耕雲軒

『三好國際酒店』

母企業為台灣米業領導品牌「三好米」

由農業起家，將台灣人真誠、用心精神，挹注於餐飲服務。

堅持使用 **優質在地食材**、**嚴選三好西螺在來米**

我們海納百川粵式風華，利用精湛廚藝

結合**中華意境**、**時尚美學**匯集粵菜烹調精隨

經典呈現主菜和道地美味港點，每一道料理皆是**匠心之作**

每一口都能品嘗出，我們對**雲林濃濃的愛與感恩**。



烤鴨宴一鴨12吃

Roasted Duck Set Menu（12 Courses）

（需1天前預訂）

耕雲軒迎賓鴨三寶
Appetizer Combination of Three

廣式掛爐片皮鴨
Sliced served with Pancake

脆皮芝士鴨壽司
Crisp Duck Skin SuShi with Cheese

芝麻蔬果撈鴨絲
Fruits and Duck Salad with Seasame Sauce

蒜香椒麻烤鴨腿
Roasted Spivy Duck Leg with Spring Onion

松露野菌鴨春捲
Suck Spring Roll with Truffle and Mushroom

鴨肉鮮魚砂鍋粥
Duck and Fish Congee

川椒水煮鴨架煲
Boiled Duck with Chili Sauce

鴨蔥清炒季節蔬
TFried Deasonal Vegetables with Duck fat

粵式濃湯鴨煲蟹
Double-Boiled Duck Soup with Crab

芋香椰汁西米露
Coconut Milk Sago with Taro

~~原價 $5900~~ **$3900** /6人份



以上價格需加收 10% 服務費

主廚推薦料理（需一天前預訂，下午17:00點前）

嚴選鹿野雞，在台飼養，鹿野土雞外觀特色為黃皮黃爪，皮黃肉干細嫩，肌間脂肪均勻，加上港市吊雞的做法精製而成的招牌料理。
麵皮有彈性、有蔥香，還有港式吊雞特有的油潤滋味，將麵包、雞肉蘸著雞汁入口，搭配清爽的水果蔬菜沙拉，真是多重享受，而且還可以分享吃「手扒雞」的樂趣。

港式蔥香麵包雞套餐

Cantonese Roasted Chicken with Green Onion Bread

開胃前品三部典
Appetizer combination of Three

港式小點鴛鴦拼
Salted Dim Sum Dish

鮮蝦水果沙拉盤
Fresh Shrimp Fruit Salad

港式蔥香麵包雞
Cantonese Roasted Chicken with Green Onion Bread

抿口膠原滷肉飯
Braised Pork Rick

江南宋嫂滑魚羹
Fish Soup with Bamboo Shoots & Mushrooms

手工石磨嫩豆腐
Hand-made Tofu Pudding

耕雲軒特調飲品
Soft Drink
(coffee or Iced Lemon Tea)

~~原價 $4800~~ **$3800 /6人份**

單點麵包雞+沙拉NT$980



以上價格需加收 10% 服務費

龍鮑翅套餐

A Lobster Abalone Shark Fin Set menu

1280



§ 鳳脂金蒜蒸龍蝦
Steam Lobster with Garlic

堅果鮑魚彩蔬園
Abalone Salad with Nuts

潮州花膠雞燉翅
Braised Shark Fin in Chicken Broth

鳳脂金蒜蒸龍蝦
Steam Lobster with Garlic

冰鎮熱情果沙瓦
Fruit Shawar

叉燒鴨肉砂鍋飯
Pork with Dack Clay-pot rice

頂湯菊花胭脂紅
Flower Shaped Tofu Broth

耕雲軒鴛鴦雙點
Salted Dim Sum Dish

嫩滑芋香西米露
Milk Sago with Taro

福爾摩莎鮮果盤
Taiwan Seasonal Fruits



堅果鮑魚彩蔬園
Abalone Salad With Nuts

以上價格需加收 10% 服務費

龍鮑翅套餐

A Lobster Abalone Shark Fin Set menu

1880



§ 北菇花膠排翅盅
Braised Shark Fish With Fish Maw

鮑魚天貝燻鮭盤
Abalone with Smoked Salmon Salad

北菇花膠排翅盅
Braised Shark Fish with Fish Maw

鳳脂金蒜蒸龍蝦
Steamed Lobster with Garlic

冰鎮熱情果沙瓦
Fruit Shawar

明爐珍饌松露飯
Truffle Porcini Risotto

頂湯菊花胭脂紅
Flower Shaped Tofu Broth

耕雲軒鴛鴦雙點
Salted Dim Sum Dish

嫩滑芋香西米露
Milk Sago with Taro

福爾摩莎鮮果盤
Taiwan Seasonal Fruits



頂湯菊花胭脂紅
Flower Shaped Tofu Broth

以上價格需加收 10% 服務費

粵式燒滷

Roasted Item



§ 明爐吊燒鴨
Roasted Duck

煙燻清酒鵪鶉蛋 Smoked Gual Eggs with Sake	NT$ 220
紅糟醉雞捲 Wined Chicken Roll with Red Yeast Rice	NT$ 360
蜜汁叉燒肉 Char Siu(Roasted BBQ pork in Cantonese style)	NT$ 380
川辣滷牛腱 Braised Beef Tendon with Chili	NT$ 420
酒凍玫瑰雞 Chicken Braised in Rose	NT$ 420
蓉城口水雞 Steamed Chicken with Chili Sauce	NT$ 420
明爐吊燒鴨 Roasted DucK	NT$ 480



川辣滷牛腱
Braised Beef Tendon with Chili



紅糟醉雞捲
Wined Chicken Roll with Red Yeast Rice

以上價格需加收 10% 服務費

§ 粵式燒滷三拼盤

Chicken Brasied in Rose, Roasted Duck, and Char Siu(porik)

粵式燒滷雙拼盤..... NT$ 520

Chicken Braised in Rose and Roasted Duck

粵式燒滷三拼盤..... NT$ 580

Chicken Brasied in Rose, Roasted Duck, and Char Siu(BBQ Pork)



蜜汁叉燒肉

Char Siu(Roasted BBQ in Cantonese Style)

海鮮 Seafood Item



§ 避風塘炒鮮中蝦
Stir-fried Prawns with Chili and Garlic

蟳黃蟹肉炆豆腐 ..... NT$ 320
Braised tofu with Crab roe Sauce

金沙玉帶炆豆腐 ..... NT$ 480
Scallops and Tofu with Salted Egg Yolk-Sauce

金栗蝦仁嫩滑蛋 ..... NT$ 420
Scrambled Eggs with Shrimps

乾煎豉油皇中蝦 (6 入) ..... NT$ 520
Fried Prawns with Soy Sauce

避風塘炒鮮中蝦 (6 入) ..... NT$ 520
Stir-fried Prawns with Chili and Garlic

奶油松露焗中蝦 (6 入) ..... NT$ 520
Grilled Prawns with Truffle Cream Sauce

金沙堅果焗中蝦 (6 入) ..... NT$ 520
Prawns with Salted Egg Yolk Sauce and Nuts

乾煎豉油龍斑件 (6 兩) ..... NT$ 580
Deep-fried Fish Fillet with Soy Sauce

以上價格需加收 10% 服務費



§ 玫瑰覆盆莓蝦球
Deep Fried Prawn Balls with Raspberry Sauce

松露檸檬脆蝦球 (8入)..... NT$ 560
Deep Fried Prawn Balls with Truffle Sauce

玫瑰覆盆莓蝦球 (8入)..... NT$ 560
Deep Fried Prawn Balls with Raspberry Sauce

百香果優格蝦球 (8入)..... NT$ 560
Deep Fried Prawn Balls with Passion Fruit Yogurt Sauce

老罈剁椒蒸鮮魚 ..... NT$ 600
Steamed Fish with Chopped Chili Pepper Sause

香蔥玉露蒸鮮魚..... NT$ 600
Stemed Fish with Spring Onion

蒜子蛤蜊蒸鱈魚 (大比目魚)..... NT$ 500
Steawed Flounder with Clam and Garlic

川味豆酥蒸鱈魚 (大比目魚)..... NT$ 480
Steamed Flounder and Fried Crispy Been with Chili Sauce

川蜀水煮龍斑件 (6兩)..... NT$ 580
Boiled Fish Fillet with Chili Oil Poached

蒜子蛤蜊龍斑件 (6兩)..... NT$ 580
Steamed Fish Fillet with Clan and Garlic

籐椒酸湯龍斑件 (6兩)..... NT$ 580
Boiled Fish Fillet with Chili Sour Sauce

以上價格需加收 10% 服務費

風味煲仔

Clay Pot Item



XO醬海鮮豆腐煲 ..... NT$ 520
Seafood & Tofu in Clay-Pot with XO Sauce

汕頭中蝦粉絲煲(6入) ..... NT$ 560
Prawns & Green Bean Noodles in Clay-Pot with BBQ Sauce

香蔥芋頭滑雞煲 ..... NT$ 420
Stir-Fried Chicken with Green Onion

啫啫皮蛋滑雞煲 ..... NT$ 420
Stir-Fried Chicken with Preserved Eggs
啫啫煲為當食材放於瓦煲（瓦罐）中，經過極高溫的燒焗後，瓦煲中的湯汁不斷快速蒸發而發出“嗞嗞”聲，“嗞嗞”粵語發音為“啫啫”

鹹魚雞粒豆腐煲 ..... NT$ 320
Salted Fish and Chicken Boiled with Tofu

蒜香桂筍排骨煲 ..... NT$ 360
Boiled Spareribs and Bamboo Shoot with Garlic

柱侯茄香斑腩煲 ..... NT$ 580
Stir-Fried Fish Fillet with Bean Sauce

以上價格需加收 10% 服務費



§ 三蔥骰子牛
Fried Beef with Scallion

肉類 Meat Item

湘味左宗雞 ..... NT$ 360
Stir-Fried Chicken with Chili Sauce

茶油煸土雞 (苦茶油) ..... NT$ 380
Stir-Fried Chicken with Camellia Oil

陳醋香蜜骨 ..... NT$ 360
Spareribs with Sweet and Sour Sauce

洛神咕咾肉 ..... NT$ 360
Sweet and Sour Pork

香檳橙花骨 ..... NT$ 360
Spareribs with Orange Sauce

風沙嫩子排 ..... NT$ 360
Deep Fried Spareribs with Chili and Garlic

干邑牛仔粒 ..... NT$ 420
Fried Beef with Cognac Sauce

三蔥骰子牛 ..... NT$ 420
Fried Beef with Ginger and Scallion

薑蔥牛肉煲 ..... NT$ 380
Sauteed Beef with Ginger Scallion

鬼馬炒牛肉 ..... NT$ 380
Fried Beef with Youtiao

川蜀水煮牛 ..... NT$ 380
Boiled Beef with Chili Soup

鮮菇炒牛肉 ..... NT$ 380
Fried Beef and Mushrooms with Oyester Sauce

籐椒酸湯牛 ..... NT$ 420
Boiled Beef With Chili and Sour Sauce

粵式脆皮雞 (半隻) ..... NT$ 560
Roasted Crispy Chicken (Half)

薑黃玉米雞 ..... NT$ 560
Turmeric Corn Chicken

以上價格需加收 10% 服務費，以上牛肉產地皆爲澳洲

主食類

Main Course Item

一品紅燒牛肉麵 ..... NT$ 260
Beef Noodles

XO 醬炒蘿蔔糕 ..... NT$ 300
Fried Turnip Cake with XO Sause

乾炒豬肉河粉 ..... NT$ 300
Stir-Fried Rice Noodles with Pork

乾炒牛肉河粉 (澳洲牛) ..... NT$ 300
Stir-Fried Rice Noodles with Beef (Australian Beef)

鹹魚雞粒炒飯 ..... NT$ 220
Fried Rice with Salted Fish and Chicken

廣式揚州炒飯 ..... NT$ 220
Fried Rice with BBQ Pork

薑黃魚子金塔飯 ..... NT$ 220
Fried Rice with Fish Roe and Turmeric

蝦籽海皇炆伊麵 ..... NT$ 300
Carb Noodles in Oyster Sauce

好菜廣州煎脆麵 ..... NT$ 300
Crispy Noodles With Seafood and Pork Liver

港式臘味煲仔飯 ..... NT$ 360
Rice with Preserved Meat in Clay-Pot

滑蛋窩牛煲仔飯 ..... NT$ 360
Rice with Beef and Raw Egg Yolk in Clay-Pot

豉汁排骨叉燒煲仔飯 ..... NT$ 360
Rice with Spareribs and Black Bean Sauce



§ 薑黃魚子金塔飯
Fried Rice with Fish Roe and Turmeric



§ 窩蛋安格牛肉粥
Angus Beef Congee with Raw Egg Yolk

翡翠瑤柱魚片粥
Scallop and Fish Congee

2 人份.....NT$ 400
For Two People

4 人份.....NT$ 780
For Four People

6 人份.....NT$ 1160
For Six People

窩蛋安格牛肉粥 (澳洲牛)
Angus Beef Congee with Raw Egg Yolk(Australian Beef)

2 人份.....NT$ 520
For Two People

4 人份.....NT$ 1000
For Four People

6 人份.....NT$ 1500
For Six People



乾炒豬肉河粉
Stir-Fried Rice Noodles with Pork



廣式揚州炒飯
Fried Rice with BBQ Pork

以上價格需加收 10% 服務費

鮮蔬與羹湯

Vegetable and Soup



§ 枸杞百合炒什蔬
Fried Seasonal Vegetable with Wolfberry & Lily

蠔油扒芥蘭……NT$ 220
Boiled Kale with Oyster Sauce

季節炒時蔬（蒜香）…… NT$ 220
Fried Seasonal Vegetable with Garlic

金銀蛋時蔬 …… NT$ 260
Fried Seasonal Vegetable with Salted Egg & Preserved Duck Egg

濃湯蝦干浸絲瓜 …… NT$ 300
Fried Sponge Gourd with Shrimp sauce

枸杞百合炒什蔬 …… NT$ 300
Fried Seasonal Vegetable with Wolfberry & Lily



蠔油扒芥蘭
Boiled Kale with Oyster Sauce





蟹肉芙蓉玉米羹



江南宋嫂滑魚羹



潮汕手工牛肉丸湯

嚴選豐料燉原盅(每日例湯 / 位) NT$ 130
Seasonal Ingredients Soup

蟲花銀杏猴菇湯..... NT$ 360
Cordyceps and Mushrooms Soup

蟹肉芙蓉玉米羹 ..... NT$ 360
Sweet Corn Soup with Crab Meat

江南宋嫂滑魚羹 ..... NT$ 360
Fish Soup with Bamboo Shoots & Mushrooms

星洲叻沙海蝦鍋 (6 人).... NT$ 600
Seafood Laksa Hot Pot

香芫皮蛋龍斑湯 (6 兩) ..... NT$ 600
Cilantro and Preserved Egg with Fish Fillet

潮汕手工牛肉丸湯..... NTS 360
Chaoshan Beef Balls Soup

以上價格需加收 10% 服務費

點心 Din Sum

蒸籠類



§ 水晶鮮蝦金魚餃
Shrimp Dumplings in Gold Fish Shaped

蠔汁蒸鳳爪 ..... NT$ 98
Steamed Chicken Feet with Oyster Sauce

豉汁蒸排骨 ..... NT$ 108
Steamed Spareribs with Black Bean Sauce

腐竹牛肉球 ..... NT$ 108
Steamed Beef Balls with Bean Curd

香茜魚翅餃 ..... NT$ 108
Steamed Shark Fin Dumpling with Colantro

蠔皇叉燒包 ..... NT$ 108
Barbecue Pork Buns

水晶鮮蝦金魚餃 ..... NT$ 288
Shrimp Dumplings in Gold Fish Shaped



蠔皇叉燒包
Barbecue Pork Buns



鮮蝦魚籽燒賣皇
Steamed Shrimp and Pork Siu Mei



§ 醋滴水晶蝦皇餃
Steamed Shrimp Dumplings with Vinegar



Steamed Custard Buns with Salted Egg Yolks

金牌茗品流沙包



Steamed Garlic Taro Balls

蒜香芋絲丸



Steamed Red Yeast Dumplings Stuffed with Vegetable (Veggie)

養生紅麴鳳眼菓

蒜香芋絲丸 ····· NT$ 138
Steamed Garlic Taro Balls

金牌茗品流沙包 ····· NT$ 138
Steamed Custard Buns with Salted Egg Yolks

海苔蒸菜粿 ····· NT$ 138
Steamed Seaweed Radish Strips Sticky Rice

鮮蝦魚籽燒賣皇 ····· NT$ 148
Steamed Shrimp and Pork Siu Mei

醋滴水晶蝦皇餃 ····· NT$ 148
Steamed Shrimp Dumplings with Vinegar

養生紅麴鳳眼菓 (蛋奶素) ····· NT$ 138
Steamed Red Yeast Dumplings Stuffed with Vegetable (Veggie)

家鄉水晶餃 ····· NT$ 138
Steamed Shrimp and Pork Dumplings

菇菇流沙包 ····· NT$ 168
Steamed Buns with Salted Egg Yolks in Mushroom Shaped

以上價格需加收 10% 服務費

點心 Din Sum

煎炸類



§ 脆衣鮮蝦腐皮捲
Deep Fried Beancurd Rolls Stuffed with Shrimps

臘味香煎蘿蔔糕 (6片) ..... NT$ 98
Pan-Fried Turnip Cake with Preserved Sausage

羅漢素齋春捲杯 (蛋奶素) (3入) ..... NT$ 138
Deep-Fried Spring Rolls (Veggie)

紅麴家鄉鹹水餃 (3個) ..... NT$ 138
Deep-Fried Red Yeast Ham Sui Gok

紅麴家鄉素鹹水餃 (蛋奶素) (3個) ..... NT$ 138
Deep-Fried Red Yeast Radish Dumpling

韭菜鮮蝦餅 (3個) ..... NT$ 158
Leek Shrimp Patties

脆衣鮮蝦腐皮捲 (4個) ..... NT$ 188
Deep Fried Beancurd Rolls Stuffed with Shrimps

酥炸鮮蝦黃金餃 (3個) ..... NT$ 158
Deep-Fried Shrimps rolls



波蘿叉燒包
Pineapple Buns with BBQ Pork



臘味香煎蘿蔔糕
Pan-Fried Turnip Cake with Preserved Sausage

以上價格需加收 10% 服務費



§ 韭黃鮮蝦腸
Yellow Chives & Shrimp Rice Rolls

手工腸粉

蜜味叉燒腸 ..... NT$ 168
Barbecued Pork Rice Rolls

香茜牛肉腸 ..... NT$ 168
Cilantro with Beef Rice Rolls

韭黃鮮蝦腸 ..... NT$ 208
Yellow Chives & Shrimp Rice Rolls

爐烤類

爐烤千層焗蛋塔 (3 個) ..... NT$ 138
Egg Tart

爐烤皮蛋叉燒酥 (3 個) ..... NT$ 148
Barbecued Pork Crisp Stuffed with Preserved Duck Egg

三代同堂天鵝酥 (3 個) ..... NT$ 208
Swan-Shaped Turnip Crisp Nosh

波蘿叉燒包 (3 個) ..... NT$ 168
Pineapple Buns With BBQ Pork



爐烤千層焗蛋塔
Egg Tart



爐烤皮蛋叉燒酥
Barbecued Pork Crisp Stuffed with Preserved Duck Egg

港式甜品

Din Sum



§ 南瓜芋泥餅
Pumpkin Taro Cake

南瓜芋泥餅（素）（3 個）..... NT$ 98
Pumpkin Taro Cake (Veggie)

芋香西米露（蛋奶素）.....NT$ 98 / 碗
Milk Sago with Taro (Veggie)

脆皮椰香馬蹄條（素）（3 個）..... NT$ 138
Water Chetnut Roll with Coconut Milk (Veggie)



芋香西米露

Milk Sago with Taro

以上價格需加收 10% 服務費



§ 手工石磨嫩豆花
Hand-made Tofu Pudding

杏汁玉潤芝麻球 (3 入) ..... NT$ 138
Deep-Fried Sesame balls Stuffed with Almond Milk

提拉米蘇尖堆球 (4 入) (奶素) ..... NT$ 188
Fried Tiramisu Rice Balls (Lacto-Vegetarian)

手工石磨嫩豆花 (6-8 人份 / 桶) (奶素) ..... NT$ 360
Hand-made Tofu Pudding (For 6-8 People) (Ovo-Vegetarian)
*** 堅持自製手工黑糖漿 * 堅持使用非基改黃豆**



§ 杏汁玉潤芝麻球
Deep-Fried Sesame balls Stuffed with Almond Milk



§ 提拉米蘇尖堆球
Fried Tiramisu Rice Balls (Lacto-Vegetarian)

素食套餐

Veggie Setvegan



§ 河塘彩蔬羅漢齋
Fried Peppers with Vegetables

酒凍山藥細雪滑 Cold Chinese Yam	天貝堅果五行蔬 Nuts Salad
百合珍菌田園蔬 Mushroom Salad	河塘彩蔬羅漢齋 Fried Peppers With Vegetables
天貝蔬果龍鬚捲 Taiwan Seasonal Fruits	川椒三寶炒茄豆 Fried Eggplant and Tofu With Chili Sauce
芝士粟子焗白菜 Gratin Cabbage with Sauce	菩提珍饌素東坡 Steamed Dried Beancurd with Soy Sauce
蟲草野菇灌湯包 Mushroom Soup with Dumpling	薑黃雲耳野菌盅 Curcumin Mushroom Soup
亞麻雪蓮素齋飯 Flayseed Fried Rice	銀杏八寶棠菜飯 Ginkgo Nuts with Vegetable Stew rice
羅漢素捲芋香餘 Deep-Fried Taro Roll	港式美點映雙輝 Salted Dim Sum Dish
野蔬紅麴鳳眼果 Red Yeast Dumpling with Vegetables	猴菇筍扇石榴果 Fried Tree hedgehog with Bamboo Shoot
港式香濃靚甜湯 Milk Sago with Taro	港式香濃靚甜湯 Milk Sago with Taro
福爾摩莎鮮果盤 Taiwan Seasonal Fruits	福爾摩莎鮮果盤 Taiwan Seasonal fruits
NT$ 880 (一套)	NT$ 1080 (一套)

以上價格需加收 10% 服務費

素食 Vegan Course

菜品

猴菇素齋粉絲煲 ····· NT$ 380
Tree Hedgehog Bean Noodles with Soy Sauce

福菜桂竹筍煲 ····· NT$ 300
Pickled Greens and Bamboo Shoot

糖醋素排骨 (蛋奶素) ····· NT$ 240
Fried Dried Bean With Sweet and Sour Sauce (Veggie)

清炒什錦菇 ····· NT$ 300
Fried Mushrooms

醬燒素黃雀(4入) ····· NT$ 320
Deep Fried Beancurd Rolls with Soy Sauce

醬燒茄子 ····· NT$ 280
Fried Eggplant with Soy Sauce

干煸四季豆 ····· NT$ 320
Sauteed String Beans with Soy Sauce

麻婆豆腐煲 ····· NT$ 280
Sauteed Tofa in Clay-pot and Spicy sauce

鮮蔬與羹湯類

素蠔油扒芥蘭 ····· NT$ 220
Boiled Kale with Soy Sauce

季節炒時蔬 ····· NT$ 220
Fried Seasonal Vegetable with Garlic

銀杏川耳燴絲瓜 ····· NT$ 300
Fried Ginkgo Nuts with Sponge Gourd

枸杞百合炒什蔬 ····· NT$ 300
Fried Seasonal Vegetable with Wolfberry & Lily

百菇玉米濃湯 (蛋奶素) ····· NT$ 320
Mushroom Corn Soup (Veggie)

蟲花銀杏猴菇湯 ····· NT$ 360
Cordyceps and Mushrooms Soup

以上價格需加收 10% 服務費

素食 Vegan Course

主食類

乾炒群菇河粉 ····· NT$ 280
Stir-Fried Rice Noodles with Mashroom

菩提素齋炒飯 ····· NT$ 220
Veggie Fried Rice

群菇炒伊麵 ····· NT$ 220
Fried Noodles with Mushrooms

群菇脆麵球 ····· NT$ 220
Crispy Noodles with Mushroom

甜品類

南瓜芋泥餅 ····· NT$ 98
Pumpkin Taro CaKe

芋香西米露 ····· NT$ 98
Milk Sago With Taro

脆皮椰香馬蹄條 (蛋奶素) ····· NT$ 138
Water Chetnut Roll with Coconut Milk

提拉米蘇尖堆球 (4入) (蛋奶素) ····· NT$ 188
Deep Fried Tiramisu Balls

手工石磨嫩豆花 (桶) ····· NT$ 360
Hand-made Tofu Pudding (Lacto-Vegetarian)

點心 (煎炸類)

羅漢素齋春捲杯 ····· NT$ 138
Deep-Fried Spring Rolls (Veggie)

紅麴家鄉鹹水餃 (素) ····· NT$ 138
Deep-fried radish Dumpling (Vegan)

點心 (蒸籠類)

養生紅麴鳳眼菓 (蛋素) ····· NT$ 138
Red Yeast Dumplings Stuffed with Vegetable (Ovo-Veggie)

以上價格需加收 10% 服務費