

北馥樓



PEI-FULL
RESTAURANT

北馥樓 榮登2025 「臺灣米其林指南」 入選餐廳

PEI-FULL RESTAURANT
FEATURED IN THE
2025 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。以鮮嫩茶芽窨多次茉莉花製成，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 tea is not Wang Tea

不發酵，輕柔低溫烘乾。茶湯清澈透金，湯色溫潤如琥珀。舒緩乾渴，養顏降火。

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

\$ 80

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.

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採 ADVANCE ORDER DISHES

霸 王 別 姬 湯 /鍋 ● 大豆|牛奶或羊奶|蛋

"Farewell My Concubine" Signature Soup (per pot)

原名「龍鳳燴」是以甲魚（俗稱「霸王」）和烏骨雞（或稱「姬」）為主要食材燉煮的滋補湯品，源自江蘇徐州的一道名菜。當年西楚霸王項羽在王朝開國大典時為虞姬泡製此道湯品來象徵他倆的愛情故事。此湯品不只滋補強身，增強體力，更能調節生理機能，精力旺盛。

\$3680

麻 油 松 阪 豬 炒 雙 腰 /鍋 ● 芝麻|大豆

Sesame-Oil Stir-Fried Matsusaka Pork

with Kidney & Chicken Soft Roe (per pot)

\$3580

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)

\$3280

珍 品 譚 燒 八 寶 蟹 /甕 ● 甲殼|大豆|堅果|麩質|牛奶或羊奶|蛋

Deluxe Eight-Treasure Stew in Clay Pot (per pot)

\$2880

和 風 南 非 鮑 拼 日 本 生 食 干 貝 /例 ● 芝麻|大豆|花生|麩質

Japanese-Style South African Abalone

with Sashimi-Grade Scallops (per portion)

\$2880

山 城 避 風 塘 龍 蝦 /隻 ● 甲殼|大豆|麩質

Typhoon Shelter Lobster (per piece)

\$2880

金 蒜 銀 絲 蒸 龍 蝦 /隻 ● 甲殼|芝麻|大豆|麩質

Steamed Lobster with Golden Garlic & Vermicelli (per piece)

\$2680

鮑 魚 燉 烏 骨 雞 /鍋

Abalone with Silkie Chicken Soup (per pot)

\$2380

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

\$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

Long-Tailed Anchovy in Sweet & Sour Sauce

蘇杭東坡肉佐荷葉夾

Donpo-Style Slow Braised Pork Belly

季節時蔬

Stir-Fried Seasonal Vegetable

麻糬豆沙鍋餅

Crispy Red Bean Mochi Crepe

\$7,980

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.

龍蝦泡飯精選四人餐

CRISPY RICE WITH LOBSTER IN CRAB BROTH SET MEAL FOR 4

杭式鳳尾子魚

Long-Tailed Anchovy in Sweet & Sour Sauce

龍蝦泡飯

Crispy Rice with Lobster in Crab Broth

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

\$6,680

龍蝦泡飯珍饌六人餐

CRISPY RICE WITH LOBSTER IN CRAB BROTH 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

龍蝦泡飯

Crispy Rice with Lobster in Crab Broth

蔥燒花膠烏參

Stewed Sea Cucumber with Cod Maw in Scallion Sauce

蘇杭東坡肉佐荷葉夾

Donpo-Style Slow Braised Pork Belly

季節時蔬

Stir-Fried Seasonal Vegetable

麻糬豆沙鍋餅

Crispy Red Bean Mochi Crepe

\$8,280

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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、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

響油韭黃鱠糊

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

米其林推薦珍饌六人餐

MICHELIN RECOMMENDED SET MEAL FOR 6

珍饌拼盤

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

清炒河蝦仁

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

\$6,880



米其林推薦 MICHELIN RECOMMENDATION



桂花片皮烤鴨 ● 芝麻|大豆|花生|麴質|牛奶或羊奶|蛋|甲殼|魚類

Crispy Roasted Duck

\$3180

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



東坡肉附荷葉夾四片 ● 芝麻|大豆|麴質|牛奶或羊奶|蛋

Donpo-Style Slow Braised Pork Belly

\$880



煙燻梅子鰻 /六片 ● 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

辣椒 Spicy 素食 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
\$760



★★ 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 in Scallion Sauce
\$1280



★ 紅燒魚下巴 /一片 • 魚類|大豆|麩質
Braised fish Chin
\$260

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

辣椒 Spicy 純素 Pure Vegan Option Available



煙燻梅子鰻
Smoked Plum in Eel

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
\$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
\$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

蔥燒鯽魚 ● 魚類|芝麻|大豆|麩質
Grilled Fish with Scallions
\$480

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
\$320

冷盤三拼
Cold Plate Trio
\$780

*煙燻梅子鰻除外 Except Smoked Plum in Eel

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辣椒 Spicy 素食 Pure Vegan Option Available



龍蝦海膽干貝手撥蟹肉泡飯
Crispy Rice with Lobster in Crab Broth

海 鮮 料 理
SEAFOOD

★ 龍蝦海膽干貝手撥蟹肉泡飯 /例 (4-6人份)

● 甲殼|芝麻|大豆|牛奶或羊奶|蛋

Crispy Rice with Lobster in Crab Broth

湯品的技藝與米飯結合，將炸過的米飯沖入滾燙濃郁的龍蝦湯中，加上珍貴的海膽、干貝、手撥蟹肉等海味，讓各種食材的精華匯聚到脆米之中，充分感受到濃郁的龍蝦鮮味，也讓米飯和湯頭彼此相得益彰，同時享受脆米酥脆的口感。

\$ 4680

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

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

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

* 依時令供應 Available seasonally.

金沙軟殼蝦 /六只 ● 甲殼|麩質|蛋

Salted Egg Soft-Shell Shrimp

\$ 720

印馥香酥蝦鬆球 /六顆 ● 甲殼|麩質

Indian-Style Crispy Shrimp Balls

\$ 580

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

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

辣椒 Spicy 純素全 Pure Vegan Option Available



響油韭黃鱔糊
Stir-Fried Shredded Eel with
Chives in Hot Oil

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SEAFOOD

★ 韓油韭黃鱈糊 • 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Shredded Eel with Chives in Hot Oil
\$520

韓油清炒鱈糊 • 魚類|芝麻|大豆|麩質|牛奶或羊奶|蛋
Stir-Fried Shredded Eel in Hot Oil
\$620

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

蠔油南非鮑/顆 • 麩質
South African Abalone Braised in Oyster Sauce (per piece)
\$680

蠔油南非鮑燴烏參/只 • 麩質
South African Abalone with Sea Cucumber Braised
in Oyster Sauce (per piece)
\$880

蠔油南非鮑燴花膠烏參/只 • 魚類|麩質
South African Abalone with Fish Maw &
Sea Cucumber Braised in Oyster Sauce (per piece)
\$1180

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

辣椒 Spicy 純素 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

\$2280

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

\$1080

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

\$880

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

\$980

清蒸龍虎斑 ● 魚類|芝麻|大豆|麩質
Steamed Grouper

\$1480

清蒸山泉鱸魚 ● 魚類|芝麻|大豆|麩質
Steamed Sea Bass

\$980

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

\$1080

紅燒魚下巴 /一片 ● 魚類|大豆|麩質
Braised fish Chin

\$260

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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



椰子牛腩煲
Coconut Beef Brisket Pot

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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

*依時令供應 Seasonal Availability.

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

辣椒 Spicy 素食 Pure Vegan Option Available



東坡肉

Donpo-Style Slow Braised Pork Belly

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★ 東坡肉 附荷葉夾四片 ● 芝麻|大豆|麴質|牛奶或羊奶|蛋
Donpo-Style Slow Braised Pork Belly
\$880

★ 茶香煙燻玉排 ● 芝麻|大豆|麴質
Tea Smoked Pork Ribs
\$980

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

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

炒龍筋 [金沙/X.O.醬/蠔油] ● [X.O.醬]甲殼|魚類|芝麻|大豆|花生
Stir-Fried Pork Tendon
[Salted Egg Yolk / X.O. Sauce /
Oyster Sauce]
\$680

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|麴質
Stir-Fried Pork Neck with Mung Bean Sprout
\$480

★ X.O.醬松阪豬 ● 甲殼|魚類|大豆|花生|麴質|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|麴質
Caramelized Pork Neck
\$620

清燉獅子頭 [位] ● 蛋
Clear Stewed Meatball (Per Person)
\$280

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

辣椒 Spicy 純素 Pure Vegan Option Available



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|麴質|牛奶或羊奶|蛋|甲殼|魚類

Crispy Roasted Duck

\$3180

*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|麴質|牛奶或羊奶|蛋

Kung Pao Chicken

\$380

栗 子 燒 雞 ● 堅果|大豆|麴質

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

Crispy Roasted Duck

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

● 芝麻|大豆|花生|麴質|牛奶或羊奶|蛋|甲殼|魚類

一鴨二吃

Crispy Roasted Duck Served in Two Courses

\$3180

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) 淮揚濃湯燉鴨粥 / XO醬韭黃炒鴨絲 🔥

· Boiled Duck Meat Congee

· Stir-Fried Duck Meat with Chives 🔥

推薦吃法

Recommended Serving Choices

+\$780

炙燒鴨皮壽司 (10貫)

Seared Duck Skin Sushi (10 Pieces)

烤鴨配料 [小黃瓜/青蔥/甜麵醬/桂花冰梅醬]

Roasted Duck 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

烤鴨餅皮 /籠 (12片)

Roasted Duck Pancakes (12 Pieces)

+\$120

砂鍋湯品 SOUP

★ 砂鍋醃篤鮮 ● 大豆|牛奶或羊奶|蛋
Shanghai-Style Creamy Chicken Casserole
\$760

干貝花膠佛跳牆 /盅 ● 甲殼|魚類|堅果|大豆|麩質|牛奶或羊奶|蛋
Fish Maw & Scallop Buddha Jumps Over the Wall (Individual Pot)
\$560

蟲草鮮參燉土雞 /盅 ● 大豆|牛奶或羊奶|蛋
Cordyceps & Ginseng Stewed Free-Range Chicken (Individual Pot)
\$520

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]
\$1080 / 1880

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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辣椒 Spicy 素食 Pure Vegan Option Available



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

田園時蔬
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
\$520

百合山藥蘆筍 • 芝麻|大豆|牛奶或羊奶|蛋
Stir-Fried Asparagus with Lily Bulbs & Chinese Yam
\$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
\$420

炒季節時蔬 • 芝麻|大豆|牛奶或羊奶|蛋
Stir-Fried Seasonal Vegetable
\$320

干貝角瓜 • 芝麻|大豆|牛奶或羊奶|蛋
Braised Loofah with Crispy Scallop
\$420

開陽白菜 • 甲殼
Stir-Fried Chinese Cabbage with Dried Shrimp
\$320

碧綠雙冬 • 芝麻|大豆|牛奶或羊奶|蛋
Stir-Fried Mushroom & Bamboo Shoots with Greens
\$580

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

\$ 420

老 皮 嫩 肉 ● 魚類|大豆|麩質|蛋

Crispy Deep Fried Egg Tofu

\$ 380

🌶 麻 婆 豆 腐 ● 大豆

Mapo Tofu

\$ 380

🌿 🌶 清 蒸 臭 豆 腐 ● 甲殼|大豆|麩質

Steamed Spicy Stinky Tofu

\$ 260



蟹 粉 豆 腐

Stewed Tofu with Crab Roe

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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

飯
類
麵
膳

RICE
OR
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

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

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
\$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
\$2280
*使用澳洲龍蝦約450g 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
\$280

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

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

白飯 /碗
Steamed Rice
\$35

荷葉夾 /片 ● 麩質
Lotus Leaf-Shaped Bun
\$35

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

 雪菜肉絲炒年糕 ● 芝麻|大豆|牛奶或羊奶|蛋
Shanghai Style Stir-Fried Glutinous Rice Cakes with Salted Mustard Greens
\$320

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 piece)
\$180

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

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

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

豆沙麻糬捲 ● 麩質|芝麻
Red Bean & Sesame Purée Roll
\$380

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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辣椒 Spicy 素食 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

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