

冷 菜 Cold Dishes

巧味海蜇絲 NT\$180
Cold-stir Jellyfish Salads

藥膳酒香醉雞捲 NT\$280
Shaoxing Drunken Chicken

酸辣拌海鮮 NT\$320
(花枝、蝦仁、魷魚)
Sour & Spicy Seafood Salads

廣式明爐櫻桃鴨(1/4隻)限量 NT\$280
Roasted Duck (1/4)

叉燒拼燒鴨 NT\$480
Cantonese Barbecue Pork & Roasted Duck Platter

飯 類 Rice

櫻花蝦炒飯 NT\$260
Fried Rice with Sakura Shrimp

揚州炒飯 NT\$260
Yangzhou Fried Rice

素香鬆紫米糕 NT\$260
Steamed Vedetarian Purple Rice

花東玉溪香米飯 NT\$15
Hualien Rice

湯 品 Soup

菌菇金銀時蔬湯 NT\$260
Carrot & Pak Choy with Salted Egg Soup

花東剝皮辣椒雞 NT\$320
Peeled Chili Prpper Chicken Soup

金湯翡翠海鮮羹 NT\$360
Sea Food Thick Soup

台式佛跳牆(須3日預訂) NT\$1480
Hualien Rice

熱炒菜 Stir-fried

X.O醬蘿蔔糕 NT\$180
Fried Turnip Cake with XO Sauce

鄉園玉筍扣肉 NT\$280
Brasied Pork Belly with Bamboo Shoots

蠔油炒牛肉 NT\$320
Fried Beef with Oyster Sauce

原民馬告蒸雞球 NT\$320
Steamed Chicken with Mountain Litsea

京都糖醋蜜排骨 NT\$320
Sweet & Sour Spare Ribs

宮廷無錫秘子排 NT\$360
Wuxi Brasied Spare Ribs

鳳梨滑蝦球 NT\$360
Pineapple Shrimp Balls

白灼鮮白蝦 NT\$360
Poached Shrimp

椒麻彩椒花枝片 NT\$360
Fried Cuttle Fish with Bell Pepper

蔥油鮮露海鱸菲力 NT\$380
Steam Sea Bass with Scallion Oil

蘭花牛三寶(牛腱、牛筋、牛肚) NT\$420
Sour & Spicy Seafood Salads

醬爆鮮蝦粉絲煲 NT\$480
Fried Shrimp with Vermicelli Casserole

季節鮮時蔬 NT\$220
Fried Seasonal Vegetable

牛肉原產地為紐西蘭、美國、澳洲。
The beef is from New Zealand ,U.S.A. and Australia

肉絲、火腿及德式香腸之豬肉產地為台灣、加拿大，
其餘餐點之豬肉原產地為台灣，請消費者安心食用。
Shredded pork、ham and German-style sausage are from
Taiwan and Canada.The rest of pork products are from Taiwan.

鄉
園

The Village

「復刻經典・快閃限定」

2025/08/04~09/30

點心 Dim Sum

港式蒸鳳爪

Chicken Claws with Black Been Sauce

NT\$120

鼓汁蒸排骨

Pork Spare with Black Been Sauce

NT\$120

椰絲綠豆糕(4顆)

Mung Bean Cake with Coconut

NT\$120

港式蒸燒賣(4顆)

Steamed Siu-Mai Dumpling with Crab Roe

NT\$150

西香雞冠餃(4顆)

Steamed Pork Dumpling

NT\$150

蓮蓉西米角(3顆)

Steamed Siu-Mai Dumpling with Crab Roe

NT\$150

鮮蝦腐皮捲(4條)

Deep-fried Shrimp Roll

NT\$150

精緻合菜 4-5人 NT\$1699

藥膳酒香醉雞捲

Shaoxing Drunken Chicken

蠔油炒牛肉

Fried Beef with Oyster Sauce

原民馬告蒸雞球

Steamed Chicken with Mountain Litsea

蔥油鮮露海鱸菲力

Steamed Sea Bass with Scallion Oil

港式蒸燒賣(4顆)

Steamed Siu-Mai Dumpling with Crab Roe

季節鮮時蔬

Fried Seasonal Vegetable

菌菇金銀時蔬湯

Carrot & Pak Choy with Salted Egg Soup

季節水果盤

Friut Platter

精緻合菜 7-8人 NT\$3299

鄉園小拼盤(海蜆、叉燒、燒鴨)

The Village Platter
(Jellyfish Salad、Barbecue Pork、Roasted Duck)

蘭花牛三寶

Stew Beef Shank, Beef Tendon,
Beef Tripe with Soy Sauce

鳳梨滑蝦球

Pineapple Shrimp Balls

鄉園玉筍扣肉

Brasied Pork Belly with Bamboo Shoots

蔥油鮮露海鱸魚

Steamed Sea Bass with Scallion Oil

西香雞冠餃

Steamed Pork Dumpling

季節鮮時蔬

Fried Seasonal Vegetable

花東剝皮辣椒雞湯

Peeled Chili Prpper Chicken Soup

季節水果盤

Friut Platter

酒水服務費

Wine Service Fees

烈酒 NT\$500/瓶 | 紅白酒 NT\$1000/瓶 | 啤酒 NT\$50/瓶

飲酒請勿開車，未滿十八歲者，禁止飲酒。

以上價格均需另加10/%服務費

The above prices are subject to 10% service charge