



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)、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



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



台灣菜
YUENJI

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



台灣菜

YUENJI

湯

SOUPS

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



台灣菜

YUENJI

元紀手路菜 YUENJI SIGNATURES

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



台灣菜
YUENJI

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

金湯蒲瓜鑲肉 

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



台灣菜
YUENJI

飯·麵·餅
RICE·NOODLES·PANCAKE

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



台灣菜
YUENJI

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
(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



台灣菜
YUENJI

元紀套餐 YUENJI SET MENU

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 

鳳凰單叢銀花香, 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

\$3580 / 人

Tea pairing + \$1,980

Wine pairing + \$1,980

另酌收茶資 \$180 / 人

Tea pairing created by 張聰



台灣菜

YUENJI

元紀套餐 YUENJI SET MENU

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

\$3580 / Person

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

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



台灣菜

YUENJI

主廚套餐 CHEF'S SET MENU

迎賓五彩碟

花雕桂丁雞 | 醋溜海蜇頭 | 元紀皮蛋豆腐 | 夾心松阪豬 | 鮮筍鹿港烏魚子鹹餅

Appetizer Platter

Marinated Taiwanese Kuei Ting chicken, hua diao | Marinated jellyfish head, vinegared
YUENJI deep-fried tofu, preserved egg, peeled chili pepper | Marinated pork neck, pig ear
Green bamboo shoots, grilled Lukang wild sliced mullet roe savory pastry

陳脯黑蒜南非鮑

Stewed South African abalone with aged radish and black garlic

脆皮海虎蝦金棗醬

Deep -fried tiger prawn, kumquat, garlic powder

山葵漬鮮露紅條

Steamed coral grouper, shredded vegetable, wasabi and garlic sauce

煙燻聖路易子排

Smoked St. Louis-style rib

金沙蟹肉山藥

Simmered red king crab, Japanese yam, vegetable

元紀炒米粉

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

檸檬愛玉冰沙

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

\$3,580 / 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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台灣菜

YUENJI

主廚套餐 CHEF'S SET MENU

迎賓五彩碟

紅糟黑羽雞 | 醋溜雨來菇 | 馬告豬心 | 糖蒜九孔 | 鹿港野生烏魚子

Appetizer Platter

Boiled black feather chicken red vinasse sauce | Vinegared "Lover's Tear" mushroom
Marinated pork heart maqaw | Marinated abalone, pickled garlic
Grilled Lukang wild sliced mullet roe

御品花膠佛跳牆

Premium Buddha jumps over the wall
(steamed chicken broth, fish maw)

金銀蒜香龍蝦球

Steamed lobster, garlic sauce

三星蔥關東刺參

Stir-fried Kanto sea cucumber Sanxing scallion, ginger

古味酸筍鮪魚

Braised fourfinger threadfin, shredded sour bamboo shoot

陳脯紅燒肉

Red-braised pork belly, aged radish

珍菌野菇炊飯

Steamed rice, mushroom, bamboo shoots, pork neck

鹿港麵茶杏仁金絲燕

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

\$4,580 / 人 Person

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

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台灣菜
YUENJI

主廚套餐 CHEF'S SET MENU

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

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



台灣菜
YUENJI

主廚套餐 CHEF'S SET MENU

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

琉璃冬瓜干貝酥

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

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



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



蔬食套餐 VEGETARIAN SET MENU

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

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



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	
酥炸韭香蚵捲 	\$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	
府城炒鱔魚	\$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	



台灣菜
YUENJI

預訂私房菜

PRE-ORDER SECRET DISHES

- | | |
|--|---------|
| 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) | |
| 雞仔豬肚鰲 (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

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