

湯底選用大骨、豬骨及雞骨，並加入清甜椰椰子肉於店內製作，味底清甜、順口！椰子雞湯除增加飽實外，更有美顏功效，強效建議先品嚐一口熱湯，為您的冬季打開序幕。

椰子雞湯

Coconut and Chicken Soup

蟲草花
Cordyceps
Militaris



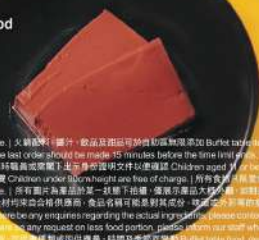
椰子
Coconut



枸杞
Lycium



鴨血
Duck Blood



藥膳鴨血湯

Spicy Duck Blood Medicated Soup

擁有超過34年經驗的師傅以「甘、香、麻、辛」為製作核心，選用辣椒乾、指天椒、野生椒、孜然粉等十多種香料並以台式湯底的製作方法，研發出一款屬於牛柳鍋的一麻一辣湯底，配上鮮嫩Q彈鴨血，湯頭麻辣香濃。

「遊台北」餐目可選以上2款湯底。
Please choose above soup base for "Taipei Tour" courses
倘有其他湯底款式，詳情可向店員查詢
Please contact our staff for other soup base choices.

早鳥/晚鳥優惠不可與其他優惠同時使用(包括會員折扣優惠)
Early Bird/Late Diner cannot be used in conjunction with other offers including membership privileges.

凡購大份套餐(包括晚餐 Dinner course & soup base)均須另加外賣費
All orders are subject to 10% service charge. 所有圖片為產品之示範下拍攝，實際產品以店內實物為準。如有部分產品之供應，請向店員查詢。Photos of products are taken under certain conditions and reveal only the general appearance. Should there be any discrepancy between the image and the actual product, the actual product shall prevail. 凡購大份套餐(包括晚餐 Dinner course & soup base)均須另加外賣費。如有部分產品之供應，請向店員查詢。Photos of products are taken under certain conditions and reveal only the general appearance. Should there be any discrepancy between the image and the actual product, the actual product shall prevail. 凡購大份套餐(包括晚餐 Dinner course & soup base)均須另加外賣費。如有部分產品之供應，請向店員查詢。Photos of products are taken under certain conditions and reveal only the general appearance. Should there be any discrepancy between the image and the actual product, the actual product shall prevail.

Tamsui 淡水

120分鐘放題
MINS ALL-YOU-CAN-EAT COURSE

早鳥/晚鳥 Early Bird/Late Diner Price	\$278 / 每位	\$288 / 每位
正價 Regular Price	\$348 / 每位	\$358 / 每位

星期一至五 (Mon-Fri) 星期六、日、公眾假期及其前夕 (Sat/Sun & Public Holidays & Eve) 小童 Children (11歲以下) 長者 Elderly (65歲或以上)

Asahi 啤酒放題 \$25 / 每位

可享頭盤 6小碟 Enjoy Appetizer Platter (6 dishes)

#18:00前/21:00後入座計 Seated before 18:00/after 21:00

士林

90分鐘放題
MINS ALL-YOU-CAN-EAT COURSE

早鳥/晚鳥 Early Bird/Late Diner Price	\$238 / 每位	\$248 / 每位
正價 Regular Price	\$288 / 每位	\$298 / 每位

星期一至五 (Mon-Fri) 星期六、日、公眾假期及其前夕 (Sat/Sun & Public Holidays & Eve) 小童 Children (11歲以下) 長者 Elderly (65歲或以上)

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凉拌小食 Cold Snacks

- 麻辣豬耳 Spicy Pig Ears **New!**
- 麻辣川耳 Spicy Black Fungus
- 紅油青瓜 Sliced Cucumber in Chili Sauce **New!**
- 胡麻豆腐 Tofu in Sesame Sauce **New!**
- 雞絲鹽水雞 Assorted Sautéed Chicken
- 柚子蘆筍 Lotus Root with Grapefruit Sauce **New!**

夜市小吃 Night Market Snacks

- 滷大腸 Marinated Pork Intestine
- 滷豆腐 Marinated Tofu
- 滷豬肚 Marinated Pork Tripe **New!**
- 台灣香腸 Taiwanese Sausage
- 鐵蛋(原味/香辣味) Iron Egg (Original/Spicy)
- 鍋仔 Pot Dishes
- 墨汁蟹子墨魚滑 Minced Cuttlefish with Squid Ink and Crab Roe **New!**
- 麻辣芫荽雞滑 Spicy Coriander & Minced Chicken **New!**
- 日本九洲豚豚肉 Japanese Kyushu Pork
- 鴨血 Duck Blood
- 高麗菜餃子 Cabbage & Pork Dumpling
- 薑汁皮蛋貢丸 Ginger Flavour Preserved Egg Pork Ball **New!**
- 花枝丸 Cuttlefish Ball
- 蛋餃 Egg Dumpling with Pork **New!**

甜品 Dessert

- 紅豆仙草花露 Red Bean & Grass Jelly Tolu Pudding **New!**

海鮮 SEAFOOD

- 龍片 Shrimp Tail
- 魷魚 Squid
- 鳳尾蝦 Phoenix Tail
- 蜆 Clam
- 龍蝦 Prawns

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- 鍋仔 Pot Dishes
- 麻辣芫荽雞滑 Spicy Coriander & Minced Chicken **New!**
- 美國牛頸骨 U.S. Beef Chuck Strip Tail
- 鴨血 Duck Blood
- 高麗菜餃子 Cabbage & Pork Dumpling **New!**
- 薑汁皮蛋貢丸 Ginger Flavour Preserved Egg Pork Ball **New!**
- 燕肉丸 Mince Pork Ball **New!**

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麵食 Noodles

- 王子麵 Taiwanese Prince Noodles

冷泡茶 Cold Brew Tea

- 白桃烏龍茶 White Peach Oolong Tea
- 大紅袍 Da Hong Pao **New!**