

經典午間套餐  
Classic Lunch Set Menu

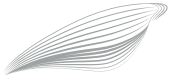


精選點心三拼  
Dim Sum Combination

隴粵燒味雙拼  
Assorted Barbecue Platter

香茜牛肉豆腐羹  
Cilantro Beef and Tofu Soup

蒜香酥炸雙鮮  
Garlic-Infused Crispy Duo Delight



豉汁蘆筍炒雞肉片  
Stir-Fried Chicken Slices with Asparagus in Black Bean Sauce

枸杞浸豆苗  
Poached Pea Shoots with Goji Berries

魔鬼炒飯  
Chef Kan's Signature Spicy Fried Rice with Barbecued Pork and Shrimps

生磨杏仁茶  
Traditional Grinded Almond Sweet Soup

豆沙芝麻球  
Glutinous Rice Sesame Ball



TWD 1,880 / 位  
Per person

本菜單所使用豬原料產地來自於台灣、西班牙。  
The origins of the pork used in this menu are from Taiwan and Spain.  
本菜單所使用牛原料產地來自於美國。  
The origins of the beef used in this menu are from the United States.



品味套餐  
Gourmet Set Menu



精選點心三拼  
Dim Sum Combination

隴粵燒味拼盤  
Assorted Barbecue Platter

松茸燉響螺湯  
Double-boiled Sea Whelk and Matsutake Soup

羊肚菌鮮鮑燜雞球  
Braised Chicken with Morel Mushrooms and Abalone

魚湯浸老虎斑  
Poached Tiger Grouper in Fish Broth

蒜香生爆芥蘭  
Stir-fried Kale with Garlic

松露蛋白和牛炒飯  
Wagyu Beef, Black Truffle and Egg White Fried Rice

生磨杏仁茶  
Traditional Grinded Almond Sweet Soup

豆沙芝麻球  
Glutinous Rice Sesame Ball




TWD 2,880 / 位

Per person

本菜單所使用豬原料產地來自於台灣、西班牙。  
The origins of the pork used in this menu are from Taiwan and Spain.

本菜單所使用牛原料產地來自於日本。  
The origins of the beef used in this menu are from Japan.





雅致套餐  
Elegant Set Menu

隴粵四福拼  
Appetizers Platter

枸杞花膠筒燉雞盅  
Chicken Soup with Fish Maw and Goji Berry

金蒜粉絲蒸小青龍  
Steamed Lobster with Garlic and Vermicelli

蜜椒汁和牛粒  
Sautéed Wagyu Beef with Sweet Peppers Sauce

古法蒸海上鮮  
Steamed Freshly Caught Fish with Pork and Scallion

濃雞湯雲耳百合干貝蔬  
Poached Black Fungus, Lily Bulbs, and Seasonal Vegetable  
in Chicken Soup Reduction

揚州炒飯  
Yeung Chow Fried Rice

生磨杏仁茶  
Traditional Grinded Almond Sweet Soup

芝麻球拼流沙包  
Glutinous Rice Sesame Ball & Salted Egg Custard Bun

TWD 3,880 / 位

Per person

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

本菜單所使用牛原料產地來自於日本。

The origins of the beef used in this menu are from Japan.



逸品套餐  
Deluxe Set Menu

隴粵四福拼  
Appetizers Platter

極品花膠燉螺頭湯  
Double-boiled Fish Maw and Sea Conch Soup

花雕蛋白蒸龍蝦  
Steamed Lobster with Egg White and Hua Diao Wine

鮮鮑扣鵝掌  
Braised Abalone and Goose Web in Abalone Sauce

老菜脯百合雲耳蒸圓鱈  
(小鱗犬牙南極魚)  
Steamed Cod Fish with Aged Dried Radish,  
Lily Bulbs and Black Fungus

鮮果咕啫肉  
Signature Sweet and Sour Pork


松露蛋白和牛炒飯  
Wagyu Beef, Black Truffle and Egg White Fried Rice

楊枝甘露  
Chilled Mango Sago Cream with Pomelo

芝麻球拼流沙包  
Glutinous Rice Sesame Ball & Salted Egg Custard Bun

TWD 5,880 / 位  
Per person

本菜單所使用豬原料產地來自於台灣、西班牙。  
The origins of the pork used in this menu are from Taiwan and Spain.  
本菜單所使用牛原料產地來自於日本。  
The origins of the beef used in this menu are from Japan.





尊饗套餐  
Premium Set Menu

精選點心三拼  
Dim Sum Combination

臘粵燒味三拼  
Assorted Barbecue Platter

紅燒官燕盅  
Braised Bird's Nest with Superior Broth

山藥龍蝦球  
Stir-fired Lobster and Yam

梅菜蒸圓鱈  
(小鱗犬牙南極魚)  
Steamed Cod Fish with Preserved Vegetables

鮑汁花膠扣四頭鮮鮑  
Braised Fish Maw and Four Heads Abalone with Abalone Sauce

陳醋排骨  
Sweet and Sour Pork Ribs

蟹黃蘆筍  
Stir-fired Asparagus with Crab Roe

松露蛋白和牛炒飯  
Wagyu Beef, Black Truffle and Egg White Fried Rice

生磨杏仁茶  
Traditional Grinded Almond Sweet Soup

芝麻球拼流沙包  
Glutinous Rice Sesame Ball & Salted Egg Custard Bun

TWD 8,880 / 位

Per person

本菜單所使用豬原料產地來自於台灣、西班牙。  
The origins of the pork used in this menu are from Taiwan and Spain.  
本菜單所使用牛原料產地來自於日本。  
The origins of the beef used in this menu are from Japan.

# 冷盤

## APPETIZERS



例

Portion/TWD

|  |       |
|--|-------|
| 欖菜甜豆仁(需預訂) .....   | 680   |
| Stir-fried Preserved Vegetables with Peas (Pre-order)                      |       |
| 齊齊撈起..... (需六人以上預訂)  | 300/位 |
| Prosperity Toss - Teochew - style Salad (Pre-order Minimum of six persons) |       |
| 酸薑溏心皮蛋 .....   | 280   |
| Marinated Baby Ginger with Century Eggs                                    |       |
| 陳醋海蜇頭 .....  | 260   |
| Marinated Jellyfish with Aged Vinegar                                      |       |
| 涼拌白玉耳 .....  | 220   |
| Black Fungus Marinated with Sesame Oil                                     |       |
| 桂花釀蘿白 .....  | 200   |
| Poached Radish and Osmanthus   |       |



# 明爐燒味

## BARBECUED / MARINATED



例

Portion/TWD

脆皮乳豬(需預訂) ..... 全隻/Whole 8,880  
Crispy Suckling Pig (Pre-order) ..... 半隻/Half 4,500

黃金片皮鵝/隻(需預訂) ..... 5,880  
Cantonese-Style Crispy Roasted Goose Course/Whole (Pre-order)

(三吃包含擇二：避風塘鵝骨、西芹炒鵝絲、香滑鵝肉粥、酸菜豆腐鵝骨湯)

Select Two Preparations:

Wok-Fried Goose Frame with Garlic and Dried Chili

Wok-Fried Sliced Goose Meat with Celery and Black Pepper

Goose Meat Congee

Double-Boiled Goose Soup with Preserved Vegetables and Tofu

廣式片皮鴨/隻(需預訂) ..... 3,580  
Cantonese-Style Crispy Roasted Duck Course/Whole (Pre-order)

(三吃包含擇二：避風塘鴨骨、西芹炒鴨絲、香滑鴨肉粥、酸菜豆腐鴨骨湯)

Select Two Preparations:

Wok-Fried Duck Frame with Garlic and Dried Chili

Wok-Fried Sliced Duck Meat with Celery and Black Pepper

Duck Meat Congee

Double-Boiled Duck Soup with Preserved Vegetables and Tofu

招牌金蒜黑豚叉燒(需預訂) ..... 1,680  
Signature Barbecued Pork (Pre-order)

冰燒三層肉(需預訂) ..... 980  
Roasted Pork Belly (Pre-order)

玫瑰油雞/半隻(需等候45分鐘) ..... 980  
Marinated Chicken in Soy Sauce/Half (Preparation time: 45mins)

涼拌手撕雞 ..... 680  
Shredded Chicken with Jellyfish

至尊燒鴨 ..... 580  
Premium Roasted Duck

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

# 湯

## SOUP

位

Per Person/TWD



|   |                     |
|---|---------------------|
| 花膠老菜脯燉乳鴿 .....  | 1,680               |
| Doubled-boiled Fish Maw with Pigeon and Dried Radish          |                     |
| 毛蟹酸辣湯 .....   | (需四人以上預訂) 1,280 / 位 |
| Spicy and Sour Crab Soup (Pre-order Minimum of four persons)  |                     |
| 花膠燉螺頭湯 .....  | 1,280               |
| Double-boiled Fish Maw with Sea Whelk                         |                     |
| 老菜脯燉筒膠雞湯 .....  | 780                 |
| Double-boiled Fish Maw and Chicken Soup with Dried Radish     |                     |
| 筒膠竹筴菜膽湯 .....   | 680                 |
| Double-boiled Fish Maw Soup with Bamboo Fungus and Vegetable  |                     |
| 白涼瓜瑤柱燉鮮鮑湯 .....   | 580                 |
| Double-boiled Abalone, Dried Scallop and Bitter Melon         |                     |
| 松茸燉響螺湯 .....  | 580                 |
| Double-boiled Sea Whelk and Matsutake Soup                    |                     |
| 菜膽松茸燉竹筴 .....   | 480                 |
| Double-boiled Bamboo Fungus Soup with Matsutake and Vegetable |                     |
| 金耳竹筴上素湯 .....   | 380                 |
| Jin'er Fungus and Bamboo Fungus Soup                          |                     |



## 燕窩、海味

### BIRD'S NEST / DRIED SEAFOOD

位

Per Person/TWD

|   |       |
|---|-------|
| 蟹黃官燕蒸蛋白 .....   | 2,800 |
| Steamed Egg White with Crab Roe and Bird's Nest         |       |
| 蠔皇南非8頭乾鮑 .....  | 9,000 |
| Braised South African Abalone (8 Heads)                 |       |
| 蠔皇南非16頭乾鮑 .....   | 4,000 |
| Braised South African Abalone (16 Heads)                |       |
| 蠔皇南非26頭乾鮑 .....   | 2,500 |
| Braised South African Abalone (26 Heads)                |       |
| 蠔皇鮮鮑 (4頭) .....   | 1,680 |
| Braised Abalone with Abalone Sauce (4 Heads)            |       |
| 鮑汁百花釀刺參 .....   | 1,980 |
| Sea Cucumber Stuffed in Shrimp Paste with Abalone Sauce |       |
| 鮑汁扣關東遼參 .....   | 1,680 |
| Braised Sea Cucumber with Abalone Sauce                 |       |
| 紅燒官燕 .....  | 1,680 |
| Braised Bird's Nest with Superior Stock                 |       |
| 鮑汁花膠扣鵝掌 .....   | 1,380 |
| Fish Maw and Goose Web with Abalone Sauce               |       |

# 活海鮮

## LIVE SEAFOOD

兩

Per Tael/37.5g

老虎斑 ..... 時價

(蔥油淋、梅菜蒸、X.O醬)

Market Price

Tiger Garoupa

(Steamed / Steamed with Preserved Vegetable /

Stir-fried with X.O Sauce)

東星斑 ..... 時價

(清蒸、梅菜蒸)

Market Price

Leopard Coral Grouper

(Steamed / Steamed with Preserved Vegetable)

基圍蝦 ..... 時價

(豉油皇、白灼、蒜蓉粉絲蒸)

Market Price

Shrimp

(Sauteed with Soy sauce / Scalded /

Steamed with Garlic and Vermicelli)

小青龍 ..... 時價

(蒜蓉蒸、上湯焗、X.O醬、金沙)

Market Price

Lobster

(Steamed with Garlic / Wok-baked in Superior Broth /

Stir-fried with X.O Sauce / Stir-fried with Salted Egg Yolk)

澳洲龍蝦 ..... 時價

(上湯焗、豆豉辣炒、油泡)

Market Price

Australian Lobster

(Wok-Baked in Superior Broth / Sautéed with Black Bean Paste

and Chili/Stir-fried)

阿拉斯加蟹 ..... 時價

(椒鹽、焗伊麵、花雕蒸蛋)

Market Price

Alaskan King Crab

(Salt and Pepper / Wok-baked with E-fu Noodles /

Steamed with Egg and Huadiao Wine)



# 海鮮

## SEAFOOD

例

Portion/TWD



|   |       |
|---|-------|
| 海參豆腐煲 .....   | 1,500 |
| Braised Sea Cucumber and Tofu   |       |
| 焗釀鮮蟹蓋/位 .....   | 880   |
| Baked Crab Shell Stuffed with Crab Meat and Onion/Per Person                    |       |
| 瑤柱蒸蛋白 .....   | 880   |
| Steamed Egg White with Dried Scallop  |       |
| 蜜椒鱈魚粒 (小鱗犬牙南極魚) .....   | 880   |
| Fried Cod Fish with Marinated Pepper  |       |
| 老菜脯百合雲耳圓鱈 (小鱗犬牙南極魚)/位 .....   | 880   |
| Steamed Cod Fish with Aged Dried Radish, Lily Bulbs and Black Fungus/Per Person |       |
| X.O 醬蘆筍炒帶子 .....  | 780   |
| Stir-fried Scallop with Asparagus and X.O Sauce                                 |       |
| 百合蘆筍炒螺片 .....   | 780   |
| Stir-Fried Sea Whelk with Lily and Asparagus                                    |       |
| 香酥沙律脆蝦球 .....   | 680   |
| Deep-fried Prawns with Mayonnaise Dressing                                      |       |
| X.O 醬粉絲蝦球煲 .....  | 680   |
| Wok-fried Prawns with X.O Sauce and Vermicelli                                  |       |
| 金沙鱈魚條 .....   | 480   |
| Fried Sliced Cod with Salted Egg Yolk   |       |
| 避風塘炒大蝦/位 .....  | 280   |
| Fried Prawn with Minced Garlic and Chili/Per Person                             |       |

## 家禽、肉類

### POULTRY / MEAT



例

Portion/TWD

|   |                     |
|---|---------------------|
| 手吊脆皮雞/隻(需預訂) .....  | 1,980               |
| Deep-fried Crispy Chicken/Whole (Pre-order)                     |                     |
| 桂花燒乳鴿 .....   | (需兩隻以上預訂) 1,280 / 隻 |
| Crispy Pigeon/Whole (Pre-order)                                 |                     |
| 豉油皇乳鴿 .....   | (需兩隻以上預訂) 1,280 / 隻 |
| Roasted Pigeon with Bean Sprout and Soy Sauce/Whole (Pre-order) |                     |
| 砂鍋鮮花椒和牛粒 .....  | 3,600               |
| Wok-fried Wagyu Beef Tenderloin with Sichuan Pepper             |                     |
| 咕咾和牛 .....  | 3,600               |
| Sweet and Sour Wagyu Beef                                       |                     |
| 燒汁和牛脯 .....   | 3,580               |
| Wok-fried Wagyu Beef Brisket with Vegetables                    |                     |
| 珍菌牛仔骨煲 .....  | 1,580               |
| Wok-fried Beef Short Rib and Mushrooms                          |                     |
| 辣子和牛海參豆腐煲 .....   | 1,380               |
| Braised Wagyu Beef, Sea Cucumber and Tofu with Spice            |                     |
| 桂葉牛腩煲 .....   | 1,280               |
| Braised U.S. Beef Brisket with Bay Leaf                         |                     |

本菜單所使用牛原料產地來自於日本、美國。

The origins of the beef used in this menu are from Japan and the United States.

## 家禽、肉類

### POULTRY / MEAT

例

Portion/TWD

|   |       |
|---|-------|
| 古法羊腩煲(需預訂) .....                                | 1,880 |
| Traditional Lamb Stew (Pre-order)               |       |
| 黑椒煎和羊排/4支 .....                                 | 1,680 |
| Fried Lamb Rib with Black Pepper Sauce/4 sticks |       |
| 陳醋排骨 .....                                      | 780   |
| Sweet and Sour Pork Ribs                        |       |
| 黑松露炒雞球 .....                                    | 780   |
| Stir-fried Chicken Cubes with Black Truffle     |       |
| 椒鹽蒜香排骨 .....                                    | 780   |
| Fried Pork Ribs with Garlic and Pepper          |       |
| 鮮果咕咾肉 .....                                     | 680   |
| Signature Sweet and Sour Pork                   |       |

本菜單所使用豬原料產地來自於台灣。

The origins of the pork used in this menu are from Taiwan.

## 豆腐、蔬菜

### TOFU / VEGETABLES

例

Portion/TWD

|   |     |
|---|-----|
| 粉絲蒸絲瓜 .....   | 680 |
| Steamed Loofah with Vermicelli                            |     |
| 吻仔魚莧菜 .....   | 680 |
| Boiled Amaranth with Whitebait                            |     |
| 粥水浸時蔬 .....   | 680 |
| Poached Seasonal Vegetables in Porridge                   |     |
| 蝦干芥蘭煲 .....   | 680 |
| Braised Dried Shrimp and Chinese Kale in Casserole        |     |
| 上湯浸時蔬 .....   | 680 |
| Poached Vegetables with Superior Broth                    |     |
| 梅菜皇瘦肉蒸茄子 .....  | 680 |
| Steamed Eggplant with Preserved Vegetables and Meat Floss |     |
| 瑤柱蘿白翠蔬 .....  | 480 |
| Stir-fried White Radish with Dried Scallop                |     |
| 蝦籽竹笙扒豆腐 .....   | 480 |
| Grilled Tofu with Shrimp Roe and Bamboo Fungus            |     |
| 欖菜乾煸四季豆 .....   | 480 |
| Stir-fried String Bean with Kale Borecole                 |     |
| 蒜香生爆芥蘭 .....  | 380 |
| Stir-fried Kale with Garlic                               |     |
| 黃金豆腐粒 .....   | 380 |
| Deep-fried Tofu   |     |



本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.



## 飯、麵

例

### RICE & NOODLES

Portion/TWD

|   |         |
|---|---------|
| 膏蟹粉絲煲 .....   | 3,600   |
| Wok-fried Crab Roe and Meat with Vermicelli                           |         |
| 鮑魚海鮮干貝粥/適用4-6位 .....  | 2,500   |
| Congee with Abalone, Scallop and Seafood / Serves 4-6 Persons         |         |
| 龍蝦泡飯/適用4-6位 .....   | 2,080   |
| Rice Puff Lobster Soup with Seafood / Serves 4-6 Persons              |         |
| 松露蛋白和牛炒飯 .....  | 680     |
| Wagyu Beef, Black Truffle and Egg White Fried Rice                    |         |
| 魔鬼炒飯 .....  | 680     |
| Chef Kan's Signature Spicy Fried Rice with Barbecued Pork and Shrimps |         |
| 砂鍋瑤柱炒麵 .....  | 680     |
| Wok-fried Noodles with Dried Scallop                                  |         |
| 瑤柱海鮮炒飯 .....  | 680     |
| Seafood and Dried Scallop Fried Rice                                  |         |
| 海鮮炒麵 .....  | 580     |
| Wok-fried Noodles with Seafood  |         |
| 臘味鵝肝腸煲仔飯 .....  | 480 / 位 |
| Claypot Rice with Chinese Sausages (Pre-order Minimum of two persons) |         |
| 蝦籽干燒伊麵 .....  | 480     |
| Stir-fried E-Fu Noodles with Shrimp Roe                               |         |

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

本菜單所使用牛原料產地來自於日本。

The origins of the beef used in this menu are from Japan.



# 隴粵點心 / 午間限定

Dim Sum / Lunch Only

例

Portion/TWD

|  |     |
|--|-----|
| 軟殼脆蟹腸粉 .....   | 480 |
| Steamed Rice Roll with Fried Soft-shell Crab           |     |
| 金沙脆蝦腸粉 .....   | 360 |
| Steamed Rice Roll with Shrimp and Crispy Fritter       |     |
| 蜜汁叉燒腸粉 .....   | 300 |
| Steamed Rice Roll with Barbecued Pork                  |     |
| 鮑魚燒賣皇/3件 .....   | 420 |
| Steamed Pork Dumpling with Abalone and Shrimp/3 pieces |     |
| 隴粵蝦餃皇/3件 .....   | 360 |
| Steamed Shrimp Dumpling/3 pieces                       |     |
| 海鮮蛋白餃/3件 .....   | 360 |
| Seafood Dumpling with Egg White/3 pieces               |     |
| 花膠時蔬餃/3件 .....   | 360 |
| Steamed Fish Maw and Vegetable Dumpling/3 pieces       |     |
| 芝麻鮮蝦筒/3件 .....   | 300 |
| Shrimp Roll with Sesame/3 pieces                       |     |
| 鮑魚雞粒酥/3件 .....   | 360 |
| Baked Abalone Puff with Diced Chicken/3 pieces         |     |
| 臘味蘿蔔糕/3件 .....   | 300 |
| Pan-fried Turnip Pudding with Air-dried Meat/3 pieces  |     |
| 金絲蘿蔔酥/3件 .....   | 300 |
| Deep-fried Shredded Radish Puff Pastry/3 pieces        |     |
| 蠔皇叉燒包/3件 .....   | 270 |
| Barbecue Pork Buns/3 pieces                            |     |

本菜單所使用豬原料產地來自於台灣、西班牙。

The origins of the pork used in this menu are from Taiwan and Spain.

# 甜品

## DESSERT

位

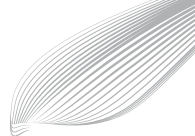
Per Person/TWD



|                                       |       |
|---------------------------------------|-------|
| 椰汁燉官燕 .....                           | 1,500 |
| Braised Bird's Nest with Coconut Milk |       |
| 楊枝甘露 .....                            | 220   |
| Chilled Mango Sago Cream with Pomelo  |       |
| 生磨杏仁茶 .....                           | 220   |
| Traditional Grinded Almond Sweet Soup |       |
| 核桃露湯圓 .....                           | 220   |
| Walnut Soup with Rice Balls           |       |
| 豆沙芝麻球/3件 .....                        | 180   |
| Glutinous Rice Sesame Balls /3 pieces |       |
| 酥皮蛋塔/3件 .....                         | 180   |
| Crispy Egg Tart /3 pieces             |       |
| 金沙流沙包/3件 .....                        | 180   |
| Salted Egg Custard Bun /3 pieces      |       |



素食套餐  
Vegetarian Set Menu



彩繪素拼盤  
Vegetable Combination Platter

珍饈素佛跳牆  
Buddha's Temptation  
(Ingredient:Taro, Chestnut, Mushroom, Bamboo Fungus, Ginkgo)

錦繡翠綠蔬  
Sautéed Seasonal Vegetables

香梅醋汁猴頭菇  
Sweet and Sour Lion's mane mushroom with Bell Peppers and Fruits

羊肚菌扣角瓜  
Braised Morel with Luffa

蘿白翠蔬  
Stir-fried Vegetables with White Radish

松子素炒飯  
Stir-fried Rice with Pine Nuts and Mushroom

木瓜冰糖燉白木耳  
Papaya Sweet Soup with Tremella

時令水果盤  
Seasonal Fruits

TWD 1,880 / 位  
Per person







梨山金萱烏龍茶 ..... 140

Lishan JinXuan Oolong Tea

產地：臺中梨山 品種：金萱

梨山茶區位於海拔約1600公尺至2000公尺，氣候多雨濕潤，雲霧繚繞，利於茶樹生長。「金萱」為臺灣四大茶樹品種之一，由茶改場經過40餘年培育而成，又稱「臺茶十二號」。金萱的茶湯中帶有奶脂的氣味，因其輕發酵製作產生花香，口感圓潤，入口回甘。

龍眼花茶(無咖啡因) ..... 180

Longan Flower Tea(Decaffeinated)

產地：南投名間 品種：龍眼

每年天氣轉冷時，龍眼樹開始陸續開花，在每年四月開至盛放，在這個時節，茶農以人工鋪網搖花，並以日曬的方式曬乾製成，花香溢放，蜜香甜味明顯。

阿里山蜜香烏龍茶 ..... 220

Alishan Honey Oolong Tea

產地：嘉義阿里山 品種：青心烏龍

此款蜜香烏龍茶是來自嘉義阿里山的有機茶區，為了能讓小綠葉蟬在茶園中活躍，茶農以有機方式管理茶園，不噴灑化學藥劑或施用化學肥料。茶葉經小綠葉蟬著涎，所製成的烏龍茶會帶有特殊的蜜香及甜香，茶面的香氣以及滋味上表現豐富，茶湯入口，彷彿置身於結實累累的花果園中。

杉林溪紅茶 ..... 220

Shanlinxi Black Tea

產地：南投竹山杉林溪 品種：青心烏龍

杉林溪海拔高1500-1700公尺，高海拔的地理環境使得風味更加細緻圓滑，茶葉烏黑緊結帶白毫，茶湯橙紅豔麗，風味融合了紅茶的甘醇果香與杉林溪獨特細緻韻味。

普洱茶7542 ..... 220

Puerh Tea 7542

產區：中國雲南省勐海茶區 品種：雲南大葉種

分類：生普 年份：1990年末

7542是普洱生茶餅中拼配的標竿。以肥壯茶菁為裏，幼嫩芽葉為撒面，因此茶湯結構滋味飽滿，香氣優雅，以樟木、烏梅以及清淡的蘭花香為它的特色，滋味上則附有甘草味，人蔘味。

