

## 餐廳介紹

「隴粵」- 永遠的粵菜，旨在將最純正傳統的正宗粵菜老味道精準完美的呈現，用最極致純粹的經典美味帶給每位賓客最感動人心的美食記憶。逾百坪的寬敞空間由知名設計團隊傾心打造而成，以簡約時尚帶有東方色彩的設計風格，營造出舒心恬適的用餐氛圍。

Long Yue – Timeless Cantonese Cuisine, aspires to perfectly capture the authentic essence of traditional Cantonese flavors. With its exquisite and pure culinary craftsmanship, it aims to create the most unforgettable dining experiences for every guest. The restaurant is designed with a contemporary minimalist aesthetic, accented by subtle oriental touches. The spacious, open dining area provides a relaxing and comfortable atmosphere, perfect for casual gatherings.



## 行政主廚胡福春介紹

行政主廚胡福春與隴粵廚藝總監簡捷明同樣師出身於香港富豪食堂福臨門，更曾為福臨門遠赴日本東京和名古屋展店，身懷一身純熟正宗的烹飪技法。胡主廚的料理足跡遍布港澳及中國各大城市的國際酒店及高檔餐廳，包括澳門米其林三星餐廳「譽瓏軒」，且時任主廚為其坐鎮掌杓。深諳傳統粵菜精髓的他，以「追求品質」和「注重本味」為核心理念，至今累積逾45年的資深經驗。在隴粵，他不僅帶來傳統經典粵菜，更以其創新的匠心巧思，呈獻多道獨特佳餚。招牌推薦菜品包括極品花膠燉螺頭湯、毛蟹酸辣湯、福春炒飯及牛油果官燕等，每道皆為食客不可錯過的極品美味。



### Introduction of Executive Chef WU FOOK CHUN

Executive Chef Wu Fook Chun, a culinary master from Hong Kong's prestigious Fook Lam Moon, shares his heritage with Long Yue's Culinary Director, Kan Chit Ming. Chef Wu was instrumental in Fook Lam Moon's expansions to Tokyo and Nagoya, showcasing authentic Cantonese techniques. His career spans top-tier hotels and restaurants across Hong Kong, Macau, and China, including his tenure as head chef at Macau's Michelin three-star "Jade Dragon."

With over 45 years of experience, Chef Wu is renowned for his dedication to quality and preserving natural flavors. At Long Yue, he offers both classic Cantonese dishes and innovative specialties like Double-boiled Fish Maw and Sea Conch Soup, Spicy and Sour Crab Soup, Fook Chun Fried Rice, and Avocado Bird's Nest—must-try delights for gourmands.

## 廚藝總監 – 米其林二星名廚簡捷明介紹

1949年出生於香港，師承香港富豪食堂福臨門的簡主廚擁有超過一甲子的豐富廚藝經驗，以高超的粵菜烹調技術傳達時令食材之美，精彩創造出無與倫比的正宗粵菜。他攜手胡福春主廚共同悉心打造廚齡近230年的頂尖港籍廚藝團隊，帶領隴粵自2021年開幕至今深獲美食饕客的喜愛與青睞。



### Culinary Director

### Introduction of Michelin Two-Star Chef Kan Chit Ming

Born in 1949 in Hong Kong, Chef Kan Chit Ming boasts over six decades of exceptional culinary expertise, honed under the tutelage of the prestigious Fook Lam Moon, an iconic gourmet establishment. Renowned for his mastery of Cantonese cuisine, Chef Kan elevates the essence of seasonal ingredients, crafting unparalleled authentic Cantonese dishes.

Collaborating with Executive Chef Wu Fook Chun, Chef Kan has meticulously assembled a top-tier culinary team of Hong Kong chefs, collectively amassing nearly 230 years of experience. Since its opening in 2021, Long Yue has earned acclaim and admiration from discerning gourmands under their exceptional leadership.

經典午間套餐  
Classic Lunch Set Menu

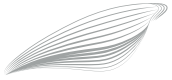


精選點心三拼  
Dim Sum Combination

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

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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

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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

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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

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# 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	



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## 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	

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



# 龍粵點心 / 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	
龍粵蝦餃皇/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

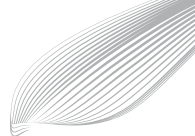
Per Person/TWD



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。

