元紀
YUENJI

體驗式菜單
TASTING MENUS

主廚精心規劃六大類菜色　佐茶共享家鄉的味道

The chef has meticulously planned six categories of dishes with POUYUENJI Hospitality Tea to share the hometown flavors

風味前菜(選五)、湯(每位選一)
元紀手路菜(選二)、飯·麵·餅(選一)、家鄉功夫菜(選二)、甘味(每位選一)
Appetizers (choose 5), Soups (served individually, choose 1)
YUENJI Signatures (choose 2), Rice·Noodles·Pancake (choose 1)
Hometown Specialties (choose 2), Desserts (served individually, choose 1)

$2,380 /人 Person

所有價格需另加10%服務費
All prices are subject to a 10% service charge
另酌收茶資 Additional charge for tea service $180 / 人 Person

元紀

YUENJI

元紀佐餐茶

POUYUENJI Hospitality

醒茶
Awakening
(選一 / choose one)

冷泡茶
Cold Brewed Tea

熱茶
Hot Tea

元茶
Sharing
(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

文山包種
Wen Shan Bao Zhong Oolong Tea

鐵觀音
Tie Guan Yin Oolong Tea

怡茶
Gathering

元紀熟普
Yuen Ji Post-Fermented Puer Tea

$180 / 人 Person

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風味前菜
APPETIZERS

同桌選五，用餐人數二位以內，將提供每位一份
Choose 5 per group
Served individually if the party is under two people

糖蒜西施舌
（依季節調整為海蜇頭）
Marinated purple clam, pickled garlic
(jellyfish will replace purplelu 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

鹿港野生烏魚子
Grilled Lukang wild sliced mullet roe

五味魚皮凍
Fish skin jelly, five sauces

元紀
YUENJI

湯
SOUPS

每位選一
Served individually, choose 1

鹿港手工蝦丸湯
Lukang handmade shrimp ball soup

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

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

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

清燉牛肉盅
Stewed beef soup

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

元紀
YUENJI

元紀手路菜
YUENJI SIGNATURES

同桌選二
Choose 2 per group

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(每位一份)
Braised pork knuckle
preserved vegetable
(served individually)

糖蒜燒鯣魚
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

元紀
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飯・麵・餅
RICE·NOODLES·PANCAKE

同桌選一
Choose 1 per group

鮮蚵絲瓜麵線
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（每位一顆）
（現點現做，等候時間約為20分鐘）
Pan-fried scallion pancake
(1 piece per person)
(made-to-order, estimated wait time is 20 mins)

元紀炒飯
YUENJI fried frice
spear shrimp, shrimp oil

酒香麻油雞飯
Steamed rice, chicken
sesame oil, rice wine

潤餅（每位一捲）
（現點現做，等候時間約為20分鐘）
Steamed spring roll, minced pork, dried tofu, egg floss, peanut sugar powder
(1 roll per person)(made-to-order, estimated wait time is 20 mins)

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家鄉功夫菜
HOMETOWN SPECIALTIES

同桌選二
Choose 2 per group

珠蔥鮮蚵蛋
Pan-fried omelette
fresh oyster, chives

麻婆豆腐
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
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
sesame oil, aged ginger

元紀香腸
YUENJI grilled sausage
dried tangerine peel powder
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

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甘　味
DESSERTS

每位選一
Served individually, choose 1

鹿港麵茶杏仁露
（可升級加金絲燕 $600 / 25克）
Lukang roasted wheat flour soup, Chinese almond jelly
(available to be upgraded to add bird's nest $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