

# 新張

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)



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)





匠心萬巒蹄膀宴  
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

醞酬味萬巒豬腳

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)



# 龍鮑翅套餐

A Lobster Abalone Shark Fin Set menu

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**

鳳脂金蒜蒸龍蝦  
Steam Lobster with Garlic







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

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

# 龍鮑翅套餐

A Lobster Abalone Fin Set menu

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





# 粵式燒滷

Roasted Item

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



主廚推薦

## 紅糟醉雞捲

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

※圖片僅供參考，以現場為主

主廚推薦

## 粵式燒滷三拼盤

A platter of Cantonese braised assortment







主廚  
推薦

新品

風味啤酒醬燒鴨  
Braised duck flavored with  
beer sauce

Clay Pot Item

風味煲仔

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

主廚  
推薦

汕頭中蝦粉絲煲

Shrimp and vermicelli in Shantou style pot

\$568/6入

芝士寬粉海蝦煲

Cheesy shrimp and glass noodle casserole

\$568/6入

粵式胡椒鴨肉煲

Peking-style pepper duck stew pot

\$488

主廚  
推薦

新品

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

07



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



主廚  
推薦

### 蟳黃蟹肉炆豆腐

Rich crab roe and tofu stew

\$328

### 金栗蝦仁嫩滑蛋

Tender shrimp and chestnut scrambled eggs

\$428

新品

### 麻辣海鮮豆腐腦

Spicy seafood tofu pudding delicacy

\$438

新品

主廚  
推薦

### 重慶辣子海大蝦

Deep-fried spicy shrimp with peppers and onions

\$528/6入

### 避風塘炒鮮中蝦

Garlic, savory, crispy, and aromatic fried shrimp

\$528/6入

主廚  
推薦

### 金沙堅果焗中蝦

Crispy prawns baked with savory nuts

\$528/6入

主廚  
推薦

### 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

## 老罈剁椒蒸鮮魚

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

Spicy chicken, Hunan style, very flavorful

\$368

主廚推薦

## 鮮菇炒牛肉

Savory sautéed beef with fresh mushrooms

\$388

## 茶油煸土雞(苦茶油)

Savory chicken stir-fried with fragrant tea oil

\$388

主廚推薦

## 川蜀水煮牛

Spicy Sichuan beef in flavorful broth

\$398

主廚推薦

## 粵式脆皮雞

Crispy, flavorful Cantonese roast chicken

\$568/半隻

主廚推薦

## 咖啡骰子牛

Coffee-rubbed beef cubes, savory and tender

\$438

## 乾果京都嫩子排

Tender pork ribs with fruit flavors

\$368

主廚推薦

## 三蔥骰子牛

Beef cubes stir-fried with three types of onion

\$438

## 洛神咕咾肉

Sweet and sour pork with roselle

\$368

主廚推薦

## 七味蜜汁牛仔骨

Sweet and savory glazed beef short ribs

\$438

## 蔥薑牛肉煲

Ginger and scallion beef clay pot

\$388

主廚推薦

## 紅酒香蜜羊肩排

Tender lamb shoulder with red wine and honey

\$968/4支

主廚推薦

## 香檳橙花骨

Sweet and tangy champagne orange pork ribs

\$368

主廚推薦

## 匠心萬巒蹄膀

Mastercrafted Wanluan Pork Knuckle

\$1,280

(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

## 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

Flavorful Hong Kong style preserved meat rice

\$368

## 滑蛋窩牛煲仔飯

Beef rice pot with silky egg

\$368

## 翡翠瑤柱魚片粥

Scallop and Milkfish Congee

\$400/2人

\$780/4人

\$1,160/6人

主廚推薦

## 窩蛋安格牛肉粥(澳洲牛)

Angus Beef Congee with Raw Egg Yolk (Australian Beef)

\$520/2人

\$1,000/4人

\$1,500/6人





# 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)

\$880

Scallion Crusted Chicken

主廚  
推薦

一品紅燒牛肉麵

\$280

Rich, savory red-braised beef noodle soup



XO醬炒蘿蔔糕

\$300

Spicy turnip cake stir-fried with XO sauce

乾炒豬肉河粉

\$300

Pork and noodles, stir-fried savory

主廚  
推薦

乾炒牛肉河粉(澳洲牛)

\$300

Savory stir-fried rice noodles with beef

鹹魚雞粒炒飯

\$220

Savory fried rice with fish and chicken

廣式揚州炒飯

\$220

Classic Chinese fried rice with mixed ingredients

主廚  
推薦

薑黃魚子金塔飯

\$220

Golden fried rice with roe

豉油皇叉燒炒麵

\$300

Soy sauce noodles with BBQ pork

蝦籽海皇炆伊麵

\$300

Braised E-fu noodles with shrimp roe

好萊廣州煎脆麵

\$300

Crispy pan-fried noodles, Cantonese style

主廚  
推薦

薑黃魚子金塔飯

Golden fried rice with roe







香茺皮蛋龍斑湯

Savory fish soup with century egg

## 嚴選豐料燉原盅(每日例湯/位)

Select ingredients simmered in a rich broth

\$130

## 蟲草銀杏猴菇湯

Cordyceps, ginkgo, and mushroom herbal soup

\$360

## 蟹肉芙蓉玉米羹

Rich, savory crab and corn thick soup

\$360

主廚推薦

## 江南宋嫂滑魚羹

Classic Hangzhou fish soup with savory ingredients

\$360

主廚推薦

## 潮汕手工牛肉丸湯

Teochew handmade beef ball clear soup

\$360

## 蓮藕香菇燉雞湯

Wholesome chicken soup with lotus root

\$600

## 香茺皮蛋龍斑湯

Savory fish soup with century egg

\$600/6兩



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



# 鮮蔬與羹湯

Vegetable and Soup

## 蠔油扒芥蘭

Chinese broccoli with savory oyster sauce



## 季節炒時蔬(蒜香)

Stir-fried seasonal vegetables with garlic aroma

\$220

## 蠔油扒芥蘭

Chinese broccoli with savory oyster sauce

\$240

## 馬來盞鮮嫩時蔬

Fresh vegetables stir-fried with sambal

\$300

主廚推薦

## 濃湯蝦干浸絲瓜

Loofah, dried shrimp in rich broth

\$300

主廚推薦

## 枸杞百合炒時蔬

Stir-fried Seasonal Vegetables with Goji Berries and Lily Bulbs

\$300

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

Din Sun

點心

蒸籠類

## 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



新品

### XO醬翡翠蒸餃

Spicy steamed dumplings with XO  
seafood sauce



新品

蛋奶素

### 松露水晶素蒸餃

Truffle crystal vegetarian steamed  
dumplings



### 蠔皇叉燒包

Steamed char siu buns with  
oyster sauce

餐價需加10%服務費

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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

## 海苔蒸菜糰

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



海苔蒸菜糰

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

主廚推薦

臘味香煎蘿蔔糕

Pan-fried Chinese radish cake with cured meats

\$98/6片

蛋奶素

羅漢素齋春捲杯

Crispy vegetarian spring rolls in a cup

\$138/3入

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

\$138/3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

\$158/3個

主廚推薦

脆衣鮮蝦腐皮捲

Crispy fried shrimp in bean curd skin

\$188/4個

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

新品

素

## 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

奶素

## 提拉米蘇尖堆球

Tiramisu dessert with a pointy shape

**\$188**/4入



主廚推薦

新品

## 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







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 &amp; 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

Flayseed 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

Tree Hedgehog Bean Noodles with Soy Sauce

\$380

蛋  
奶素

糖醋素排骨

Fried Dried Bean With Sweet and Sour Sauce(Veggie)

\$240

清炒什錦菇

Fried Mushrooms

\$300

醬燒茄子

Fried Eggplant with Soy Sauce

\$280

干煸四季豆

Sauteed String Beans with Soy Sauce

\$320

麻婆豆腐煲

Sauteed Tofu in Clay-pot and Spicy sauce

\$280

鮮蔬與羹湯類

素蠔油扒芥藍

Boiled Kale with Soy Sauce

\$240

季節炒時蔬

Fried Seasonal Vegetable

\$220

銀杏川耳燴絲瓜

Fried Ginkgo Nuts with Sponge Gourd

\$300

枸杞百合炒時蔬

Fried Seasonal Vegetable with Wolfberry & Lily

\$300

蛋  
奶素

百菇玉米濃湯

Mushroom Corn Soup(Veggie)

\$320

蟲花銀杏猴菇湯

Cordyceps and Mushrooms Soup

\$360

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

新品

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

蛋奶素

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)

蛋奶素

養生紅麴鳳眼菓

Sweet, healthy, red yeast steamed fruit

\$138/3個

新品

蛋奶素

松露水晶素蒸餃

Truffle crystal vegetarian steamed dumplings

\$138/3個

Veggie Course

素食



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。







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