

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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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

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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



煙燻梅子鰻 ● 魚類  
Smoked Plum in Eel

\$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  
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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霸王別姬湯 / 鍋	3,680
"Farewell My Concubine" Signature Soup	
麻油松阪豬炒雙腰 / 鍋	3,580
Sesame-Oil Stir-Fried Matsusaka Pork with Kidney & Liver	
一品花膠佛跳牆 / 甕	3,280
Premium Fish Maw Buddha Jumps Over the Wall (per pot)	
珍品罈燒八寶盅 / 甕	2,880
Deluxe Eight-Treasure Casserole (per pot)	
和風南非鮑拼日本生食干貝 / 例	2,880
Japanese-Style South African Abalone with Fresh Japanese Sashimi Scallops (per person)	
山城避風塘龍蝦 / 隻	2,880
Typhoon Shelter Lobster (per piece)	
金蒜銀絲蒸龍蝦 / 隻	2,680
Steamed Lobster with Golden Garlic & Vermicelli (per piece)	
鮑魚燉烏骨雞 / 鍋	2,380
Abalone Stewed with Black-Bone Chicken	
炭烤果香醬豬肋排 / 例	800
Charcoal-Grilled Pork Ribs with Fruity Glaze (per piece)	



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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

蔥爆鯽魚 ● 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

★ 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  
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

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

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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

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★ 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



## 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

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

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- 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

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



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  
\$ 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



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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