京翠

港式飲茶

KING CHUI
HONG KONG CAFÈ

主廚推薦
Chef special

內含堅果類
Contains tree nut

不含麩質
Gluten free

內含奶類
Contains milk

內含貝類
Contains shellfish

素食
Vegetarian

內含蛋類
Contains eggs

台灣豬肉
Contains Taiwan pork

辣味
Spicy

· 如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員
· 基本低消為每人茶資費NT$50（七歲以上均收）
· 所有消費皆需另加 10% 服務費

· Please let our server know if you have any special dietary requirements, food allergies or food intolerances.
· Minimum of NT$50 for tea per person (aged seven and above)
· All prices are subject to 10% service charge.

金牌燒味 ROASTED / BARBECUE

京翠掛爐燒鵝 Roasted crispy goose	NT$780
京翠脆皮燒腩仔 Roasted crispy pork belly	580
招牌吊燒鴨 Roasted crispy pipa duck	580
燒味拼盤 雙拼 / 三拼	580 / 680

（燒鴨 / 油雞 / 燒腩 / 叉燒）
Barbeque combo (choice of 2 or 3 items)
Crispy duck / soy chicken / crispy pork belly / honey barbeque pork

秘製牛腱肉 480
Braised U.S. beef shank

蜜汁叉燒肉 480
Honey barbeque pork

香蔥水晶雞 480
Boiled chicken with scallion oil

玫瑰豉油雞 450
Marinated chicken with soy sauce

蒸蒸日上 CLASSIC DIM SUM

水晶鮮蝦餃(3入) 198
Steamed shrimp dumpling (3 pieces)

韭菜鮮蝦水晶包(3入) 180
Steamed shrimp with chives dumpling (3pieces)

蠔皇叉燒包(3入) 150
Steamed barbeque pork bun (3 pieces)

金牌流沙包(3入) 148
Steamed bun filled with salted egg and custard (3 pieces)

黑糖馬來糕(1入) 120
Cantonese sponge cake with brown sugar (1 piece)

手拉腸粉 RICE ROLLS

脆皮鮮蝦腸粉 198
Steamed rice roll
with fried shrimp paste spring roll wrapper

韭黃鮮蝦腸粉 198
Steamed rice roll with shrimp and chives

蜜汁叉燒腸粉 168
Steamed rice roll with honey barbeque pork

傳統港式腸粉 128
Classic steamed rice roll

獨領風酥 CHEF SPECIALTY DIM SUM

雪山叉燒包(3入) 150
Baked barbeque pork bun (3 pieces)

蜜汁叉燒酥(3入) 138
Baked honey barbeque pork puff pastry (3 pieces)

酥皮雞蛋塔(2入) 128
Crispy baked egg tart (2 pieces)

冰火波蘿包(1入) 75
Pineapple bun with ice cold butter (1 piece)

大廚秘訣 HONG KONG CLASSIC SNACK

黑金磚脆皮雞(全隻) 999
Crispy chicken with salt pepper (whole)

洋蔥豬排 360
Pan fried pork ribs with onion and black pepper

紅油鮮蝦炒手 280
Boils shrimp wanton in Sichuan style sauce

X.O.醬炒蘿蔔糕 260
Stir-fried radish cake with x.o sauce

咖哩魚蛋豬皮 240
Fish ball and pork skins in curry gravy

鮮蝦雲吞湯 200
Shrimp wonton soup

煎煎炸炸 FRIED ITEM

鮮蝦腐皮卷(3入) Deep fried shrimp and bean curd sheet roll (3 pieces)	188
千層蘿蔔絲酥(3入) Layer shredded radish puff pastry (3 pieces)	168
芙蓉蟹肉卷(3入) Crab meat roll with egg (3 pieces)	150
蛋黃蓮蓉芝麻球(3入) Deep fried sesame ball with lotus paste and salty egg yolk (3 pieces)	148
起司脆豆腐奶(1人份) Deep fried cheese pastry (1 pieces)	148
韭菜鮮蝦餅(3入) Pan fried shrimp and chive cake (3 pieces)	138
臘味蘿蔔糕(3入) Pan fried radish cakes and preserved sausage (3 pieces)	128
家鄉鹹水餃(3入) Deep fried pork and shrimp dumpling (3 pieces)	120

水水湯湯 SOUP

砂鍋雲吞煲雞湯 Stew chicken with wonton soup in casserole	780
韭皇瑤柱羹 Dried scallop and yellow chives soup	210
香菜皮蛋魚片湯 Sliced grouper with preserved egg and coriander	210
雞茸玉米羹 Sweet corn and minced chicken soup	180
山藥野菇湯 Japanese yam and wild mushrooms soup	180
主厨每日例湯(位/例)	120 / 450

Chef special daily soup (1pax / 3-4pax)

麵麵俱圓 NOODLE SOUP

咖哩牛腩湯麵 Curry U.S beef brisket noodle soup	300
咖哩牛腩撈麵 Curry U.S beef brisket egg noodle	300
蜜汁叉燒撈麵 Barbeque pork with egg noodle	300
牛腩撈麵 Braised U.S beef brisket with egg noodle	280
雲吞撈麵 Egg noodles with wonton	280
港式燒鵝湯瀨粉 Roasted goose rice vermicelli soup	250
鮮蝦雲吞湯麵 Shrimp wonton noodle soup	250

以上任選一種麵類
(河粉 / 米粉 / 瀨粉 / 生麵)
Choice of noodle:
Flat noodles / rice noodles / rice vermicelli / egg noodles

炒粉炒麵 FRIED NOODLES

廣東炒麵 Cantonese style stir-fried noodles	360
海鮮乾燒伊麵 Braised yi-fu noodles with mixed seafood	360
豉椒牛肉河粉(濕炒) Stir-fried rice noodles with U.S beef, fermented black bean	340
乾炒牛肉河粉	340

Stir-fried rice noodles with marinated U.S beef

星州炒米粉 320
Singapore style stir-fried rice vermicelli

沙茶海鮮公仔麵 320
Stir-fried instant noodles and seafood with barbecue sauce

豉油皇雞絲炒麵 300
Stir-fried noodles and shredded chicken with soy sauce

金菇燴伊麵 300
Braised yi-fu noodles with mushrooms

鮮蔬燴炒麵 300
Braised noodles with seasonal vegetables

豐衣粥食 PORRIDGE SELECTION

龍蝦海鮮粥(4位) 1,880
Lobster and assorted seafood porridge (4 person)

龍膽魚片粥 300
Stew gentian fish congee

狀元及第粥 220
Pork, liver and kidney

香菇雞球粥 200
Chicken patty and shiitake mushroom

香滑豬肝粥 200
Marinated pork liver

皮蛋瘦肉粥 200
Minced pork and century egg

田園蔬菜粥 180
Mixed seasonal vegetables

絲苗白米 RICE DISHES

瑤柱福建燴飯 340

Fried rice topped with stewed dried scallop and vegetables

叉燒蝦仁炒飯 320
Fried rice with barbeque pork and shrimp

鹹魚雞粒炒飯 320
Fried rice with minced chicken and salted fish

生炒牛肉飯 300
Fried rice with minced U.S beef

京翠三寶飯(碗) 280
King Chui three treasure with steamed rice (bowl)

黯然消魂飯(碗) 260
Barbeque pork and pan fried egg with steamed rice (bowl)

鐵鍋煲仔 CLAYPOT RICE

臘味三寶煲仔飯(2-3位) 450
Three kinds of Chinese cured meat and sausage (2-3pax)

鹹魚吊片肉餅煲仔飯(2-3位) 410
Minced pork and cuttlefish,salty fish (2-3pax)

北菇滑雞煲仔飯(2-3位) 410
Farm chicken and black mushrooms (2-3pax)

鼎湖羅漢上素煲仔飯(2-3位) 300
Vegetables and mushrooms (2-3pax)

大廚小炒 CHEF SPECIALTY

松露骰子牛粒 Stir-fried diced beef with truffle sauce	580
X.O. 醬炒干貝 Wok-fried scallop with x.o sauce	580
剁椒龍膽石斑球 Steamed giant grouper fish with chili	580
碧綠龍膽石斑球 Fried giant grouper with green vegetables	580
梅林香蒜牛小排 Stir-fried beef ribs with worcestershire sauce	550
避風塘炒中蝦 Wok-fried prawn with dried chili and minced garlic	550
燕麥酥炸蝦球 Deep fried shrimp ball with oats	520
百香果蜜桃蝦球 Fried shrimp with passion fruit mayonnaise	500
港式水煮牛 Stew beef with chili in casserole	500
韮黃滑蛋炒蝦仁 Fried shrimps with egg and chives	420
蠔皇牛肉芥蘭 Stir-fried beef and Chinese kale with oyster sauce	400
翠綠金沙松阪肉 Pan fried pork cheek with salted egg yolk	400
芥蘭炒臘肉 Fried Chinese kale with cured meat	380
椒鹽排骨 Deep fried pork ribs with salt papper	360
X.O. 醬西芹雞球 Stir-fried chicken and celery with x.o sauce	360
豆豉蒸魚卷 Steamed fish roll with fermented soya beans	360

糖醋咕咾肉 360
Classic sweet and sour pork

熱燙煲仔 CASSEROLE

鮑魚燴鵝掌 680
Braised goose feet with abalone

沙茶粉絲鮮蝦煲 510
Shrimp and glass noodles with barbeque sauce

南洋咖哩牛筋腩煲 480
Braised beef brisket tendon with curry and coconut milk

海鮮總匯什菜煲 480
Stewed mixed seafood and vegetable

蟹粉海皇豆腐煲 430
Seafood and crab roe with bean curd

薑蔥牛肉煲 430
Stir-fried beef with ginger and green onion

魚香茄子蹄根煲 430
Stewed pork tendon and eggplant with anchovy

香芋臘味滑雞煲 430
Stewed chicken with taro and cured meat

紅燒豆腐煲 320
Braised bean curd and with soy sauce

田園春色 SEASONAL VEGETABLES

紅燒素雙冬 360
Braised bamboo shoots and mushrooms

山藥田園蔬 350
Stir-fried Japanese yam and mixed vegetabless

雞汁杞子娃娃菜 320
Baby cabbage and wolfberry braised in chicken broth

金銀蛋莧菜 320
Amaranth with salted egg and century egg

時令蔬菜 任選一種烹調方式 280
(清炒 / 蒜炒 / 腐乳炒 / 白灼 / 上湯 / 蠔油)
Seasonal vegetable select one kind of cooking method:
Stir-fried with oil / minced garlic /fermented bean curd /
boiled / chicken broth / oyster sauce

不要太甜 NOT TOO SWEET

手工嫩豆花(4人份) 260
Homemade tofu pudding (4 pax)

楊枝甘玉露 158
Mango, sago and fresh pomelo in coconut milk

現磨杏仁茶 138
Sweet almond tea

芋泥珍珠露 128
Taro and sago in coconut milk

藍莓鮮奶酪 120
Blueberry panna cotta

椰子香涼糕(3入) 120
Coconut cake (3 pieces)

傳統飲料 FROM BEVERAGE COUNTER

竹蔗茅根馬蹄水(杯 / 壺) 90 / 350
Sugar cane and water chestnut (glass / pot)

凍檸茶 90
Iced lemon tea

檸檬可樂 90
Cola with lemon

蜂蜜檸檬水 90
Honey and lemon water

百事可樂 90
Pepsi

零卡可樂 90
Coke zero

七喜汽水 90
7-up

阿華田(冰 / 熱) 90
Ovaltine (chocolate malt) (iced / hot)

鴛鴦奶茶(冰 / 熱) 90
Mix coffee and milk tea (iced / hot)

香滑絲襪奶茶(冰 / 熱) 89
Hong Kong style milk tea (iced / hot)

大排檔咖啡(冰 / 熱) 89
Hong Kong style coffee (iced / hot)

嘆茶 CHINESE TEA

高冷冬片(香片)
High mountain winter tea

鐵觀音烏龍
Tie Guanyin oolong Tea

皇家普洱
Royal puer tea

日月潭紅茶
Sun Moon Lake black tea

茶資每位NT$50(七歲以上均收)
NT$50 per person

水果成熟時 FRESH JUICE

柳橙汁 140
Orange juice

西瓜汁 140
Watermelon juice

乾一杯 BEER

台灣金牌 330ml 180
Gold Medal Taiwan Beer 330ml

海尼根 330ml 180
Heineken 330ml

望水止渴 MINERAL / SPARKLING WATER

法國依雲 1,000ml 220
Evian 1,000ml

法國沛綠雅 330ml 150
Perrier 330ml

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