



85TD 捌伍添第

「捌」捌味—山、水、海、陸、茶、酒、人、藝

「伍」伍道—人文、風土、經典、創新、融合

「添」為增加、朝向滿盈，與101節節高昇相呼應

「第」為大宅子，應許餐廳高雅禮賓，珍饈佳餚，平添不輟



蟹香芋意 金秋滿堂
來自寶島台灣醞韻的粵味





港式點心

午·間·限·定





捌伍筍尖鮮蝦餃

Steamed Shrimp Dumpling
特製ハーガウ

三件 three pieces
330



鮑魚燒賣皇

Steamed Pork and Shrimp Dumpling with Abalone
煮込みアワビとエビ、シイタケ入り特製シュウマイ

三件 three pieces
450

蟹粉小籠包

Steamed Pork Dumpling with Crab Coral and Crab Meat
カニ肉小籠包

三件 three pieces
480



松露蛋白海鮮餃

Steamed Seafood and Egg White Dumpling with Black Truffle
海鮮入り卵白蒸し餃子 トリュフ風味

三件 three pieces
330

魚子菠菜帶子餃

Steamed Spinach and Scallops Dumpling
ほうれん草とホタテギョーザ

三件 three pieces
330

荷塘金魚素餃

Steamed Mushrooms and Fungus Dumpling
マッシュルームとキノコ 蒸し餃子

三件 three pieces
240

蜜汁花生鳳爪

Stewed Chicken Feet with Honey and Soy Sauce
鶏の脚のピーナッツ蒸し

每份 regular
220

豉汁蒸排骨

Steamed Pork Ribs with Black Bean Sauce
スペアリブのトウチ蒸し

每份 regular
300

雞絲野菌春卷

Crispy Spring Roll with Assorted Fungus, Shrimps and Chicken
キノコ、海老と鶏肉の野菜春巻き

三件 three pieces
300

甘筍脆皮鹹水角

Crispy Glutinous Rice Dumpling with Pork and Vegetables
豚肉、小エビとキノコのもち米包み揚げ 青りんご仕立て

三件 three pieces
270

🌿 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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菜單所使用之大豆產品皆為非基因改造。菜單所使用之豬肉皆為台灣在地養殖肉品。

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All pork dishes are prepared exclusively using Taiwanese pork.

XO醬炒蘿蔔糕 🌶️

Stir-fried Turnip Pudding with Homemade XO Sauce
揚げキャロットケーキ XO醬添え

每份 regular
330



脆皮賽螃蟹

Crispy Crab Meat and Egg White Roll
蟹肉とエビの卵白炒め入り揚げ春巻き

三件 three pieces
330



千絲蘿蔔酥

Crispy Turnip Dumpling with Spring Onion
大根の千切、小エビのサクサク揚げ 白鳥仕立て

三件 three pieces
240

香煎蘿蔔糕

Pan-Fried Turnip and Chinese Sausages Pudding
揚げキャロットケーキ

三件 three pieces
300



鳳梨叉燒菠蘿包

Oven-baked Barbecued Pork and Pineapple Bun
パイナップルチャーシューメロンパン

三件 three pieces
330

鵝肝脆芋角

Crispy Taro Dumpling with Mushrooms and Foie Gras
きのことフォアグラのカリカリ里芋団子

三件 three pieces
330

韭菜豬肉餡餅

Pan-fried Minced Pork and Chinese Chives Bun
ニラ焼き餅

三件 three pieces
300



脆皮海皇腸粉

Crispy Seafood Rice Roll
揚げ海鮮春巻きのチョンファン

每份 regular
350



蜜汁叉燒腸粉

Steamed Rice Roll with Barbecue Pork
ハニーBBQポークチョンファン

每份 regular
320



蟹粉灌湯小籠包

Steamed Pork Dumpling with Crab Coral and Crab Meat
蟹みそスープ入り小籠包

每件 one piece
280

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午
／
間
／
套
／
餐

SET LUNCH

添第叉燒皇、香麻海蜇皮

85TD Signature Barbecue Pork with Honey | Marinated Jelly Fish with Sesame Oil

85TD特製 豚の蜂蜜風味仕立て | からし海蜇皮

捌伍筍尖鮮蝦餃、鮑魚燒賣皇

Steamed Shrimp Dumpling | Steamed Pork and Shrimp Dumpling with Abalone

特製ハーガウ | シイタケ入り特製シュウマイ

蟹肉海鮮冬蓉羹

Minced Winter Melon Soup with Crab Meat

蟹肉と海鮮入り冬瓜とろみスープ

麒麟蒸海斑柳

Steamed Garoupa Sliced with Jinhua Ham and Shiitake Mushroom

金華ハムと椎茸をのせた 広東風 蒸し物

XO醬西蘭花炒土雞球

Stir-Fried Chicken and Broccoli with XO Sauce

XO醬風味のブロッコリーと地鶏炒め

鮑汁燒鵝炆伊麵

Braised E-fu Noodles with Roasted Goose in Abalone Sauce

アワビソースで煮込んだ焼きガチョウと伊府麵

楊枝甘露

Mango Sago Cream

ヨンジーガムロウ

NT 2280

每位

per person

お一人様

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添第叉燒皇、瑤柱貴妃雞、海蜇頭青瓜

85TD Signature Barbecued Pork with Honey | Chicken with Conpoy Broth | Marinated Jelly Fish
85TD特製 豚の蜂蜜風味仕立て | 地鶏の旨味蒸し | クラゲの陳醋和え

雞蓉燕窩羹 或 蟹肉燴魚翅 (另加價380)

Minced Chicken and Bird's Nest Soup or Braised Shark's Fin with Crab Meats (Supplement380)
鶏肉とツバメの巣のあんかけスープ か 蟹肉入りフカヒレあんかけ (別途380円)

鮑汁扣南非鮮鮑魚

Braised South African Abalone with Abalone Sauce
南アフリカ産鮑のオイスターソース煮込み

蒜蓉粉絲蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli
にんにくと春雨の蒸しハーフロブスター

芹香百合炒星斑柳

Stir-Fried Star Garoupa Sliced with Celery and Lily Bulbs
セロリとユリ根の炒め煮東星斑の切り身

荷葉珍珠雞

Chicken Sticky Rice Lotus Leaf Wrap
(香港式) 鶏肉蓮の葉包み蒸しご飯

芭樂柚子薈 含蘆薈

Guava, Pomelo and Aloe Soup
グアバと文旦、アロエ冷製スープ

精緻小點

Petit Fours
プチフル

NT 3880

每位
per person
お一人様

Full pairing 5 glasses NT 1780

化皮烤乳豬、剝椒皮蛋、椒麻南非凍鮮鮑

Barbecued Suckling Pig | Preserved Eggs with Peeled Pepper | Marinated South African Abalone
仔豚のロースト | ピータンの刻み唐辛子和え | 南アフリカ産鮑のボイル 椒麻(中華風辛味)ソース風味

芙蓉海鮮燕窩羹 或 蟹肉燴魚翅 (另加價380)

Bird's Nest Soup with Assorted Seafood and Egg White or Braised Shark's Fin with Crab Meats (Supplement380)
ツバメの巣入り五目海鮮卵白スープ か 蟹肉入りフカヒレあんかけ (別途380円)

烏魚子燒關東遼參

Braised Sea Cucumber with Mullet Roe
日本産ナマコのオイスターソース 煮込み と 台湾産カラスミおろし

花雕蒸星斑柳

Steamed Star Garoupa Fillet with Chinese Hua Diao Wine
スジアラの切り身 花彫酒蒸し

蒜香A5近江黒毛和牛菲力 日本牛肉

Sautéed Japanese Omi Kuroge Wagyu Beef Tenderloin A5 with Black Pepper and Garlic
カット和牛のソテー 黒胡椒ガーリックソース(日本近江産A5和牛使用)

上湯焗龍蝦伊麵

Braised E-Fu Noodles with Lobster
特製スープで焼き上げたロブスター伊府麵

楊枝甘露

Mango Sago Cream
ヨンジーガムロウ

精緻小點

Petit Fours
プチフル

NT 4680

每位
per person
お一人様

Full pairing 5 glasses NT 1780

化皮烤乳豬、添第叉燒皇、海膽脆戈渣

Barbecued Suckling Pig | Barbecued Pork with Honey | Crispy Sea Urchin Pudding

仔豚のロースト | 豚の蜂蜜風味仕立て | ウニのサクサク揚げ

上湯菜膽燉鮑翅

Double-boiled Superior Shark's Fin with Chinese Cabbage

極上の頂湯フカヒレ姿煮込み

蠔皇吉品鮑魚扣厚花膠 20頭

Braised Yoshihama Abalone and Superior Fish Maw with Abalone Sauce (20 heads)

吉品干し鮑と極厚花膠の柔らかオイスターソース煮込み (20頭)

蒜蓉粉絲蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli

にんにくと春雨の蒸しハーフロブスター

焗釀鮮蟹蓋

Oven-Baked Crab Shell stuffed with Crab Meat and Onion

蟹のオープン焼き

捌伍黃金炒飯

85TD Signature Fried Rice

85TD 特製 五目チャーハン

燕窩燉鮮奶

Double-boiled Milk and Egg White with Bird's Nest

燕の巣の煮込み ミルクプリン仕立て

精緻小點

Petit Fours

プチフル

NT 11800

每位
per person
お一人様

Full pairing 5 glasses NT 1780

椒麻南非凍鮮鮑

South African Abalone Marinated with Sichuan Pepper



椒麻南非凍鮮鮑 ㊟

South African Abalone
Marinated with Sichuan Pepper

南アフリカ産鮑のボイル 椒麻(中華風辛味)ソース風味

NT 680



海膽脆戈渣

Crispy Sea Urchin Pudding
ウニのサクサク揚げ

NT 680

蒜香椒鹽豆腐

Crispy Tofu with Spicy Salt
揚げ豆腐のガーリックスパイシーソルト風味

NT 250

陳醋牛臉頰

Braise Beef Cheek with Aged Vinegar
ツラミ煮込み 陳酢をかける

NT 580

麻婆冷豆腐 ㊟

Tofu with Spicy Century Eggs Sauce and Nuts
スパイシーなピータン豆腐

NT 320

剝椒皮蛋 ㊟

Preserved Eggs with Peeled Pepper
ピータンの刻み唐辛子和え

NT 260

🌱 素食vegetarian ㊟ 辣spicy ㊟ 招牌菜signature dishes

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手拍青瓜海蜇頭

Red Jellyfish Head and Cucumber
Marinated with Sesame Oil

きゅうりと中華くらげ

NT 620



金沙脆魚皮

Crispy Fish Skin
Glazed with Salted Egg Yolk

魚の皮の素揚げと
塩卵のバター炒め

NT 360

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冰晶肴蹄

由蒸熟剝碎後的豬蹄拌入香料製成
上層則以豬蹄高湯與其天然膠質凝結
頂端配搭魚籽點綴
晶瑩剔透，色澤緋紅
入口即化，令人垂涎





冰晶肴蹄

Crystal Pork Terrine

水晶煮凝り肉

NT 580



潮式鹵九孔鮑

Marinated Abalone in Chaozhou Style

潮式アワビの煮込み

NT 300

每只

Per Peice

一個

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捌伍片皮鵝

特選黑鬃鵝精心熟成燒烤
琥珀色澤的薄脆鵝皮
細嫩野味佐特調梅香紅酒醬
配搭柔潤麵皮及爽脆蔬食
令人回味



Crispy Pork Belly

澳門燒腩仔



捌伍片皮鵝 (需預訂並限量供應)

Roasted Goose served in Peking Duck Style (Limited Order Per Day)
85TD特製 北京ダック風ローストグース (毎日数量限定)

NT 5,480

三吃
three ways
三種類の食べ方



瑤柱貴妃雞

Steamed Chicken with Conpoy Broth
地鶏の旨味蒸し

NT 760 / 960 / 1,880

例牌	半隻	一隻
regular	half	whole
一皿盛り	半羽	一羽

澳門燒腩仔

Crispy Pork Belly
マカオ風 皮つき豚肉のクリスピー仕立て

NT 880

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添第叉燒皇 (限量供應)

NT 1,380

85TD Signature Barbecued Pork with Honey (Limited Order Per Day)

85TD特製 豚の蜂蜜風味仕立て(毎日数量限定)



化皮烤乳豬 (限量供應)

NT 1,580 / 5,080 / 10,080

Barbecued Suckling Pig (Limited Order Per Day)

仔豚のロースト(毎日数量限定)

例牌	半隻	一隻
regular	half	whole
一皿盛り	半頭	一頭

潮蓮靚燒鵝

NT 1,180 / 2,580 / 5,080

Roasted Goose

ガチョウのロースト

例牌	半隻	一隻
regular	half	whole
一皿盛り	半羽	一羽



燒味拼盤

NT 1,480 / 1,580

澳門燒腩仔・添第叉燒皇・瑤柱貴妃雞・

潮蓮靚燒鵝・化皮烤乳豬 (需加價 200)

Assorted Barbecued Platter

Crispy Pork Belly・Barbecued Pork with Honey・Steamed Chicken・

Roasted Goose・Barbecued Suckling Pig (Supplement 200)

オードブル盛り合わせ

マカオ風 皮つき豚肉のクリスピー仕立て、蜂蜜風味黒豚チャーシュー、地鶏の旨味蒸し、

ガチョウのロースト、仔豚のロースト（ご希望の場合200元別途料金がかかります。）

二款	三款
two	three
choices	choices
二種類	三種類

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瑤柱貴妃雞

將雞浸熟於金黃上湯

金華火腿鹹香，特選瑤柱鮮甜

配搭濃郁湯汁

皮滑肉嫩，雞香味美

滋味細潤，百吃不厭





湯品

傳統港式靚湯配方
配搭在地家禽蔬食
食補滋味豐富濃醇鮮香



85TD Buddha Jumps Over The Wall

添第濃湯佛跳牆



添第濃湯佛跳牆

85TD Buddha Jumps Over The Wall

85TD特製 高級食材煮込み(ぶっとび)スープ

NT 1,280

每位
per person
お一人様

紅棗鮮人蔘燉雞湯

Double-boiled Chicken Soup with Red Date and Ginseng

紅棗と生人参の鶏スープ煮込みスープ

NT 620

每位
per person
お一人様



爵士湯 蜜瓜海螺瑤柱燉花膠

Double-boiled Fish Maw Soup with Honey Dew Melon,
Sea Whelks and Conpoy

メロンとホタテ貝柱、海ツボ、魚の浮袋の煮込みスープ

NT 820

每位
per person
お一人様

花膠海參酸辣羹

Braised Hot & Sour Soup with Sea Cucumber and Fish Maw

ナマコと魚の浮袋の千切りサンラースープ

NT 620

每位
per person
お一人様

 素食vegetarian  辣spicy  招牌菜signature dishes

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松茸蓮子燉金瓜

Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds



松茸蓮子燉金瓜



Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds
松茸、蓮の実、キヌガサタケ、カボチャの煮込み野菜スープ

NT 420
每位
per person
お一人様



芙蓉海鮮燕窩羹

Bird's Nest Soup with Assorted Seafood and Egg White
ツバメの巣、五目海鮮と卵白スープ

NT 880
每位
per person
お一人様

合時老火湯

Daily Soup
本日のスープ

NT 380
每位
per person
お一人様



淮杞黨參花雕燉雞

Double-boiled Chicken Soup with Chinese Herbals and Hua Diao Wine
淮山とクコの実、党参、花彫酒の蒸し鶏スープ

NT 1,980
四位用
for four persons
4人用

素食vegetarian 辣spicy 招牌菜signature dishes

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蠔皇吉品鮑魚



蠔皇吉品鮑魚

Braised Yoshihama Abalone (20 heads)
吉品鮑の柔らか
オイスターソース煮込み(20頭)

NT 4,380

鮑汁扣南非鮮鮑魚

Braised South African Abalone with Abalone Sauce
南アフリカ産鮑のオイスターソース煮込み

NT 1,380



鮑汁扣厚花膠



鮑汁扣厚花膠

Braised Superior Fish Maw
with Abalone Sauce
高級魚の浮袋のオイスターソース
あんかけ

NT 2,980

生扣鵝掌花膠

Braised Fish Maw with Goose Web
ガチョウの爪と魚の浮袋のオイスターソース煮込み

NT 1,580

🌱 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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Braised Sea Cucumber with Mullet Roe

烏魚子燒關東遼參



烏魚子燒關東遼參

Braised Sea Cucumber with
Mullet Roe
日本産ナマコのオイスターソース
煮込みと 台湾産カラスミおろし

NT 1,580



蟹皇燴官燕

Braised Bird's Nest Soup with
Crab Meat and Crab Cream
カニみそと官ツバメの巣のあんか
けスープ

NT 2,180



黃玉參扣吉品鮑

Braised South African Abalone (30 heads)
with Sea Cucumber
吉品アワビと黄玉ナマコの高級煮込み

NT 2,380

紅燒官燕

Braised Bird's Nest with Superior Broth
極上ツバメの巣の醤油風味中華ブイヨンスープ

NT 1,880

雞茸燴燕窩

Minced Chicken and Bird's Nest Soup
鶏肉とツバメの巣のあんかけスープ

NT 780

🌿 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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東星斑

清蒸、蔥燒、油浸或古法炆
Star Garoupa
Steamed, Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed
スジアラ
蒸し、葱の炒め、低温揚げ、とろ火煮込み

NT 時價

龍躉斑

清蒸、蔥燒、油浸或古法炆
Giant Garoupa
Steamed, Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed
タマカイ
蒸し、葱の炒め、低温揚げ、とろ火煮込み

NT 時價

南非活鮮鮑魚

清蒸、蒜茸蒸或豉油皇煎
South African Abalone
Steamed, Steamed with Garlic or Pan-fried with Superior Soy Sauce
南アフリカ産活き鮑
蒸し、ニンニク蒸し、香港風醬油焼き

NT 時價

澎湖鮮龍蝦

蒜茸蒸、上湯焗或芝士牛油焗
Penghu Lobster
Steamed with Garlic, Wok-baked in Superior Broth or Cheese and Butter Sauce
澎湖産活きロブスター
ニンニク蒸し、上湯煮込み、チーズバター焼き

NT 時價

🌿 素食vegetarian 🌶️ 辣spicy 🍽️ 招牌菜signature dishes

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松葉蟹

以潮式凍蟹手法
特選進口松葉蟹
將其蒸熟後凍製冰透
肉質鮮嫩甜香，膏腴肥美
清鮮清甜，是老饕們的摯愛



沙公

花雕蒸、港式避風塘或鹽焗
Mud Crab
Steamed with Chinese Wine, Wok-fried with Garlic and Chili or Wok-baked with Spicy Salt
マッドクラブ (メス)
紹興酒蒸し、香港漁師風ピリ辛風味、塩焼き

NT 時價

處女蟳

花雕蒸、港式避風塘或鹽焗
Mud Crab
Steamed with Chinese Wine, Wok-fried with Garlic and Chili or Wok-baked with Spicy Salt
ノコギリカザミ (オス)
紹興酒蒸し、香港漁師風ピリ辛風味、塩焼き

NT 時價

海中蝦

清蒸、蒜茸蒸或豉油皇煎
Prawn
Steamed, Steamed with Garlic or Pan-fried with Superior Soy Sauce
蝦
蒸し、ニンニク蒸し、香港風醬油焼き

NT 時價

松葉蟹

潮式凍蟹、花雕蛋白蒸、蒜蓉粉絲蒸
Matsuba Crab
Chaozhou Style, Steamed with Chinese Wine and Egg or Steamed with Garlic.
ズワイガニ
潮州式のズワイガニ氷締め、ニンニク蒸し、卵白と紹興酒蒸し

NT 時價

帝皇蟹

港式避風塘、蒜茸蒸或花雕蛋白蒸
King Crab
Wok-fried with Garlic and Chili, Steamed with Garlic or Steamed with Chinese Wine and Egg White
タラバ蟹
香港漁師風ピリ辛風味、ニンニク蒸し、蒸し卵白と紹興酒蒸し

NT 時價

象拔蚌

油泡、過橋 (粥水或濃湯)
Geoduck Clam
Wok-fried, Light Poached in Porridge or Superior Broth
みる貝
炒め、お粥煮、スープ煮

NT 時價



象拔蚌

以過橋方式上桌

將片成薄片的象拔蚌置入濃湯片刻
邊緣微微捲起成半生熟
鮮甜清脆，鮮香濃郁





焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion
蟹のオープン焼き

NT 800
每位
per person
お一人様

黃金海中蝦

Salted Egg Yolk Shrimps
エビの素揚げと塩漬け黄身のバター炒め

NT 1,080



紅蟳香菇蒸肉餅

Steamed Mud Crab with Minced Pork and Shiitake
ワタリガニ、シイタケとひき肉の蒸し

NT 1,780

避風塘蝦球



Crispy Prawns with Minced Garlic and Chili
香港漁師風ピリ辛風味 海老フライ

NT 1,080



豉汁蘆筍龍蝦球

Wok-fried Lobster and Asparagus in Black Bean Sauce
ロブスターとアスパラの豆豉ソース炒め

NT 1,680

蟹粉扒星斑柳

Steamed Star Garoupa with Crab Coral and Crab Meat
カニみそとスジアラ醤油煮込み

NT 880
每位
per person
お一人様

雞油蔥香海斑柳

Steamed Sliced Garoupa Fillet with Spring Onion
ハタの切り身蒸し 鶏油と葱風味

NT 880

瑤柱松仁炒帶子

Stir-Fried Scallops with Pine Nuts and Conpoy
ホタテと松の実の炒め物

NT 880

素食vegetarian 辣spicy 招牌菜signature dishes

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🍷 海鮮 SEAFOOD

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion



蟹粉扒星斑柳

Steamed Star Garoupa with Crab Coral and Crab Meat



🌿 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes

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荔茸脆蟹盒



荔茸脆蟹盒

NT 1,180

Crispy Taro Paste stuffed with Crab Meat and Onion

蟹肉入り揚げタロいもボール

金絲芝士脆蝦丸

NT 740

Crispy Shrimp Ball with Cheese

チーズ入りエビボールフライ

椒鹽百花中卷

NT 880

Crispy Squid with Shrimp Paste and Spiced Salt

塩こしょう風味 イカの蝦肉詰め

老罈酸菜魚

NT 980

Poached Sliced Garoupa in Pickled Mustard Greens Broth and Chili

四川風スアンツアイユー

 素食vegetarian  辣spicy  招牌菜signature dishes

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捌伍脆皮雞



捌伍脆皮雞

85TD Crispy Chicken

85TD 特製 ローストチキン

NT 980 / 1,880

半隻 一隻
half whole
半羽 一羽

添第咕嚕肉

Signature Sweet and Sour Pork

85TD特製 酢豚

NT 780

荷芹炒黑豚肉

Sautéed Snow Peas and Celery with Pork

ゴボウとセロリと豚炒め

NT 780

水煮牛肉片 台灣牛肉 辣

Sliced Taiwanese Beef in Sichuan Spicy Broth with Assorted Vegetables

トウチとホルモン炒め

NT 880

素食vegetarian 辣spicy 招牌菜signature dishes

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香酥荔茸鴨

將全鴨去骨浸於滷水醃製
裹上芋泥熱鍋油炸
配搭秘製香菇蒜蓉沾料
肉質細膩，芋泥甘綿
酥脆鮮香，回味無窮





香酥荔茸鴨

香酥荔茸鴨

Crispy Taro wrapped with Duck
タロイモとダックフィレットの唐揚げ

NT 980 / 1,880

半隻 一隻
half whole
半羽 一羽

花菇海參鵝掌煲

Braised Goose Webs and Mushrooms in Abalone Sauce
椎茸とガチョウの爪となまこオイスターソース あんかけ

NT 1,280

蒜香A5近江黑毛和牛菲力 日本牛肉

Sautéed Japanese Omi Kuroge Wagyu Beef Tenderloin A5 with Black Pepper and Garlic
カットテンダーロインの黒胡椒ガーリック炒め (日本近江産 A5 和牛使用)

NT 3,280

麻婆豆腐 台灣牛肉

Mapo Tofu with Taiwanese Beef
麻婆豆腐(台灣產牛肉使用)

NT 580

🌱 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes

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瑤柱臘味蒸芋絲



乳香蝦米雜菜煲

NT 780

Dried Shrimps and Assorted Vegetables with Fermented Tofu in Casserole

腐乳と干しエビの土鍋スープ

瑤柱臘味蒸芋絲

NT 680

Steamed Sliced Taro and Chinese Sausages with Conpoy

広東式の豚肉サラミと貝柱みそとタロイモの蒸し

金沙涼瓜

NT 420

Stir-Fried Bitter Gourd with Salted Egg

塩卵とゴーヤ炒め

豉汁帶子蒸豆腐

NT 780

Steamed Tofu and Scallops with Black Bean Sauce

ホタテと豆腐の豆豉ソース蒸し

 素食vegetarian  辣spicy  招牌菜signature dishes

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黑松露野菌燒豆腐

Braised Tofu with Assorted Mushrooms and Black Truffle Sauce



黑松露野菌燒豆腐

Braised Tofu with Assorted Mushrooms and Black Truffle Sauce
五目キノコと豆腐の黒トリュフソース煮込み

NT 580

欖菜干煸四季豆

Wok-fried Spring Bean with Olive Paste
春豆のオリーブペースト炒め

NT 480

季節時蔬

上湯浸、清炒、蒜茸炒、蠔油或礦泉水浸等烹製方法

Seasonal Vegetable

Poached in Supreme Broth,
Sautéed, Sautéed with Garlic,
Oyster Sauce or Double-boiled

旬の野菜

上湯で煮立たせ、
炒め、ニンニク炒め、
オイスターソース炒めまたは茹でなどお好みの調理方法で

NT 420

 素食vegetarian  辣spicy  招牌菜signature dishes

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捌伍炒飯

老練火候的鬆爽米粒
大海賜予的彈牙鮮味
裹上鹹蛋黃的濃香
粒粒金黃不俗
招牌捌伍炒飯





捌伍炒飯

85TD Signature Fried Rice
85TD特製 五目チャーハン

NT 780

松露蟹肉蛋白炒飯

Fried Rice with Crab Meat Egg White,
Vegetables and Black Truffle Sauce
トリュフカニみそと卵白チャーハン

NT 880

鮑粒福建炒飯

Braised Fried-rice with Shrimp, Abalone,
Conpoy and Chicken
福建風アワビ入り五目チャーハン

NT 880

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生炒臘味糯米飯



生炒臘味糯米飯

Wok-fried Glutinous Rice with Dried Shrimp,
Conpoy and Chinese sausage
広東式の豚肉サラミチャーハン

NT 680

黑豚肉絲廣炒麵

Crispy Noodles with Shredded Pork and Vegetables
香港風肉入り五目野菜焼きそば

NT 620

生滾粥

台灣牛肉・龍躉斑片・皮蛋・瘦肉

Your Choice of Congee

Sliced Taiwanese Beef・Sliced Garoupa Fillet・Century Eggs・Pork

あなたの選択 お粥

台湾産牛肉、ハタの切り身、ピータン、豚肉

NT 250 / 280

一款 二款
one two
choice choices
一種類 二種類

🌱 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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蟹粉海鮮稻庭麵

Inaniwa Udon with Crab Coral and Crab Meat



鮑魚滑雞粥

Abalone and Chicken Congee

鮑と鶏肉のお粥

NT 420

每位
per person
お一人様

蟹粉海鮮稻庭麵

Inaniwa Udon with Crab Coral and Crab Meat

カニとホタテとエビうどん

NT 580

每位
per person
お一人様

芝士海膽焗龍蝦煎麵

Braised Lobster with Cheese, Sea Urchin and Crispy Noodles

チーズとウニのロブスター焼きそば

NT 1,180

每位
per person
お一人様

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Mango Sago Cream

楊枝甘露



椰汁紅棗糕



Steamed Red Dates Pudding with Coconut Milk
ココナッツミルク蒸しケーキ

NT 270

三件
three pieces
三個

黑金流沙包

Steamed Egg Custard Bun
カスタードまんじゅう

NT 270

三件
three pieces
三個



酥皮蛋撻

Oven-baked Egg Tart
サクサクのエッグタルト

NT 270

三件
three pieces
三個

素食vegetarian 辣spicy 招牌菜signature dishes

以上所有價格為新台幣(含稅)，外加10%服務費。若您有任何飲食上的特殊需要，務請告知我們的服務人員。菜單所使用之大豆產品皆為非基因改造。菜單所使用之豬肉皆為台灣在地養殖肉品。

Prices are in Taiwan dollars (inclusive of taxes) and subject to a 10% service charge. For special dietary requests please let our server know. All dishes contain soybean are prepared exclusively using Non-GMO product. All pork dishes are prepared exclusively using Taiwanese pork.



楊枝甘露



Mango Sago Cream
ヨンジーガムロウ

NT 260



芭樂柚子薈

含蘆薈



Guava, Pomelo and Aloe Soup
グアバ、文旦、アロエ入り スイートスープ

NT 260



芝麻豆腐花



Sweetened Sesame Soup and Tofu Pudding
ごまトウファ

NT 260

蛋白杏仁茶

Almond Soup with Egg White
卵白入り杏仁茶

NT 260

椰汁香芒燉燕窩

Bird's Nest Soup with Coconut Milk and Mango
ココナッツマンゴー燕窩

NT 680

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每位 per person お一人様

添第花茶

85TD Signature Herbal Tea
85TD 特製ハーブティー

NT 150

有機菊花

Organic Chrysanthemum Tea
オーガニック 菊花茶

NT 100

香片

Jasmine Tea
ジャスミン茶

NT 120

桂花烏龍

Osmanthus Oolong Tea
金木犀ウーロン茶

NT 180

阿里山烏龍

A-Li Shan Oolong Tea
阿里山ウーロン茶

NT 160

金萱

Jinshuan Tea
金 萱 茶

NT 150

蜜香紅茶

Honey Scent Black Tea
みつこうこうちゃ

NT 220

陳年普洱熟餅

Matured Pu'er Tea
熟成プーアル茶

NT 180

可可茶

Cocoa Tea
ココアティー

NT 180

 素食vegetarian  辣spicy  招牌菜signature dishes

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