飯類 Rice	* 人氣推薦
* 滷肉飯 Braised Pork on Rice 小30	中50 大100
* 雞絲肉飯 Chicken Slices on Rice 小40	中60 大100
糖醋雞飯 Sweet and Sour Chicken on Rice	150
瓜仔肉飯 Pickled Cucumber Pork on Rice	120
* 排骨飯 Deep Fried Pork Tenderloin on Rice	130
古早味排骨飯 Fried Pork Tenderloin on Rice (Old-time flavor	of Taiwan) 100
* 滷肉飯套餐 Braised Pork on Rice Set	380
(含茄子with Eggplant/青菜Boiled Vegetables/	
沙拉Salad/魚肚湯Fish Belly Soup/滷肉飯Braised Pork on Rice)	
* 豬腳飯 Ham Hock on Rice	130
* 沙茶燴飯(牛/羊/豬)(Beef/ Lamb/ Pork) Rice with Chinese Style Barbecue Sauce Flavored Meat on Top	130
青椒炒飯(牛/豬)(Beef/ Pork) Fried Rice with Green Peppers	130
* 櫻花蝦炒飯 Fried Rice with Sergestid Shrimps	150
海蝦仁炒飯 Sea shrimp fried rice	210
海鮮燴飯 Rice with Seafood Mix on Top	210
* 烏魚子炒飯 Fried Rice with Mullet Roe	300
精緻會議便當	200~300
沙麵類 Stir Fried Noodles	
* 炒米粉(麵/粿條) Fried Rice / Noodles / Kway Teow	130
* 炒南瓜米粉 Fried Rice Noodles with Pumpkins	180
* 炒鮮蚵麵線 Fried Taiwanese Vermicelli with Oysters	180
炒海鮮麵 Fried Noodles with Seafood Mix	210



滷肉飯 Braised Pork on Rice

小30 中50



滷肉飯套餐 Braised Pork on Rice Set

210



沙茶燴飯 130 Rice with Chinese Style Barbecue Sauce Flavored Meat on Top



海蝦仁炒飯 Sea shrimp fried rice



古早味排骨飯 (限外帶) 100 Deep Fried Pork Tenderloin on Rice (Old-time flavor of Taiwan)



櫻花蝦炒飯 150 Fried Rice with Sergestid Shrimps



精緻會議便當 200~300 古早味麻油雞佛飯 1580 (以現況為主)



sesame oil chicken on Rice

麵類 Noodles

切仔麵/米粉/粿條 Traditional Taiwanese Noodle Soup	50
肉燥乾麵/米粉/粿條 Braised Pork on Noodle	60
* 什錦麵/米粉/粿條 Taiwanese Special Mixture Noodle	130
*排骨湯/乾麵 Deep Fried Pork on Noodle	130
*豬腳湯/乾麵 Ham Hock on Noodle	130
牛肉湯/河粉 Beef Pho	130
* 什錦粥 Taiwanese Special Mixture Rice Porridge	130

- ・ 麵Noodle /米粉Rice Noodle /粿條Kway Teow
- · 湯Soup / 乾without Soup

湯類 Soups

*	虱目魚肚湯 Milkfish Belly Soup	小90	中180	大270
*	蛤仔湯 Clam Soup	小90	中160	大240
*	蚵仔湯 Oyster Soup	小90	中160	大240
	魚片湯 Fish Slices Soup	小90	中160	大240
	鮮海魚湯 Fresh Marine Fish Soup			時價
*	菇蕈湯 Mushroom Soup	小90	中160	大240
	魚丸湯 Fish Ball Soup	小50	中100	大150
	青菜蛋花湯 Vegetable with Egg in Soup	小50	中100	大150
*	何首鳥養生湯(雞) Chinese Herbal Flavored Chicken	Soup		180
	原味麻油雞湯 Sesame Oil Flavored Chicken Soup 冬季供應Winter Only			280

^{*} 人氣推薦 所有價格以新台幣NT\$計算。每人最低消費150元起。



切仔麵/米粉/粿條 50 Traditional Taiwanese Noodle Soup Rice Noodle /Kway Teow



什錦麵/米粉/粿條 130
Taiwanese Special Mixture Noodle/
Rice Noodle /Kway Teow



130

豬腳湯/乾麵 Ham Hock on Noodle Soup / without Soup



虱目魚肚湯 小90 中180 大270 Milkfish Belly Soup



蛤仔湯 小90 中160 大240 Clam Soup



小90

菇蕈湯 Mushroom Soup



何首烏養生湯(雞) 18 Chinese Herbal Flavored Chicken Soup



原味麻油雞湯 280 Sesame Oil Flavored Chicken Soup Winter Only

招牌菜 Chef's Special * 人氣推	薦
* 炸雞捲 Deep Fried Meat Rolls 小80 中160 大 2	40
* 香酥花枝 Deep Fried Cuttlefish 3	880
紅燒牛筋(台灣牛) Braised Shank Beef (Taiwan Beef)	960
* 香烤烏魚子 Grilled Mullet Roe	寺價
* 香烤香腸 (原味/墨魚) Grilled Sausage (Original flavor / Cuttlefish) 3	880
自製紅糟肉 Homemade red yeast meat (pork) 3	350
* 香烤小卷 Grilled Squid (季節供應 seasonal limited) 3	80起
香酥雞塊 Fried chicken nuggets 3	80起
* 香煎虱目魚肚 Fried Milkfish Belly 2	240
* 西瓜綿蒸虱目魚肚 Steamed Milkfish Belly 2	280
香煎魠魠魚 Fried Mackerel (每兩37.5g) (澎湖from island Penghu) 每兩 9	0
清蒸鮮海魚 Steamed Fresh Marine Fish	寺價
* 清蒸螃蟹 Steamed Crab	寺價
* 絲瓜蒸蛤仔 Steamed Clams with Chinese Squash 2	280
* 大來小封肉 Dalai Signature Steam Pork Belly Flavored with Soy Sauce 3	880
* 瓜仔雞鍋 Pickled Cucumber Flavored Chicken Broth 8	880
魷魚螺肉蒜鍋 Garlic sauce based broth with Squid and Escargot 9	080
* 什錦魚鍋 Fish Broth Mix 9	080
# 紅蟳米糕 Glutinous Rice with Steamed Crab on Top	580
* 古早味什錦羹 Assorted Thick Soup (2-4人)小720 (4-6人)中980 (6-8人)大 1	180
* 清燉佛跳牆 Seafood and Assorted Meat Broth 中1880 極品3	500

請於六小時前預訂 Only serve with pre-order 6 hours prior to our restaurant



香煎灶魠魚 Fried Mackerel



每兩90 香酥雞塊 Fried chicken nuggets



紅蟳米糕 小880 大1580 Glutinous Rice with Steamed Crab



大1180

280

古早味什錦羹 Assorted Thick Soup



香酥花枝 Deep Fried Cuttlefish



380 大來小封肉 380
Dalai Signature Steam Pork Belly
Flavored with Soy Sauce



絲瓜蒸蛤仔 Steamed Clams with Chinese Squash



240

香煎虱目魚肚 Fried Milkfish Belly



極品佛跳牆 3580 Seafood and Assorted Meat Broth

熱沙類 Stir Fried	* 人氣推薦
燙青菜 Boiled Vegetable with Soy Sauce	50
炒青菜 Stir Fried Vegetable	100
炒麻油川七 Stir Fried Madeira-vine with Sesame Oil	150
炒時蔬 Stir Fried Seasonal Vegetable	150
炒芥藍花(冬季提供) Stir Fried Chinese Kale	180
炒菇蕈 Stir Fried Mushrooms	180
*番茄炒蛋 Scrambled Egg with Tomatoes	150
菜脯蛋 Preserved radish omelette	150
蚵仔煎蛋 Oyster Omelet	300
*麻油炒腰花 Stir Fried Pork Kidneys with Sesame Oil	280
*櫻花蝦竹筍 Sergestid Shrimp with Bamboo Shoots	320
* 韭花炒蝦干(蒜苔) Stir Fried Leek with Shrimps	320
薑絲牛肉 Beef Fried with Shredded Ginger	320
客家小炒	300
*炒沙茶(牛/羊/豬) Fried Meat in Chinese Style Barbecue Sauce	250
*炒干絲(牛/豬) Fried Shredded Tofu with Shredded Meat	230
* 苦瓜炒(牛/羊/豬)Fried Shredded Bitter Gourd with Meat	280
* 菇蕈炒(牛/羊/豬) Fried Mushrooms with Meat	320
山藥炒(牛/羊/豬)Fried Shredded Yam with Meat	320
*蒜苗炒臘肉 Fried Garlic Stems with Smoked Bacon	280
蒜苗炒松阪豬	320
芹菜炒花枝 Stir Fried Squid with Celery	320
芹菜炒牛肉絲 Stir Fried Shredded Beef with Celery	300
*絲瓜炒蛤仔 Chinese Squash Fried with Clams	280
九層塔炒蛤仔	320
*蒜苗炒鳥魚胗/鳔 Garlic Stems Fried with Mullet Stomach	380
*山藥炒蘆筍 Stir Fried Yam with Asparagus	380
* 黄金苦瓜 Bitter Gourd mixed with Salty Egg Mash	200



煎菜脯蛋 Preserved Radish Omelet



炒蔭鼓蚵 320 Stir Fried Oysters in Black Bean Sauce



櫻花蝦竹筍 Sergestid Shrimp with Bamboo Shoots



韭花炒蝦干(蒜苔) Stir Fried Leek with Shrimps



辣椒雞 680



避風塘炒蟹

牛 Beef / 羊 Lamb / 豬 Pork

150

・ト菜、沙拉類 Side Dishes and Salads	*	人氣推薦
滷筍絲 Braised Shredded Bamboo Shoots		50
*扁魚白菜滷 Braised Fish with Bok Choy		80
*茄子鑲肉 Eggplant Stuffed with Minced Pork		50
四季豆(長江豆) Green Beans		80
瓜仔肉 Pickled Cucumber with Minced Pork		80
炸排骨		90
滷豬腳 Braised Ham Hock		90
糖醋雞 Sweet and Sour Chicken		110
養生豬肚片 Pork Belly Slices		180
沙魚烟 Smoked Shark Slices		120
*蒜泥蚵 Oysters Topped with Mashed Garlic Soy Sauce		180
*軟絲(白切) Neritic Squid Slices		200
鹽蒸蝦 Steam Shrimps	小380	大760
白切雞 Salted Chicken Chop	小330	中650
白切雞腿 Salted Chicken Thigh Chop		350
*手撕雞(煙燻) Smoked Chicken Shred		320
蘆筍沙拉 Asparagus Salad		230
野菜沙拉 Salad		180
*綠竹筍沙拉(夏季提供) Oldham Bamboo Shoots Salad		230
魚卵沙拉 Roe Salad		210
軟絲沙拉 Neritic Squid Salad		280
澎湖冰卷	4	事兩100
*綜合沙拉 Salad Mix		320
苦瓜沙拉 Bitter Gourd Salad		180
雙拼(香蒜中卷,大腸四季豆)	小760	中1500



小90 中180 大540 滷豬腳 Braised Ham Hock (Prices Start from NT160)



澎湖冰卷



手撕雞(煙燻) Smoked Chicken Shred



雙拼(香蒜中卷,大腸四季豆)中1500



豪華生魚片(桌菜需預定)



鹽蒸蝦 Steam Shrimps

小380 大760

10

小: Small 中: Medium 大: Large 時價: Current Price

茶水類 Soft Drinks

可口可樂 Coke	30 / 小
雪碧 Sprite	30 / 小
蘋果西打Apple Squash	30 / 小
每朝無糖綠茶 Sugar Free Green Tea	30/小 80/大
大來特製洛神鳥梅汁 Plum Syrup	100/小 200/大
台灣啤酒 - 金牌 Taiwan Beer	110
進口啤酒 Craft Beer	150起
台灣啤酒 - 生18日 Draft Taiwan Beer (Only 18 Days)	150
台灣紹興酒Taiwan Shaoxing Rice Wine	300
台灣紹興酒 - 精釀 Taiwan Shaoxing Rice Wine- Crafted	500
金門58°高粱酒 (300cc) Kinmen Kaoliang Liquor (Sorghum) 58%	500
金門58°高粱酒 (750cc) Kinmen Kaoliang Liquor (Sorghum) 58%	1250
威士忌	時價
軒尼詩	時價

所有價格以新台幣計算,另需外加百分之十服務費。 顧客自帶酒水需酌收自帶酒水服務費,葡萄酒每瓶200元,烈酒每瓶300元。

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宴會桌菜 Party Menu

(6000)

8000

10000

12000



圖片僅供參考,以實物為準

本店所有價格以新台幣計算。每人最低消費150元起 (外帶不在此限) 價格如有調整,依本店為準。

本店為保持得來不易的商譽及避免發生食安問題 無論食材選用或製作均特別嚴選、衷於原味 要求在於精而不重多,並盡量壓低利潤,回饋給顧客。

All prices shown above will be calculated in New Taiwan Dollar (NTD).

\$150 NTD Minimum Order per person. (Take-away is excluded from the restriction)

Any Modifications on Pricing should be based on Lishui in Particular.

All prices shown above is calculated in New Taiwan Dollar (NTD).

An Extra 10% of service fee will be added to your bill.

For customers bringing their own alcohol,

we will charge an extra Service fee as follows:

Wine 200 NTD/ per bottle, Liquor 300NTD/ per bottle





大枣川館

麗水店 中英文菜單