

北
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PEI-FULL
RESTAURANT

臺灣米其林指南
入選餐廳

2025/2026

RESTAURANT SELECTION

MICHELIN
GUIDE TAIWAN

馥郁食藝 · 茶韻相佐

一場精采的餐食饗宴，始於味覺上的起承轉合，餐茶的搭配讓饗宴變成彼此共鳴的協奏曲。製茶如同主廚掌勺、釀酒師封桶，在時間與溫度的推移間精準掌控，方能將台灣山林的風土，轉化為杯中動人的風味。

正因這份相同執著，我們精選「有記」為本次佐餐夥伴。當高山茶的清香遇上鮮美海味，當焙火的沈韻中和了濃郁醬香，那份精益求精、「沒有終點」的職人默契，能化作您舌尖上最溫暖的台灣味。

A truly memorable meal is a journey of flavors. It is the art of tea pairing that elevates this experience into a perfect symphony. We see the tea master as a kindred spirit to the chef and the winemaker. It is a craft of precision--mastering time and heat to distill the raw essence of Taiwan's mountains into a moving cup.

United by this shared devotion, we have selected Taipei Wang Tea as our partner. Imagine the crisp aroma of High Mountain Tea lifting the freshness of seafood, or the deep, roasted notes of a dark tea balancing a rich sauce. This collaboration reflects an endless pursuit of perfection--bringing the warm, authentic soul of Taiwan to your palate.

高山烏龍茶

High Mountain Oolong Tea

輕發酵茶（20%），輕烘焙，以成熟葉輕揉輕焙而成。茶葉外形緊結，茶湯金黃明亮，滋味柔和飽滿，香韻兼具，沖泡時如置身如詩如畫、滿佈茶香的山林雅境，茶園鳥語花香盡在眼前。

Lightly fermented (20%) and gently roasted. Crafted from mature leaves, this tea features tightly curled pearls that unfurl into a brilliant golden liquor. It offers a smooth, full-bodied palate with an elegant balance of floral and fruity aroma and depth—a sensory escape to a serene, mist-shrouded mountain garden.

茉莉花茶

Jasmine Tea

不發酵（0%），輕焙火。以鮮嫩茶芽窰多次茉莉花製成，好茶伴花香，花香鮮明引茶香，滋味清和芬芳，茶湯明亮鮮黃。

Non-fermented (0%) and lightly roasted. Fresh tea buds are scented multiple times with blooming jasmine blossoms through the traditional "scenting" process. The vivid floral notes harmonize perfectly with the refreshing soul of the tea, yielding a bright, golden-yellow brew that is delicate and fragrant.

普洱茶

Pu Erh Tea

普洱茶屬後發酵茶，經蒸壓成型後陳放熟成。湯色由金黃透亮至醇厚琥珀不等，香氣溫潤帶陳韻，入口圓滑甘甜、後味綿長。

A post-fermented tea that is steamed, compressed, and aged to perfection. Its liquor evolves from a bright gold to a deep, mellow amber over time. Characterized by a warm, woody aroma and a smooth, velvety mouthfeel, it leaves a lingering sweetness that resonates on the palate.

果韻鐵觀音

Tieguanyin Tea

輕發酵（30-35%），重焙火。承襲傳統炭火工藝，文火慢焙，茶韻熟醇卻無焦味，水色橙紅明亮如琥珀，香沉如幽蘭，回甘悠長，讓記憶中「觀音韻」洋溢茶席。

Lightly fermented (30-35%) and heavily roasted. Roasted over traditional charcoal fire. The color of the loose tea leaves is jet-black and deep purple color, developing rich depth without bitterness or charcoal burned. The liquor glows with a clear amber-red brilliance, exuding a steady orchid fragrance and ripe fruit notes. Each sip concludes with the legendary "Guanyin Yun"—a long, soulful aftertaste that defines the essence of tea culture.

菊花茶

Chrysanthemum Tea

此款茶非有記名茶 This is not from Wang Tea Selection

不發酵，輕柔低溫烘乾。茶湯清澈透金，湯色溫潤如琥珀。

Non-fermented, gently dried at low temperature. A clear, golden liquor with a warm amber glow.

\$ 9 0

茶資以每位計算

Tea service is charged per person.

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.

預訂菜

PRE-ORDER

霸王別姬湯 / 鍋 ● 大豆 | 牛奶或羊奶 | 蛋
Soft-Shell Turtle & Chicken Soup (per pot) ● Soy | Milk | Egg
\$ 3,680

麻油松阪豬炒雙腰 / 鍋
● 芝麻 | 大豆
Sesame-Oil Stir-Fried Pork Neck
with Kidney & Chicken Soft Roe (per pot)
● Sesame | Soy
\$ 3,580

一品花膠佛跳牆 / 甕
● 甲殼 | 魚類 | 大豆 | 堅果 | 麩質 | 牛奶或羊奶 | 蛋
Premium Fish Maw Buddha
Jumps Over the Wall (per pot)
● Crustaceans | Fish | Soy | Peanut | Gluten | Milk | Egg
\$ 3,280

珍品罈燒八寶盅 / 甕
● 甲殼 | 大豆 | 堅果 | 麩質 | 牛奶或羊奶 | 蛋
Deluxe Eight-Treasure Stew in Clay Pot (per pot)
● Crustaceans | Soy | Peanut | Gluten | Milk | Egg
\$ 2,880

山城避風塘龍蝦 / 隻
● 甲殼 | 大豆 | 麩質
Typhoon Shelter Lobster with
Crispy Garlic, Chili & Black Bean (per piece)
● Crustaceans | Soy | Gluten
\$ 2,880

金蒜銀絲蒸龍蝦 / 隻
● 甲殼 | 芝麻 | 大豆 | 麩質
Steamed Lobster with Golden
Garlic & Vermicelli (per piece)
● Crustaceans | Sesame | Soy | Gluten
\$ 2,680

鮑魚燉烏骨雞 / 鍋
Abalone with Silkie Chicken Soup (per pot)
\$ 2,380

需提前三天預約 Please pre-order at least three days in advance.

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米其林推薦烤鴨四人餐

MICHELIN RECOMMENDED
CRISPY ROASTED DUCK SET MEAL FOR 4

杭式鳳尾子魚

Long-Tailed Anchovy in Sweet & Sour Sauce

桂花烤鴨三吃

Crispy Roasted Duck Served in Three Courses

片皮鴨捲餅

京醬炒鴨架

淮揚濃湯燉鴨架

Sliced Roasted Duck Wrapped with Pancakes

Stir-Fried Duck Bone in Soy Bean Paste

Double Boiled Duck Soup

蟹粉豆腐

Stewed Tofu with Crab Roe

老雪菜乾煸鮮筍

Dry-Fried Bamboo Shoots with Preserved Greens

季節時蔬

Stir-Fried Seasonal Vegetable

豆沙麻糬鍋餅

Crispy Red Bean Mochi Crepe

\$5,780

米其林推薦烤鴨六人餐

MICHELIN RECOMMENDED
CRISPY ROASTED DUCK SET MEAL FOR 6

杭式鳳尾子魚拼煙燻梅子鰻

Long-Tailed Anchovy in Sweet & Sour Sauce with Smoked Plum in Eel

桂花烤鴨四吃

Crispy Roasted Duck Served in Four Courses

片皮鴨捲餅

京醬炒鴨架

淮揚濃湯燉鴨架

炙燒片皮鴨壽司 (六貫)

Sliced Roasted Duck Wrapped with Pancakes

Stir-Fried Duck Bone in Soy Bean Paste

Double Boiled Duck Soup

Seared Duck Skin Sushi (6 Pieces)

蔥燒花膠烏參

Stewed Sea Cucumber with Fish Maw in Scallion Sauce

蘇杭東坡肉附光餅

Dongpo-Style Slow Braised Pork Belly with Guang Bing

季節時蔬

Stir-Fried Seasonal Vegetable

豆沙麻糬鍋餅

Crispy Red Bean Mochi Crepe

\$7,980

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米其林推薦精選四人餐

MICHELIN RECOMMENDED SET MEAL FOR 4

精選拼盤

Cold Plate

鎮江肴肉、杭式鳳尾子魚、煙燻梅子鰻
Chilled Pork Aspic Served with Ginger and Vinegar
Long-Tailed Anchovy in Sweet & Sour Sauce
Smoked Plum in Eel

蔥燒烏參

Stewed Sea Cucumber in Scallion Sauce

響油韭黃鱔糊

Stir-Fried Shredded Eel with Yellow Chives in Hot Oil

蘇杭東坡肉附光餅

Dongpo-Style Slow Braised Pork Belly with Guang Bing

砂鍋醃篤鮮

Salted Pork & Bamboo Shoots Soup

季節時蔬

Stir-Fried Seasonal Vegetable

棗泥鍋餅

Crispy Date Crepe

\$4,580

米其林推薦珍饈六人餐

MICHELIN RECOMMENDED SET MEAL FOR 6

珍饈拼盤

Cold Plate

鎮江肴肉、杭式鳳尾子魚、煙燻梅子鰻、花雕醉雞
Chilled Pork Aspic Served with Ginger and Vinegar
Long-Tailed Anchovy in Sweet & Sour Sauce
Smoked Plum in Eel
Drunken Chicken in Huadiao Wine

蔥燒花膠烏參

Stewed Sea Cucumber with Fish Maw in Scallion Sauce

清炒河蝦仁

Stir-Fried River Shrimp

蘇杭東坡肉附光餅

Dongpo-Style Slow Braised Pork Belly with Guang Bing

松子鱸魚

Pine Nuts Fried Sea Bass with Sweet & Sour Sauce

百合山藥蘆筍

Stir-Fried Asparagus with Lily Bulbs & Chinese Yam

砂鍋醃篤鮮

Salted Pork & Bamboo Shoots Soup

棗泥鍋餅

Crispy Date Crepe

\$6,880



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PEI-FULL GOLDEN BROWN ROAST GOOSE FEAST FOR 6

北馥錦繡迎賓盤

Cold Plate

黃金泡菜、梅汁番茄、杭式鳳尾子魚、涼拌海蜇頭

Golden Kimchi, Tomatoes in Plum Sauce

Long-Tailed Anchovy in Sweet & Sour Sauce, Marinated Jellyfish Head

片皮鵝佐捲餅

Sliced Roasted Goose Wrapped with Pancakes

香蘋鵝肝慕斯佐鵝胸

Goose Liver Mousse with Apple & Sliced Goose Breast

冰梅桂花鵝腿

Goose Leg with Osmanthus Plum Sauce

XO醬炒鵝架

Stir-Fried Goose Bone in X.O. Sauce

鵝油炒季節時蔬

Stir-Fried Seasonal Vegetable with Goose Oil

淮揚濃湯燉鵝架

Double Boiled Goose Soup

鵝油米香菜飯

Steamed Jinhua Ham & Vegetable Rice with Goose Oil

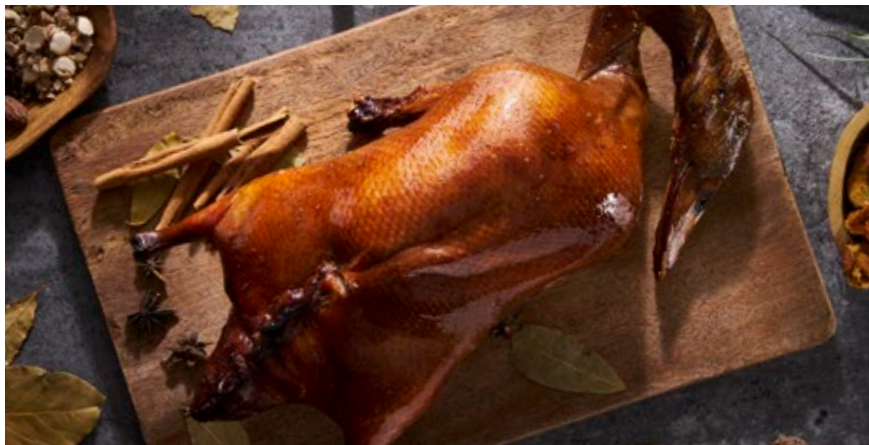
楊枝甘露

Mango Pomelo Sago

\$8,800

需提前三天預約 Please pre-order at least three days in advance.

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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 ● Sesame | Soy | Peanut | Gluten | Milk | Egg | Crustaceans | Fish

\$3,280

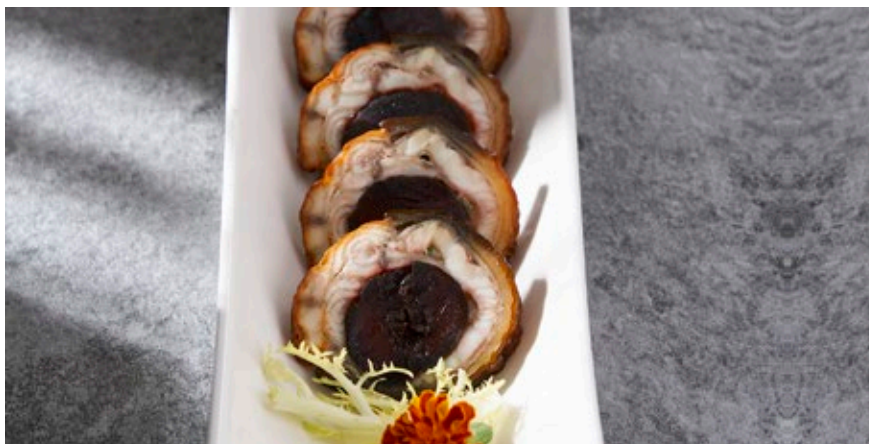
*需提前三天預約 Please pre-order at least three days in advance.



東坡肉附光餅四片 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋

Dongpo-Style Slow Braised Pork Belly with Guang Bing ● Sesame | Soy | Gluten | Milk | Egg

\$880



煙燻梅子鰻 /六片 ● 魚類

Smoked Plum in Eel ● Fish

\$480

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★主廚推薦 Chef's Recommendation ● 含有過敏原 Contains Allergens

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

主廚推薦

CHEF RECOMMENDATION



- ★ 砂鍋醃篤鮮 ● 大豆|牛奶或羊奶|蛋
Salted Pork & Bamboo Shoots Soup ● Soy | Milk | Egg
\$ 7 9 0



- ★ 上海菜飯 ● 甲殼|芝麻|大豆|牛奶或羊奶|蛋
Shanghai-Style Steamed Jinhua Ham & Vegetable Rice ● Crustaceans | Sesame | Soy | Milk | Egg
\$ 4 8 0



- ★ 蔥燒花膠烏參 ● 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stewed Sea Cucumber with Fish Maw in Scallion Sauce ● Fish | Sesame | Soy | Gluten | Milk | Egg
\$ 1, 2 8 0



- ★ 紅燒魚下巴 / 一片 ● 魚類|大豆|麩質
Braised Fish Collar ● Fish | Soy | Gluten
\$ 2 8 0

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



煙燻梅子鰻
Smoked Plum in Eel

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/
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盤

COLD SIDES

★ 香菇燻青江菜心 ● 大豆 | 麩質
Braised Baby Bok Choy with Mushrooms ● Soy | Gluten
\$280

★ 杭式鳳尾子魚 ● 魚類 | 芝麻 | 大豆 | 麩質
Long-Tailed Anchovy in Sweet & Sour Sauce ● Fish | Sesame | Soy | Gluten
\$420

鎮江肴肉
Chilled Pork Aspic Served with Ginger & Vinegar
\$280

★ 煙燻梅子鰻 /六片 ● 魚類
Smoked Plum in Eel ● Fish
\$480

花雕醉雞
Drunken Chicken in Huadiao Wine
\$460

酒釀油爆蝦 ● 甲殼 | 芝麻 | 大豆 | 麩質
Deep-Fried Shrimps with Sweet Rice Wine ● Crustaceans | Sesame | Soy | Gluten
\$420

蔥燻鯽魚 ● 魚類 | 芝麻 | 大豆 | 麩質
Braised Crucian Carp with Scallions ● Fish | Sesame | Soy | Gluten
\$480

🌶️ 老醋蜆頭 ● 芝麻 | 大豆
Jellyfish in Aged Vinegar ● Sesame | Soy
\$420

🌶️ 青椒鑲肉 ● 大豆 | 麩質
Stuffed Green Peppers with Minced Pork ● Soy | Gluten
\$320

冷盤三拼
Cold Plate Trio
\$1,080

*煙燻梅子鰻、蔥燻鯽魚、青椒鑲肉除外
Except Smoked Plum in Eel, Braised Crucian Carp with Scallions,
Stuffed Green Peppers with Minced Pork

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叉燒三拼
Barbecue Trio Platter

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CHINESE BARBECUE

蜜汁叉燒

● 芝麻|大豆|花生|麩質

Honey-Glazed Barbecued Pork ● Sesame | Soy | Peanut | Gluten

\$680

焦糖松阪豬

● 芝麻|大豆|花生|麩質

Caramelized Pork Neck ● Sesame | Soy | Peanut | Gluten

\$620

玫瑰油雞

● 大豆|麩質

Chicken with Rose Wine & Soy Sauce ● Soy | Gluten

\$680

蛋黃叉燒

● 芝麻|大豆|花生|麩質|蛋

Barbecued Pork with Salted Egg Yolk ● Sesame | Soy | Peanut | Gluten | Egg

\$880

佛山燻蹄

● 魚類|大豆|麩質

Foshan Smoked Pork Knuckle ● Fish | Soy | Gluten

\$880

叉燒雙拼

Barbecue Duo Platter

\$880

叉燒三拼

Barbecue Trio Platter

\$1,280

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北馥龍蝦海味泡飯

Lobster & Premium Seafood Crispy Rice in a Seafood & Meat Broth

* 需提前三天預約 Please pre-order at least three days in advance.

★ 北 馥 龍 蝦 海 味 泡 飯 (4-6人份)

● 甲殼 | 芝麻 | 大豆 | 牛奶或羊奶 | 蛋

Lobster & Premium Seafood Crispy Rice in a Seafood & Meat Broth

● Crustaceans | Sesame | Soy | Milk | Egg

海味饗宴，鮮味探索。

主廚以火候、層層工序為經緯，淬鍊出質地飽滿、色澤金黃的靈魂湯底。略帶膠質的醇厚風味中透出濃郁的海洋滋味。食材嚴選整隻龍蝦、北海道生食級干貝、日本馬糞海膽、蟹身肉與在地時蔬等，品嚐時以職人手工現炸香米匯入滾燙金湯，交織出一場視覺、嗅覺與味覺的感官協奏。

A Feast from the Sea

Enjoy our signature golden seafood broth, slow-simmered for a rich and flavorful taste. Featuring lobster, Hokkaido scallops, Japanese sea urchin, crab meat, and seasonal vegetables, finished with crispy fried rice for the perfect combination of flavor and texture.

\$ 4,680

*使用澳洲龍蝦約450g Made with Australian lobster (approx. 450g).

*需提前三天預約 Please pre-order at least three days in advance.

清 炒 河 蝦 仁 ● 甲殼 | 芝麻 | 大豆

Stir-Fried River Shrimp ● Crustaceans | Sesame | Soy

\$ 780

豌 豆 河 蝦 仁 ● 甲殼 | 芝麻 | 大豆

Stir-Fried River Shrimp with Green Peas ● Crustaceans | Sesame | Soy

\$ 1,080

*依時令供應 Available seasonally.

金 沙 軟 殼 蝦 /六隻 ● 甲殼 | 麩質 | 蛋

Salted Egg Yolk Soft-Shell Shrimp ● Crustaceans | Gluten | Egg

\$ 720

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響油韭黃鱔糊

Stir-Fried Shredded Eel with Yellow Chives in Hot Oil

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 Yellow Chives in Hot Oil

● Fish | Sesame | Soy | Gluten | Milk | Egg

\$ 5 2 0
- 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 ● Fish | Sesame | Soy | Gluten | Milk | Egg

\$ 6 2 0
- 蔥燒烏參 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋

Stewed Sea Cucumber in Scallion Sauce ● Sesame | Soy | Gluten | Milk | Egg

\$ 8 8 0
- 蔥燒花膠烏參 ● 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋

Stewed Sea Cucumber with Fish Maw in Scallion Sauce

● Fish | Sesame | Soy | Gluten | Milk | Egg

\$ 1, 2 8 0
- 蠔油南非鮑 / 顆 ● 麩質

South African Abalone Braised with Oyster Sauce (per piece) ● Gluten

\$ 6 8 0
- 蠔油南非鮑燴烏參 / 隻 ● 麩質

South African Abalone with Sea Cucumber Braised in Oyster Sauce (per piece) ● Gluten

\$ 8 8 0
- 蠔油南非鮑燴花膠烏參 / 隻 ● 魚類|麩質

South African Abalone with Fish Maw & Sea Cucumber Braised in Oyster Sauce (per piece) ● Fish | Gluten

\$ 1, 1 8 0

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



上海煙燻白鯧魚
Smoked White Pomfret

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★ 上海煙燻白鯧魚 ● 魚類|大豆|麩質|蛋
Smoked White Pomfret ● Fish | Soy | Gluten | Egg
\$2,680

松子鱸魚 ● 魚類|芝麻|大豆|堅果|牛奶或羊奶|蛋
Pine Nuts Fried Sea Bass with Sweet & Sour Sauce
● Fish | Sesame | Soy | Peanut | Milk | Egg
\$1,080

★ 蒜子燒黃魚 ● 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Braised Yellow Croaker with Garlic ● Fish | Sesame | Soy | Gluten | Milk | Egg
\$1,080

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
● Fish | Sesame | Soy | Milk | Egg
\$1,180

清蒸龍虎斑 ● 魚類|芝麻|大豆|麩質
Steamed Grouper ● Fish | Sesame | Soy | Gluten
\$1,480

清蒸山泉鱸魚 ● 魚類|芝麻|大豆|麩質
Steamed Mountain Spring Sea Bass ● Fish | Sesame | Soy | Gluten
\$980

🌶️★ 剁椒山泉鱸魚 ● 魚類|芝麻|大豆|麩質
Steamed Mountain Spring Sea Bass with Chopped Chili
● Fish | Sesame | Soy | Gluten
\$1,080

紅燒魚下巴 / 一片 ● 魚類|大豆|麩質
Braised Fish Collar ● Fish | Soy | Gluten
\$280

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.

★主廚推薦 Chef's Recommendation ● 含有過敏原 Contains Allergens

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



乾煸椒香牛粒
Dry-Fried Pepper Beef Cubes

牛肉料理
BEEF

🌶️★乾煸椒香牛粒 ● 大豆 | 麩質
Dry-Fried Pepper Beef Cubes ● Soy | Gluten
\$580

★椰子牛腩煲 ● 芝麻 | 大豆 | 堅果 | 麩質 | 牛奶或羊奶 | 蛋
Coconut Beef Brisket in Coconut Shell ● Sesame | Soy | Peanut | Gluten | Milk | Egg
\$780
*依時令供應 Available seasonally.

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

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

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

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



東坡肉

Dongpo-Style Slow Braised Pork Belly

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★ 東坡肉附光餅四片 ● 芝麻|大豆|麩質|牛奶或羊奶|蛋
Dongpo-Style Slow Braised Pork Belly with 4 Guang Bing
● Sesame | Soy | Gluten | Milk | Egg
\$880

蒜酥子排 ● 芝麻|大豆|麩質|蛋
Garlic Pork Ribs ● Sesame | Soy | Gluten | Egg
\$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 ● Sesame | Soy | Gluten | Milk | Egg
\$380

銀芽松阪豬 ● 魚類|大豆|麩質
Stir-Fried Pork Neck with Mung Bean Sprout ● Fish | Soy | Gluten
\$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 ● Crustaceans | Fish | Soy | Peanut | Gluten | Milk | Egg
\$620

★ 魚鯊燒肉 ● 魚類|大豆|麩質
Braised Pork Belly with Salt-Cured Dried Fish ● Fish | Soy | Gluten
\$680

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★主廚推薦 Chef's Recommendation ● 含有過敏原 Contains Allergens

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



桂花片皮烤鴨

Crispy Roasted Duck

*需提前三天預約 Please pre-order at least three days in advance.

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 ● Sesame | Soy | Peanut | Gluten | Milk | Egg | Crustaceans | Fish
\$3,280
*需提前三天預約 Please pre-order at least three days in advance.

★ 琥珀燒鵝 ● 芝麻|大豆|花生|麩質|牛奶或羊奶|蛋|甲殼|魚類
Golden Brown Roasted Goose ● Sesame | Soy | Peanut | Gluten | Milk | Egg | Crustaceans | Fish
\$4,280
*需提前三天預約 Please pre-order at least three days in advance.

蒜香脆皮雞 [半雞 / 全雞] ● 芝麻|大豆
Golden Crispy Garlic Chicken [Half / Whole] ● Sesame | Soy
\$780 / \$1,280

🌶️ 宮保雞丁 ● 芝麻|大豆|花生|麩質|牛奶或羊奶|蛋
Kung Pao Chicken ● Sesame | Soy | Peanut | Gluten | Milk | Egg
\$420

栗子燒雞 ● 堅果|大豆|麩質
Braised Chicken with Chestnuts ● Peanut | Soy | Gluten
\$420

蜂巢芋艿鴨 ● 芝麻|大豆|花生|麩質|牛奶或羊奶|蛋|甲殼|魚類
Honeycomb Crispy Taro Duck ● Sesame | Soy | Peanut | Gluten | Milk | Egg | Crustaceans | Fish
\$480

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

桂花片皮烤鴨

CRISPY ROASTED DUCK

一鴨二吃

Crispy Roasted Duck Served in Two Courses

\$ 3,280

一吃 片皮鴨搭配捲餅

二吃 (二擇一) 京醬炒鴨架 / 淮揚濃湯燉鴨架

First Course : Sliced Roasted Duck Wrapped with Pancakes

Second Course Choices :

- Stir-Fried Duck Bone in Soy Bean Paste
- Double Boiled Duck Soup

一鴨三吃

Third Course Choices

+\$ 660

(二擇一) 淮揚濃湯煨鴨粥 / X.O.醬韭黃炒鴨絲 🌶️

· Boiled Duck Meat Congee

· Stir-Fried Duck Meat with Chives in X.O. Sauce 🌶️

推薦吃法

Recommended Serving Choices

+\$ 780

炙燒片皮鴨壽司 / 十貫

Seared Duck Skin Sushi (10 Pieces)

琥珀燒鵝

GOLDEN BROWN ROASTED GOOSE

一鵝三吃

Golden Brown Roasted Goose Served in Three Courses

\$ 4,280

一吃 片皮燒鵝搭配捲餅

二吃 (二擇一) 淮揚濃湯燉鵝架 / X.O.醬炒鵝架 🌶️

三吃 鵝腿斬件

First Course : Sliced Roasted Goose Wrapped with Pancakes

Second Course Choices :

- Double Boiled Goose Soup
- Stir-Fried Goose Bone in X.O. Sauce 🌶️

Third Course : Chopped Roasted Goose Leg

推薦吃法

Recommended Serving Choices

+\$ 880

香蘋鵝肝慕斯 / 八個

Goose Liver Mousse with Apple (8 Pieces)

加點

ADD-ONS

配料 [小黃瓜 / 青蔥 / 甜麵醬 / 桂花冰梅醬]

Accompaniments [Cucumber / Spring Onion / Sweet Bean Sauce / Osmanthus Plum Sauce]

配料單點 Single item order + \$ 50

四樣各一 每組 All four items (one each) per set + \$ 120

餅皮 / 籠 (12片)

Pancakes (12 Pieces)

+\$ 120

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

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.

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★ 砂鍋醃篤鮮 ● 大豆|牛奶或羊奶|蛋
Salted Pork & Bamboo Shoots Soup ● Soy | Milk | Egg
\$790

🌿 菊花豆腐盅 /位 ● 大豆|牛奶或羊奶|蛋
Chrysanthemum Shape Tofu Soup (Per Person) ● Soy | Milk | Egg
\$280

清燉獅子頭 [位] ● 蛋
Braised Pork Meatball in Clear Broth (Per Person) ● Egg
\$320

魚薰土雞蛤蜊湯 /位 ● 魚類|蛋
Free-Range Chicken & Clam Soup with Salt-Cured Dried Fish (Per Person)
● Fish | Egg
\$300

砂鍋火腩土雞湯 [半雞/全雞] ● 大豆|牛奶或羊奶|蛋
Double-Boiled Free Range Chicken with
Jinhua Ham Casserole [Half / Whole] ● Soy | Milk | Egg
\$1,080 / \$1,880

🌿 文思豆腐羹 ● 芝麻|大豆|牛奶或羊奶|蛋
Wensi Silken Tofu Soup ● Sesame | Soy | Milk | Egg
\$420

菊花豆腐盅
Chrysanthemum Shape Tofu Soup





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VEGETABLE

★ 蒜香油泡南瓜

Oil-Poached Pumpkin with Garlic

\$ 480

*烹調時間約20-25分鐘 Cooking time is approximately 20-25 minutes.

● 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 ● Crustaceans | Sesame | Soy | Milk | Egg

\$ 580

● 酸菜燻綠竹筍

Braised Green Bamboo Shoots with Pickled Mustard Greens

\$ 480

● 百合山藥蘆筍 ● 芝麻 | 大豆 | 牛奶或羊奶 | 蛋

Stir-Fried Asparagus with Lily Bulbs & Chinese Yam ● Sesame | Soy | Milk | Egg

\$ 520

● 干貝上湯娃娃菜 ● 大豆 | 牛奶或羊奶 | 蛋

Braised Baby Chinese Cabbage with Scallop in Chicken Broth ● Soy | Milk | Egg

\$ 420

● 炒季節時蔬 ● 芝麻 | 大豆 | 牛奶或羊奶 | 蛋

Stir-Fried Seasonal Vegetable ● Sesame | Soy | Milk | Egg

\$ 320

● 干貝角瓜 ● 芝麻 | 大豆 | 牛奶或羊奶 | 蛋

Braised Loofah with Crispy Scallop ● Sesame | Soy | Milk | Egg

\$ 420

開陽白菜 ● 甲殼

Stir-Fried Chinese Cabbage with Dried Shrimp ● Crustaceans

\$ 320

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★主廚推薦 Chef's Recommendation ● 含有過敏原 Contains Allergens

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

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 ● Crustaceans | Sesame | Soy | Gluten | Milk | Egg
\$420

老皮嫩肉 ● 魚類|大豆|麩質|蛋
Crispy Deep Fried Egg Tofu ● Fish | Soy | Gluten | Egg
\$380

🌶️ 麻婆豆腐 ● 大豆
Mapo Tofu ● Soy
\$380

🌶️🌿 清蒸臭豆腐 ● 甲殼|大豆|麩質
Steamed Spicy Stinky Tofu ● Crustaceans | Soy | Gluten
\$260

蟹粉豆腐
Stewed Tofu with Crab Roe



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
● Crustaceans | Sesame | Soy | Milk | Egg
\$ 480

上海米香菜飯 ● 甲殼 | 芝麻 | 大豆 | 牛奶或羊奶 | 蛋
Shanghai-Style Steamed Jinhua Ham & Vegetable with Crispy Rice
● Crustaceans | Sesame | Soy | Milk | Egg
\$ 580

龍蝦米香上海菜飯 ● 甲殼 | 芝麻 | 大豆 | 牛奶或羊奶 | 蛋
Shanghai-Style Steamed Lobster & Vegetable with Crispy Rice
● Crustaceans | Sesame | Soy | Milk | Egg
\$ 2,280

*使用澳洲龍蝦約450 g Made with Australian lobster (approx. 450g).

蔥開煨麵 ● 甲殼 | 大豆 | 麩質 | 牛奶或羊奶 | 蛋
Stewed Noodle Soup with Scallions & Dried Shrimp ● Crustaceans | Soy | Gluten | Milk | Egg
\$ 280

蔥開松阪煨麵 ● 甲殼 | 大豆 | 麩質 | 牛奶或羊奶 | 蛋
Stewed Noodle Soup with Pork Neck & Scallions ● Crustaceans | Soy | Gluten | Milk | Egg
\$ 580

兩面黃 ● 甲殼 | 大豆 | 麩質 | 蛋
Pan-Fried Crispy Noodles with Shredded Pork ● Crustaceans | Soy | Gluten | Egg
\$ 460

雪菜肉絲炒年糕 ● 芝麻 | 大豆 | 牛奶或羊奶 | 蛋
Stir-Fried Rice Cakes with Pork & Preserved Mustard Greens ● Sesame | Soy | Milk | Egg
\$ 320

銀絲卷 [炸 / 蒸] ● 牛奶或羊奶 | 麩質
Silver Thread Roll [Deep Fried / Steamed] ● Milk | Gluten
\$ 80

白飯 /碗
Steamed Rice
\$ 40

光餅 /片 ● 芝麻 | 麩質
Guang Bing (Fuzhou Flatbread) ● Sesame | Gluten
\$ 40

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辣 Spicy 可供應全素 Pure Vegan Option Available

點心甜品
DESSERTS

★ 酒釀湯圓 /位 ● 芝麻 | 花生 | 蛋
Sweet Glutinous Rice Ball in
Fermented Rice Wine Soup (Per Person) ● Sesame | Peanut | Egg
\$180

芋香西米露 /位 [冰 / 熱] ● 堅果 | 麩質 | 牛奶或羊奶
Sweet Taro Sago Dew (Per Person) [Cold / Hot] ● Peanut | Gluten | Milk
\$180

★ 棗泥鍋餅 ● 芝麻 | 麩質
Crispy Date Crepe ● Sesame | Gluten
\$320

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

芝麻麻糬芋泥捲 ● 芝麻 | 麩質
Sesame Mochi Taro Purée Roll ● Sesame | Gluten
\$380

豆沙麻糬捲 ● 麩質
Red Bean Mochi Roll ● Gluten
\$380

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

酒釀湯圓

Sweet Glutinous Rice Ball in
Fermented Rice Wine Soup



北馥樓



PEI-FULL
RESTAURANT



步步高陞好彩頭蘿蔔糕禮盒

北馥樓經典的臘味蘿蔔糕

清甜的蘿蔔絲、細緻軟綿的口感

臘味增添香氣，展現出迷人滋味

每盒 **NT\$480**

・請於三日前預訂 ・本飯店保留專案變更、修改、最終解釋之權利
・照片中部分配料為擺盤裝飾，禮盒僅含臘味蘿蔔糕

本餐廳使用之豬肉原產地為 **台灣**
The pork served in our restaurant is sourced from **Taiwan**

本餐廳使用之牛肉原產地為 **美國**
The beef served in our restaurant is sourced from the **USA**

北馥樓套餐

PEI-FULL SET MENU

北馥鴻喜迎賓盤

老雪菜豆瓣酥、花雕醉雞、杭式鳳尾子魚、水晶肴肉佐黃金泡菜

翡翠乾燒海虎蝦

蘇杭無錫嫩子排

杭州上海菜飯

芙蓉甘露蒸魚片

蘆筍銀杏炒山藥

菊花豆腐盅

冰心綠豆糕

蓬萊寶島四季果

\$2,080 / 套

北馥樓套餐

PEI-FULL SET MENU

北馥鴻喜迎賓盤

老雪菜豆瓣酥、花雕醉雞、杭式鳳尾子魚、香檸焦糖松阪豬

珍品罈燒八寶盅

金蒜銀絲蒸龍蝦

蘇杭無錫嫩子排

手拆蟹肉櫻花蝦米糕

花膠鮑魚燴烏參

蟲草蘆筍銀杏炒山藥

菊花豆腐盅

桂花酒釀湯圓

蓬萊寶島四季果

\$3,080 套

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PEI-FULL SET MENU

北馥鴻喜迎賓盤

煙燻梅子鰻、杭式鳳尾子魚、香檸焦糖松阪豬、杭式酒釀油爆蝦

松露上湯焗龍蝦

椰子牛腩煲

老火蔥燐豚腱骨

杭州烏魚子上海菜飯

花膠鮑魚燴烏參

羊肚菌山藥蘆筍

藥膳甲魚豬肚燉雞湯

芋頭西米露

蓬萊寶島四季果

\$4,080 / 套

北馥樓素食套餐



PEI-FULL VEGETARIAN SET MENU

北馥菩提素喜拼

桂花梅汁聖女果、寧式素鵝捲、陳醋香麻雲耳、龍井蜜漬糖栗

老黃瓜竹筍野菌菇湯

鎮江素子排

松子欖菜白玉環

蟲草金菇海苔捲

清炒時蔬

上海素菜飯

北馥精選點心

蓬萊寶島四季果

\$1,680 / 套

北馥樓素食套餐



PEI-FULL VEGETARIAN SET MENU

北馥菩提素喜拼

桂花梅汁聖女果、寧式素鵝捲、陳醋香麻雲耳、龍井蜜漬糖栗

羅漢一品素跳牆

碧綠素黃雀

松子欖菜白玉環

蠔皇碧綠素雙冬

百合山藥蘆筍

上海素菜飯

北馥精選點心

蓬萊寶島四季果

\$1,980 / 套

北馥樓素食宴席菜單

PEI-FULL VEGETARIAN BANQUET MENU



北馥菩提迎賓盤
香菇燻青江菜心、乾煸筍尖、芝麻香菇
涼拌白菜心、寧式素鵝捲、栗子番茄

巧手什錦素香鬆

砂鍋油泡鮮金瓜

羊肚菌素燒黃雀

白果香烤嫩白菜

五彩時蔬糖醋魚

羅漢一品佛跳牆

黃金米香翡翠飯

御膳八寶蜜芋泥

寶島四季鮮果品

\$17,800 / 每桌十席

需提前三天預約 Please pre-order at least three days in advance.

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.

北馥樓宴席菜單

PEI-FULL BANQUET MENU

北馥錦繡迎賓盤
水晶油雞、花雕醉元蹄、杭式酒釀油爆蝦
野菌菇素鵝捲、老上海燻魚

御製一品佛跳牆

勁醬杏菇炒雞球

古法蔭油東坡肉

蠔皇鮑片扒鮮蔬

鳳脂金露蒸石斑

河蝦仁上海菜飯

蟲草北菇燉雞湯

北馥雅饌巧手點

蓬萊寶島四季果

\$16,800 / 每桌十席

北馥樓宴席菜單

PEI-FULL BANQUET MENU

北馥錦繡迎賓盤
川味椒麻口水雞、杭式鳳尾子魚、杭式酒釀油爆蝦
水晶肴肉、龍井蜜漬糖栗

珍品罈燒八寶盅

杭式金沙軟殼蝦

滬韻秘製肴豬腳

玉參鮑魚扒鮮蔬

鳳脂金露龍虎斑

櫻花蝦臘味米糕

干貝菜膽燉土雞

北馥雅饌巧手點

蓬萊寶島四季果

\$19,800 / 每桌十席

需提前三天預約 Please pre-order at least three days in advance.

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北馥樓宴席菜單

PEI-FULL BANQUET MENU

北馥錦繡迎賓盤

涼拌蔥油海蜇、杭式鳳尾子魚、堅果起司烏魚子磚
水晶肴肉、龍井蜜漬糖栗

金沙魚皮海虎蝦沙拉

山城避風塘龍蝦

茶香煙燻豚玉排

蟲草山藥炒蘆筍

甘露芙蓉龍虎斑

蟹肉櫻花蝦米糕

鮑魚燉烏骨雞湯

北馥雅饌巧手點

蓬萊寶島四季果

\$23,800 / 每桌十席

北馥樓宴席菜單

PEI-FULL BANQUET MENU

北馥錦繡迎賓盤

涼拌蔥油海蜇、杭式鳳尾子魚、堅果起司烏魚子磚
水晶肴肉、黃金泡菜、花雕醉元蹄

南非鮑海虎蝦沙拉

金蒜銀絲蒸龍蝦

蔭油鮑魚東坡肉

羊肚菌百合蘆筍

鳳脂金露七星斑

臘味帶子珍珠米

花膠北菇燉雞湯

北馥雅饌巧手點

蓬萊寶島四季果

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北馥樓宴席菜單

PEI-FULL BANQUET MENU

北馥錦繡迎賓盤

川味椒麻口水雞、芝麻烏魚子、水晶肴肉
黃金泡菜、杭式鳳尾子魚、梅汁番茄

和風南非鮑拼日本生食干貝

松露上湯焗龍蝦

一品花膠佛跳牆

麻油松阪炒雙腰

清蒸珍品七星斑

碧綠蘆筍炒軟絲

鰻魚臘腸珍珠米

蟲草人參燉雞湯

北馥雅饌巧手點

蓬萊寶島四季果

\$35,800 / 每桌十席

需提前三天預約 Please pre-order at least three days in advance.

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.