



YUENJI

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## 體驗式菜單 TASTING MENUS

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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)、家鄉功夫菜(選二)、飯·麵·餅(選一)、甘味(每位選一)

Appetizers (choose 5), Soups (served individually, choose 1)

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

Rice·Noodles·Pancake (choose 1), 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



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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(熱)  
Dong Ding Oolong Tea  
喜馬拉雅山單品紅茶(冷/熱)  
Himalaya Black Tea - Single Origin  
金達摩生普洱茶(冷/熱)  
Jin Da Mo Puer Tea  
文山包種(熱)  
Wen Shan Bao Zhong Oolong Tea  
鐵觀音(熱)  
Tie Guan Yin Oolong Tea  
金達摩生普洱茶2009(熱) 加價+\$150/人Person  
Jin Da Mo Puer Tea  
東方美人2017(熱) 加價+\$150/人Person  
Oriental Beauty Oolong Tea  
八零年代中期大葉老樹熟普(熱) 加價+\$150/人Person  
1980s Vintage Fermented Puer Tea

怡茶  
Gathering

元紀熟普  
Yuen Ji Post-Fermented Puer Tea

\$180 / 人 Person

所有價格需另加10%服務費 All prices are subject to a 10% service charge



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## 風味前菜 APPETIZERS

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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 

(依季節調整為海蜆頭)

Marinated purple clam, pickled 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

紅糟黑羽雞

Boiled black feather chicken  
red vinasse sauce

元紀皮蛋豆腐 

YUENJI deep-fried tofu  
preserved egg, peeled chili pepper

夾心松阪豬 

Braised pork neck and ear terrine  
spicy and soy sauce

月見芥末蕨菜 

Stir-fried bracken fern  
raw egg, wasabi

紅燒牛肉凍

Braised wagyu terrine, soy sauce

煙燻腐皮捲

Smoked tofu skin roll, cordyceps

鹿港野生烏魚子

Grilled Lukang wild sliced mullet roe

泡菜軟絲捲

Pickled cabbage roll, squid  
cucumber, red bell pepper



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湯

SOUPS

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每位選一

Served individually, choose 1

酸辣海味盅 

Hot and sour chicken soup with assorted seafoods,  
king crab, scallop, prawn, abalone

西瓜綿虱目魚湯

Boiled milkfish soup, pickled watermelon

菜脯白玉燉鮮雞 

Stewed chicken and white radish soup, aged radish, scallop

古味鮑魚四寶湯 

(可升級加花膠 \$1,800)

Stewed chicken soup, abalone, spare rib, shiitake mushroom  
(available to be upgraded to add fish maw \$1,800)

陳皮牛肉盅

Stewed beef soup

陳普竹筴燉腩排

Stewed pork belly soup, aged puer tea, bamboo fungus



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元紀手路菜  
YUENJI SIGNATURES

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同桌選二

Choose 2 per group



金棗煙燻海鱸下巴  
Smoked sea bass  
kumquat, garlic powder

花膠白菜滷   
Braised cabbage, fish maw  
dried shrimp, pork


三杯龍膽魚  
Giant grouper, water bamboo  
three cup sauce

燒汁四喜丸  
Braised pork ball, water chestnut  
carrot, onion

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

鳳翼乾坤蝦    
Stuffed chicken wing  
shrimp and squid paste  
spicy Sichuan pepper oil

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

桂花蛋香明蝦   
Stir-fried prawn  
duck egg, bamboo shoot

鮑汁關東刺參  
Braised Kanto sea cucumber  
minced pork, pork belly  
abalone sauce

秘製牛肋排  
Grilled beef rib  
chef's special barbecue sauce



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## 家鄉功夫菜

### HOMETOWN SPECIALTIES

同桌選二

Choose 2 per group

韭菜鮮蚵捲 

Deep-fried fresh oyster roll  
chinese chive, minced pork

梅菜蛋蒸肉餅

Steam pork patty, fish roe  
preserved vegetable

梅香燒嫩雞

Stir-fried chicken  
plum sauce

脆皮鹹豬肉

Roasted salted pork, leek

花菜干小炒肉

Stir-fried pork  
dried cauliflower

芥末椒鹽烏魚胗

Deep-fried mullet gizzard  
mustard pepper salt

醬爆鮮軟絲

Stir-fried squid  
oyster sauce

北港麻油腰花

Stir-fried pork kidney  
seasame oil, aged ginger

金湯蒲瓜鑊肉 

Bottle gourd, minced pork and  
belly, shrimp, water chestnut  
shredded scallop

府城炒鱔魚

Stir-fried Tainan mud eel, basil

鴨賞鹽滷豆腐 

Braised smoked duck  
tofu, dried shrimp

香酥嫩腩排

Deep-fried pork belly  
garlic, pepper



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飯·麵·餅  
RICE·NOODLES·PANCAKE

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同桌選一  
Choose 1 per group

客家炒粿條 

Stir-fried flat rice noodle, pork belly, dried shrimp, mushroom

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)

元紀炒米粉 

YUENJI stir-fried rice vermicelli, pork belly, dried shrimp

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 rice  
spear shrimp, shrimp oil

腐衣米糕捲

Glutinous rice roll, tofu skin, minced pork, fish floss

金瓜米苔目 

Stir-fry rice noodle, pumpkins, pork belly, chicken broth, dried shrimp



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甘 味  
DESSERTS

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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  
(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

玫瑰百合露

Fresh rose syrup and lotus root sweet soup, fresh lily

檸檬愛玉冰沙

Handmade lemon Aiyu sorbet, passion fruit  
raspberry spheres, mandarin juice spheres, winter melon syrup





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## 元紀套餐

### YUENJI SET MENU

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迎賓五彩碟  

香料桂丁雞 | 豌豆百合鴨賞 | 糖蒜西施舌 | 元紀皮蛋豆腐 | 馬告豬心

碧螺春, 台灣三峽, 2024, 熱泡 | 彎弓紅茶, 雲南, 2020, 熱泡

NV Tarlant, Tradition Champagne, France

陳普花膠燉雞湯

米香大甲芋泥鴨

正山小種, 福建武夷山桐木村, 2022, 熱泡, 溫度65°C

2019 Zenato, Valpolicella Superiore, Italy

酸筍智利海鱸魚

瀾滄古韻白茶, 雲南, 2022, 熱泡, 溫度65°C

鍋島, 特別本釀造

北港麻油薑羊腩 或 梅菜蓋子頭

貴妃烏龍, 台灣鹿谷, 2019, 熱泡, 溫度65°C 或 陳皮熟普, 雲南, 2012, 熱泡, 溫度65°C

2018 Raka Spliced, South Africa

琉璃冬瓜干貝酥 

天池鐵觀音, 台灣梨山, 2023, 冷泡

蔥油餅 | 鹿港手工蝦丸湯 

鳳凰單欖銀花香, 廣東, 2020, 熱泡

2020 Greywacke, Piont Gris, Marlborough

鹿港麵茶杏仁金絲燕 

天山雪菊, 崑崙山, 熱泡

蓬萊泉, 東方美人茶梅酒

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\$3,580 / 人

Tea pairing + \$1,980

Wine pairing + \$1,980

另酌收茶資 \$180 / 人

Tea pairing created by 張聰



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元紀套餐  
YUENJI SET MENU

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Appetizer Platter  

Marinated Taiwanese Kuei Ting chicken, aromatic ginger | Smoked duck, lily bulb, pea pods  
Marinated purple clam, pickled garlic | YUENJI deep-fried tofu preserved egg, peeled chili pepper  
Marinated pork heart, maqaw (mountain pepper)

Bi Luo Chun Green Tea, Sanxia Taiwan, 2024, Hot brew  
Wan Gong Black Tea, Yunnan, 2020, Hot brew  
NV Tarlant, Tradition Champagne, France

Stewed chicken soup, aged puer tea, fish maw

Deep-fried stuffed nugget, shredded duck, Dajia taro paste, poprice

Lapsang Souchong, Tongmu Village Wuyi Mountain Fujian, 2022, Hot brew, Temperature 65°C  
2019 Zenato, Valpolicella Superiore, Italy

Braised Chilean sea bass, shredded sour bamboo shoot


Lan Cang Gu Yun White Tea, Yunnan, 2022, Hot brew, Temperature 65°C  
Nabeshima, Tokubetsu Honjozo

Roasted Beigang lamb belly, ginger paste, sesame oil  
or  
Braised pork knuckle, preserved vegetable


Gui Fei Oolong Tea, Lugu Taiwan, 2019, Hot brew, Temperature 65°C or  
Tangerine Peel Post-Fermented Puer Tea, Yunnan, 2012, Hot brew, Temperature 65°C  
2018 Raka Spliced, South Africa

Steamed white gourd, deep fried sliced scallop, minced pork, pork stomach, shrimp 

Tian Chi Tie Guan Yin, Lishan Taiwan, 2023, Cold brew

Pan-fried scallion pancake | Lukang handmade shrimp ball soup 

Phoenix Dan Chong Yin Hua Siang, Guang Dong, 2020, Hot brew  
2020 Greywacke, Piont Gris, Marlborough

Lukang roasted wheat flour soup, Chinese almond, bird's nest 

Snow Chrysanthemums Tea, Kunlun Mountain, Hot brew  
Sekiya Jozo Houraisen, Oriental Beauty Tea Umeshu

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\$3,580 / Person

Tea pairing + \$1,980  
Wine pairing + \$1,980

Additional charge for tea service \$180 / Person  
Tea pairing created by Desmond Chang



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## 主廚套餐

### CHEF'S SET MENU

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#### 迎賓五彩碟

陳普雞肉凍 | 泡菜軟絲 | 月見芥末季節鮮蔬 | 紅麴香豬捲 | 焦糖鹿港野生烏魚子

#### Appetizer Platter

Chicken terrine, aged puer tea | Marinated oval squid, pickles  
Stir-fried seasonal vegetable, raw egg, wasabi | Marinated sliced pork feet, red yeast rice  
Caramelized Lukang wild sliced mullet roe

#### 鵝掌冬菇鱸魚膠

Stewed sea bass fish maw soup, goose webs, black mushroom

#### 五柳枝龍蝦球

Deep-fried lobster, shredded vegetable, sweet and sour sauce

#### 陳皮鮮露智利海鱸魚

Steamed Chilean sea bass, dried tangerine peel, sory sauce

#### 煙燻牛肋排

Smoked beef rib, black pepper, chili bean sauce

#### 芽白黃耳雞白湯臘肉

Stewed chicken broth, Chinese cured pork belly, Chinese cabbage

#### 桂花魚翅碗糕

Steamed savory rice pudding, shark's fin, osmanthus sauce

#### 陳皮紅豆沙

Simmered red bean soup, dried tangerine peel

\$4,580 / 人 Person

另酌收茶資 Additional charge for tea service \$180 / 人 Person

需提前預訂 Pre-order notice is required

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## 主廚套餐 CHEF'S SET MENU

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### 迎賓五彩碟

府城蟳丸 | 香酥五味九孔 | 茶油豆皮時蔬 | 夾心松阪豬 | 焦糖鹿港野生烏魚子

#### Appetizer Platter

Steamed Tainan crab ball, shrimp, minced fish | Deep-fried abalone, five sauces  
Stuffed tofu skin, seasonal vegetable, camellia oil | Marinated pork neck, pig ear  
Caramelized Lukang wild sliced mullet roe

### 瑤柱蹄筋水沙勾翅

Steamed shark's fin soup, scallop, pork tendons

### 三星蔥炒關西刺參

Stir-fried Kansai sea cucumber, Sanxing scallion, ginger

### 金棗煙燻智利海鱸魚

Smoked Chilean sea bass, kumquat, garlic powder

### 馬告脆皮乳鴿

Deep-fried pigeon, maqaw (mountain pepper)

### 伊比利火腿干貝冬瓜

Steamed scallop and winter melon, shredded Iberico ham

### 米酒麻油薑土雞越光米

Steamed Koshihikari, ginger native chicken, rice wine, sesame oil

### 香椰燉奶金絲燕

Stewed bird's nest, steamed egg white, coconut milk

\$5,280 / 人 Person

另酌收茶資 Additional charge for tea service \$180 / 人 Person

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## 主廚套餐 CHEF'S SET MENU

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### 迎賓五彩碟

桔醬白斬雞 | 元紀皮蛋豆腐 | 五味鮑魚 | 糖蒜西施舌 | 焦糖鹿港野生烏魚子

Appetizer Platter

Cold boiled chicken, kumquat sauce | YUENJI deep-fried tofu, preserved egg, peeled chili pepper  
Abalone, five sauces | Marinated purple clam, pickled garlic  
Caramelized Lukang wild sliced mullet roe

### 元貝響螺花膠皇

Steamed chicken soup, scallop, whelk, fish maw

### 花雕天鵝龍蝦銀芽

Fried spiny lobster, hua diao, bean sprout

### 青醬牛肋排

Grilled beef rib, pesto sauce, three-cup sauce

### 澎湖酸菜梅花斑

Steamed rockfish grouper, Penghu pickled cabbage

### 鮑汁琉璃蒲瓜

Steamed bottle gourd, minced pork, pork stomach, shrimp, abalone and scallop sauce

### 蟹肉米糕

Steamed glutinous rice, crab meat

### 紅棗桂圓金絲燕

Stewed sweet soup, dates, longan, bird's nest

\$6,880 / 人 Person

另酌收茶資 Additional charge for tea service \$180 / 人 Person

需提前預訂 Pre-order notice is required

所有價格需另加10%服務費 All prices are subject to a 10% service charge



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## 主廚套餐 CHEF'S SET MENU

### 迎賓五彩碟

三色蛋中卷 | 花雕醉明蝦 | 糖蒜黑鐘螺 | 煙燻鹿港野生烏魚子 | 燒汁鴨舌

### Appetizer Platter

Steamed Penghu neritic squid, salted egg, preserved egg, egg | Marinated prawn, hua diao  
Marinated black monodont, pickled garlic | Smoked Lukang wild sliced mullet roe  
Marinated duck tongue

### 御品花膠佛跳牆

Premium Buddha jumps over the wall  
(steamed chicken broth, shark's fin, fish maw)

### 花雕鮮露鱈場蟹

Fried red king crab, hua diao

### 冬菇25頭吉品鮑

Stewed chicken soup, abalone, black mushroom

### 香煎日本A5和牛

Pan-fried Japanese A5 Wagyu beef

### 三星蔥脆皮珠婆參

Deep-fried teat sea cucumber, Sanxing scallion

### 麻油煎野生鱸鰻

Pan-fried wild swamp eel, sesame oil

### 清湯松茸鹽酪

Stewed chicken soup, matsutake, handmade tofu, vegetable

### 酥盒蝦皇堡

Deep-fried handmade donut bun, spiny lobster

### 雪霜麵茶金絲燕

Roasted wheat flour shaved ice, bird's nest

\$18,800 / 人 Person

另酌收茶資 Additional charge for tea service \$180 / 人 Person

此套餐需六人以上團體提前預訂 Pre-order notice is required for groups of 6 or more for this set menu

所有價格需另加10%服務費 All prices are subject to a 10% service charge



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## 蔬食套餐

### VEGETARIAN SET MENU

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#### 迎賓五彩碟

泡菜鮮蔬捲 | 百香果山藥 | 涼拌美人腿 | 茶香燻素鵝 | 泡椒碧綠蔬

#### Appetizer Platter

Vinegared cabbage, vegetable

Marinated Chinese yam, passion fruit sauce

Tossed water bamboo, cordyceps, carrot

Smoked bean curd skin roll, mushroom, oriental beauty oolong tea

Pickled vegetable, pepper

#### 松茸竹筴百菇湯

Stewed assorted mushrooms soup, matsutake, bamboo fungus

#### 繽紛翡翠素鮑甫

Steamed tofu skin bag, lion's mane mushroom, king oyster mushroom, bean

#### 冬菇百合碧綠蔬

Stir-fried Japanese lily bulb, ginkgo, shiitake mushroom

#### 松露三絲春捲

Deep-fried spring roll, bamboo, mushroom, dried tofu, cordyceps

#### 娃娃菜香檳茸

Stir-fried baby cabbage, shampignon

#### 荷葉蓮子米糕

Steamed sticky rice, lotus seed, mushroom, chestnut

#### 鹿港麵茶杏仁露

Lukang roasted wheat flour soup, Chinese almond

\$2,380 / 人 Person

另酌收茶資 Additional charge for tea service \$180 / 人 Person

需提前預訂 Pre-order notice is required

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## 主廚推薦

### CHEF'S RECOMMENDATIONS

糖蒜西施舌  (依季節調整為海蜆頭)	\$420
Marinated purple clam, pickled garlic (jellyfish will replace purple clam based on seasonal availability)	
馬告豬心	\$360
Marinated pork heart, maqaw (mountain pepper)	
金棗煙燻海鱸下巴	\$1,380
Smoked sea bass, kumquat, garlic powder	
燒汁四喜丸	\$1,080
Braised pork ball, water chestnut, carrot, onion	
北港麻油薑羊腩	\$1,680
Roasted Beigang lamb belly, ginger paste, sesame oil	
米香大甲芋泥鴨	\$860
Deep-fried stuffed nugget, shredded duck, Dajia taro paste, poprice	
桂花蛋香明蝦 	\$1,920
Stir-fried prawn, duck egg, bamboo shoot	
秘製牛肋排	\$1,880
Grilled beef rib, chef's special barbecue sauce	
酥炸韭香蚶捲 	\$680
Deep-fried fresh oyster roll, chinese chive, minced pork	
香酥嫩腩排	\$680
Deep-fried pork belly, garlic, pepper	
北港麻油腰花	\$660
Stir-fried pork kidney, seaseam oil, aged ginger	
府城炒鱧魚	\$680
Stir-fried Tainan mud eel, basil	
金湯瓢瓜鑲肉 	\$580
Bottle gourd, minced pork and belly, shrimp, water chestnut, shredded scallop	
蔥油餅(二顆)(現點現做, 等候時間約為20分鐘)	\$240
Pan-fried scallion pancake (2 pieces)(made-to-order, estimated wait time is 20 mins)	
腐衣米糕捲	\$580
Glutinous rice roll, tofu skin, minced pork, fish floss	








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## 預訂私房菜

### PRE-ORDER SECRET DISHES

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- 陳普花膠燉雞湯**(十人份/三天前預定) \$8,880  
Stewed chicken soup, aged puer tea, fish maw  
(portion for 10 people / pre-order requires a minimum of 3 days' notice)
- 台式佛跳牆**(八人份/三天前預定)  \$6,800  
Taiwanese buddha jumps over the wall  
(Steamed abalone, shark's fin, fish maw, chicken broth)  
(portion for 8 people / pre-order requires a minimum of 3 days' notice)
- 雞仔豬肚鱉**(八人份/三天前預定)  \$2,680  
Braised pork stomach, chicken, softshell turtle  
(portion for 8 people / pre-order requires a minimum of 3 days' notice)
- 茶油煎鱸鰻**(一人份/三天前預定) \$1,280  
Pan-fried swamp eel, tea oil  
(portion for 1 person / pre-order requires a minimum of 3 days' notice)
- 馬告脆皮乳鴿**(一隻/五天前預定) \$1,280  
Deep-fried pigeon, maqaw (mountain pepper)  
(one pigeon / pre-order requires a minimum of 5 days' notice)
- 魷魚螺肉蒜**(八人份/三天前預定)  \$1,980  
Squid and whelk soup with garlic greens  
(portion for 8 people / pre-order requires a minimum of 3 days' notice)

需提前預訂 Pre-order notice is required

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