



望月樓

本廳使用台灣豬肉與豬油
We use Taiwanese pork and lard.

若您對特定食物過敏，請告知服務人員
Please inform our staff if you have food allergies.

望月樓經典烤鴨四人桌菜

MOON PAVILION CLASSIC ROASTED DUCK TABLE MENU FOR 4

務請三天前預訂 Please order 3 days in advance.

望月樓精選拼盤

莓果蝦球、彩虹海蜆、火燎鴨心、魚子泡菜

Moon Pavilion Delicate Appetizers

Mayonnaise prawn balls with dried cranberries, Marinated jelly fish in aged vinegar, Fried duck heart & Golden pickled Chinese cabbage with caviar

廣式片皮櫻桃鴨搭配火龍果餅皮及九宮格配料

(包含甜麵醬、冰梅醬、白糖、小黃瓜、蔥段、榨菜、鳳梨、芝士條、奶香麥粉)

Sliced roasted cherry duck wrapped with dragon fruit flavored pancakes and 9 kinds of condiments which include sweet bean sauce, plum sauce, white sugar, cucumber, spring onions, pickled mustard, pineapple, cheese & multigrain milk powder

海膽焗波士頓龍蝦

Simmered Boston lobster in sea urchin supreme broth

藤椒風味和牛粒(選用澳洲和牛)

Sautéed Australian Wagyu beef with rattan peppers

銀芽炒鴨絲

Sautéed shredded duck meat with bean sprouts

香檳茸松露砂鍋飯

Fried rice with Shampignon mushrooms and black truffle sauce

客家酸菜濃鴨湯

Duck soup with Hakka pickled sauerkraut

手工現沖豆花 搭配花生、紅豆、綠豆、粉圓、原味黑糖、薑汁黑糖

Freshly made tofu pudding topped with peanuts, red & green beans, tapioca pearls and original & ginger flavor brown sugar syrup

寶島鮮水果

Fresh fruit platter

每桌四人NT\$8,800外加一成服務費

NT\$8,800 per table for four guests and subject to a 10% service charge





望月樓經典烤鴨

MOON PAVILION CLASSIC ROASTED DUCK

務請三天前預訂 Please order 3 days in advance.

廣式脆皮櫻桃鴨(三吃)

Cantonese roasted cherry duck served in 3 courses

第一吃: 片皮櫻桃鴨搭配火龍果餅皮及九宮格配料

(包含甜麵醬、冰梅醬、白糖、小黃瓜、蔥段、榨菜、鳳梨、芝士條、奶香麥粉)

First course: Sliced roasted cherry duck wrapped with dragon fruit flavored pancakes and 9 kinds of condiments which include sweet bean sauce, plum sauce, white sugar, cucumber, spring onions, pickled mustard, pineapple, cheese & multigrain milk powder

第二吃: 銀芽炒鴨絲

Second course: Sautéed shredded duck meat with bean sprouts

第三吃: 避風塘鴨架 或 醬爆鴨架 (二選一)

Third course choices: Stir-fried duck bones with crushed garlic and chili
OR Wok-fried duck bones with sweet bean sauce

全隻Whole duck NT\$2,980外加一成服務費and subject to a 10% service charge

半隻Half duck NT\$1,580外加一成服務費and subject to a 10% service charge

● 內含堅果類食材 Contains ingredients with nuts

🌶 內含辣味食材 Contains spicy ingredients

☺ 內含非基改豆製品 Contains non-GMO soy products

廣式燒臘 CANTONESE BBQ SPECIALTIES

| | |
|---|-----|
| 潮州滷水鵝 | 680 |
| Chaozhou style braised goose in thick soy sauce | |
| 燒味三拼(燒鴨、油雞、叉燒) ● | 660 |
| BBQ combo platter with roasted duck, chicken in soy sauce and barbecued pork belly | |
| 燒味雙拼(三選二: 燒鴨、油雞、叉燒) ● | 580 |
| BBQ combo platter Select 2 from roasted duck, chicken in soy sauce or barbecued pork belly | |
| 蜜汁叉燒佐手指檸檬 | 620 |
| Honey glazed barbecued pork belly with finger lime | |
| 蘭陽金棗醉雞捲 | 580 |
| Drunken chicken roll wrapped with candied Yilan kumquat | |
| 明爐燒鴨 | 560 |
| Cantonese roasted duck | |
| 脆皮燒肉 | 520 |
| Crispy pork belly | |
| 玫瑰豉油王雞腿 | 520 |
| Marinated chicken thigh in rose wine and soy sauce | |

開胃小品 APPETIZERS

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|--|-----|
| 蘭陽香魚脆梅甘露煮 ● | 360 |
| Sweetened Yilan Ayu fish with pickled plums | |
| 老醋海蜇絲 ● | 280 |
| Marinated jellyfish in aged vinegar | |
| 酸甜脆白玉 | 220 |
| Sweet and sour pickled radish | |
| 梅汁蜜番茄 | 220 |
| Cherry tomatoes marinated with preserved plums | |
| 黃金泡菜 🌶 | 220 |
| Golden pickled Chinese cabbage | |



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☺ 內含非基改豆製品 Contains non-GMO soy products

潮州滷水鵝
Chaozhou style braised goose
in thick soy sauce



蘭陽金棗醉雞捲
Drunken chicken roll wrapped
with candied Yilan kumquat



蜜汁叉燒佐手指檸檬
Honey glazed barbecued pork belly
with finger lime



脆皮燒肉
Crispy pork belly



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Our produce and cuisine are "Rooted in Nature," featuring the finest locally and ethically sourced ingredients.
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鮑魚、海味、燕窩 ABALONE, DRIED SEAFOOD AND BIRD'S NEST

| | |
|---|---------------------|
| 澳洲鮑魚(3頭)花膠燴關東遼參 Braised Australian abalone (3-head) with fish maw and eastern Japanese sea cucumber | 每位/per person 4,600 |
| 紅燒花膠鵝掌 Braised fish maw and goose web in brown sauce | 每位/per person 2,380 |
| 蠔皇澳洲鮑魚(3頭) Braised Australian abalone (3-head) in oyster sauce | 每位/per person 1,520 |
| 瑤柱紅燒官燕 Braised superior bird's nest with dried scallop in brown sauce | 每位/per person 1,380 |
| 澳洲鮑魚(4頭)扣鵝掌 Braised Australian abalone (4-head) with goose web | 每位/per person 1,180 |



澳洲鮑魚(3頭)花膠燴關東遼參
Braised Australian abalone (3-head) with fish maw
and eastern Japanese sea cucumber



瑤柱紅燒官燕
Braised superior bird's nest with
dried scallop in brown sauce



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湯品 SOUPS

廣式老火例湯
Moon Pavilion soup of the day

680



花膠響螺香水椰盅 ●
Double-boiled chicken soup with fish maw, sea whelk and dried scallop in a coconut

每位/per person 680

黑虎掌菌烏雞燉遼參
Double-boiled black-bone chicken soup with sea cucumber and sarcodon aspratus

每位/per person 580

胡椒香茜牛腩湯
Beef brisket soup with peppers and cilantro

每位/per person 480

蟲草花瑤柱燉響螺
Double-boiled sea whelk soup with cordyceps flower and dried scallop

每位/per person 480

石斑拆魚羹
Hand-shredded grouper soup

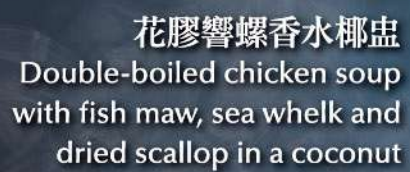
每位/per person 380

翡翠蟹黃豆腐羹 ♡
Vegetable soup with crab roe and tofu


每位/per person 320

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♣ 內含辣味食材 Contains spicy ingredients

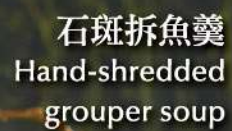
♡ 內含非基改豆製品 Contains non-GMO soy products



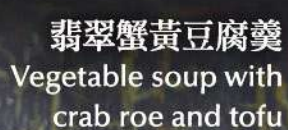
胡椒香茜牛腩湯
Beef brisket soup with
peppers and cilantro



花膠響螺香水椰盅
Double-boiled chicken soup
with fish maw, sea whelk and
dried scallop in a coconut



石斑拆魚羹
Hand-shredded
grouper soup



翡翠蟹黃豆腐羹
Vegetable soup with
crab roe and tofu

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游水海鮮 LIVE SEAFOOD

七星斑 時價/market price
Spotted grouper

石斑魚 時價/market price
Green grouper

梅花斑 時價/market price
Longfin grouper

筍殼魚 時價/market price
Marble goby

龍虎斑 時價/market price
Tiger grouper

烹飪方法擇一：清蒸、古法蒸、油浸
Choice of one of the following cooking methods: steamed in soy sauce, traditional style or deep-fried style

珍珠龍蝦 時價/market price
White spotted lobster

波士頓龍蝦 時價/market price
Boston lobster

烹飪方法擇一：清蒸、蒜蓉蒸、上湯焗、避風塘、海膽焗
Choice of one of the following cooking methods: steamed in soy sauce, steamed with garlic, simmered in superior broth, deep-fried with crushed garlic and chili or simmered with sea urchin sauce

南非鮑魚 時價/market price
South African abalone

烹飪方法擇一：清蒸、蒜蓉蒸、清炒
Choice of one of the following cooking methods: steamed in soy sauce, steamed with garlic or stir-fried with seasonal vegetables

斯里蘭卡蟹 時價/market price
Sri Lankan crab

烹飪方法擇一：清蒸、鳳脂蒸、川香辣味、避風塘、奶油黑椒
Choice of one of the following cooking methods: steamed in soy sauce, steamed with chicken fat, wok-fried with Sichuan spices, deep-fried with crushed garlic and chili or wok-fried with black peppers and butter

七星斑
Spotted grouper



珍珠龍蝦
White spotted lobster



斯里蘭卡蟹
Sri Lankan crab



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主廚精選 CHEF'S SIGNATURE DISHES

| | |
|--|-------|
| 柚香龍虎斑佐比利時菊苣 | 1,580 |
| Wok-fried tiger grouper fillet with pomelo in Belgian endive wraps | |
| 咖哩芙蓉蛋海虎蝦 | 1,280 |
| Braised tiger prawns with curry flavor steamed egg | |
| 鐵觀音煙燻白鯧 | 1,280 |
| Tieguanyin-smoked white pomfret | |



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| 海膽醬燒海大蝦 | 780 |
| Braised prawns with sea urchin sauce | |
| 菠蘿雙味蝦球 | 680 |
| Pineapple prawn ball duos coated with mayonnaise and cranberry mayo | |
| XO醬蝦球鮮玉帶 | 680 |
| Sautéed prawns and scallops with X.O. chili sauce | |
| 鮮蟹肉石榴球 | 620 |
| Egg white dumplings stuffed with fresh crab meat, scallop, minced shrimp, mushroom and water chestnut | |

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柚香龍虎斑佐比利時菊苣
Wok-fried tiger grouper fillet with
pomelo in Belgian endive wraps



咖哩芙蓉蛋海虎蝦
Braised tiger prawns with
curry flavor steamed egg

菠蘿雙味蝦球

Pineapple prawn ball duos coated
with mayonnaise and cranberry mayo



鮮蟹肉石榴球

Egg white dumplings stuffed with
fresh crab meat, scallop, minced shrimp,
mushroom and water chestnut



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主廚精選 CHEF'S SIGNATURE DISHES

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|---|-------|
| 麥香摩卡和牛粒(選用澳洲和牛) ● | 1,880 |
| Sautéed Australian Wagyu beef coated with homemade mocha sauce and multigrain milk powder | |
| 官燕三鮮炒鮮奶 | 880 |
| Sautéed superior bird's nest, seafood and Spanish Iberian ham with milk and egg white mixture | |
| 白灼蔥香腐乳牛(選用美國牛肉) ㄟ | 680 |
| Poached American beef slices with fermented bean curd sauce | |
| 鎮江香醋焗腩排 ● | 580 |
| Chinese vinegar braised pork ribs | |
| 星馬摩卡焗肉排 ● | 580 |
| Braised pork with homemade mocha sauce | |
| 糖醋油封大甲芋佐帕瑪森芝士 | 380 |
| Sweet and sour taro confit with grated parmesan cheese | |



麥香摩卡和牛粒(選用澳洲和牛)
Sautéed Australian Wagyu beef coated
with homemade mocha sauce and
multigrain milk powder



官燕三鮮炒鮮奶
Sautéed superior bird's nest,
seafood and Spanish Iberian ham
with milk and egg white mixture



鎮江香醋焗腩排
Chinese vinegar braised pork ribs



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主廚精選 CHEF'S SIGNATURE DISHES

龍蝦海鮮泡飯 1,980
Sizzling crispy rice in lobster and seafood broth
(需三天前預訂 Please order 3 days in advance.)

稻草生扣西施牛(選用美國牛肉) 1,880
Braised straw-wrapped American beef rib



蒜香脆皮炸子雞 一隻/whole 1,280
Deep-fried chicken sprinkled with crispy garlic 半隻/half 680

野米飛翅燜日本生蠔 880
Braised chicken wings with Japanese oysters and wild rice

柚子片皮手撕雞 620
Shredded chicken with pomelo in pickled plum sauce
covered with crispy chicken skin

荔茸香酥鴨 460
Crispy duck stuffed with taro paste

龍蝦海鮮泡飯

Sizzling crispy rice in lobster and seafood broth
(需三天前預訂 Please order 3 days in advance.)



野米飛翅燜日本生蠔

Braised chicken wings with
Japanese oysters and wild rice



柚子片皮手撕雞

Shredded chicken with pomelo
in pickled plum sauce covered
with crispy chicken skin



荔茸香酥鴨

Crispy duck stuffed with taro paste

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川味料理 SICHUAN CUISINE

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|---|-------|
| 麻婆豆腐燒原隻波士頓活龍蝦   | 2,280 |
| Mapo tofu with live Boston lobster | |
| 金湯酸菜龍虎斑  | 1,680 |
| Tiger grouper fillet with Chinese sauerkraut in pumpkin & yellow lantern chili soup | |
| 乾碟辣椒牛小排(選用美國牛肉)   | 980 |
| Wok-fried American boneless short ribs with paprika powder | |



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|---|-----|
| 泡椒牛肉撈飯(選用美國牛肉)  | 680 |
| Minced American beef in pickled lantern chili sauce over fried rice | |
| 川味麻醬水晶雞   | 580 |
| Poached chicken leg with Sichuan style sesame paste sauce | |



麻婆豆腐燒原隻波士頓活龍蝦
Mapo tofu with
live Boston lobster



金湯酸菜龍虎斑
Tiger grouper fillet with Chinese sauerkraut
in pumpkin & yellow lantern chili soup

川味麻醬水晶雞
Poached chicken leg with
Sichuan style sesame paste sauce



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川味料理 SICHUAN CUISINE

藤椒風味和牛粒(選用澳洲和牛) 1,880
Sautéed Australian Wagyu beef with rattan peppers

巴蜀脆皮肥腸 580
Spicy crispy-fried pork intestines



紅油手撕雞 580
Shredded chicken leg mixed with assorted chili & peppercorn oils

麻辣棒棒腿 580
Wok-fried chicken drumsticks with dried chili and chili oil

麻婆豆腐煲 480
Mapo tofu



藤椒風味和牛粒(選用澳洲和牛)
Sautéed Australian Wagyu beef
with rattan peppers

紅油手撕雞
Shredded chicken leg mixed with
assorted chili & peppercorn oils

麻辣棒棒腿
Wok-fried chicken drumsticks
with dried chili and chili oil

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煲仔菜 CHINESE CASSEROLES

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| 葡式粉絲鮮蝦煲 | 780 |
| Braised prawns and glass noodles in curry sauce | |
| 蟹粉海鮮豆腐煲 ♡ | 680 |
| Braised crab roe with seafood and egg tofu | |
| 坪林茶油子薑雞煲 | 680 |
| Wok-fried chicken and pickled tender ginger with Pinglin Paochung tea seed oil | |



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| 腐竹炆豬腳 ♡ | 680 |
| Stewed pork knuckles with dried tofu sticks | |
| 西班牙伊比利豬魚香茄子煲 🌶️ | 580 |
| Braised eggplants with Spanish Iberian pork | |
| 蛤蜊薑蔥牛肉煲(選用美國牛肉) | 580 |
| Braised clam meat and American beef with ginger and green onions | |



葡式粉絲鮮蝦煲
Braised prawns and glass noodles
in curry sauce



蟹粉海鮮豆腐煲
Braised crab roe with
seafood and egg tofu



西班牙伊比利豬魚香茄子煲
Braised eggplants with
Spanish Iberian pork

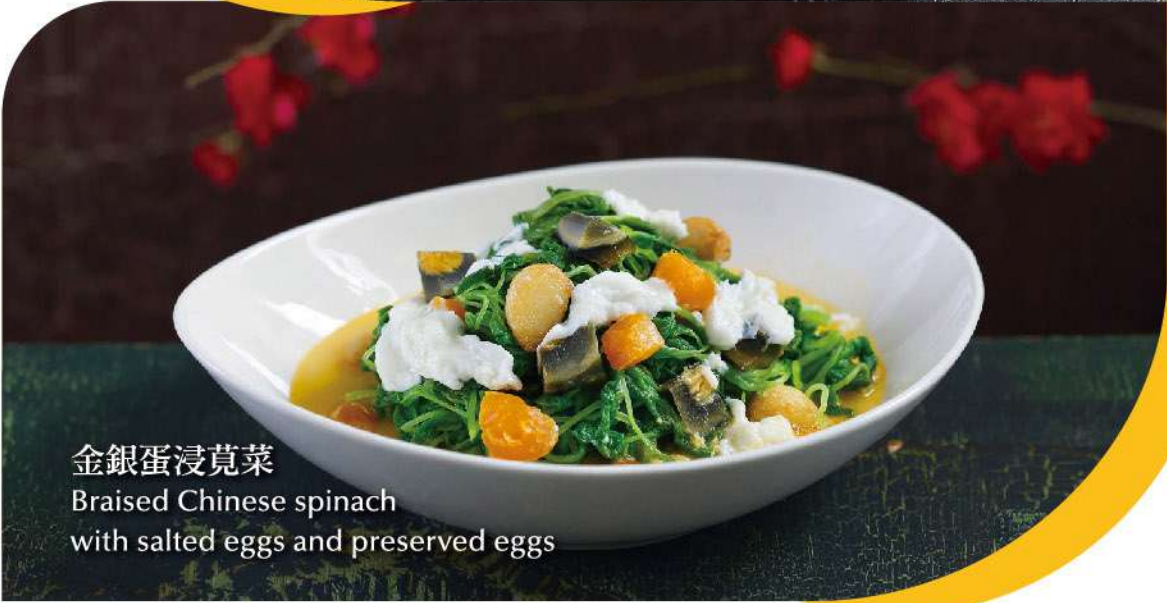


蛤蜊薑蔥牛肉煲(選用美國牛肉)
Braised clam meat and American beef
with ginger and green onions

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時蔬 VEGETABLES

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|---|-----|
| 蟹粉銀杏鮮時蔬 | 580 |
| Braised seasonal vegetables with crab roe and ginkgo nuts | |
| 抱子甘藍炒蘆筍 | 480 |
| Stir-fried Brussels sprouts with asparagus | |
| 濃湯浸娃娃菜 | 420 |
| Braised baby cabbage in supreme broth | |
| 瑤柱拍薑芥藍 | 380 |
| Stir-fried Chinese kale and ginger garnished with crispy dried scallops | |



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|---|-----|
| 金銀蛋浸莧菜 | 380 |
| Braised Chinese spinach with salted eggs and preserved eggs | |
| 蒜茸西蘭花 | 380 |
| Sautéed broccoli with minced garlic | |
| 蠔油芥藍 | 380 |
| Chinese kale in oyster sauce | |



蟹粉銀杏鮮時蔬
Braised seasonal vegetables with
crab roe and ginkgo nuts



抱子甘藍炒蘆筍
Stir-fried Brussels sprouts with asparagus



濃湯浸娃娃菜
Braised baby cabbage
in supreme broth

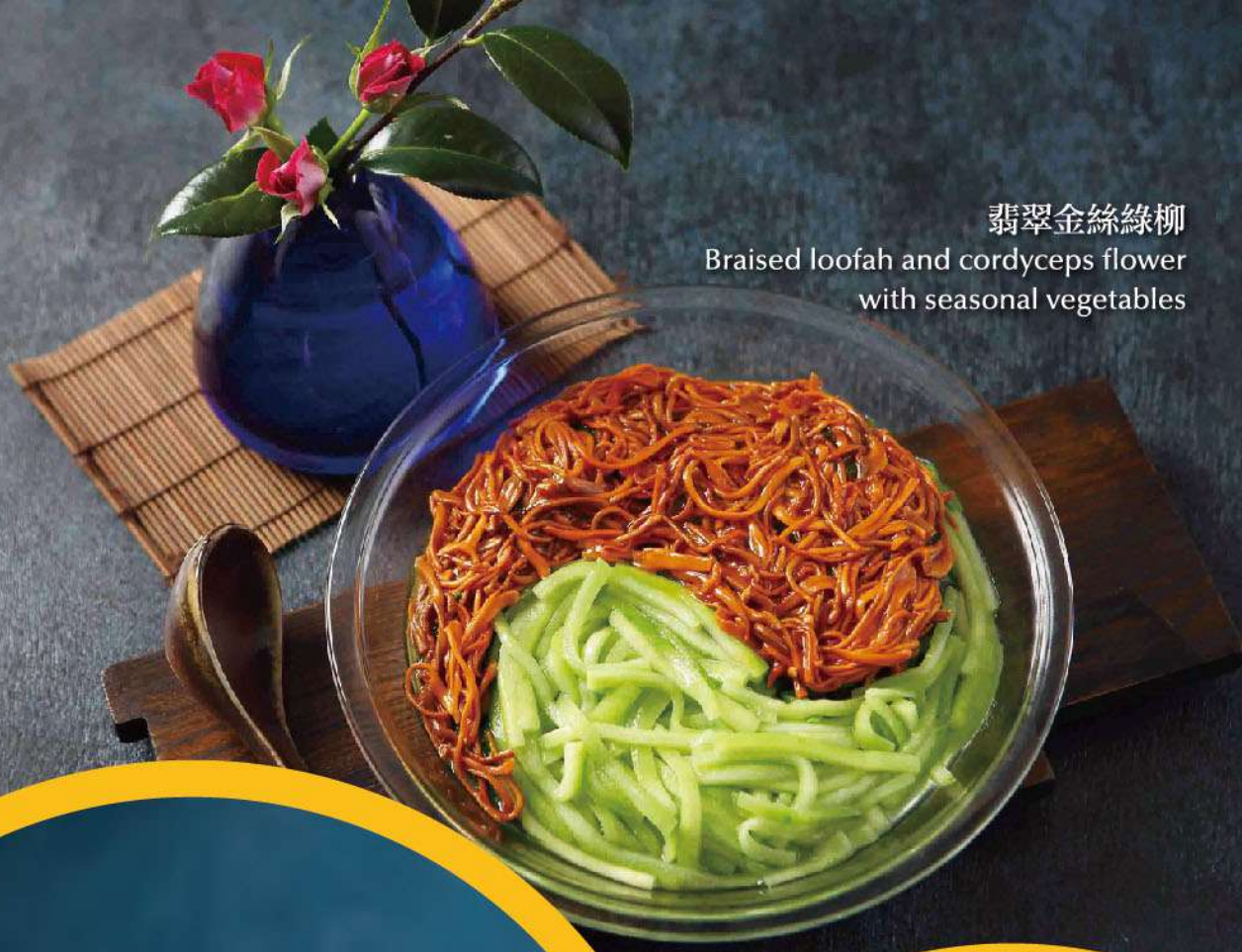
✔ 我們的產品和菜餚源於自然，採用優質的本地原料和道德採購的食材。
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素食 VEGETARIAN


| | |
|--|-----|
| 翡翠金絲綠柳 | 520 |
| Braised loofah and cordyceps flower with seasonal vegetables | |
| 菌菇松露醬伊麵 | 460 |
| Braised E-fu noodles with mushrooms and black truffle sauce | |
| 羊肚菌脆皮素鵝 ♡ | 460 |
| Crispy tofu sheet rolled with morels and mixed vegetables | |



| | |
|---|-----|
| 北菇羊肚菌老豆腐 ♡ | 420 |
| Braised tofu with morels and dried mushrooms | |
| 糖醋荔茸素魚 | 420 |
| Sweet and sour deep-fried taro paste | |
| 松露醬炒五色蔬 | 420 |
| Stir-fried seasonal vegetables with black truffle sauce | |




翡翠金絲綠柳
Braised loofah and cordyceps flower
with seasonal vegetables



菌菇松露醬伊麵
Braised E-fu noodles with
mushrooms and black truffle sauce



北菇羊肚菌老豆腐
Braised tofu with
morels and dried mushrooms



糖醋荔茸素魚
Sweet and sour deep-fried taro paste

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飯麵 RICE AND NOODLES

| | |
|--|-----|
| 龍膽芋香米粉湯 Rice noodle soup with giant grouper fillet and taro | 880 |
| 烏金紫菜炒飯 Fried rice with mullet roe and seaweed | 680 |
| 鮑魚海鮮燴飯 Braised abalones and seafood over fried rice | 680 |
| 台式牛肉麵(選用美國牛肉) Taiwanese beef noodle soup (American beef) | 680 |
| 香檳茸松露砂鍋飯 Fried rice with Champignon mushrooms and black truffle sauce | 520 |



| | |
|---|-----|
| 坪林包種茶蝦仁炒飯 Fried rice with shrimps and Pinglin Paochung tea powder | 520 |
| 明太子蟹肉海鮮炒飯 Fried rice with crab meat, cod roe and seafood | 520 |
| 乾炒牛河(選用美國牛肉) ● Wok-fried flat rice noodles with American beef and onions | 480 |

● 內含堅果類食材 Contains ingredients with nuts
● 內含辣味食材 Contains spicy ingredients
● 內含非基改豆製品 Contains non-GMO soy products



龍膽芋香米粉湯
Rice noodle soup with
giant grouper fillet and taro



鮑魚海鮮燴飯
Braised abalones and seafood
over fried rice



烏金紫菜炒飯
Fried rice with mullet roe and seaweed



乾炒牛河(選用美國牛肉)
Wok-fried flat rice noodles
with American beef and onions

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港點 DIM SUM

午餐時段供應/Served during lunch hours

| | | |
|--|----------|-----|
| 天鵝蘿蔔酥餅  | 三個/3 pcs | 280 |
| Baked shredded Chinese radish pastries | | |
| 韭菜海鮮餅 | 三個/3 pcs | 180 |
| Crispy minced leek and seafood fishcakes topped with mayonnaise | | |
| 黃金玉米素餃 | 三個/3 pcs | 160 |
| Vegetarian sweet corn dumplings | | |





天鵝蘿蔔酥餅
Baked shredded Chinese radish pastries



黃金玉米素餃
Vegetarian sweet corn dumplings



韭菜海鮮餅
Crispy minced leek and seafood fishcakes topped with mayonnaise

 內含堅果類食材 Contains ingredients with nuts
 內含辣味食材 Contains spicy ingredients

 內含非基改豆製品 Contains non-GMO soy products

港點 DIM SUM

午餐時段供應/Served during lunch hours

茄子鹹水角
Deep-fried minced pork dumplings

三個/3 pcs 240



帶子燒賣皇
Steamed pork and scallop dumplings

三個/3 pcs 200

芋香蘿蔔糕
Pan-fried taro and turnip cakes

三個/3 pcs 180

腐皮鮮蝦卷 🍤
Crispy bean curd rolls with fresh shrimps

三個/3 pcs 160

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港點 DIM SUM

午餐時段供應/Served during lunch hours

| | | |
|--|----------|-----|
| 鮮蝦金魚餃 Signature shrimp dumplings | 三個/3 pcs | 240 |
| 雪花脆皮叉燒包 Snow BBQ pork buns | 三個/3 pcs | 220 |
| 雪茸莧菜餃 Steamed snow fungus and Chinese spinach dumplings | 三個/3 pcs | 160 |



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● 內含辣味食材 Contains spicy ingredients

● 內含非基改豆製品 Contains non-GMO soy products

甜品 DESSERTS

手工現沖豆花◡搭配

花生、紅豆、綠豆、粉圓、原味黑糖、薑汁黑糖

Freshly made tofu pudding topped with peanuts, red & green beans, tapioca pearls and original & ginger flavor brown sugar syrup

680



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甜品 DESSERTS

| | | |
|---|---------------|-----|
| 雪蛤杏仁茶 | 每位/per person | 260 |
| Stewed hasma in apricot kernel cream | | |
| 楊枝甘露 | 每位/per person | 180 |
| Chilled sago cream with mango and pomelo | | |
| 芋頭椰香西米露 | 每位/per person | 160 |
| Taro soup with sago and coconut cream | | |
| 大理石紅豆糕 | 三個/3 pcs | 150 |
| Marbled coconut milk and red bean jelly cakes | | |



雪蛤杏仁茶
Stewed hasma in
apricot kernel cream



楊枝甘露
Chilled sago cream with
mango and pomelo



大理石紅豆糕
Marbled coconut milk and
red bean jelly cakes

甜品 DESSERTS

| | | |
|--|----------|-----|
| 杏汁流心芝麻球 ● 午餐時段供應/Served during lunch hours Lava sesame balls with apricot kernel cream filling | 三個/3 pcs | 220 |
| 特色奶黃包 Signature steamed custard buns | 三個/3 pcs | 180 |
| 苦瓜芝麻球 ● 午餐時段供應/Served during lunch hours Bitter melon sesame balls with black sesame lava filling | 三個/3 pcs | 160 |
| 鯉魚芒果糕 Mango puddings | 二個/2 pcs | 140 |



杏汁流心芝麻球
Lava sesame balls with
apricot kernel cream filling



特色奶黃包
Signature steamed custard buns



鯉魚芒果糕
Mango puddings

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飲品

BEVERAGE

| | | | |
|---|--|----------------------------|---------------------------|
| 威士忌 | | Whisky | |
| Johnnie Walker Blue Label | | | 10,000 |
| Singleton 18 Years | | | 6,000 |
| Dalmore 12 Years | | | 5,500 |
| Macallan 12 Years | | | 4,500 |
| Glenfiddich 12 Years | | | 3,000 |
| 紅酒 | | Red Wine | |
| Montes Alpha Syrah (Chile) | | | 2,980 |
| Muga Rioja Reserva (Spain) | | | 2,680 |
| Querciabella Mongrana Maremma Toscana (Italy) | | | 1,800 |
| 白酒 | | White Wine | |
| Cloudy Bay Sauvignon Blanc (New Zealand) | | | 2,500 |
| Ceretto Moscato d'Asti (Italy) | | | 2,200 |
| Il Poggione Bianco di Toscana (Italy) | | | 1,800 |
| 氣泡酒 | | Sparkling Wine | |
| Miguel Torres Estelado Rose (Chile) | | | 1,900 |
| 香檳 | | Champagne | |
| Moët & Chandon Imperial NV (France) | | | 4,200 |
| 啤酒 | | Beer | |
| 金牌台啤 | | Gold Medal Taiwan Beer | 250 |
| 海尼根 | | Heineken | 190 |
| 國產酒 | | Taiwanese Liquor | |
| 金門58度高粱酒 | | 58% Kinmen Kaoliang Liquor | 1,900 |
| 精釀陳年紹興酒 | | Premium Shao-hsing Wine | 1,500 |
| 汽水 | | Soda | |
| 可樂 | | Coca Cola | 150 |
| 雪碧 | | Sprite | 150 |
| 礦泉水 | | Mineral Water | |
| 聖沛黎洛 | | S.Pellegrino (500 ml) | 190 |
| 普娜 | | Acqua Panna (500 ml) | 190 |
| 果汁 | | Juice | 每壺per pitcher/每杯per glass |
| 綜合果汁 | | Mixed Fruit Juice | 560/150 |
| 酸梅湯 | | Plum Juice | 480/150 |
| 柳橙汁 | | Orange Juice | 380/100 |
| 熱飲 | | Hot Drink | 每杯per glass |
| 蜂蜜柚子茶 | | Honey Citron Tea | 150 |
| 桂圓紅棗茶 | | Longan and Red Dates Tea | 150 |
| 開瓶費 | | Corkage | 每瓶per bottle |
| 烈酒 | | Liquor | 1,000 |
| 葡萄酒 | | Wine | 500 |

禁止酒駕，未滿十八歲禁止飲酒。 Driving after drinking is prohibited. Please do not drink if you're a minor.
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文山包種 Wenshan Paochung Tea

條索狀的翠綠茶葉，水色則是蜜綠鮮豔又帶金黃，入喉滑順回甘，香氣清幽似花，品質卓越。
The stringy, emerald green tea leaves, resulting in a vibrant greenish gold tea that is sweet with floral notes and exceptional quality.

鹿谷烏龍 Lugu Oolong

產於南投鹿谷區的輕發酵茶，經細心揉捻烘焙，泡製時，葉片細緻，茶色翠綠，口感清爽，花香飽足。
This lightly fermented tea from Lugu, Nantou turns emerald in color when brewed and offers refreshing flavor and flowery aroma.

桂花普洱 Osmanthus Puer

新鮮醇香的清雅桂花與老熟陳年的深沉普洱，用傳統工法「窖」製而成；交織出獨有的風味，飲來有花的輕香、也有茶的沉韻。
Carrying on the traditional craftsmanship of selectively baked process, the tea combines fresh mellow accents of sweet Osmanthus, tagging along the calming aromas of premium aged Puer tea, inviting for a unique relish and lasting finish on the palate.

北埔東方美人 Peipu Oriental Beauty

台灣獨有的特色好茶，需在芽心初生之際採摘，白毫顯著，故又名白毫烏龍；茶葉有白、綠、黃、紅、褐五色相間，湯色呈現濃郁的熟果味和蜂蜜香，被西方愛茶人士譽為東方美人。
Unique to Taiwan, the tea must be harvested when the tea leaves are sprouting. The tea leaves come an array of colors, and the tea is fruity with honey aroma and known as the Oriental Beauty.

魚池紅玉(台茶18號) Yuchih Black Tea

產自風土條件優異的南投山間，品種全球唯一，紅黑色茶身，醞釀出甘醇甜潤的口感，豐富的膠質帶出柑橘氣息的杯底香，國際紅茶專家一致給予最高評價。
This unique tea breed in the world is found in a superior environment. The reddish, black tea offers sweet, smooth flavor and citrus aroma. It is highly acclaimed by international black tea specialists.

路易博士茶 Rooibos Tea

以南非特有的紅色灌木植物發酵而成，因對健康有益而聞名，又被稱為南非國寶茶。茶湯呈琥珀色，清甜中帶有草本香氣，不含咖啡因，適合日常飲用。
Rooibos tea, originated in South Africa, has been cherished for centuries. It is fermented from a native red bush plant and brews into an amber color with a sweet, herbal aroma. Known for being caffeine free and having many health benefits, this tea has become a beloved tisane around the world and suitable for daily consumption.

