



YUENJI



主廚精心規劃六大類菜色
風味前菜、湯、元紀手路菜、家鄉功夫菜、飯·麵·餅、甘味
佐茶款待共享家鄉的味道

The chef has meticulously planned six categories of dishes - appetizers, soups
YUENJI signatures, hometown specialties, rice · noodles · pancake, desserts
POUYUENJI Hospitality Tea to share the hometown flavors



YUENJI

體驗套餐
TASTING SET MENUS

晌席 Seven-Course Meal

迎賓五彩碟、湯(位上)(選一)

元紀手路菜(選一)、家鄉功夫菜(選二)、飯·麵·餅(選一)、甘味(位上)(選一)

Appetizer Platter, Soups (served individually)

YUENJI Signatures (choose 1), Hometown Specialties (choose 2)

Rice·Noodles·Pancake (choose 1), Desserts (served individually) (choose 1)

\$1,880 /人 Person

11:30AM - 02:30PM

晚宴 Nine-Course Meal

迎賓五彩碟、湯(位上)(選一)

元紀手路菜(選二)、家鄉功夫菜(選三)、飯·麵·餅(選一)、甘味(位上)(選一)

Appetizer Platter, Soups (served individually) (choose 1)

YUENJI Signatures (choose 2), Hometown Specialties (choose 3)

Rice·Noodles·Pancake (choose 1), Desserts (served individually)(choose 1)

\$2,380 /人 Person

05:30PM - 09:30PM



YUENJI

茶款待

POUYUENJI Hospitality

醒茶

Awakening

(二選一 / choose one)

冷泡茶

Cold Brewed Tea

熱茶

Hot Tea

元茶

Sharing

(五選一 / choose one)

凍頂烏龍茶

Dong Ding Oolong Tea

彎弓紅茶

Wan Gong Black Tea

金達摩生普洱茶

Jin Da Mo Puer Tea

水仙王

Shui Xian Rock Tea

大紅袍

Da Hong Pao Rock Tea

怡茶

Gathering


元紀熟普

Yuen Ji Post-Fermented Puer Tea



YUENJI

風味前菜
APPETIZERS

糖蒜西施舌 

(依季節調整為海蜇頭)

Marinated purple clam, pickled sweet garlic
(jellyfish will replace purple clam based
on seasonal availability)

馬告豬心

Marinated pork heart
maqaw (mountain pepper)

府城蟳丸 

Steamed Tainan crab ball
shrimp, minced fish

豌豆百合鴨賞

Smoked duck, lily bulb, pea pods

花雕醉豬元蹄

Marinated pork feet, hua diao

元紀皮蛋豆腐

YUENJI deep-fried tofu
preserved egg, peeled chili pepper

陳普雞肉凍

Chicken terrine, aged puer tea

月見芥末蕨菜

Stir-fried bracken fern, raw egg, wasabi

香料桂丁雞

Marinated Taiwanese Kuei Ting chicken
aromatic ginger

煙燻腐皮捲

Smoked tofu skin roll, cordyceps
shredded black fungus

鹿港野生烏魚子

Grilled Lukang wild sliced mullet roe

五味魚皮凍

Fish skin jelly, five sauces

用餐人數2位以內，將提供位上

Served individually if the party is under two people





YUCENJI

湯
SOUPS

鹿港手工蝦丸湯
Lukang handmade shrimp ball soup

西瓜綿虱目魚湯
Boiled milkfish soup, pickled unripe watermelon

豌豆白玉蟹粉羹 
(可升級加花膠 NT\$1,800)
Thick crab meat soup, pea pods, tofu
(available to be upgraded to add fish maw NT\$1,800)

古味鮑魚四寶湯 
(可升級加花膠 NT\$1,800)
Stewed chicken soup, abalone, scallop, spare rib, shiitake mushroom
(available to be upgraded to add fish maw NT\$1,800)

清燉牛肉盅
Stewed beef soup

陳普竹筴燉雞湯
(可升級加花膠 NT\$1,800)
Stewed chicken soup, aged puer tea, bamboo fungus
(available to be upgraded to add fish maw NT\$1,800)


湯以位上方式提供
The soup will be served individually



YUENJI

元紀手路菜
YUENJI SIGNATURES

金棗煙燻圓鱈下巴
Smoked sea bass, kumquat
garlic powder

尾尖翅唇白菜滷 
Braised shark's tail skin, cabbage


梅菜蓋子頭(位上)
Braised pork knuckle
preserved vegetable
(served individually)

糖蒜燒鱈魚
Braised fourfinger threadfin
sweet garlic

北港麻油薑羊腩
Roasted Beigang lamb belly
ginger paste, sesame oil

馬告脆皮雞捲
Deep-fried chicken roll
maqaw(mountain pepper)

米香大甲芋泥鴨
Deep-fried stuffed nugget
shredded duck
Dajia taro paste, poprice

五柳枝蝦球 
Deep-fried tiger prawn
shredded vegetable
sweet and sour sauce

三星蔥炒關西刺參
Stir-fried Kansai sea cucumber
Sanxing scallion, ginger

青醬牛肋排
Grilled beef rib, pesto sauce
three-cup sauce

响席：選一 / 晚宴：選二

Seven-Course Meal : choose 1 / Nine-Course Meal : choose 2




YUENJI


家鄉功夫菜
HOMETOWN SPECIALTIES

珠蔥鮮蚵蛋 


Pan-fried omelette
fresh oyster, chives

麻婆豆腐 

Stir-fried mapo tofu, minced pork

桂花干貝 

Stir-fried shredded scallops
shredded bamboo shoots

二荊條花椒田腿 

Deep-fried frog legs
Sichuan pepper, green peppercorn

花菜干小炒肉

Stir-fried pork neck
dried cauliflower

茶香金鳳翼

Deep-fried chicken wings
oriental beauty oolong tea

豆乾炒肉絲

(可換牛肉絲)

Stir-fried shredded pork
hard beancurd
(available to substitute with shredded beef)

麻油腰花

Stir-fried pork kidney
seasame oil, aged ginger

元紀香腸

YUENJI grilled sausage
dried tangerine peel powder
58% kaoliang liquor

府城炒鱔魚

Stir-fried Tainan mud eel, basil

紅糟花枝丸

Deep-fried cuttlefish ball, red yeast

蒜油季節鮮蔬

Stir-fried seasonal vegetable
garlic oil

响席：選二 / 晚宴：選三

Seven-Course Meal : choose 2 / Nine-Course Meal : choose 3




YUENJI

飯 · 麵 · 餅
RICE · NOODLES · PANCAKE

鮮蚶絲瓜麵線 

Stewed vermicelli, fresh oyster, sponge gourd

什錦海鮮粥 

(可升級加現流海鮮, 依時價計算)

Simmered congee, fresh oyster, scallop, clam


(available to be upgraded to add live seafood, priced according to market rates)

台式米粉炒 

Stir-fried rice vermicelli, pork belly, dried shrimp, crispy onion

蔥油餅 (位上)


Pan-fried scallion pancake
(served individually)

元紀炒飯 

YUENJI fried rice
spear shrimp, shrimp oil

酒香麻油雞飯

Steamed rice, chicken
sesame oil, rice wine

潤餅 (每位一捲) 

Steamed run bing (spring roll)
minced pork, dried tofu, egg floss
peanut sugar powder
(1 roll per person)



YUCENJI

甘 味
DESSERTS

鹿港麵茶杏仁露 

(可升級加金絲燕 NT\$600 / 25克)

Lukang roasted wheat flour soup, Chinese almond jelly
(available to be upgraded add bird's nest NT\$600 / 25g)

陳皮紅豆沙

Simmered red bean soup, dried tangerine peel

蜜糖松花豆腐

Chilled soymilk tofu, brown sugar, black sesame

甘味以位上方式提供

The dessert will be served individually