

# 大來小館

中英文菜單

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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200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).  
\$150 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	120
* 排骨飯 Fried Pork Tenderloin on Rice (Old-time flavor of Taiwan)	150
古早味排骨飯 Braised Pork on Rice Set	停售
* 滷肉飯套餐 Braised Pork on Rice Set	420
(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	150
* 沙茶燴飯 (牛Beef/羊Lamb/豬Pork)	150
Rice with Chinese Style Barbecue Sauce Flavored Meat on Top	
青椒炒飯Fried Rice with Green Peppers (牛Beef/豬Pork)	150
* 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	230
* 烏魚子炒飯 Fried Rice with Mullet Roe	320
精緻會議便當 (需預定) Exquisite lunch box	200~300

## 炒麵類 Stir Fried Noodles

* 炒米粉 Fried Rice (麵 Noodles/粿條Kway Teow)	150
* 炒南瓜米粉 Fried Rice Noodles with Pumpkins	180
* 炒鮮蚶麵線 Fried Taiwanese Vermicelli with Oyster	230
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



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



櫻花蝦炒飯 180  
Fried Rice with Sergestid Shrimps



精緻會議便當 200~300  
(以現況為主) Exquisite Lunch Box



古早味麻油雞佛飯 1680  
Sesame oil chicken Sperm 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	150
* 排骨湯/乾麵 Deep Fried Pork on Noodle	150
* 豬腳湯/乾麵 Ham Hock on Noodle	150
牛肉河粉(湯) Beef Pho	180
* 什錦粥 Taiwanese Special Mixture Rice Porridge	150

- 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90 中180 大270
* 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50 中100 大150
* 何首烏養生湯(雞) Chinese Herbal Flavored Chicken Soup	230
原味麻油雞湯 Sesame Oil Flavored Chicken Soup 冬季供應 (Winter Only)	280



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



什錦麵/米粉/粿條 150  
Taiwanese Special Mixture Noodle/  
Rice Noodle /Kway Teow



豬腳湯/乾麵 150  
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90 中180 大270  
Clam Soup



菇蕈湯 小100  
Mushroom Soup



何首烏養生湯(雞) 230  
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 小80 中160 大240
- \* 香酥花枝 Deep Fried Cuttlefish 380
- 紅燒牛筋(台灣牛) Braised Shank Beef (Taiwan Beef) 小480 中960
- \* 香烤烏魚子 Grilled Mullet Roe 時價current price
- \* 香烤香腸 Grilled Sausage (原味Original flavor) 300
- 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
- \* 香煎虱目魚肚 Fried Milkfish Belly 260
- \* 西瓜綿蒸虱目魚肚 Steamed Milkfish Belly 300
- 香煎魷魷魚(澎湖from island Penghu) Fried Mackerel (每兩37.5g1) 每兩100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 300
- \* 大來小封肉 Dalai Signature Steam Pork Belly Flavored with Soy Sauce 380
- \* 瓜仔雞鍋 Pickled Cucumber Flavored Chicken Broth 980
- \* 魷魚螺肉蒜鍋 Garlic sauce based broth with Squid and Escargot 1280
- \* 什錦魚鍋 Fish Broth Mix 980
- 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720 (4-6人)中980 (8-10人)大1180
- \* 清燉佛跳牆 Seafood and Assorted Meat Broth 中1880 極品3580  
請於六小時前預訂 Please make reservations 6 hours in advance.



香煎魷魷魚 每兩100起  
Fried Mackerel



香酥雞塊 420  
Fried Chicken



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



古早味什錦羹 大1180 中980  
Assorted Thick Soup



香酥花枝 380  
Deep Fried Cuttlefish



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



絲瓜蒸蛤仔 300  
Steamed Clams with Chinese  
Squash



香煎虱目魚肚 260  
Fried Milkfish Belly



極品佛跳牆 3580  
Seafood and Assorted Meat Broth

## 熱炒類 Stir Fried

燙青菜 Boiled Vegetable with Soy Sauce	50
炒青菜 Stir Fried Vegetable	100
蝦干炒高麗菜 Fried Shrimp and Dried Cabbage	350
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	320
* 麻油炒腰花 Stir Fried Pork Kidneys with Sesame Oil	280
* 櫻花蝦竹筍 Sergestid Shrimp with Bamboo Shoots	350
* 韭花炒蝦干(蒜苔) Stir Fried Leek with Shrimps	380
薑絲牛肉 Beef Fried with Shredded Ginger	350
* 客家小炒 Hakka Style Fried (Pork, squid, green onion, etc)	300
* 炒沙茶(牛/羊/豬) Fried Meat in Chinese Style Barbecue Sauce	280
* 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 Pork Neck with Garlic Sprout	350
* 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	300
九層塔炒蛤仔 Fried Clam with Basil	350
* 蒜苗炒烏魚肚/鰾 Garlic Stems Fried with Mullet Stomach	380
* 山藥炒蘆筍 Stir Fried Yam with Asparagus	380
* 黃金苦瓜 Bitter Gourd mixed with Salty Egg Mash	230



煎菜脯蛋  
Preserved Radish Omelet

150



炒蔘鼓蚵  
Stir Fried Oysters in Black Bean Sauce

350



櫻花蝦竹筍  
Sergestid Shrimp with Bamboo Shoots

350



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

380



辣椒雞  
Chili Chicken

680



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

時價

牛 Beef / 羊 Lamb / 豬 Pork

## 小菜、沙拉類 Side Dishes and Salads

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 Deep Fried Pork Tenderloin Chop	95
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	180
沙魚烟 Smoked Shark Slices	120
* 蒜泥蚶 Oysters Topped with Mashed Garlic Soy Sauce	200
* 軟絲(白切) Neritic Squid Slices	250
鹽蒸蝦 Steam Shrimps	小380 大760
* 白切雞 Salted Chicken Chop	中750
白切雞腿 Salted Chicken Thigh Chop	380
* 手撕雞(煙燻) Smoked Chicken Shred	350
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 Penghu Neritic Squid (每兩37.5g)	每兩100
* 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) Duo Plates (Stir-Fried Squid with Garlic, Stir-Fried Green Bean and Pork Intestine)	小760 中1180



滷豬腳 Braised Ham Hock 小90 中180 大540



澎湖冰卷 Penghu Neritic Squid 每兩100



手撕雞(煙燻) Smoked Chicken Shred 350



雙拼(香蒜中卷, 大腸四季豆) 中1180  
Duo Plates (Stir-Fried Squid with Garlic, Stir-Fried Green Bean and Pork Intestine)



蝦干炒高麗菜 Fried Shrimp and Dried Cabbage 350



鹽蒸蝦 Steam Shrimps 小380 大760

## 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 80/大
每朝無糖綠茶 Sugar Free Green Tea	30/小 80/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
台灣啤酒 - 生18日Draft Taiwan Beer (Only 18 Days)	160
台灣紹興酒 Taiwan Shaoxing Rice Wine	350
台灣紹興酒 - 精釀 Taiwan Shaoxing Rice Wine- Crafted	680
金門58°高粱酒 (300cc) Kinmen Kaoliang Liquor (Sorghum) 58%	550
金門58°高粱酒 (750cc) 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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