

HONG KONG STYLE DIM SUM

用餐時段

午 餐：11:30-14:00

晚 餐：17:30-21:00

(每位茶資30元)

老
字
行

御品櫻桃鴨

Imperial Cherry Whole Duck Feast



半鴨 /5人

二吃

NT\$980

三吃

NT\$1180

全鴨 /10人

二吃

NT\$1680

三吃

NT\$1880

四吃

NT\$2180

二吃-四吃選項

醬爆炒鴨架、肉骨茶鴨架湯

椒鹽鴨架、水煮鴨架

加價購

配料組(餅皮1張/蔥絲/黃瓜條/甜麵醬)

30/份

(需提早一日預訂)

御品櫻桃全鴨宴

Imperial Cherry Duck Feast



三好迎賓鴨賜寶

“Sun Hao” Signature Welcome Duck Platter

廣式掛爐片皮鴨

Cantonese Wood-Roasted Peking Duck

脆皮芝士鴨壽司

Crispy Cheese Duck Sushi

水晶香蕉鴨絲捲

Banana Duck Rolls

櫻桃鴨腿鴛鴦拼

Cherry Duck Leg Twin-Style Platter

七味孜然爆鴨架

Seven-Spice Cumin Fried Duck Rack

欖菜鴨絲蝦仁飯

Olive Leaf Duck Shreds & Shrimp Rice

鴨蔥油炒季節蔬

Seasonal Greens Stir-fried with Duck Scallion Oil

酸白菜鴨架濃湯

Sour Cabbage Duck Rack Broth

三好特調靚飲品

“Sun Hao” Special Beverage

原價5,880元

\$4,680/6人份

(需提早一日預訂)



匠心萬戀蹄勝宴

Mastercrafted Wanluan Pork Knuckle
Banquet

雲軒花漾三味拼
Yunxuan Triple-Flavor Floral Platter

XO醬玉荷小炒皇
XO Sauce Lotus Stir-Fry Supreme

醜醜味萬戀豬腳
Rich-Flavor Wanluan Pork Trotter

主廚手作美點心
Chef's Handmade Dim Sum

姬菇秘醬黃花魚
Yellow Croaker with Secret Sauce &
King Oyster Mushrooms

客家臘味炒炊粉
Hakka Stir-fried Rice Vermicelli with Cured Meats

酒家魷魚螺肉蒜
Tavern-Style Squid, Conch & Garlic Stew

三好特調靚飲品
“Sun Hao” Special Beverage

原價5,880元

\$4,680/6人份

(需提早一日預訂)

餐價需加10%服務費

龍鮑翅套餐
A Lobster Abalone Shark Fin Set menu

鳳脂金蒜蒸龍蝦
Steam Lobster with Garlic

堅果鮑魚彩蔬園
A balone Salad with Nuts



堅果鮑魚彩蔬園

A balone 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

Dim Sum Dish

嫩滑芋香西米露

Sweet taro and sago dessert soup

福爾摩莎鮮果盤

Taiwan Seasonal Fruits

\$1,280/元



龍鮑翅套餐

A Lobster Abalone Fin Set menu

頂湯菊花胭脂紅
Flower Shaped Tofu Broth

鮑魚天貝燻鮭盤

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 Sherbet

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

Dim Sum Dish

嫩滑芋香西米露

Sweet Taro and Sago Dessert Soup

福爾摩沙鮮果盤

Taiwan Seasonal Fruits

\$1,880/元

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



餐價需加10%服務費

粵式燒滷

Roasted Item

蜜汁叉燒肉
Sweet, savory, honey-glazed
Cantonese BBQ pork



主廚
推薦

紅槽醉雞捲

Red yeast wine marinated chicken roll

\$368

蜜汁叉燒肉

Sweet, savory, honey-glazed Cantonese BBQ pork

\$388

主廚
推薦

蓉城口水雞

Spicy cold chicken in chili oil

\$428

川辣滷牛腱

Spicy Sichuan-style braised beef tendon

\$438

主廚
推薦

明爐吊燒鴨

Cantonese roast duck from a bright oven

\$488

粵式燒滷雙拼盤

Assortment of Cantonese braised and roasted meats

\$528

主廚
推薦

粵式燒滷三拼盤

A platter of Cantonese braised assortment

\$598

主廚
推薦

粵式燒滷三拼盤

A platter of Cantonese
braised assortment

※圖片僅供參考，以現場為主



風味煲仔 Clay Pot Item

主廚
推薦

新品

風味啤酒醬燒鴨

Braised duck flavored with
beer sauce



蒜香桂筍排骨煲

Garlic bamboo shoots and pork ribs stew

\$368

鹹魚雞粒豆腐煲

Salty fish, chicken, tofu clay pot

\$328

XO醬海鮮豆腐煲

Spicy seafood tofu in a rich pot

\$528

汕頭中蝦粉絲煲

Shrimp and vermicelli in Shantou style pot

\$568/6人

芝士寬粉海蝦煲

Cheesy shrimp and glass noodle casserole

\$568/6人

粵式胡椒鴨肉煲

Peking-style pepper duck stew pot

\$488

風味啤酒醬燒鴨

Braised duck flavored with beer sauce

\$488

香蔥芋頭滑雞煲

Taro and chicken stew with scallions

\$428

啫啫皮蛋滑雞煲

Chicken and preserved egg claypot

\$428

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”

主廚
推薦

汕頭中蝦粉絲煲

Shrimp and vermicelli in
Shantou style pot



餐價需加10%服務費

避風塘炒鮮中蝦
Garlic, savory, crispy, and aromatic fried shrimp



蟳黃蟹肉炆豆腐

\$328

Rich crab roe and tofu stew

金栗蝦仁嫩滑蛋

\$428

Tender shrimp and chestnut scrambled eggs



麻辣海鮮豆腐腦

\$438

Spicy seafood tofu pudding delicacy



重慶辣子海大蝦

\$528/6入

Deep-fried spicy shrimp with peppers and onions

避風塘炒鮮中蝦

\$528/6入

Garlic, savory, crispy, and aromatic fried shrimp



金沙堅果焗中蝦

\$528/6入

Crispy prawns baked with savory nuts



蟳黃蟹肉炆豆腐

Rich crab roe and tofu stew

主廚
推薦

酒凍荔枝鮮蝦球

Jelly-coated lychee shrimp balls

\$428/6入

XO醬蝦球舞姿捲

Spicy shrimp rolls with XO sauce

\$568/6入

松露檸檬脆蝦球

Crispy shrimp balls with truffle and lemon

\$568/8入

主廚
推薦

玫瑰覆盆莓蝦球

Rose raspberry shrimp balls, sweet and fruity

\$568/8入

百香果優格蝦球

Passion fruit yogurt shrimp balls delight

\$568/8入

川味豆酥蒸鱈魚(大比目魚)

Spicy cod with crispy bean crumble

\$488

茶香樹子蒸鱈魚(大比目魚)

Steamed cod with tea and tree seeds

\$488

主廚
推薦

蒜子蛤蜊蒸鱈魚(大比目魚)

Steamed cod with garlic and clams

\$528

主廚
推薦

蒜子蛤蜊龍斑件

Steamed grouper with clams and garlic

\$588/6兩

鹹冬瓜蒸龍斑件

Steamed grouper with preserved winter melon

\$588/6兩

川蜀水煮龍斑件

Spicy Sichuan boiled giant grouper slices

\$598/6兩

香蔥玉露蒸鮮魚

Steamed fresh fish with scallion oil

\$628

主廚
推薦

老罇剁椒蒸鮮魚

Steamed fish with pickled chili peppers

\$628

主廚
推薦

酒凍荔枝鮮蝦球

Jelly-coated lychee shrimp balls



肉類

主廚
推薦

湘味左宗雞
Spicy chicken, Hunan style, very flavorful

主廚
推薦

湘味左宗雞 \$368

Spicy chicken, Hunan style, very flavorful

茶油焗土雞(苦茶油) \$388

Savory chicken stir-fried with fragrant tea oil

主廚
推薦

粵式脆皮雞 \$568/半隻

Crispy, flavorful Cantonese roast chicken

乾果京都嫩子排 \$368

Tender pork ribs with fruit flavors

鮮菇炒牛肉 \$388

Savory sautéed beef with fresh mushrooms

川蜀水煮牛 \$398

Spicy Sichuan beef in flavorful broth

咖啡骰子牛 \$438

Coffee-rubbed beef cubes, savory and tender

三蔥骰子牛 \$438

Beef cubes stir-fried with three types of onion

七味蜜汁牛仔骨 \$438

Sweet and savory glazed beef short ribs

紅酒香蜜羊肩排 \$968/4支

Tender lamb shoulder with red wine and honey

匠心萬巒蹄膀 \$1,280

Mastercrafted Wanluan Pork Knuckle

(需提早一日預訂)

主廚
推薦

匠心萬巒蹄膀
Mastercrafted Wanluan
Pork Knuckle

主廚
推薦

香檳橙花骨 \$368

Sweet and tangy champagne orange pork ribs



主食類

Main Course Item

主廚
推薦

港式臘味煲仔飯

Flavorful Hong Kong style
preserved meat rice



主廚
推薦

港式臘味煲仔飯

\$368

Flavorful Hong Kong style preserved meat rice

滑蛋窩牛煲仔飯

\$368

Beef rice pot with silky egg

翡翠瑤柱魚片粥

\$400/2人

Scallop and Milkfish Congee

\$780/4人

\$1,160/6人

主廚
推薦

窩蛋安格牛肉粥(澳洲牛)

\$520/2人

Angus Beef Congee with Raw Egg Yolk (Australian Beef)

\$1,000/4人

\$1,500/6人



餐價需加10%服務費

主食類

Main Course Item

主廚
推薦

乾炒牛肉河粉
Savory stir-fried rice noodles
with beef



香蔥麵包雞 (需提早一日預訂) Scallion Crusted Chicken	\$880
主廚推薦 一品紅燒牛肉麵 Rich, savory red-braised beef noodle soup	\$280
XO 醬炒蘿蔔糕 Spicy turnip cake stir-fried with XO sauce	\$300
乾炒豬肉河粉 Pork and noodles, stir-fried savory	\$300
主廚推薦 乾炒牛肉河粉(澳洲牛) Savory stir-fried rice noodles with beef	\$300
鹹魚雞粒炒飯 Savory fried rice with fish and chicken	\$220
廣式揚州炒飯 Classic Chinese fried rice with mixed ingredients	\$220
主廚推薦 薑黃魚子金塔飯 Golden fried rice with roe	\$220
豉油皇叉燒炒麵 Soy sauce noodles with BBQ pork	\$300
蝦籽海皇炆伊麵 Braised E-fu noodles with shrimp roe	\$300
好萊廣州煎脆麵 Crispy pan-fried noodles, Cantonese style	\$300

主廚
推薦

薑黃魚子金塔飯
Golden fried rice with roe



鮮蔬與羹湯

Vegetable and Soup



香芫皮蛋龍斑湯

Savory fish soup with century egg

嚴選豐料燉原盅(每日例湯/位)

\$130

Select ingredients simmered in a rich broth

蟲草銀杏猴菇湯

\$360

Cordyceps, ginkgo, and mushroom herbal soup

蟹肉芙蓉玉米羹

\$360

Rich, savory crab and corn thick soup

主廚推薦 江南宋嫂滑魚羹

\$360

Classic Hangzhou fish soup with savory ingredients

主廚推薦 潮汕手工牛肉丸湯

\$360

Teochew handmade beef ball clear soup

蓮藕香菇燉雞湯

\$600

Wholesome chicken soup with lotus root

香芫皮蛋龍斑湯

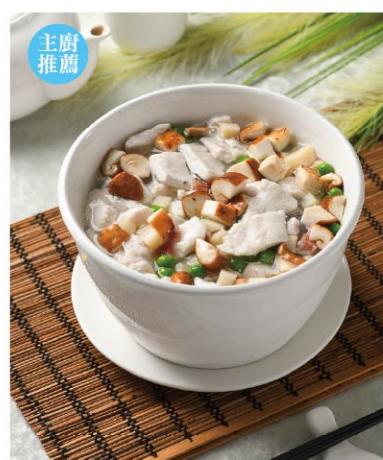
\$600/6兩

Savory fish soup with century egg



蟹肉芙蓉玉米羹

Rich, savory crab and corn thick soup



江南宋嫂滑魚羹

Classic Hangzhou fish soup with savory ingredients



蓮藕香菇燉雞湯

Wholesome chicken soup with lotus root

餐價需加10%服務費

蠔油扒芥蘭

Chinese broccoli with savory
oyster sauce



季節炒時蔬(蒜香)

\$220

Stir-fried seasonal vegetables with garlic aroma

蠔油扒芥蘭

\$240

Chinese broccoli with savory oyster sauce

馬來盞鮮嫩時蔬

\$300

Fresh vegetables stir-fried with sambal

濃湯蝦干浸絲瓜

\$300

Loofah, dried shrimp in rich broth

主廚
推薦

枸杞百合炒時蔬

\$300

Stir-fried Seasonal Vegetables with Goji
Berries and Lily Bulbs

主廚
推薦

主廚
推薦

枸杞百合炒時蔬

Stir-fried Seasonal Vegetables
with Goji Berries and Lily Bulbs





主廚
推薦

水晶鮮蝦金魚餃
Steamed shrimp dumplings
shaped like goldfish

蠔汁蒸鳳爪

Tender, savory steamed chicken feet dim sum

\$108

豉汁蒸排骨

Savory steamed pork ribs with black beans

\$108

腐竹牛肉球

Steamed beef balls with beancurd sticks

\$108/3個

香茜魚翅餃

Cilantro shark fin steamed dumplings

\$108/3個

蠔皇叉燒包

Steamed char siu buns with oyster sauce

\$108/3個

新品
蛋
奶素

松露水晶素蒸餃

Truffle crystal vegetarian steamed dumplings

\$138/3個

新品

XO醬翡翠蒸餃

Spicy steamed dumplings with XO seafood sauce

\$168/3個

主廚
推薦

水晶鮮蝦金魚餃

Steamed shrimp dumplings shaped like goldfish

\$288/3個



Xo醬翡翠蒸餃
Spicy steamed dumplings with XO
seafood sauce



松露水晶素蒸餃
Truffle crystal vegetarian steamed
dumplings



蠔皇叉燒包
Steamed char siu buns with
oyster sauce

主廚
推薦

新品

椰香蘋果鮮奶包
Sweet coconut and apple
milk bun



蒜香芋絲丸

Fragrant taro threads and garlic steamed balls

\$138/3個

金牌茗品流沙包

Steamed bun with flowing molten custard

\$138/3個

海苔蒸菜棵

Steamed vegetable cake wrapped in seaweed

\$138/3個

主廚
推薦

鮮蝦魚籽燒賣皇

Shrimp roe siu mai, a dim sum favorite

\$148/3個

主廚
推薦

醋滴水晶蝦皇餃

Vinegar-infused crystal shrimp king dumpling

\$148/3個

蛋
奶
素

家鄉水晶餃

Clear, savory dumplings from the countryside

\$138/3個

主廚
推薦

新品

椰香蘋果鮮奶包

Sweet coconut and apple milk bun

\$168/3個



海苔蒸菜棵

Steamed vegetable cake wrapped
in seaweed



鮮蝦魚籽燒賣皇

Shrimp roe siu mai, a dim sum
favorite



醋滴水晶蝦皇餃

Vinegar-infused crystal shrimp
king dumpling



主廚
推薦

脆衣鮮蝦腐皮捲
Crispy fried shrimp in
bean curd skin

\$98/6片

主廚
推薦

臘味香煎蘿蔔糕

Pan-fried Chinese radish cake with cured meats

\$138/3入

蛋
奶素

羅漢素齋春捲杯

Crispy vegetarian spring rolls in a cup

\$138/3個

主廚
推薦

新品

芋泥奶油洋梨餃

Fried taro and pear cream dumpling

\$138/3個

紅麴家鄉鹹水餃

Savory, deep-fried red yeast dumplings

\$138/3個

蛋
奶素

紅麴家鄉素鹹水餃

Crispy vegetarian dumplings with red yeast rice

\$158/3個

酥炸鮮蝦黃金餃

Crispy golden fried prawn dumplings

\$158/3個

主廚
推薦

韭菜鮮蝦餅

Crispy fried chive and shrimp pancake

\$188/4個

主廚
推薦

脆衣鮮蝦腐皮捲

Crispy fried shrimp in bean curd skin



主廚
推薦

新品

芋泥奶油洋梨餃
Fried taro and pear cream dumpling

主廚
推薦

三代同堂天鵝酥
Swan-Shaped Turnip
Crisp Nosh



手工腸粉

蜜汁叉燒腸

Sweet BBQ pork in soft rice roll

\$168

香茜牛肉腸

Cilantro beef rice noodle roll

\$168

主廚
推薦

韭黃鮮蝦腸

Savory shrimp rice noodle roll

\$208

爐烤類

新品

爐烤皇橋酥

Flaky roasted pastry dessert

\$138/3個

主廚
推薦

爐烤千層焗蛋塔

Oven-baked thousand-layer egg tart

\$138/3個

爐烤皮蛋叉燒酥

Baked preserved egg and BBQ pork pastry

\$148/3個

菠蘿叉燒包

Sweet and savory roasted pork bun

\$168/3個

主廚
推薦

三代同堂天鵝酥

Swan-shaped turnip crisp nosh

\$208/3個

新品

爐烤皇橋酥

Flaky roasted pastry dessert





脆皮椰香馬蹄條
Crispy coconut water chestnut dessert strips

素	南瓜芋泥餅 Sweet pumpkin taro paste pastry	\$138/3個
主廚推薦	芋香西米露 Sweet taro and sago dessert soup	\$98/單碗
主廚推薦	豆沙芝麻煎鍋餅 Sweet red bean paste sesame pancake	\$138/4片
素	脆皮椰香馬蹄條 Crispy coconut water chestnut dessert strips	\$138/3個
	杏汁玉潤芝麻球 Sweet sesame balls with almond flavor	\$138/3入
主廚推薦	提拉米蘇尖堆球 Tiramisu dessert with a pointy shape	\$188/4入



豆沙芝麻煎鍋餅
Sweet red bean paste sesame pancake

豆花專區

Soybean Pudding

手工石磨嫩豆花
Tender handmade soy milk
pudding dessert



蛋
奶
素

手工石磨嫩豆花

Tender handmade soy milk pudding dessert

\$368/桶

蛋
奶
素

花生石磨嫩豆花

Silky tofu pudding with peanut flavor

\$398/桶

蛋
奶
素

紅豆石磨嫩豆花

Soft tofu pudding with sweet red beans

\$398/桶

雪蛤石磨嫩豆花

Sweet toad jelly soy pudding dessert

\$428

主廚
推薦

PRO版豆花

配料：芋頭、紅豆、花生、黑糖水、豆漿

Premium version of a silky tofu dessert

\$538

※堅持自製手工黑糖漿

※堅持使用非基改黃豆

雪蛤石磨嫩豆花
Sweet toad jelly soy pudding dessert



素食套餐

Veggie Course



養生紅麴鳳眼果
Red Yeast Dumpling with Vegetables

酒凍山藥細雪滑

Cold Chinese Yam

百合珍菌田園蔬

Mushroom Salad

天貝蔬果龍鬚捲

Tempeh & Vegetable Crispy Roll

芝士栗子焗白菜

Gratin Cabbage with Sauce

蟲草野菇灌湯包

Mushroom Soup with Dumpling

亞麻雪蓮素齋飯

Flaxseed Fried Rice

羅漢素捲芋香餘

Deep-Fried Taro Roll

野蔬紅麴鳳眼果

Red Yeast Dumpling with Vegetables

港式香濃靚甜湯

Milk Sago with Taro

福爾摩莎鮮果盤

Taiwan Seasonal Fruits

NT\$880/一套

天貝堅果五行蔬

Nuts Salad

河塘彩蔬羅漢齋

Fried Peppers With Vegetables

川椒三寶炒茄豆

Fried Eggplant and Tofu with Chili Sauce

菩提珍饌素東坡

Steamed Dried Beancurd with Soy Sauce

薑黃雲耳野菌盅

Curcumin Mushroom Soup

銀杏八寶棠菜飯

Ginkgo Nuts with Vegetable Stew Rice

港式美點映雙輝

Salted Dim Sum Dish

猴菇筍扇石榴果

Fried Tree hedgehog With Bamboo Shoot

港式香濃靚甜湯

Milk Sago With Taro

福爾摩莎鮮果盤

Taiwan Seasonal Fruits

NT\$1,080/一套

菜 品

猴菇素齋粉絲煲

\$380

Tree Hedgehog Bean Noodles with Soy Sauce

蛋
奶
素

糖醋素排骨

\$240

Fried Dried Bean With Sweet and Sour Sauce(Veggie)

清炒什錦菇

\$300

Fried Mushrooms

醬燒茄子

\$280

Fried Eggplant with Soy Sauce

干煸四季豆

\$320

Sauteed String Beans with Soy Sauce

麻婆豆腐煲

\$280

Sauteed Tofu in Clay-pot and Spicy sauce

鮮蔬與羹湯類

素蠔油扒芥藍

\$240

Boiled Kale with Soy Sauce

季節炒時蔬

\$220

Fried Seasonal Vegetable

銀杏川耳燴絲瓜

\$300

Fried Ginkgo Nuts with Sponge Gourd

枸杞百合炒時蔬

\$300

Fried Seasonal Vegetable with Wolfberry & Lily

蛋
奶
素

百菇玉米濃湯

\$320

Mushroom Corn Soup(Veggie)

蟲花銀杏猴菇湯

\$360

Cordyceps and Mushrooms Soup

糖醋素排骨

Fried Dried Bean With Sweet and Sour Sauce(Veggie)





新品

松露彩蔬素撈飯
Truffle Vegetable Fragrant Rice

主食類

乾炒群菇素河粉

Stir-Fried Rice Noodles with Mushroom

\$280

菩提素齋炒飯

Veggie Fried Rice

\$220

群菇炒素伊麵

Fried Noodles with Mushrooms

\$220

松露彩蔬素撈飯

Truffle Vegetable Fragrant Rice

\$320

甜品類

南瓜芋泥餅

Pumpkin Taro CaKe

\$138/3個

芋香西米露

Milk Sago with Taro

\$98/單碗

脆皮椰香馬蹄條

Water Chestnut Roll with Coconut Milk

\$138/3個

提拉米蘇尖堆球

Deep Fried Tiramisu Balls

\$188/4入

點心(煎炸類)

羅漢素齋春捲杯

Deep-Fried Spring Rolls (Veggie)

\$138/3入

紅麴家鄉素鹹水餃

Deep-fried radish Dumpling (Vegan)

\$138/3個

點心(蒸籠類)

養生紅麴鳳眼菓

Sweet, healthy, red yeast steamed fruit

\$138/3個

松露水晶素蒸餃

Truffle crystal vegetarian steamed dumplings

\$138/3個



選用肉質細嫩的宜蘭櫻桃鴨，
油脂分布均勻，先醃後風乾，
再以龍眼木燒烤，以十小時以上工法，
形成酥脆鴨皮包覆飽滿肉汁。
第二種吃法，炒麵或米粉，
入湯或煲粥，每一道都是
讓人回味再三的極品滋味。





訂位專線：05-551-0999 耕雲軒：2005

地點：雲林縣斗六市斗六五路 35 號