芝麻|大豆|牛奶或羊奶|蛋
Stir-Fried Asparagus with Lily Bulbs & Chinese Yam
\$ 4 8 0
- 干貝上湯娃娃菜 ● 大豆|牛奶或羊奶|蛋
Braised Baby Chinese Cabbage with Scallop in Chicken Broth
\$ 4 2 0
- 炒季節時蔬 ● 芝麻|大豆|牛奶或羊奶|蛋
Stir-Fried Seasonal Vegetable
\$ 3 2 0
- 干貝角瓜 ● 芝麻|大豆|牛奶或羊奶|蛋
Braised Loofah with Crispy Scallop
\$ 4 2 0
- 開陽白菜 ● 甲殼
Stir-Fried Chinese Cabbage with Dried Shrimp
\$ 3 2 0
- 碧綠雙冬
Stir-Fried Mushroom & Bamboo Shoots with Greens
\$ 6 2 0

豆腐
TOFU

蟹粉豆腐 ● 甲殼|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stewed Tofu with Crab Roe
\$380

老皮嫩肉 ● 魚類|大豆|麩質|蛋
Crispy Deep Fried Egg Tofu
\$320

🌶️ 麻婆豆腐 ● 大豆
Mapo Tofu
\$360

🌶️🌿 清蒸臭豆腐 ● 甲殼|大豆|麩質
Steamed Spicy Stinky Tofu
\$240



蟹粉豆腐
Stewed Tofu with Crab Roe

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上海菜飯

Shanghai-Style
Steamed Jinhua Ham &
Vegetable Rice



飯 類 麵 膳 RICE & NOODLES

★ 上海菜飯 ● 甲殼|芝麻|大豆|牛奶或羊奶|蛋

Shanghai-Style Steamed Jinhua Ham &
Vegetable Rice

\$ 4 8 0

蔥開煨麵 ● 甲殼|大豆|麩質|牛奶或羊奶|蛋

Stewed Noodle Soup with Scallions

\$ 2 6 0

銀絲卷 [炸 / 蒸] ● 牛奶或羊奶|麩質

Silver Thread Roll [Deep Fried / Steamed]

\$ 8 0

河蝦仁炒飯 ● 甲殼|蛋

River Shrimp Fried Rice

\$ 5 6 0

兩面黃 ● 甲殼|大豆|麩質|蛋

Pan-Fried Crispy Noodles with Shredded Pork

\$ 4 6 0

雪菜肉絲炒年糕 ● 芝麻|大豆|牛奶或羊奶|蛋

Shanghai Style Stir-Fried Glutinous Rick Cakes with Salted Mustard Greens

\$ 3 2 0

蟹粉拌麵 ● 甲殼|芝麻|大豆|麩質|牛奶或羊奶|蛋

Crab Roe Noodles

\$ 4 8 0

荷葉夾 ● 麩質

Lotus Leaf-Shaped Bun

\$ 3 0

白飯

Steamed Rice

\$ 3 0

點心甜品
DESSERT

★酒釀湯圓 [位] ● 芝麻|花生|蛋
Sweet Glutinous Rice Ball in
Fermented Rice Wine Soup [Per Person]
\$160

芋香西米露 [位] ● 堅果|麩質|牛奶或羊奶
Sweet Taro Sago Dew [Per Person]
\$160

棗泥鍋餅 ● 麩質|芝麻
Crispy Date Crepe
\$320

豆沙麻糬鍋餅 ● 麩質|芝麻
Crispy Red Bean Mochi Crepe
\$360

心太軟
Stuffed Red Dates with Glutinous Rice Balls
\$280

桂花糖藕
Shanghai-Style Stuffed Lotus Root with Glutinous Rice & Osmanthus
\$360



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