

# 大來小館

永康店 中英文菜單

# 大來小館

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

本店所有價格以新台幣計算，另需加百分之十服務費  
每人最低消費300元起（外帶不在此限）  
價格如有調整，依本店為準。

We treasure the good reviews from all over the world. Dalai aims to serve you the best experience in an affordable pricing. To ensure the quality of the taste and with a good conscience of food safety, we carefully choose our supplier from the best while preserving the very essence of each ingredients.

All prices shown above will be calculated in New Taiwan Dollar (NTD).  
\$300 NTD Minimum Order per person. An Extra 10% of service fee will be added to your bill. (Take-away is excluded from the restriction)  
Any Modifications on Pricing should be based on Lishui in Particular.

\*:人氣推薦 Recommendation dish

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

飯類 Rice

|   |              |
|---|--------------|
| * 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   | 180          |
| 瓜仔肉飯 Pickled Cucumber Pork on Rice  | 160          |
| * 排骨飯 Fried Pork Tenderloin on Rice (Old-time flavor of Taiwan)                               | 160          |
| * 滷肉飯套餐 Braised Pork on Rice Set  | 420          |
| (含茄子with Eggplant/青菜Boiled Vegetables/<br>沙拉Salad/魚肚湯Fish Belly Soup/滷肉飯Braised Pork on Rice) |              |
| * 豬腳飯 Ham Hock on Rice  | 160          |
| * 沙茶燴飯 (牛Beef/羊Lamb/豬Pork)  | 160          |
| Rice with Chinese Style Barbecue Sauce Flavored Meat on Top                                   |              |
| 青椒炒飯Fried Rice with Green Peppers (牛Beef/豬Pork)   | 160          |
| * 櫻花蝦炒飯 Fried Rice with Sergestid Shrimps   | 180          |
| 海蝦仁炒飯 Sea shrimp fried rice   | 230          |
| 海鮮燴飯 Rice with Seafood Mix on Top   | 250          |
| * 烏魚子炒飯 Fried Rice with Mullet Roe  | 320          |
| 精緻會議便當 (需預定) Exquisite lunch box  | 300~500      |

炒麵類 Stir Fried Noodles

|  |     |
|--|-----|
| * 炒米粉 Fried Rice (麵 Noodles/粿條Kway Teow)       | 160 |
| * 炒南瓜米粉 Fried Rice Noodles with Pumpkins       | 230 |
| * 炒鮮蚵麵線 Fried Taiwanese Vermicelli with Oyster | 250 |
| 炒海鮮麵 Fried Noodles with Seafood Mix            | 230 |



滷肉飯  
Braised Pork on Rice



滷肉飯套餐 420  
Braised Pork on Rice Set



沙茶燴飯 150  
Rice with Chinese Style Barbecue  
Sauce Flavored Meat on Top



海蝦仁炒飯 230  
Sea shrimp fried rice



炒南瓜米粉 230  
Fried Rice Noodles with Pumpkins



櫻花蝦炒飯 180  
Fried Rice with Sergestid Shrimps



精緻會議便當 300~500  
(以現況為主) Exquisite Lunch Box



古早味麻油雞佛飯 1680  
Sesame oil chicken Spermary on Rice



麵類 Noodles

|  |   |     |
|--|---|-----|
| 切仔麵/米粉/粿條                                  | Traditional Taiwanese Noodle Soup       | 60  |
| 肉燥乾麵/米粉/粿條                                 | Braised Pork on Noodle                  | 65  |
| * 什錦麵/米粉/粿條                                | Taiwanese Special Mixture Noodle        | 160 |
| * 排骨湯/乾麵                                   | Deep Fried Pork on Noodle               | 160 |
| * 豬腳湯/乾麵                                   | Ham Hock on Noodle                      | 160 |
| 牛肉炒河粉                                      | Beef Fried Rice Noodles                 | 280 |
| * 什錦粥                                      | Taiwanese Special Mixture Rice Porridge | 160 |
| • 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100 中200 大300  |
| * 蛤仔湯             | Clam Soup                              | 小100 中180 大280  |
| * 蚵仔湯             | Oyster Soup                            | 小100 中200 大300  |
| 魚片湯               | Fish Slices Soup                       | 小100 中200 大300  |
| 鮮海魚湯              | Fresh Marine Fish Soup (每兩37.5g 75~90) | 時價current price |
| * 菇蕈湯             | Mushroom Soup                          | 小100 中200 大300  |
| 魚丸湯               | Fish Ball Soup                         | 小60 中120 大180   |
| 青菜蛋花湯             | Vegetable with Egg in Soup             | 小60 中100 大160   |
| * 何首烏養生湯(雞)       | Chinese Herbal Flavored Chicken Soup   | 250             |
| 原味麻油雞湯            | Sesame Oil Flavored Chicken Soup       | 280             |
| 冬季供應(Winter Only) |  |                 |



切仔麵/米粉/粿條 60  
Traditional Taiwanese Noodle Soup  
Rice Noodle /Kway Teow



什錦麵/米粉/粿條 160  
Taiwanese Special Mixture Noodle/  
Rice Noodle /Kway Teow



豬腳湯/乾麵 160  
Ham Hock on Noodle  
Soup / without Soup



虱目魚肚湯 小100 中200 大300  
Milkfish Belly Soup



蛤仔湯 小100 中180 大280  
Clam Soup



菇蕈湯 小100  
Mushroom Soup



何首烏養生湯(雞) 250  
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

|  |                 |
|--|-----------------|
| * 炸雞捲 Deep Fried Meat Rolls                                      | 兩條170           |
| * 香酥花枝 Deep Fried Cuttlefish                                     | 420             |
| 牛筋牛肉煲 Braised Beef and Beef Tendon Hot Pot                       | 1080            |
| 紅燒牛筋(台灣牛) Braised Shank Beef (Taiwan Beef)                       | 小480 中960       |
| * 香烤烏魚子 Grilled Mullet Roe                                       | 880起            |
| * 香烤香腸 Grilled Sausage (原味Original flavor)                       | 320             |
| 自製紅糟肉 Homemade red yeast meat (pork)                             | 380             |
| * 香烤小卷 Grilled Squid (季節供應 seasonal limited)                     | 450             |
| 香酥雞塊 Fried chicken   | 420起            |
| * 香煎虱目魚肚 Fried Milkfish Belly                                    | 280             |
| * 西瓜綿蒸虱目魚肚 Steamed Milkfish Belly                                | 320             |
| 香煎魷魷魚(澎湖from island Penghu) Fried Mackerel (每兩37.5g1)            | 每兩110起          |
| 清蒸鮮海魚 Steamed Fresh Marine Fish                                  | 時價current price |
| * 清蒸螃蟹 Steamed Crab  | 時價current price |
| * 絲瓜蒸蛤仔 Steamed Clams with Chinese Squash                        | 350             |
| * 大來小封肉 Dalai Signature Steam Pork Belly Flavored with Soy Sauce | 480             |
| * 瓜仔雞鍋 Pickled Cucumber Flavored Chicken Broth                   | 1080            |
| * 魷魚螺肉蒜鍋 Garlic sauce based broth with Squid and Escargot        | 1480            |
| 紅蟳米糕 Glutinous Rice with Steamed Crab on Top                     | 小980 大1880      |
| * 古早味什錦羹 Assorted Thick Soup (2-4人)小780 (4-6人)中1080 (8-10人)大1280 |                 |
| * 清燉佛跳牆 Seafood and Assorted Meat Broth                          | 中1980 極品3680    |
| 請於六小時前預訂 Please make reservations 6 hours in advance.            |                 |



香煎魷魷魚 每兩110  
Fried Mackerel



香酥雞塊 420起  
Fried Chicken



紅蟳米糕 小980 大1880  
Glutinous Rice with Steamed Crab



古早味什錦羹 大1280 中1080  
Assorted Thick Soup



香酥花枝 420  
Deep Fried Cuttlefish



大來小封肉 480  
Dalai Signature Steam Pork Belly  
Flavored with Soy Sauce



絲瓜蒸蛤仔 350  
Steamed Clams with Chinese  
Squash



香煎虱目魚肚 280  
Fried Milkfish Belly



極品佛跳牆 3680  
Seafood and Assorted Meat Broth



熱炒類 Stir Fried

|  |     |
|--|-----|
| 炒青菜 Stir Fried Vegetable                                 | 120 |
| 蝦干炒高麗菜 Fried Shrimp and Dried Cabbage                    | 380 |
| 炒高麗菜/ 水蓮 Stir Fried Seasonal Vegetable                   | 150 |
| 炒芥藍花/菠菜/ 莧菜 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                                       | 350 |
| * 麻油炒腰花 Stir Fried Pork Kidneys with Sesame Oil          | 300 |
| * 櫻花蝦竹筍 Sergestid Shrimp with Bamboo Shoots              | 380 |
| * 韭花炒蝦干(蒜苔) Stir Fried Leek with Shrimps                 | 420 |
| 韭菜花炒蝦仁 Stir-fried shrimp with chive flowers              | 420 |
| 薑絲牛肉 Beef Fried with Shredded Ginger                     | 380 |
| * 客家小炒 Hakka Style Fried (Pork, squid, green onion, etc) | 320 |
| * 炒沙茶 (牛/豬) Fried Meat in Chinese Style Barbecue Sauce   | 280 |
| * 炒干絲 (牛/豬) Fried Shredded Tofu with Shredded Meat       | 280 |
| * 苦瓜炒 (牛/豬) Fried Shredded Bitter Gourd with Meat        | 300 |
| * 菇蕈炒 (牛/豬) Fried Mushrooms with Meat                    | 320 |
| 山藥炒 (牛/豬) Fried Shredded Yam with Meat                   | 380 |
| * 蒜苗炒臘肉 Fried Garlic Stems with Smoked Bacon             | 320 |
| * 蒜苗炒松阪豬 Pork Neck with Garlic Sprout                    | 380 |
| * 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                  | 350 |
| 九層塔炒蛤仔 Fried Clam with Basil                             | 380 |
| * 蒜苗炒烏魚肚/鰾 Garlic Stems Fried with Mullet Stomach        | 480 |
| * 山藥炒蘆筍 Stir Fried Yam with Asparagus                    | 380 |
| * 黃金苦瓜 Bitter Gourd mixed with Salty Egg Mash            | 250 |



煎菜脯蛋 Preserved Radish Omelet 150



炒蔭鼓蚵 Stir Fried Oysters in Black Bean Sauce 380



櫻花蝦竹筍 Sergestid Shrimp with Bamboo Shoots 380



韭花炒蝦干(蒜苔) Stir Fried Leek with Shrimps 420



辣椒雞 Chili Chicken 780



避風塘炒蟹 Stir-fried Crab with Garlic and Chili 時價

Meat：牛 Beef / 羊 Lamb / 豬 Pork



小菜、沙拉類 Side Dishes and Salads

|  |               |
|--|---------------|
| 滷筍絲 Braised Shredded Bamboo Shoots   | 60            |
| * 扁魚白菜滷 Braised Fish with Bok Choy   | 100           |
| * 茄子鑲肉 Eggplant Stuffed with Minced Pork   | 80            |
| 四季豆(長江豆) Green Beans   | 100           |
| 瓜仔肉 Pickled Cucumber with Minced Pork  | 80            |
| 炸排骨 Deep Fried Pork Tenderloin Chop  | 100           |
| 滷豬腳 Braised Ham Hock   | 小90 中180 大540 |
| 糖醋雞 Sweet and Sour Chicken   | 120           |
| 養生豬肚片 Pork Belly Slices  | 250           |
| * 蒜泥蚵 Oysters Topped with Mashed Garlic Soy Sauce  | 230           |
| * 軟絲(白切) Neritic Squid Slices  | 280           |
| 鹽蒸蝦 Steam Shrimps  | 小380 大760     |
| * 白切雞 Salted Chicken Chop  | 半隻800         |
| 白切雞腿 Salted Chicken Thigh Chop   | 420           |
| * 手撕雞(煙燻) Smoked Chicken Shred   | 380           |
| 蘆筍沙拉 Asparagus Salad   | 280           |
| 野菜沙拉 Salad   | 180           |
| * 綠竹筍沙拉(夏季提供) Oldham Bamboo Shoots Salad   | 300           |
| 魚卵沙拉 Roe Salad   | 250           |
| 軟絲沙拉 Neritic Squid Salad   | 300           |
| 澎湖冰卷 Penghu Neritic Squid (每兩37.5g)  | 每兩100         |
| * 綜合沙拉 Salad Mix   | 380           |
| 苦瓜沙拉 Bitter Gourd Salad  | 180           |
| 雙拼 (香蒜中卷，大腸四季豆)<br>Duo Plates (Stir-Fried Squid with Garlic, Stir-Fried Green Bean and Pork Intestine) | 小900 大1280    |



滷豬腳 小90 中180 大540  
Braised Ham Hock



澎湖冰卷 每兩100  
Penghu Neritic Squid



手撕雞(煙燻) 380  
Smoked Chicken Shred



雙拼 (香蒜中卷，大腸四季豆) 大1280  
Duo Plates (Stir-Fried Squid with Garlic, Stir-Fried Green Bean and Pork Intestine)



蝦干炒高麗菜 380  
Fried Shrimp and Dried Cabbage



鹽蒸蝦 小380 大760  
Steam Shrimps

茶水類 Soft Drinks

|   |             |
|---|-------------|
| 可口可樂 Coke   | 50/小        |
| 雪碧 Sprite   | 50/小        |
| 蘋果西打 Apple Squash   | 50/小 100/大  |
| 每朝無糖綠茶 Sugar Free Green Tea                               | 50/小 100/大  |
| 大來特製洛神烏梅汁 Plum Syrup                                      | 100/小 200/大 |
| 台灣啤酒 - 金牌 Taiwan Beer                                     | 120         |
| 進口啤酒 Craft Beer   | 160起        |
| 台灣啤酒 - 生18日Draft Taiwan Beer (Only 18 Days)               | 160         |
| 台灣紹興酒<br>Taiwan Shaoxing Rice Wine                        | 380         |
| 台灣紹興酒 - 精釀<br>Taiwan Shaoxing Rice Wine- Crafted          | 680         |
| 金門58° 高粱酒 (300cc)<br>Kinmen Kaoliang Liquor (Sorghum) 58% | 550         |
| 金門58° 高粱酒 (750cc)<br>Kinmen Kaoliang Liquor (Sorghum) 58% | 1250        |
| 威士忌 Whisky  | 時價時價        |
| 軒尼詩 Hennessy  | 時價時價        |

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。  
For customers bringing their own alcohol, we will charge an extra service fee as follows:  
Wine 200 NTD/ per bottle, Liquor 300NTD/ per bottle

宴會桌菜  
Party Menu



8000 10000 12000

圖片僅供參考，以實物為準

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