元紀
台灣菜
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

元紀
台灣菜
YUENJI

主廚推薦
CHEF'S RECOMMENDATIONS

糖蒜西施舌 （依季節調整為海蜇頭） $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)

紅燒牛肉凍 $420
Braised wagyu terrine, soy sauce

金棗煙燻海鱸下巴 $1,580
Smoked sea bass, kumquat, garlic powder

北港麻油薑羊腩 $1,680
Roasted Beigang lamb belly, ginger paste, sesame oil

米香大甲芋泥鴨 $880
Deep-fried stuffed nugget, shredded duck, Dajia taro paste, poprice

桂花蛋香明蝦 $1,980
Stir-fried shrimp, duck egg, bamboo shoot

鳳尾筍乾四方肉 $1,080
Braised pork belly, dried bamboo shoots

鳳翼乾坤蝦 $1,380
Stuffed chicken wing, shrimp and squid paste, spicy Sichuan pepper oil

花生芽雞松阪小炒 $820
Stir-fried chicken neck and peanut sprouts

北港麻油腰花 $720
Stir-fried pork kidney, sesame oil, aged ginger

蔥燒婆參麻婆豆腐 $680
Stir-fried mapo tofu, minced pork, sea cucumber, scallion

元紀炒米粉 $560
YUENJI stir-fried rice vermicelli, pork belly, dried shrimp

琉璃冬瓜鑲肉 $620
Winter melon, minced pork and belly, shrimp, water chestnut, shredded scallop

蔥油餅(二顆/每日限量) $240
Pan-fried scallion pancake (2 pieces / Daily limited offer)

梅菜蛋蒸肉餅 $780
Steamed pork patty, fish roe, preserved vegetable

元紀
台灣菜
YUENJI

預訂私房菜
PRE-ORDER SECRET DISHES

陳普花膠燉雞湯(十人份/三天前預訂) $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/三天前預訂) $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/三天前預訂) $2,680
Braised pork stomach, chicken, softshell turtle
(portion for 8 people / pre-order requires a minimum of 3 days' notice)

香蔥白鯧米粉湯(八人份/三天前預訂) $2,080
Silver Pomfret Vermicelli Soup
(portion for 8 person / pre-order requires a minimum of 3 days' notice)

馬告脆皮雞(八人份/三天前預訂) $1,980
Deep-fried chicken, maqaw (mountain pepper)
(portion for 8 person / pre-order requires a minimum of 3 days' notice)

魷魚螺肉蒜(八人份/三天前預訂) $2,280
Squid and Whelks soup with garlic greens
(portion for 8 people / pre-order requires a minimum of 3 days' notice)

秘製牛肋排(四人份/二天前預訂) $1,880
Smoked grilled beef rib, Chef's special sauce
(portion for 4 people / pre-order requires a minimum of 2 days' notice)

元紀
台灣菜
YUENJI

體驗式菜單
TASTING MENUS

主廚精心規劃六大類菜色　佐茶款待共享家鄉的味道

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

另酌收茶資 Additional charge for tea service $180 / 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
台灣菜
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)

金達摩生普洱茶 2019
Jin Da Mo Puer Tea

紅玉白茶
White Tea

高山金萱
Alishan Jin Xuan Oolong Tea

凍頂烏龍茶
Dong Ding Oolong Tea

紅烏龍
Red Oolong

元茶加價茶+$150/人Person

東方美人 2017
Oriental Beauty Oolong Tea

金達摩生普洱茶 2009
Jin Da Mo Puer Tea

陳年極品普洱茶
1980's Vintage Fermented Puer Tea

怡茶
Gathering

元紀熟普 2012
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

元紀
台灣菜
YUENJI

元紀佐餐茶 無咖啡因
POUYUENJI HOSPITALITY DECAF

醒茶 Awakening	**芳香萬壽菊** Aromatic Marigold Herbal Tea
元茶 Sharing	**洋甘菊** Chamomile Tea
怡茶 Gathering	**玄米龍眼花茶** Longan Blossom Genmaicha

$180 / 人 Person

所有價格需另加10%服務費

All prices are subject to a 10% service charge

元紀
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
（依季節調整為海蜇頭）
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

香檸茶油桂丁雞
Marinated Taiwanese Kuei Ting chicken, lemon jelly, tea oil

元紀皮蛋豆腐
YUENJI deep-fried tofu preserved egg, peeled chili pepper

紅燒牛肉凍
Braised wagyu terrine, soy sauce

泡菜軟絲捲
Pickled cabbage roll, squid cucumber, red bell pepper

夾心松阪豬
Braised pork neck and ear terrine spicy and 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

薑汁松花番茄
Tomato preserved egg ginger soy sauce

元紀
台灣菜
YUEJITAI

湯
SOUPS

每位選一
Served individually, choose 1

酸辣海味盅
Hot and sour chicken soup with assorted seafood,
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

古味干貝四寶湯
（可升級加花膠 $1,800）
Stewed chicken soup, scallop, spare rib, shiitake mushroom
(available to be upgraded to add fish maw $1,800)

陳皮牛肉盅
Stewed beef soup, dried tangerine peel

鹿茸菌當歸鴨湯
Stewed duck soup, coral mushroom, angelica root

花生元寶鮮鮑盅
Stewed pork knuckle soup, abalone, yam, peanuts

元紀
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

鳳尾筍乾四方肉
Braised pork belly
dried bamboo shoots

糖醋龍鳳鮮魚捲
Deep-fried threadfin
chicken, squid and marlin fish paste
sweet and sour sauce

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

港町咖哩松葉蟹鉗佐鍋巴
Stir-fried snow crab claws
rice crust, curry sauce

清燉白玉嫩牛腩
Braised beef brisket
white radish, shredded ginger

元紀
台灣菜
YUENJI

家鄉功夫菜
HOMETOWN SPECIALTIES

同桌選二
Choose 2 per group

梅香燒嫩雞
Stir-fried chicken
plum sauce

蔥燒婆參麻婆豆腐
Stir-fried Mapo tofu
minced pork
sea cucumber, scallion

醋溜雙筍脆肚絲
Stir-fried shredded pork stomach
water bamboo, asparagus shoots
vinegar sauce

芥末椒鹽烏魚胗
Deep-fried mullet gizzard
mustard pepper salt

花生芽雞松阪小炒
Stir-fried chicken neck
and peanut sprouts

芋香蜜汁肝花
Deep-fried pork liver
taro and yam cake, soy sauce

脆皮海鮮糕渣
Deep-fried Gaoza
shrimp, squid

北港麻油腰花
Stir-fried pork kidney
sesame oil, aged ginger

三杯猴頭菇牛小排
Stir-fried beef short rib
lion's mane mushrooms
three-cup sauce

客家豆醬鮮軟絲
Stir-fried squid
Hakka fermented bean sauce

鴨賞鹽滷豆腐
Braised smoked duck
tofu, dried shrimp

琉璃冬瓜鑲肉
Winter melon,
minced pork and belly
shrimp, water chestnut
shredded scallop

元紀
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 noodles, pork belly, dried shrimp, mushroom

古味鮑絲鹹粥
（可升級加現流海鮮，依時價計算）
Simmered savory congee, shredded abalone, pork neck, mushroom
(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

蟹肉白玉絲餅（每位一顆）
（現點現做，等候時間約為20分鐘）
Pan-fried white radish pancake, shredded crab, white sesame
(1 piece per person)
(made-to-order, estimated wait time is 20 mins)

元紀炒飯
YUENJI fried rice
spear shrimp, shrimp oil

烏魚子麵線煎
Pan-fried vermicelli, mullet roe, salted egg yolk, sakura shrimp sauce

金瓜米苔目
Stir-fried rice noodles, pumpkin, pork belly, chicken broth, dried shrimp

元記
YUENJI

甘　味
DESSERTS

每位選一
Served individually, choose 1

甜 **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

檸檬愛玉冰沙
Handmade Lemon Aiyu Sorbet, Passion Fruit, Raspberry Spheres

香椰鳳梨冰
Pineapple sorbet, lychee jelly and coconut jelly

地瓜鍋餅
Pan-fried cake, sweet potato

元紀
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
Sommelier's Choice: Sparkling Wine

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
NV Weightstone Vineyard Estate & Winery, WE Red, Black Queen Blend

酸筍智利海鱸魚

瀾滄古韻白茶, 雲南, 2022, 熱泡, 溫度65°C
鍋店酒造 不動 水酛 純米生原酒, 千葉縣

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
2024 Cantina Tramin, Alto Adige DOC Gewürztraminer
2024 Mas de Libian La Calade Cote de Rhône Rouge

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

鳳凰單欉銀花香, 廣東, 2020, 熱泡
2019 Szóló, Largo, Felső-Magyarország PGI

鹿港麵茶杏仁金絲燕

天山雪菊, 崑崙山, 熱泡
Domaine Shu Sheng "Tsui" Brown Sugar Shochu, Taichung Taiwan

$3,580 / 人

Tea pairing + $1,980
Wine pairing + $2,180

另酌收茶資 $180 / 人
需提前預訂

元紀
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
Sommelier's Choice: Sparkling Wine

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
NV Weightstone Vineyard Estate & Winery, WE Red, Black Queen Blend

Braised Chilean sea bass, shredded sour bamboo shoots

Lan Cang Gu Yun White Tea, Yunnan, 2022, Hot brew, Temperature 65°C
Nabedana Inc. Fudo Mizumoto Junmai Nama Genshu, Chiba

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
2024 Cantina Tramin, Alto Adige DOC Gewürztraminer
2024 Mas de Libian La Calade Cote de Rhône Rouge

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, Guangdong, 2020, Hot brew
2019 Szóló, Largo, Felső-Magyarország PGI

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

Snow Chrysanthemums Tea, Kunlun Mountain, Hot brew
Domaine Shu Sheng "Tsui" Brown Sugar Shochu, Taichung Taiwan

$3,580 / Person

Tea pairing + $1,980
Wine pairing + $2,180

Additional charge for tea service $180 / Person

Pre-order notice is required

元紀
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

Sommelier's Choice: Sparkling Wine

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

2023 Weingut Vorgrimmler, Baden, Pinot Blanc de Noir

山葵漬鮮露紅條

Steamed coral grouper, shredded vegetable, wasabi and garlic sauce

鍛高譚 紫蘇燒酎

煙燻聖路易子排

Smoked St. Louis-style rib

2021 Peirano Estate, Illusion, Lodi, Red Blend

金沙蟹肉山藥

Simmered red king crab, Japanese yam, vegetable

2022 Domaine Johanna Cécillon Cidre Nantosuelta

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

旭鳳酒造 檸檬清酒

$3,580 / 人 Person

Wine pairing + $2,180

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

元紀
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

古味酸筍鯧魚

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

需提前預訂 Pre-order notice is required

元紀
台灣菜
YUENJI

主廚套餐
CHEF'S SET MENU

迎賓五彩碟

府城鱒丸｜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

三星蔥關東刺參

Stir-fried Kanto sea cucumber,Sanxing scallion,ginger

金棗煙燻智利海鱸魚

Smoked Chilean sea bass, kumquat, garlic powder

香酥櫻桃鴨腿

Deep-fried crispy cherry duck leg

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

核桃奶露金絲燕

Stewed bird's nest, sweet milk soup,walnuts

$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

元紀
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

三杯青醬和牛頰

Australian wagyu cheek, three cups 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

元紀
台灣菜
YUENJI

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

松茸竹笙百菇湯
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, gingko, 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, Champignon

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

元紀
台灣菜
YUENJI

兒童用餐規則：

0–6 歲 | 無餐點低消；如有餐點需求，費用另計
7–12 歲 | 提供兒童套餐 $800/位（含：湯、家鄉功夫菜、飯·麵·餅、甘味，各選一）
13 歲以上 | 需選用體驗式菜單或套餐，另酌收茶資$180

Children's Dining Policy

-Ages 0–6 (inclusive): No minimum charge. Meals may be ordered separately at an additional charge.
-Ages 7–12 (inclusive) : Children's Set Menu | NT$800 per guest
Includes one selection from each of the following: Soups, Hometown Specialties, Rice/noodles/pancake, and Desserts.
-Ages 13 and above : A Tasting Menu or Set Menu is required.
Additional charge for tea service $180 / 人 Person

-自備酒水服務費：
香檳、葡萄酒、氣泡酒等釀造酒（750ml），每瓶 $1,000
烈酒、蒸餾酒及超過750ml的釀造酒，每瓶 $2,000
-所有價格需另加10%服務費
-若您對任何食物過敏，或有特殊飲食需求，敬請提前告知服務人員
-食材來源：豬肉-台灣，牛肉-美國、紐西蘭，羊肉-台灣、紐西蘭
- 帶殼海鮮，辣，堅果

-Corkage fee:
Champagne, wine, and Sparkling wine (within 750ml) is $1,000 /per bottle
Spirits, distilled liquor, and magnum bottle (above 750ml) is $2,000 /per bottle
-All prices are subject to a 10% service charge
-Please inform our staff of any food allergies or special dietary needs in advance
-Origins: pork - Taiwan ; beef - USA and New Zealand ; lamb - Taiwan and New Zealand
- shellfish ; spicy ; nuts