

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**

每一口都能品嚐出，我們對**雲林濃濃的愛與感恩**。



(需1天前預訂)



匠心萬巒蹄膀宴

雲軒花漾三味拼
XO醬玉荷小炒皇
醍醐味萬巒豬腳
主廚手作美點心
姬菇秘醬黃花魚
客家臘味炒炊粉
酒家魷魚螺肉蒜
三好特調靚飲品

(蜂蜜檸檬凍飲或凍檸茶)

~~原價 \$5,880~~ **\$4,680**/6人份

• 餐價需加10%服務費 •



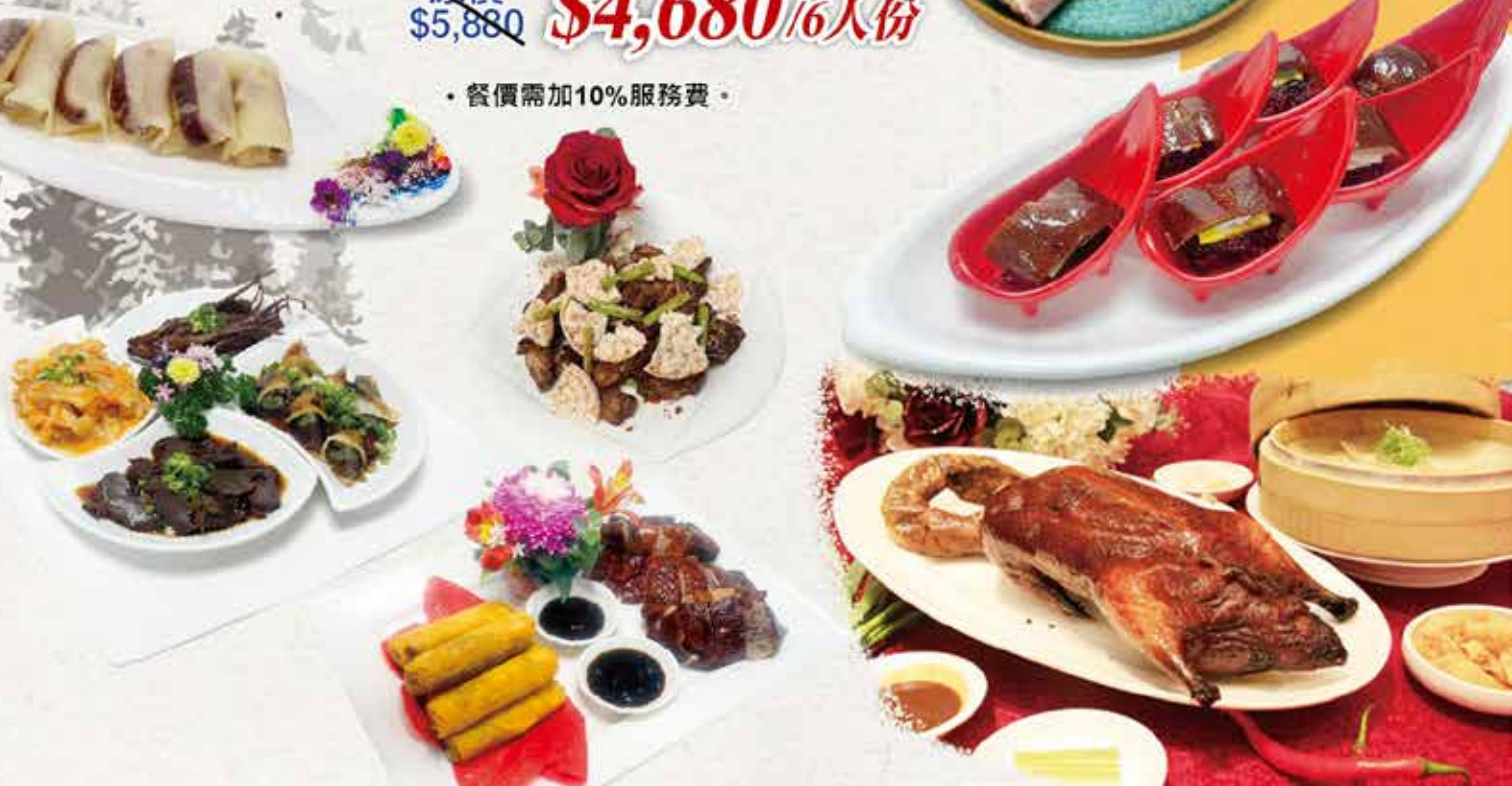
御品櫻桃金鴨宴

(蜂蜜檸檬凍飲或凍檸茶)

~~原價~~
~~\$5,880~~

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• 餐價需加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 Duck 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



§ 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

明爐珍饈松露飯

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

龍鮑翅套餐

A Lobster Abalone Shark Fin Set menu



1880

粵式燒酒

Roasted Item



§ 明爐吊燒鴨
Roasted Duck

煙燻清酒鵪鶉蛋 NT\$ 220
Smoked Gual Eggs with Sake

紅糟醉雞捲 NT\$ 360
Wined Chicken Roll with Red Yeast Rice

蜜汁叉燒肉 NT\$ 380
Char Siu(Roasted BBQ pork in Cantonese style)

川辣滷牛腱 NT\$ 420
Braised Beef Tendon with Chili

酒凍玫瑰雞 NT\$ 420
Chicken Braised in Rose

蓉城口水雞 NT\$ 420
Steamed Chicken with Chili Sauce

明爐吊燒鴨 NT\$ 480
Roasted Duck



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 Braised in Rose, Roasted Duck, and Char Siu(pork)

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 Braised 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

罈黃蟹肉炆豆腐..... 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

|||| 老譚剁椒蒸鮮魚 NT\$ 600

Steamed Fish with Chopped Chili Pepper Sauce

香蔥玉露蒸鮮魚..... NT\$ 600

Steamed Fish with Spring Onion

蒜子蛤蜊蒸鱈魚 (大比目魚)..... NT\$ 500

Steamed Flounder with Clam and Garlic

川味豆酥蒸鱈魚 (大比目魚)..... NT\$ 480

Steamed Flounder and Fried Crispy Bean 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 Clam 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



§ 柱侯茄香斑腩煲
Stir-Fried Fish Fillet With Bean Sauce

|| 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“滋滋”聲，“滋滋”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 Oyster 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，以上牛肉產地皆為澳洲

主 食 類

Main Course Item

一品紅燒牛肉麵.....NTS 260

Beef Noodles

XO 醬炒蘿蔔糕.....NTS 300

Fried Turnip Cake with XO Sause

乾炒豬肉河粉.....NTS 300

Stir-Fried Rice Noodles with Pork

乾炒牛肉河粉 (澳洲牛).....NTS 300

Stir-Fried Rice Noodles with Beef (Australian Beef)

鹹魚雞粒炒飯.....NTS 220

Fried Rice with Salted Fish and Chicken

廣式揚州炒飯.....NTS 220

Fried Rice with BBQ Pork

薑黃魚子金塔飯.....NTS 220

Fried Rice with Fish Roe and Turmeric

蝦籽海皇炆伊麵.....NTS 300

Carb Noodles in Oyster Sauce

好萊廣州煎脆麵.....NTS 300

Crispy Noodles With Seafood and Pork Liver

港式臘味煲仔飯.....NTS 360

Rice with Preserved Meat in Clay-Pot

滑蛋窩牛煲仔飯.....NTS 360

Rice with Beef and Raw Egg Yolk in Clay-Pot

豉汁排骨叉燒煲仔飯.....NTS 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

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



§ 嚴選豐料燉原盅
Seasonal Ingredients Soup



Sweet Corn Soup with Crab Meat

蟹肉芙蓉玉米羹

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



Fish Soup with Bamboo Shoots & Mushrooms

江南宋嫂滑魚羹

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

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



Chaoshan Beef Balls Soup

潮汕手工牛肉丸湯

香芹皮蛋龍斑湯 (6兩) NT\$ 600
Cilantro and Preserved Egg with Fish Fillet

潮汕手工牛肉丸湯..... NT\$ 360
Chaoshan Beef Balls Soup



§ 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

點心
Din Sum



蒸籠類



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



Steamed Custard Buns with Salted Egg Yolks

金牌茗品流沙包

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



Steamed Garlic Taro Balls

蒜香芋絲丸

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 Vineger

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



Steamed Red Yeast Dumplings Stuffed with Vegetable (Veggie)

養生紅麴鳳眼菓

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



菠蘿叉燒包
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

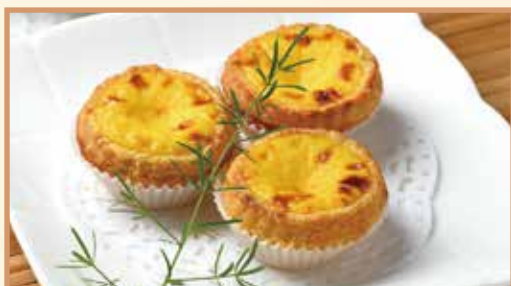
Barbecued Pork Crisp Stuffed with Preserved Duck Egg

三代同堂天鵝酥 (3 個)..... NT\$ 208

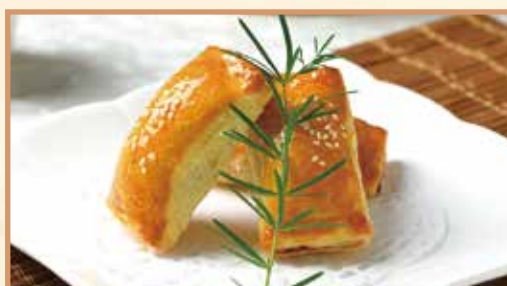
Swan-Shaped Turnip Crisp Nosh

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 Chestnut 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

芝士栗子焗白菜
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

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 人).....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 Tofu 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

素食

Vegan Course



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 Chestnut 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