

Chinese Modern Cuisine

耕雲軒

中華時尚意境料理



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**。



龍 鮑 翅 套 餐

A Lobster Abalone Shark Fin

1080



§ 雞油蒜茸蒸龍蝦

Steamed Lobster with Garlic

堅果鮑魚安心蔬

Abalone Salad with Nuts

上湯蟹肉魚翅盅

Shark Fin and Crab Meat Soup

雞油蒜茸蒸龍蝦

Steamed Lobster with Garlic

冰鎮熱情果沙瓦

Fruit Shawar

時尚火鴨堡雙味

Duck Burger and Char Siu

水晶餃拼燒賣皇

Har Gow and Siu Mai

頂湯菊花胭脂紅

Flower Shaped Tofu Broth

嫩滑香芒鮮奶酪

Mango Panna Cotta

寶島馥蘭果憶香

Taiwan Seasonal Fruits

NT\$ 1080(一套)



堅果鮑魚安心蔬

Abalone Salad with Nuts

以上價格需加收 10% 服務費



§ 上湯蟹肉魚翅盅
Shark Fin and Crab Meat Soup

軟蟹鮑魚安心蔬
Soft Crab and Abalone Salad

明爐珍饌三味碟
Soy Sause Chicken, Char Siu, and Roast Duck

蟹肉北菇排翅盅
Shark Fin and Crab Meat Soup with Black Mushrooms

雞油蒜茸蒸龍蝦
Steamed Lobster with Garlic

冰鎮熱情果沙瓦
Fruit Shawar

水晶餃拼腐皮捲
Har Gow and Tofu Skin Rolls Stuffed with Shrimps

頂湯菊花胭脂紅
Flower Shaped Tofu Broth

松子蜂蜜龜苓膏
Guilinggao with Honey

寶島馥蘭果憶香
Taiwan Seasonal Fruits

NT\$ 1680(一套)



頂湯菊花胭脂紅
Flower Shaped Tofu Broth

龍
鮑
翅
套
餐
A Lobster Abalone Shark Fin



1680

以上價格需加收 10% 服務費

粵式燒酒

Roasted Item



§ 明爐吊燒鴨
Roast Duck

紅糟醉雞捲 NT\$ 320
Wined chicken roll with Red Yeast Rice

蜜汁叉燒肉 NT\$ 360
Char Siu (Roasted barbecue pork in Cantonese style)

川辣滷牛腱 NT\$ 360
Braised Beef Tendon with chili

酒凍玫瑰雞 NT\$ 380
Braised Rose Chicken

蓉城口水雞 NT\$ 380
Steamed Chicken with Chili Sauce

明爐吊燒鴨 NT\$ 400
Roast Duck

脆皮燒火腩 NT\$ 480
Crispy Roast Pork Belly



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

Braised Rose Chicken, Roast Duck, and Char Siu

粵式燒滷雙拼盤..... NT\$ 480

Braised Rose Chicken and Roast Duck

粵式燒滷三拼盤..... NT\$ 520

Braised Rose Chicken, Roast Duck, and Char Siu

火腩燒滷大拼盤..... NT\$ 600

Braised Rose Chicken, Roast Duck, and Chrispy Roast Pork Belly



蜜汁叉燒肉

Char Siu(Roasted barbecue pork in Cantonese style)

海鮮

Seafood Item



§ 避風塘炒鮮中蝦

Stir-fried Prawns in The Typhoon Shelter Style

蟹黃竹笙炆豆腐..... NT\$ 280

Braised Crab Meat & Tofu

金粟蝦仁嫩滑蛋..... NT\$ 400

Scrambled Egg with Prawns

乾煎豉油皇中蝦 (6 入)..... NT\$ 480

Stir-fried Soy Sauce Prawns

避風塘炒鮮中蝦 (6 入)..... NT\$ 480

Stir-fried Prawns in The Typhoon Shelter Style

乾煎豉油龍斑件 (6 兩)..... NT\$ 520

Deep-fried Soy Sauce Giant Grouper



乾煎豉油龍斑件

Deep-fried Soy Sauce Giant Grouper

以上價格需加收 10% 服務費

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

松露檸檬脆蝦球 (8 入)..... NT\$ 500
Fried Shrimp Balls with Truffle

玫瑰覆盆莓蝦球 (8 入)..... NT\$ 500
Fried Shrimp Balls with Raspberry Sauce

豉汁花腩蒸鮮魚 NT\$ 560
Steamed Soy Sauce Fish

老罈剁椒蒸鮮魚 NT\$ 560
Steamed Fish with Chopped Chili Pepper Sauce



老罈剁椒蒸鮮魚
Steamed Fish with Chopped Chili Pepper Sauce



蟹黃竹筴炆豆腐
Braised Crab Meat & Tofu

風味煲仔

Clay Pot Item



§ 柱侯鮑魚鱈龍煲

Steamed Abalone & Chinese Sturgeon in Chu Hou Sauce

藜麥臘味煲仔飯 NT\$ 260

Chinese Sausage Claypot Rice with Quinoa

藜麥叉燒煲仔飯 NT\$ 280

Char Siu Claypot Rice with Quinoa

猴菇素齋粉絲煲 (素) NT\$ 380

Lion's Mane Mushroom & Vegetable Vermicelli Pot (Veggie)

XO醬海鮮豆腐煲 NT\$ 500

Seafood & Tofu in Claypot with XO Sauce

汕頭中蝦粉絲煲 (6入) NT\$ 500

Prawn Vermicelli Pot with Shacha Sauce

柱侯鮑魚鱈龍煲 NT\$ 560

Steamed Abalone & Chinese Sturgeon in Chu Hou Sauce



藜麥叉燒煲仔飯

Chinese Sausage Claypot Rice
with Quinoa



汕頭中蝦粉絲煲

Prawn Vermicelli Pot with Shacha Sauce

以上價格需加收 10% 服務費



§ 三蔥骰子牛

Fried Beef with Purple Onion, Shallots, and Scallion (Australian Beef)

湘味左宗雞 NT\$ 300

General Tso's Chicken

陳醋香蜜骨 NT\$ 320

Sweet Sour Spare Ribs

香芒嫩子排 NT\$ 320

Mango Spare Ribs

洛神咕咾肉 NT\$ 320

Sweet and Sour Pork

群菇炒牛肉 (澳洲牛) NT\$ 320

Fried Beef with Mushrooms (Australian Beef)

三蔥骰子牛 (澳洲牛) NT\$ 380

Fried Beef with Purple Onion, Shallots, and Scallion
(Australian Beef)

粵式脆皮雞 (半隻) NT\$ 520

Chrispy Roast Chicken in Cantonese Style (Half)



粵式脆皮雞 (半隻)

Chrispy Roast Chicken in Cantonese Style
(Half)

湘味左宗雞

General Tso's Chicken

肉類

Meat Item



主 食 類

Main Course Item

XO醬炒蘿蔔糕 NT\$ 260

Fried Turnip Cake with XO Sauce

乾炒豬肉河粉 NT\$ 280

Stir-Fried Rice Noodles with Pork

乾炒牛肉河粉 (澳洲牛) NT\$ 280

Stir-Fried Rice Noodles with Beef (Australian Beef)

乾炒群菇河粉 (素) NT\$ 280

Stir-Fried Rice Noodles with Mushrooms (Veggie)

鹹魚雞粒炒飯 NT\$ 280

Fried Rice with Salted Salmon and Chicken

廣式揚州炒飯 NT\$ 280

Vegetable Fried Rice (Veggie)

菩提素齋炒飯 (素) NT\$ 280

Mullet Roe & Chinese Sausage Fried Rice in Turmeric

薑黃魚子金塔飯 NT\$ 280

Fried Rice with Fish Roe and Turmeric

蝦籽海皇炆伊麵 NT\$ 300

Fried E-FU Noodles with Seafood

好萊廣州脆麵球 NT\$ 300

Seafood & Pig Organ Crispy Noodles



§ 薑黃魚子金塔飯

Fried Rice with Fish Roe and Turmeric



§ 好萊廣州脆麵球
Seafood & Pig Organ Crispy Noodles

🌸 翡翠瑤柱魚片粥 Scallop and Milkfish Congee

2 人份 NT\$ 400 / 4 人份 NT\$ 780 / 6 人份 NT\$ 1160



🌸 好萊狀元及第粥
Congee with Lean Pork, Liver and Kidney

2 人份.....NT\$ 420

4 人份.....NT\$ 830

6 人份.....NT\$ 1230



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

2 人份.....NT\$ 500

4 人份.....NT\$ 990

6 人份.....NT\$ 1500

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\$ 180

Braised Chinese Kale with Oyster Sauce

季節炒時蔬 (蒜香) NT\$ 180

Fried Seasonal Vegetable with Garlic

金銀蛋時蔬 NT\$ 240

Fried Seasonal Vegetable with Salted Egg & Preserved Duck Egg

枸杞百合炒什蔬 NT\$ 280

Fried Seasonal Vegetable with Wolfberry & Lily

雞汁濃湯浸時蔬 NT\$ 280

Braised Seasonal Vegetable in Broth



蠔油扒芥蘭

Braised Chinese 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



Fish Soup with Bamboo shoots & Mushrooms

江南宋嫂滑魚羹



Seasonal Delicacies Soup

豐料老火例煲湯

嚴選豐料燉原盅 (位) NT\$ 120
Seasonal Ingredients Soup

蟲花竹笙猴菇湯 NT\$ 300
Caterpillar Fungus & Hericium Erinaceus Soup

蟹肉芙蓉玉米羹 NT\$ 320
sweet corn soup with crab meat

江南宋嫂滑魚羹 NT\$ 320
Fish Soup with Bamboo shoots & Mushrooms

豐料老火例煲湯 (六日供應) ... NT\$ 500
Seasonal Delicacies Soup

文蛤火腩鱖魚湯 NT\$ 560
Clam & Chinese Sturgeon Soup

以上價格需加收 10% 服務費



§ 臘味芋頭糕

Steamed Taro Cake with Chinese Sausage

蠔汁蒸鳳爪 NT\$ 98

Steamed Chicken Feet with Oyster Sauce

豉汁蒸排骨 NT\$ 98

Steamed Pork Sparerib with Black Bean Sauce

腐竹牛肉球 NT\$ 98

Yuba Parsley Beef Balls

香茜魚翅餃 NT\$ 98

Dumpling with Fresh Coriander

蠔皇叉燒包 NT\$ 98

Barbecue Pork Buns

臘味芋頭糕 NT\$ 98

Steamed Taro Cake with Chinese Sausage



蠔皇叉燒包

Barbecue Pork Buns



鮮蝦魚籽燒賣皇

Sakura Shrimp

點心

Din Sum



蒸籠類



§ 原盅魚翅灌湯包
Shark-Fin Dumpling in Soup



Steamed Custard Buns with Salty Egg Yolks

金牌茗品流沙包

蒜香芋粒珍珠丸..... NT\$ 128

Taro Glutinous rice balls

金牌茗品流沙包..... NT\$ 138

Steamed Custard Buns with Salty Egg Yolks



Har Gow with Vinegar

醋滴水晶蝦皇餃

琉璃潮州蒸粉菓..... NT\$ 138

Steamed Fen Kueh with peanut, Water Chestnuts, and

鮮蝦魚籽燒賣皇..... NT\$ 138

Sakura Shrimp

醋滴水晶蝦皇餃..... NT\$ 138

Har Gow with Vinegar



Red Yeast Dumplings Stuffed with Vegetable (Veggie)

養生紅麴鳳眼菓

養生紅麴鳳眼菓 (素)..... NT\$ 138

Red Yeast Dumplings Stuffed with Vegetable (Veggie)

原盅魚翅灌湯包 (位)..... NT\$ 288

Shark-Fin Dumpling in Soup

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 Tofu Skin Rolls Stuffed with Shrimps

臘味香煎蘿蔔糕 NT\$ 98

Pan-Fried Turnip Cake with Chinese Sausage

酥香臘味芋頭糕 (4 條) NT\$ 98

Deep-Fried Taro Cake with Chinese Sausage

羅漢素齋春捲杯 (素) NT\$ 138

Deep-Fried Spring Rolls (Veggie)

紅麴家鄉鹹水餃 NT\$ 138

Red Yeast Ham Sui Gok

脆衣鮮蝦腐皮捲 NT\$ 188

Deep Fried Tofu Skin Rolls Stuffed with Shrimps



紅麴家鄉鹹水餃

Red Yeast Ham Sui Gok



酥香臘味芋頭糕

Deep-Fried Taro Cake with Chinese Sausage

以上價格需加收 10% 服務費



§ 韭黃鮮蝦腸
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

Parsley Beef Rice Rolls

韭黃鮮蝦腸.....NT\$ 188

Chives & Shrimp Rice Rolls

🌸 爐烤類



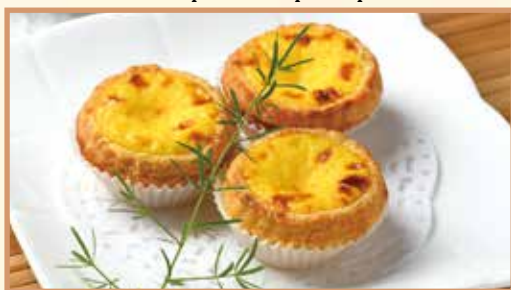
白玉千層天鵝酥 \$138

Swan-Shaped Turnip Crisp Nosh



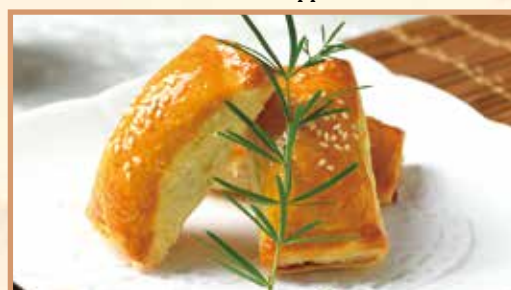
爐烤菠蘿叉燒包 \$138

Char Siu Pineapple Bun



爐烤千層焗蛋塔 \$138

Portuguese Egg Tart



爐烤皮蛋叉燒酥 \$138

Barbecued Pork Crisp Stuffed with Preserved Duck Egg

港式甜品

Din Sum



§ 南瓜芋泥餅
Taro Sago Dessert

南瓜芋泥餅 NT\$ 98
Taro Sago Dessert

桂花椰汁糕 NT\$ 98
Coconut Milk Osmanthus Jelly

芋香西米露 NT\$ 98
Pumpkin Taro Cake

蜂蜜龜苓膏 NT\$ 128
Guilinggao with Honey

香芒鮮奶酪 NT\$ 128
Mango Panna Cotta



芋香西米露
Pumpkin Taro Cake



桂花椰汁糕
Coconut Milk Osmanthus Jelly

以上價格需加收 10% 服務費



§ 手工石磨嫩豆花
Hand-made Tofu Pudding

脆皮椰香馬蹄條 NT\$ 138

Deep-Fried Water Chestnut dessert with Coconut Milk

杏汁玉潤芝麻球 NT\$ 138

Deep-Fried Sesame balls Stuffed with Almond Milk

竹炭金箔播沙包 NT\$ 138

Steamed Custard Buns with Black Sesame

提拉米蘇尖堆球 (4 入) NT\$ 188

Fried Glutinous Rice Balls with Tiramisu

手工石磨嫩豆花 (6-8 人份 / 桶) NT\$ 320

Hand-made Tofu Pudding

* 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 Glutinous Rice Balls with Tiramisu

素食套餐

Vegetarian Dishes



§ 猴菇寶盒西蘭花

Fried Glutinous Rice Balls with Tiramisu

蓮藕海藻襯豆腐

Cold Tofu with Lotus Root & Seaweed

碧綠蟲花炒時蔬

Stir-Fried Vegetable with Cordyceps Militaris

亞麻雪蓮素齋飯

Fried Rice with Flax Seed & Chickpea

桂花三絲腐衣捲

Deep-Fried Tofu Skin Rolls Stuffed with Vegetable

猴菇寶盒西蘭花

Stir-Fried Broccoli with Hericium erinaceus

洛神梅露慶有餘

Fish-shaped Taro Cake with Roselle Juice & Plum Juice

竹筴野菌灌湯包

Mushroom Dumpling in Soup

嫩滑芋香西米露

Taro Sago Dessert

蓬萊馥蘭果憶香

Taiwan Seasonal Fruits



§ 桂花三絲腐衣捲

Deep-Fried Tofu Skin Rolls Stuffed with Vegetable

NT\$ 680 (一套)

以上價格需加收 10% 服務費



§ 羅漢百合碧綠蔬

Deep-Fried Tofu Skin Rolls Stuffed with Vegetable

酒凍山藥細雪滑

Cold Chinese Yam

羅漢百合碧綠蔬

Fried Vegetable with Lily

筍香野菌紅麴飯

Fried Rice with Bamboo Shoots, Mushroom, and Red Yeast

川椒三寶炒豆丁

Spicy Asparagus Bean, Dried Tofu, and Mushroom, Sichuan Style

養生紅麴鳳眼菓

Red Yeast Dumplings Stuffed with Vegetable

梅汁藕餅芋香餘

Fish-shaped Taro Cake with Roselle Juice & Plum Juice

麻油雙菇燴時蔬

Fried Vegetable & Mushroom with sesame oil

薑黃雲耳筍衣湯

Bamboo Shoot & Fungus Turmeric Soup

嫩滑香芒鮮奶酪

Mango Panna Cotta

蓬萊馥蘭果憶香

Taiwan Seasonal Fruits

藜麥堅果五行蔬

Quinoa & Mixed Nuts Salad

百合野菌菩提齋

Fried Vegetable with Lily

銀杏八寶棠菜飯

Eight-Treasure Rice Pudding Spicy Asparagus Bean, Dried Tofu, and Eggplant

宮保彩繪茄豆蔬

Steamed Vegetable Rolls Stuffed with Hericium Erinaceus

鳳菓猴菇翠玉燒

Baked chestnuts & cabbage with Cheese

芝士栗子焗白菜

Vegetable Red Yeast Dumplings & Deep-Fried Tofu Skin Rolls

紅麴嫩餃腐衣捲

Chinese Cabbage, Yam-Bean, and Beetroot Soup

甜菜菌花雲絲湯

Deep-Fried Water Chestnut dessert with

脆皮椰香馬蹄條

Coconut Milk

蓬萊馥蘭果憶香

Taiwan Seasonal Fruits

NT\$ 880(一套)

NT\$ 1080(一套)

特調飲品及果汁

Drink / Fruit juice



特調茶飲 (冰 / 熱) Cold / Hot

耕雲軒紅茶 NT\$ 60
Black Tea

耕雲軒綠茶 NT\$ 60
Green Tea

耕雲軒奶茶 NT\$ 80
Milk Tea

蜂蜜檸檬飲 NT\$ 120
Honey Lemonade

絲襪奶茶 NT\$ 140
Hong Kong Style/ "Silk stocking" Milk Tea

鴛鴦奶茶 NT\$ 140
Coffee with Tea

凍檸檬茶 (冰) NT\$ 140
Hong Kong Style Iced Tea (Ice Only)

凍檸利賓納 (冰) NT\$ 160
Hong Kong Style Iced Ribena with Lemon (Ice Only)

黑糖鮮奶西米露 (冰) NT\$ 160
Brown Sugar Milk Sago (Ice Only)



鮮果汁飲品

現打西瓜汁 NT\$ 120 / 杯 NT\$ 600 / 壺
Watermelon Juice

檸檬芭樂汁 NT\$ 120 / 杯 NT\$ 600 / 壺
Lemon Guava Juice

以上價格需加收 10% 服務費

 咖啡系列 (冰 / 熱) Cold / Hot

美式咖啡 NT\$ 80
Americano

拿鐵咖啡 NT\$ 120
Latte

卡布奇諾 NT\$ 120
Cappucino

焦糖風味拿鐵 NT\$ 130
Caramel Latte

榛果風味拿鐵 NT\$ 130
Hazelnut Latte

 其他

蘋果西打 / 七喜 NT\$ 60
Apple Sidra/7-up

可樂 / 雪碧 (玻璃瓶) NT\$ 60
Coke/Sprite

愛維養天然礦泉水 (1000ml) NT\$ 120
Evian Mineral Water

 **咖啡及氣泡飲品**
Coffee / Soft Drink



以上價格需加收 10% 服務費

嚴選酒類

Whisky / Wine / Beer

烈酒系列

陳年紹興.....NT\$ 450

Shaoxing wine

58 高粱酒.....NT\$ 750

58% Kaoliang Liquor

約翰走路黑牌(12年).....NT\$ 1500

Johnnie Walker Black Label 12YO Blended Scotch Whisky

蘇格登威士忌.....NT\$ 1600

The Singleton of Glan Ord 12YO Single Malt Scotch Whisky

麥卡倫(12年).....NT\$ 2200

Macallan 12 Years Double Cask Single Malt Scotch Whisky

啤酒

金牌.....NT\$ 120

Taiwan Gold Medal Beer

海尼根.....NT\$ 150

Heineken Beer

以上價格需加收 10% 服務費

Chinese Modern Cuisine

耕雲軒

中華時尚意境料理



Sun Hao International Hotel”

Its parent company is “Sun Hao Rice,” the leading rice brand in Taiwan’s rice industry.

Starting from agriculture, it brings the same sincerity and attentiveness to its catering services.

It insists on using outstanding local foods and uses the best San-Hao Rice.

We embrace the Cantonese style and make the best use of this superb cooking technique to combine Chinese images with fashionable aesthetics to present customers with the essence of Cantonese dishes.

Each main dish and delicious authentic Cantonese desserts we serve you are made with great skill and heart.

You can taste our love and gratefulness to Yunlin from every bite of food you taste.