



WEI FANG
CHINESE RESTAURANT

11:30 ~ 14:00

17:30 ~ 20:30

自帶酒水將酌收酒水服務費，葡萄酒類每瓶 300元，烈酒類每瓶 800元
The restaurant will sub-charge beverage service fee for outside bottles.
Wines will be charged NT\$300, liquors will be charged NT\$800.

CHEFS RECOMMENDATION 主廚推薦

 	Deep-Fried Shrimp Cake, Bok Choy	脆皮小塘菜	\$ 420
 	Stir-Fried Pork, Squid, Dried Shrimp, Soy Sauce	蝦乾小炒皇	\$ 580
 	Steamed Scallops Stuffed Shrimp Mousse, XO Sauce	XO醬百花釀帶子	\$ 920
 	Clay Pot Seafood Tofu, Crab Roe Sauce	蟹粉海鮮豆腐煲	\$ 720
	Braised Pork Shank, Wuxi Style (Per Piece)	鎮江無錫豬腱骨	隻- \$ 180
 	Singapore Style Chili Soft Shell Crab with Mantou	星洲辣椒軟殼蟹佐銀絲捲	\$ 720
	Barbecue Pork Neck	炙燒焦糖秘製松阪豬	\$ 780
 	Clay Pot Vermicelli, Shrimps, Curry Sauce	南洋咖喱鮮蝦粉絲煲	\$ 980
	Braised Beef Short Ribs, Oyster Sauce (Whole / Half)	荷香醬燒牛肋排	整份- \$ 2,500 半份- \$ 1,250
	Steamed Grouper, Pickled Cabbage, Golden Broth	金湯酸菜龍虎斑	\$ 1,880
	Steamed Grouper, Cordyceps Flower Traditional Style	古法蟲草花蒸龍虎斑	\$ 1,580
	Steamed Grouper, Soy Sauce	鼓油清蒸龍虎斑	\$ 1,580

 內含豬肉 Contains Pork  內含牛肉 Contains Beef  內含堅果 Contains Nuts  甲殼類動物 Crustacean  辣椒 Spicy  素食 Vegetarian

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ROASTED DUCK STANDARD SET
港式烤鴨四吃 \$ 4,888

Roasted Duck (Serving with Pancakes / Scallions / Cucumber / Sweet Bean Sauce)	秘製片皮鴨 (附三色餅皮、青蔥、小黃瓜、甜麵醬)
Crispy Duck Legs	脆皮鴨腿
 Stir-Fried Duck Minced, Pine Nuts, Lettuce	蘿蔓松子炒鴨鬆
 Taro Vermicelli Soup, Duck Frame	芋香米線鴨湯

ROASTED DUCK SET MENU FOR FIVE PEOPLE
港式烤鴨四吃 五人套餐 \$ 5,999

Roasted Duck (Serving with Pancakes / Scallions / Cucumber / Sweet Bean Sauce)	秘製片皮鴨 (附三色餅皮、青蔥、小黃瓜、甜麵醬)
Crispy Duck Legs	脆皮鴨腿
Stir-Fried Duck Shredded, Black Pepper Sauce	黑胡椒炒鴨絲
  Duck Frame Soup, Pickled Chili	剝皮辣椒鴨架湯
 Stir-Fried Pork Jowl, Doulao Sauce	豆撈醬炒松阪豬
 Stir-Fried Loofah, Preserved Eggs, Salty Egg	金銀蛋絲瓜
  Pan-Fried Turnip Cake	味坊手作蘿蔔糕
Steamed Custard Lava Bun	奶皇流沙包
Double-Boiled White Fungus Soup, Coconut Milk, Sago	銀耳椰汁西米露

** Pre-Order Required 1 Day in Advance 需提前一天預訂

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DIM SUM & BAKED GOODS 點心類

 Baked BBQ Pork Puff	起鳳叉燒酥	\$ 240
 Barbecue Pork Bun	菠蘿酥皮叉燒包	\$ 300
  Baked Scallion & Ham Puff	香蔥火腿酥餅	\$ 240
Bird's Nest Egg Tart	燕窩蛋塔	\$ 380
  Pan-Fried Turnip Cake	味坊手作蘿蔔糕	\$ 220
 Deep-Fried Chive Spring Roll	韭黃炸春捲	\$ 220
  Deep-Fried Shrimp Beancurd Roll	鮮蝦腐皮卷	\$ 320
 Deep-Fried Abalone Pastry (2 pcs)	鮑魚天鵝酥 (2隻)	\$ 360
  Deep-Fried Radish Pastry	千層蘿蔔絲酥餅	\$ 240
Steamed Chicken Feet, Oyster Sauce	蠔黃炆鳳爪	\$ 220
Steamed Salted Egg Custard Bun	奶皇流沙包	\$ 240
 Steamed Mini Abalone Siu Mai	鮑魚仔燒賣	\$ 380
  Steamed Glutinous Rice, Chicken, Lotus Leaf (2 pcs)	荷香糯米珍珠雞 (2顆)	\$ 260
  Steamed Dumplings, Pumpkin Sauce	金湯金魚餃	\$ 320
  Steamed Shrimp Red Rice Noodle Rolls	香脆紅米鮮蝦腸粉	\$ 320
 Steamed Char Siu Rice Noodle Rolls	叉燒腸粉	\$ 260
 Steamed Pork Ribs, Black Bean Sauce	鼓汁蒸排骨	\$ 280
  Steamed Classic Shrimp Dumplings	金牌鮮蝦餃	\$ 300

DESSERTS 甜品

Red Bean Osmanthus Jelly	桂妃相思糕	\$ 200
 Egg White Almond Tea	蛋白杏仁茶	\$ 220
 Chilled Almond Tea Tofu	杏仁茶豆腐	\$ 220
Double-Boiled White Fungus Soup, Red Dates, Lotus Seeds	紅棗銀耳燉蓮子	\$ 220
Chilled Mango Pomelo Sago	楊枝甘露	\$ 240
Double-Boiled White Fungus Soup, Coconut Milk, Sago	銀耳椰汁西米露	\$ 220
Chilled Mung Bean Soup, Snow Lotus	雪蓮綠豆蒜甜湯	\$ 220

BARBECUE 燒臘

Marinated Chicken, Scallion Oil	蔥油雞	\$ 580
 Barbecue Pork	蜜汁燒烤叉燒肉	\$ 620
Braised Chicken Leg, Soy Sauce	玫瑰油雞腿	\$ 620
Roasted Duck	明爐烤鴨	\$ 680
 Chinese Dried Sausage, Chinese Liquor	臘腸肝腸	\$ 680
  Marinated Beef Shank, Sichuan Style	川味牛腱	\$ 680
 Roasted Pork Belly	脆皮黃金燒腩肉	\$ 780
Barbecue Combination (Select Any Two Items of Your Choice)	燒味雙拼 (選擇任兩款您喜歡的商品)	\$ 880

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APPETIZERS 開胃前菜

 Marinated Cherry Tomatoes, Plum Sauce	梅汁蜜蕃茄	\$ 260
 Taiwanese Golden Pickled Cabbage	黃金泡菜	\$ 260
Marinated Fish Skin, Vinegar	醋溜魚皮	\$ 260
 Marinated Radish, Pomelo	柚香蘿蔔	\$ 260
  Candied Walnuts, Sesame	芝麻核桃	\$ 280
Deep- Fried Baby Anchovy, Salt & Pepper	椒鹽鮮丁香魚	\$ 380
Marinated Jellyfish, Black Fungus	涼拌雲耳海蜇	\$ 380
  Marinated Chicken, Sichuan Style	川味口水雞	\$ 580
 Marinated Seafood, Signature Sauce	撈汁小海鮮	\$ 680

TYPHOON SHELTER STYLE 避風塘料理

 Wok-Fried Soft Shell Crab, Chili, Garlic	避風塘軟殼蟹	\$ 580
Wok-Fried Grouper Fillet, Chili, Garlic	避風塘龍虎斑片	\$ 780
 Wok-Fried Prawn, Chili, Garlic	避風塘海大蝦	\$ 880
 Wok-Fried Soft Shell Lobster, Chili, Garlic	避風塘軟殼龍蝦	\$ 1,980

SIGNATURE DISHES 風味料理

 Deep- Fried Whitebait, Melon Seeds	瓜仁吻仔魚	\$ 280
 Stir- Fried Egg, Green Chili, Chili Sauce	辣味催淚蛋	\$ 320
Clay Pot Chicken, Shallot, Oyster Sauce	干蔥雞球煲	\$ 420
 Sweet & Sour Pork	糖醋咕咾肉	\$ 480
   Wok-Fried Green Beans, XO Sauce	XO醬四季豆	\$ 360
 Wok-Fried Pork Jowl, Doulao Sauce	豆撈醬炒松阪豬	\$ 620
 Wok-Fried Beef, Chinese Kale, Oyster Sauce	蠔皇芥藍牛肉	\$ 580
 Deep-Fried Pork Tenderloin, Zhenjiang Sauce	鎮江蜜醋嫩里肌	\$ 620
Deep-Fried Scallops Stuffed Taro, Salted Egg Yolk	金沙荔茸釀帶子	\$ 780
  Poached Beef, Sichuan Spicy Broth	麻辣水煮牛	\$ 780
 Wok-Fried Scallops, Celery, Truffle Paste	松露西芹炒干貝	\$ 880
 Wok-Fried Beef, Black Pepper Sauce	黑胡椒骰子牛	\$ 880
  Stir-Fried Shrimp Minced, Pine Nuts, Lettuce	蘿蔓松子炒蝦鬆	\$780
  Deep-Fried Shrimps, Wasabi Mayonnaise	芥末蝦球	\$ 880
 Pan Fried Shrimp, Soy Sauce	鼓油乾煎中蝦	\$ 880
 Stir-Fried Scallops, Asparagus	鮮干貝炒蘆筍	\$ 920
  Wok-Fried Shrimps, Bell Pepper, Walnut	琥珀彩椒鮮蝦球	\$ 880

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ABALONE, SEA CUCUMBER, BIRD`S NEST 鮑參官燕

 Braised Goose Web, Sea Cucumber, Oyster Sauce (Per Person)	紅燒鵝掌刺參	位- \$ 1,380
 Braised Abalone, Goose Web, Oyster Sauce (Per Person)	紅燒鮑魚鵝掌	位- \$ 980
 Braised Abalone, Sea Cucumber, Oyster Sauce (Per Person)	紅燒鮑魚海參	位- \$ 1,080
  Double Boiled Bird`s Nest, Crab Roe, Superior Broth (Per Person)	上湯蟹粉官燕	位- \$ 1,580
 Braised Fish Maw Bird`s Nest, Superior Broth (Per Person)	花膠燴官燕	位- \$ 1,580

CLAY POT 煲仔類

Clay Pot Tofu, Salted Fish, Diced Chicken	鹹魚雞粒豆腐煲	\$ 420
 Clay Pot Tofu, Crab Roe, Seafood	蟹粉海鮮豆腐煲	\$ 720
Clay Pot Tiger Grouper, Ginger, Scallions	薑蔥龍虎斑片煲	\$ 780
 Clay Pot Beef, Ginger, Scallions, Chu Hou Sauce	柱侯薑蔥牛肉煲	\$ 680
 Clay Pot Vermicelli, Shrimp, Shacha Sauce	沙茶鮮蝦粉絲煲	\$ 880
 Stir-Fried Pork Jowl, Trio of Scallions	三蔥爆松阪豬煲	\$ 620

SOUPS 湯品類

 Double-Boiled Pork Rib Soup, Blazei Mushroom (Per Person)	姬松茸燉子排湯	位- \$ 280
 Double-Boiled Chicken Soup, Cordyceps Flower, Yam (Per Person)	蟲草淮山燉雞湯	位- \$ 280
 Double-Boiled Chicken Soup, Aged Radish, Black Garlic (Per Person)	老菜脯黑蒜雞湯	位- \$ 320
 Premium Fish Maw Buddha Jumps Over the Wall (Per Person)	上湯花膠佛跳牆	位- \$ 680
  Braised Seafood, Silken Tofu, Golden Broth (Per Person)	金湯海皇豆腐羹	位- \$ 360
  Hot & Sour Seafood Soup, Hong Kong Style (Per Person)	港式酸辣海皇羹	位- \$ 360
 Braised Seafood Soup, Shredded Abalone, Dried Scallops (Per Person)	鮑絲瑤柱海味羹	位- \$ 360
  Double-Boiled Chicken Soup, Wonton (Per Person)	濃白湯雲吞砂鍋雞	位-\$ 1,980

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VEGETABLES 蔬菜類

	Stir-Fried Cabbage, Spicy Kung Pao Sauce	辣味宮保高麗菜	\$ 320
	Stir-Fried Seasonal Vegetables	清炒時蔬	\$ 320
	Stir-Fried Loofah, Preserved Eggs, Salty Egg	金銀蛋絲瓜	\$ 420
	Stir-Fried Seasonal Vegetables, Assorted Mushrooms	菌菇炒時蔬	\$ 380
 	Braised Asparagus, Crab Meat, Superior Broth	上湯蟹肉燴蘆筍	\$ 580
	Stir-Fried Mixed Vegetables, Wild Mushrooms	七彩野菌什錦蔬	\$ 420
	Stir-Fried Chinese Spinach, Garlic, Crispy Whitebait	蒜子小魚莧菜	\$ 420
	Poached Baby Cabbage, Superior Broth	上湯娃娃菜	\$ 420

VEGETARIAN SELECTIONS 素菜類

	Golden Pumpkin Tofu Broth	南瓜金湯豆腐羹	\$ 280
	Double-Boiled Blazei Mushroom Soup	姬松茸菌菇湯	\$ 280
	Vegetarian Fried Rice, Assorted Plant-Based Crumbles	什錦素鬆炒飯	\$ 360
	Stir-Fried Loofah, Wild Mushrooms	野菌菇炒絲瓜	\$ 360
	Buddha's Delight, Premium Vegetables	羅漢燴上素	\$ 480
	Braised Tofu, Mushrooms, Truffle Essences	松露菌菇燒豆腐	\$ 480
	Stir-Fried Asparagus, Mushrooms, Walnuts	核桃菌菇爆蘆筍	\$ 480
	Braised Lion's Mane Mushrooms, Red Yeast Sauce	紅麴醬燒猴頭菇	\$ 580

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RICE & NOODLES & CONGEE 主食

 	Signature Triple Shrimp Fried Rice	招牌三蝦炒飯	\$ 460
	Fried Rice, Diced Chicken, Salted Fish	鹹魚雞粒炒飯	\$ 380
 	Yangzhou Fried Rice	揚州炒飯	\$ 400
	Stir-Fried Flat Rice Noodles, Beef	乾炒牛河	\$ 420
 	Stir-Fried Seafood Noodles, Cantonese Style	廣州炒麵	\$ 460
 	Braised E-Fu Noodles, Crab Meat	蟹肉乾燒伊府麵	\$ 420
 	Seafood E-Fu Noodle Soup	海鮮伊府湯麵	\$ 460
 	Stir-Fried Rice Vermicelli, Sakura Shrimp, Vegetables	櫻花蝦鮮蔬炒米粉	\$ 380
 	Fried Rice, Dried Scallop, Fujian-Style	瑤柱福建炒飯	\$ 580
 	Premium Seafood Congee	一品海鮮粥	\$ 450
	Preserved Egg & Pork Jowl Congee	皮蛋松阪豬肉粥	\$ 380

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DRINK 軟性飲品

Coke / Coke Zero / Sprite / Tonic Water / Ginger Ale	可口可樂 / 零卡可樂/ 雪碧 / 通寧汽水 / 薑汁汽水	\$ 120
Perrier	沛綠雅氣泡水	330ml \$ 160
S. Pellegrino Sparkling Natural Mineral Water	聖沛黎洛氣泡天然礦泉水	750ml \$ 240
Evian Mineral Water	依雲天然礦泉水	750ml \$ 240
Acqua Panna Natural Mineral Water	普娜天然礦泉水	750ml \$ 240
Juice (Glass / Jug)	鮮果汁	杯 \$ 220 壺 \$ 880

BEER 啤酒

Taiwan Gold Beer (330ml)	台灣金牌啤酒	\$ 200
Heineken (330ml)	海尼根	\$ 220
Asahi (330ml)	朝日啤酒	\$ 220

WHISKY 威士忌

Johnnie Walker Black Label	約翰走路 黑牌	\$ 3,000
Johnnie Walker Gold Label	約翰走路 金牌	\$ 3,800
Kavalan Concertmaster Port Cask	葛瑪蘭 山川首席	\$ 4,400
Kavalan Single Malt Classic	葛瑪蘭 經典單一純麥	\$ 5,000
Kavalan Solist Strength Ex-Bourbon Cask	葛瑪蘭 波本桶原酒	\$ 6,800
Macallan Double Cask 12y	麥卡倫 雙雪莉桶12年	\$ 5,500

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CHINESE LIQUOR 中國酒

V.O. Shao Hsing Chiew 600ml	陳年紹興	\$ 680
Kinmen Kaoliang Liquor 58% 600ml	金門高粱58度	\$ 1,300

WINE / SPARKLING WINE / CHAMPAGNE
紅白酒 / 氣泡酒 / 香檳

AG Forty Seven Chardonnay (Glass / Bottle)	銀影酒莊 白葡萄酒	杯 \$ 320 瓶 \$ 1,500
La Posta Blanco White Blend	蘿拉小酒館 白葡萄酒	\$ 2,000
Künstler Estate Riesling	昆斯特樂酒莊 麗絲玲莊園甜白葡萄酒	\$ 2,400
Domaine Long-Depaquit Chablis Village 2022	亞柏彼修酒莊 夏布利村莊級白葡萄酒	\$ 4,500
AG Forty Seven Malbec-Shiraz (Glass / Bottle)	銀影酒莊 紅葡萄酒	杯 \$ 320 瓶 \$ 1,500
La Posta Tinto Red Blend	蘿拉小酒館 紅葡萄酒	\$ 2,000
Michel Lynch Reserve Medoc	米林其酒莊 特選紅葡萄酒	\$ 2,600
Escarpment Noir Pinot Noir 2021	紐西蘭天之崖酒莊黑皮諾紅葡萄酒	\$ 2,600
VEUVE AMBAL Methode Traditionnelle Blanc de Blancs Brut NV	安柏夫人酒莊傳統古法釀造白中白氣泡酒	\$ 2,500
Moët & Chandon Brut Imperial	法國酩悅香檳	\$ 4,600

飲酒過量 有害健康

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TEA SELECTIONS 精選茗茶 (每位 / per person)

Lishan Red Oolong A rare high-mountain oolong that harmonizes the ripe fruit and honeyed notes of black tea with the deep, woody undertones of traditional oolong. The amber-red liquor is velvety and smooth, with a refined floral-fruity bouquet and a rich, lingering finish. Aroma: Toasted grain sweetness, ripe fruit, and elegant alpine floral notes	梨山紅烏龍茶 融合紅茶熟果蜜香與木質氣息，交織高山烏龍的醇厚喉韻，茶湯溫潤綿密，入口甘醇滑順，香甜細膩，層次豐富，獨具一格。 香氣：熟穀甜香，木質熟果香及秀雅的高山花果香，茶湯呈橙紅色	\$ 130
High Mountain Jin Xuan (Milk Oolong) This golden-hued tea offers a naturally creamy aroma with hints of baked fruit and floral sweetness. Grown in the highlands of Nantou, it delivers a smooth, sweet liquor with a soft milky finish and gentle roasted undertones. Aroma: Creamy milk, light roasted fruit, floral sweetnes	高山金萱 茶湯金黃透亮，散發天然奶香與輕微烘焙後的甜果香，茶湯甘甜。 香氣：香氣濃郁，帶有淡淡甘醇奶香及些微焙火後的烤果甜香	\$ 110
Rooibos Citrus Blend A naturally caffeine-free infusion with sun-dried fruit notes and a bright, mellow citrus aroma. This South African rooibos is delicately blended with German-sourced orange peel, orange blossom, and licorice root, offering a thirst-quenching, layered flavor that lingers beautifully on the palate. Aroma: Sun-dried fruit, vibrant orange zest	國寶茶 國寶茶，散發著日曬後自然醇厚的水果香氣，香氣清新澄澈，入口生津止渴，整體風味層次豐富且令人回味無窮。 香氣：日曬後水果香、濃郁的橙香	\$ 110

If you have any food allergies or dietary requirements, please inform our service team.
The above prices are in Taiwan dollars and subject to a 10% service charge.
如您對食物過敏或有飲食需求，請告知服務人員；上述價格以新台幣計價並另需附加10%服務費

Oriental Beauty A celebrated Taiwanese oolong known for its natural honeyed aroma and delicate citrus nuance. The full-bodied liquor is round and silky, with a layered profile that evolves gracefully from the first sip to the long, sweet finish. Aroma: Subtle ripe fruit and citrus blossom	東方美人 濃郁的熟果蜜香與淡雅柑橘香氣，層次豐富。茶湯口感厚實飽滿，入口圓潤滑順，餘韻綿長。 香氣：淡淡熟果香	\$ 120
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Charcoal-Roasted Tieguanyin Crafted by the Huagang team with meticulous roasting, this Tieguanyin reveals deep caramelized notes, roasted rice, and a hint of smokiness. The tea is bold yet balanced, with a rich, toasty character and a smooth, satisfying depth. Aroma: Charcoal-roasted caramel, toasted grains, light smokiness	鐵觀音 經過華剛團隊的精心烘焙和製作，讓這款茶品帶有鐵觀音茶的風味：烘焙炭焙焦糖香帶有些許煙燻香氣，底蘊飽滿厚實。 香氣:濃郁炭焙焦糖香、烤米香，帶有些微煙燻香氣	\$ 100
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Yunnan Pu-erh Aged to perfection in the misty mountains of Yunnan, this fermented tea delivers a smooth, earthy body with subtle woody undertones. Its clean finish is free of bitterness or astringency, gradually revealing a mellow sweetness reminiscent of aged wood in a forest retreat. Aroma: Aged wood, earthy richness, lingering sweet aftertaste	普洱茶 來自中國雲南產區，入口醇香和淡淡木質味，餘韻毫無雜味不苦不澀，緩緩回甘隨之帶有甜味。讓人彷彿置身於林中老舊別墅，四周老舊木製家具所散發出的幽然香氣。 香氣：木質香、陳香，餘韻不苦不澀帶有一點回甘的甘甜	\$ 100
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Chrysanthemum Tea This caffeine-free tea offers a light, refreshing taste with a gentle sweetness and calming fragrance. Traditionally used to relieve heat and support recovery from seasonal ailments. Aroma: A hint of delicate yet fresh floral aroma	菊花茶 無咖啡因的菊花茶有許多的用途，包含清毒解熱，口感清香，香氣宜人。 香氣：清新淡雅，草本與花香的結合	\$ 100
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