

北馥樓



PEI-FULL
RESTAURANT

賀
北馥樓
榮登2025
「臺灣米其林指南」
新入選餐廳

PEI-FULL RESTAURANT
NEW ENTRY OF
2025 MICHELIN
GUIDE TAIWAN

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

麻糬豆沙鍋餅

Crispy Red Bean Mochi Crepe

【贈送每位烏梅汁乙杯】

One Complimentary Plum Juice Per Guest

\$5,580

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 Mix 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

Long-Tailed Anchovy in Sweet & Sour Sauce

蘇杭東坡肉佐荷葉夾

Long-Tailed Anchovy in Sweet & Sour Sauce

季節時蔬

Stir-Fried Seasonal Vegetable

麻糬豆沙鍋餅

Crispy Red Bean Mochi Crepe

【贈送每位烏梅汁乙杯】

One Complimentary Plum Juice Per Guest

\$7,880

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、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 Chives in Hot Oil

蘇杭東坡肉佐荷葉夾

Donpo-Style Slow Braised Pork Belly

砂鍋醃篤鮮

Shanghai-Style Creamy Chicken Casserole

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、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 Cod Maw in Scallion Sauce

清炒蝦仁

Plain-Fried River Shrimp

蘇杭東坡肉佐荷葉夾

Donpo-Style Slow Braised Pork Belly

松子鱸魚

Pine Nuts Fried Bass with Sweet & Sour Sauce

百合山藥蘆筍

Stir-Fried Asparagus with Lily Bulbs & Chinese Yam

砂鍋醃篤鮮

Shanghai-Style Creamy Chicken Casserole

棗泥鍋餅

Crispy Date Crepe

\$6,680

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MICHELIN RECOMMENDATION



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.



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

\$680



煙燻梅子鰻 ● 魚類
Smoked Plum in Eel

\$480

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

主廚推薦

CHEF RECOMMENDATION



★ 砂鍋醃篤鮮 ● 大豆|牛奶或羊奶|蛋
Shanghai-Style Creamy Chicken Casserole
\$680



★ 上海菜飯 ● 甲殼|芝麻|大豆|牛奶或羊奶|蛋
Shanghai-Style Steamed Jinhua Ham & Vegetable Rice
\$480



★ 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



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

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鳳尾子魚

Long-Tailed Anchovy in Sweet & Sour Sauce

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

🔥 老醋蜆頭 ● 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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響油韭黃鱔糊

Stir-Fried Shredded Eel with
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 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 in Scallion Sauce
\$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 in Scallion Sauce
\$1280

活龍蝦 ● [醬爆] 甲殼|芝麻|大豆|麩質|牛奶或羊奶|蛋
[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

Pine Nuts Fried Bass with
Sweet & Sour Sauce

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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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椰子牛腩煲
Coconut Beef Brisket Pot

牛肉料理
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★ 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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🔥 辣 Spicy 🌱 可供應全素 Pure Vegan Option Available



東坡肉

Donpo-Style Slow Braised Pork Belly

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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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桂花片皮烤鴨

Crispy Roasted Duck

*需提前三天預約 Advance reservation is required 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

\$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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🔥 辣 Spicy 🌱 可供應全素 Pure Vegan Option Available

烤鴨四吃

Crispy Roasted Duck Four Courses



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

*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

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

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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★ 砂鍋醃篤鮮 ● 大豆|牛奶或羊奶|蛋
Shanghai-Style Creamy Chicken Casserole
\$680

● 菊花豆腐盅 [位] ● 大豆|牛奶或羊奶|蛋
Chrysanthemum Shape Tofu Soup (Per Person)
\$280

砂鍋火炯土雞湯 [半雞/全雞] ● 大豆|牛奶或羊奶|蛋
Double-Boiled Free Range Chicken with
Jinhua Ham Casserole [Half / Whole]
\$920 / 1680

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

碧綠海鮮羹 ● 甲殼|魚類|大豆|蛋
Assorted Seafood Thick Soup
\$560

菊花豆腐盅
Chrysanthemum Shape
Tofu Soup



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



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

上海菜飯
Shanghai-Style
Steamed Jinhua Ham &
Vegetable Rice



飯
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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
\$ 480

蔥開煨麵 ● 甲殼|大豆|麩質|牛奶或羊奶|蛋
Stewed Noodle Soup with Scallions
\$ 260

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

河蝦仁炒飯 ● 甲殼|蛋
River Shrimp Fried Rice
\$ 560

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

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
\$ 320

蟹粉拌麵 ● 甲殼|芝麻|大豆|麩質|牛奶或羊奶|蛋
Crab Roe Noodles
\$ 480

荷葉夾 ● 麩質
Lotus Leaf-Shaped Bun
\$ 30

白飯
Steamed Rice
\$ 30

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

酒釀湯圓

Sweet Glutinous Rice Ball in
Fermented Rice Wine Soup



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

北
馥
樓



PEI-FULL
RESTAURANT



步步高陞好采頭蘿蔔糕禮盒

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