

1. 涼拌茄子 \$28
Marinated Eggplant
2. 麻醬拌黃瓜 \$24
Cucumber w/ Sesame Sauce
3. 麻辣脆藕片 \$24
Crispy Lotus Root in Spicy Sauce
4. 話梅番石榴 \$26
Gua w/ Preserved Plum
5. 肉鬆皮蛋豆腐 \$27
Minced Pork & Preserved Egg w/ Bean Curd
6. 烏醋拌雲耳 \$27
Cloud Ear Fungus in Black Vinegar
7. 川椒皮蛋豆腐 \$35
Szechuan Chili & Preserved Egg w/ Bean Curd
8. 酸菜豬蹄 \$34
Pickled Cabbage with Pork Intestine
9. 香辣牛肚粉皮 \$36
Marinated Beef Tripe & Rice Sheet in Spicy Sauce
10. 口水雞中翼 \$31
Chicken Wing in Spicy Sauce
11. 醉香雞中翼 \$31
Chicken Wing in Chinese Wine
12. 蜂蜜柚子淮山 \$32
Yam in Honey Pomelo Sauce
13. 柚子蜜鹽酥雞沙拉 \$62
Salted Crispy Chicken Salad in Honey Pomelo Sauce
14. 麻醬A菜番茄沙拉 \$59
Taiwanese A-Vegetable & Tomato Salad in Sesame Sauce



牛肉麵
Beef Noodle

1. 半筋半肉麵 (養生牛骨湯) \$60
Beef Tendon & Beef Noodle in Soup
2. 牛肉麵 (養生牛骨湯) \$55
Beef Noodle in Soup
3. 牛筋麵 (養生牛骨湯) \$56
Beef Tendon Noodle in Soup
4. 牛坑腩湯麵 (養生牛骨湯) \$68
Beef Brisket Noodle in Soup
5. 清燉牛坑腩湯麵 (胡撇牛骨白湯) \$68
Beef Brisket Noodle in White Pepper Soup
6. 牛三寶麵 (養生牛骨湯) \$70
Beef Tendon, Stomach & Beef Shank Noodle in Soup
7. 淨黑湯手工麵 (養生牛骨湯) \$39
Plain Noodle in Beef Soup
8. 台灣手工麵 \$35
Noodle in Pork Bone Soup
9. 排骨湯麵 \$55
Pork Chop with Noodle in Soup
10. 鹽酥雞扒麵 \$60
Salted Crispy Chicken with Noodle in Soup
11. 豬手麵 \$60
Marinated Pig Knuckle with Noodle
12. 台式炸醬麵 \$45
Minced Pork & Cucumber with Taiwanese Noodle
13. 沙茶牛肉拌麵 \$52
Beef Noodle in Taiwanese Satay Sauce
14. 台式滷肉滷蛋拌麵 \$51
Minced Pork & Marinated Egg with Noodle

(No.1-7) 可免費轉換湯底 to change soup base

(No.8-11) \$12 可轉換湯底 to change soup base

White Pepper Soup / 養生牛骨湯 Original Chicken Bone Soup



寶島風味
Taiwanese Dish

1. 台南肉醬茄子 \$62
Tainan Style Sauteed Minced Pork with Eggplant
2. 鳳梨醋排骨 \$69
Sauteed Pork Spare Ribs & Pineapple with Black Vinegar Sauce
3. 五更長旺鍋 \$68
Assorted Pig Blood Cured & Pork Large Intestine in Casserole
4. 胡椒鹹菜炒鴨腿 \$68
Pork Intestine w/ Preserved Vegetable & Pepper in Casserole
5. 蔥爆牛肉 \$69
Stir-fried Slice Beef w/ Scallion
6. 三杯雞 \$69
"Three-Cup Chicken" - Spicy Chicken in Soy Sauce, Sesame Oil and Seasoning Rice Wine
7. 麻油雞 (湯) \$68
Stewed Chicken in Sesame Oil and Shaoxing Rice Wine (Soup)
8. 蚵仔煎 \$68
Pan-fried Baby Oyster w/ Egg
9. 芒果龍眼柳 \$68
Deep-fried Fish Fillet w/ Fresh Mango Cube & Sauce
10. 古早五柳魚片 \$68
Sauteed Small Fish w/ Sweet & Sour Sauce
11. 鹽酥小黃魚 (每條/每pc) \$42
Salted Crispy Small Yellow Croaker
12. 擔菜肉碎四季豆 \$62
Sauteed Minced Pork, Spring Beans & Preserved Vegetable
13. 沙茶醬茄子四季豆 \$62
Sauteed Eggplant & Spring Beans in Sa Cha Sauce
14. 上湯 (油麥菜/菜芯) \$56
Braised Indian Lettuce/Choy Sum in Supreme Broth
15. 台式豆醬A菜 \$60
Sauteed A-Vegetable in Taiwanese Bean Sauce
16. A菜滷肉煲 \$69
Marinated Pork w/ A-Vegetable in Casserole
17. 台灣齋 \$65
Taiwanese Style Mixed Vegetable
18. 炆炒田園土豆絲 \$55
Sauteed Shredded Potato w/ Pepper
19. 三杯杏鮑菇 \$62
"Three-Cup Mushroom" - Spicy Mushroom in Soy Sauce, Sesame Oil & Shaoxing Rice Wine
20. 開洋高山菜 \$62
Sauteed Baby Cabbage w/ Dried Shrimp in Supreme Soup
21. 櫻花蝦娃娃菜 \$62
Sauteed Baby Cabbage w/ Sakura Shrimp
22. 蚵仔肉碎滷飯 \$53
Fresh Baby Oyster & Minced Pork w/ Rice in Soup
23. 台式香腸炒飯 \$68
Taiwanese Style Sauteed w/ Fried Rice
24. 台南炒新竹米粉 \$68
Tainan Style Stir-fried Hsin Chu Rice Noodle

香濃滷水
Marinated Dish

1. 滷超厚牛肚 \$62
Thickly Sliced Marinated Beef Stomach
2. 滷水牛腩 \$39
Marinated Beef Shank
3. 滷水牛肚 \$39
Marinated Beef Stomach
4. 滷水豬大腸 \$40
Marinated Pork Large Intestine
5. 滷水豬手 \$42
Marinated Pig Knuckle
6. 蒜香麻辣豬耳 \$41
Marinated Spicy Pig Ear in Garlic
7. 滷水雞蛋 \$20
Marinated Chicken Egg
8. 滷水鷄腎 \$30
Marinated Goose Kidney
9. 滷水雞翼 (黑麻油) \$45
Marinated Chicken Wings in Black Sesame Oil
10. 高雄滷水拼盤 \$68
(牛腩, 雞腿, 雞蛋, 豬耳, 大腸, 豆腐)
Kaohsiung Style Marinated Combo (Beef Shank, Chicken Wing, Pig Ear, Pork Large Intestine & Bean Curd)



麵飯
Noodle & Rice

1. 台式滷肉豬手飯 \$65
Minced Pork & Pig Knuckle with Rice
2. 台式滷肉油炸大排飯 \$62
Minced Pork & Crispy Chicken Fillet with Rice
3. 台式滷肉鹽酥雞扒飯 \$68
Minced Pork & Crispy Chicken Fillet with Rice
4. 台式滷肉蛋飯 \$51
Minced Pork & Marinated Egg with Rice
5. 台式滷肉牛筋飯 \$65
Minced Pork & Beef Tendon with Rice
6. 台式滷肉牛肉飯 \$65
Minced Pork & Beef with Rice
7. 台式滷肉牛肚飯 \$65
Minced Pork & Beef Stomach with Rice
8. 蚵仔麵線 \$50
Fresh Baby Oyster Vermicelli in Thick Soup

廚師推介 Chef recommendation 辣味 Spicy
圖片只供參考 Photos are for reference only
另加一服務費, 以元計算
Plus 10% service charge, rounded to the nearest dollar.

台式小食
Snack

1. 台式貢丸 \$26
Taiwanese Pork Meatball
2. 串燒台式燒香腸 (1串/skewer) \$22
Taiwanese Grilled Sausage
3. 一口鹽酥雞 \$30
Salted Crispy Bite-sized Chicken
4. 鹽無骨雞翼 \$55
Stuffed Boneless Chicken Wing
5. 安平蝦卷 \$38
Pan-fried Shrimp Roll
6. 薯絲炸蝦卷 \$52
Crispy Shrimp & Shredded Potato Roll
7. 蛋黃小卷 \$48
Squid stuffed with Salted Egg Roll
8. 鹽酥蚵仔 \$38
Salted Crispy Baby Oyster
9. 鹽酥花枝丸 \$32
Salted Crispy Squid Ball
10. 鹽酥魷魚 \$42
Salted Crispy Squid
11. 鹽酥杏鮑菇 \$30
Salted Crispy King Oyster Mushroom
12. 士林鹽酥雞扒 \$45
Salted Crispy Chicken Steak
13. 鹽酥骰子豆腐 \$26
Salted Crispy Bean Curd
14. 甘梅地瓜 \$30
Crispy Sweet Potato topped w/ Plum Powder
15. 高雄三小碟 (涼菜, 炸物, 滷水) \$55
Kaohsiung Style Snack Combo (Cold appetizer, Crispy Items and Marinated Items)
16. 厚蛋多士 \$35
Thick French Toast
17. 酥吐司 (芝麻/奶油/花生) \$32
Toast (Sesame/Butter/Peanut)



點心
Dim Sum

1. 香煎豬肉餃子 \$32
Pan-fried Pork Dumpling
2. 紅油抄手 \$32
Pork Dumpling in Chili Oil
3. 手抓餅 \$20
Homemade Pastry



湯羹
Soup

1. 台式酸辣湯 (每位/per psn) \$38
Taiwanese Hot & Sour Soup
2. 鮮蚵仔湯 (每位/per psn) \$38
Fresh Baby Oyster in Soup
3. 澎湖花枝羹 (每位/per psn) \$38
Sliced Squid in Thick Soup

甜點
Dessert

1. 藍莓奶蘆布丁 \$30
Blueberry Panna Cotta
2. 士多啤梨奶蘆布丁 \$30
Strawberry Panna Cotta
3. 焦糖雞蛋奶蘆布丁 \$30
Caramel Custard Pudding
4. 鮮奶麻糬 (OREO) \$36
Milk Mochi topped with OREO
5. 鮮奶麻糬 (花生) \$36
Milk Mochi topped with Peanut
6. 鮮奶麻糬 (芝麻) \$36
Milk Mochi topped with Sesame

冰沙
Smoothies

1. 芒果冰沙 \$36
Mango Smoothie
2. 芝麻甜蕉冰沙 \$40
Banana and Sesame Smoothie
3. 雙妹(莓)冰沙 \$40
Blueberry and Cranberry Smoothie
4. 鳳凰戰戰 \$40
Honey Green Tea with Pineapple Slush
5. 椰子珍珠冰沙 \$40
Coconut Smoothies with Tapioca Pearl
6. 西瓜冰沙 \$40
Watermelon Smoothie



飲品
Drink

1. 珍珠鮮奶茶 \$21 \$23
Milk Tea with Tapioca Pearl
2. 香芋珍珠鮮奶茶 \$21 \$23
Taro Milk Tea with Tapioca Pearl
3. 古早冬瓜茶 \$19 \$21
Winter Melon Tea
4. 鮮果花茶 \$33 \$43
Fresh Fruit Flower Tea
5. 洛神花山楂茶 \$19 \$21
Roselle Hawthorn Tea
6. 金桔檸檬綠茶 \$19 \$21
Kumquat Lemon Green Tea
7. 黑糖薑母茶 \$19
Brown Sugar Ginger Tea
8. 桂花生薑茶 \$19
Osmanthus Ginger Tea
9. 薏米水 \$19
Barley Water
10. 紅棗桂圓肉茶 \$21
Red Date Longan Tea
11. 特濃薄荷朱古力 \$26
Rich Mint Chocolate Milk
12. 朱古力雪雪 \$26
Chocolate Milk Shake
13. 特色檸檬茶 \$35
Xiao Wang Lemon Tea
14. 黑糖珍珠鮮奶茶 \$28
Brown Sugar Milk with Tapioca Pearl
15. 咖啡磚芝士奶露 \$28 \$32
Coffee Cheese Milk Cap
16. 香芋珍珠芝士奶露 \$32
Taro Cheese Milk Cap with Tapioca Pearl
17. 抹茶芝士奶露 \$32
Matcha Cheese Milk Cap
18. 芝麻珍珠芝士奶露 \$43
Sesame Cheese Milk Cap with Tapioca Pearl
19. 牛油果芝士奶露 \$48
Avocado Cheese Milk Cap
20. 香芒芝士奶露 \$48
Mango Cheese Milk Cap
21. 香芒綠茶芝士奶露 \$30
Mango Green Tea with Cheese Milk Cap
22. 荔枝綠茶芝士奶露 \$30
Lychee Green Tea with Cheese Milk Cap
23. 水果綠茶芝士奶露 \$43
Fresh Fruit Green Tea with Cheese Milk Cap
24. 水果茉莉茶 \$36
Fresh Fruit Jasmine Tea
25. 香芒茉莉茶 \$22
Mango Jasmine Tea
26. 荔枝玉露 \$22
Lychee Tea with Aloe



- # 甜度 Sweetness
- | | |
|--------------------------|--------------------------|
| 1 微甜 (三分甜) 30% Sweetness | 2 半甜 (五分甜) 50% Sweetness |
| 3 少甜 (七分甜) 70% Sweetness | 4 正常 Normal |
- * 配料區 (只適用於凍飲):
Additional toppings (for cold drinks):
- | | |
|------------------------|------------------------|
| a 珍珠 \$3 Tapioca Pearl | b 椰芽 \$3 Wheat Germ |
| c 爆珠 \$3 Topping Boba | d 仙草凍 \$3 Herbal Jelly |
| e 愛玉 \$3 Ai-Yu Jelly | f 蘆薈 \$3 Aloe |

另加一服務費, 以元計算
Plus 10% service charge, rounded to the nearest dollar.

圖片只供參考 Photos are for reference only



小王牛肉麵

Xiao Wang Beef Noodle

本店選用
無味精食料
We use No MSG
ingredients

烹飪時間：製作需時 15-20 分鐘 Allow 15-20 Mins for Preparation

台式涼菜及沙拉 Appetizer & Salad

1. 涼拌茄子 \$28
Marinated Eggplant
2. 魔醬拌黃瓜 \$24
Cucumber w/ Sesame Sauce
3. 麻辣脆藕片 \$24
Crispy Lotus Root in Spicy Sauce
4. 話梅番石榴 \$26
Guava w/ Preserved Plum
5. 肉鬆皮蛋豆腐 \$27
Minced Pork & Preserved Egg w/ Bean Curd
6. 烏醋拌雲耳 \$27
Cloud Ear Fungus in Black Vinegar
7. 川椒皮蛋豆腐 \$35
Szechuan Chili & Preserved Egg w/ Bean Curd
8. 酸菜豬蹄 \$32
Pickled Cabbage with Pork Intestine
9. 香辣牛肚粉皮 \$33
Marinated Beef Tripe & Rice Sheet in Spicy Sauce
10. 口水雞中翼 \$31
Chicken Wing in Spicy Sauce
11. 醉香雞中翼 \$31
Chicken Wing in Chinese Wine
12. 蜂蜜柚子淮山 \$32
Yam in Honey Pomelo Sauce
13. 柚子蜜鹽酥雞沙拉 \$62
Salted Crispy Chicken Salad in Pomelo Sauce
14. 魔醬A菜番茄沙拉 \$59
Taiwanese A-Vegetable & Tomato Salad in Sesame Sauce



牛肉麵 Beef Noodle

1. 半筋半肉麵 (養生牛骨湯) \$60
Beef Tendon & Beef Noodle in Soup
2. 牛肉麵 (養生牛骨湯) \$55
Beef Noodle in Soup
3. 牛筋麵 (養生牛骨湯) \$56
Beef Tendon Noodle in Soup
4. 牛坑蹄湯麵 (養生牛骨湯) \$68
Beef Brisket Noodle in Soup
5. 清燉牛坑蹄湯麵 (胡椒牛骨白湯) \$68
Beef Brisket Noodle in White Pepper Soup
6. 牛三寶麵 (養生牛骨湯) \$70
Beef Tendon, Stomach & Beef Shank Noodle in Soup
7. 淨黑湯手工麵 (養生牛骨湯) \$39
Plain Noodle in Beef Soup
8. 台灣手工麵 \$35
Noodle in Pork Bone Soup
9. 排骨湯麵 \$55
Pork Chop with Noodle in Soup
10. 鹽酥雞扒麵 \$58
Salted Crispy Chicken with Noodle in Soup
11. 豬手麵 \$60
Marinated Pig Knuckle with Noodle
12. 台式炸醬麵 \$45
Minced Pork & Cucumber with Taiwanese Noodle
13. 沙茶牛肉拌麵 \$52
Beef Noodle in Taiwanese Satay Sauce
14. 台式滷肉滷蛋拌麵 \$51
Minced Pork & Marinated Egg with Noodle

(No.1-7) 可免費轉換湯底 to change soup base

(No.8-11) +\$12 可轉換湯底 to change soup base

胡椒白湯 White Pepper Soup / 養生牛骨湯 Original Ox Bone Soup



寶島風味 Taiwanese Dish

1. 鳳梨黑醋豬肋 \$69
Sautéed Pork Spare Ribs & Pineapple w/ Black Vinegar Sauce
2. 五更長旺鍋 \$68
Assorted Pig Blood Curd & Pork Large Intestine in Casserole
3. 胡椒鹹菜粉腸鍋 \$68
Pork Intestine w/ Preserved Vegetable & Pepper in Casserole
4. 蔥爆牛肉 \$69
Stir-fried Sliced Beef w/ Scallion
5. 三杯雞 \$69
"Three-Cup Chicken" - Spicy Chicken in Soy Sauce, Sesame Oil and Shaoxing Rice Wine
6. 麻油雞 (湯) \$68
Stewed Chicken in Sesame Oil and Shaoxing Rice Wine (Soup)
7. 蚵仔煎 \$68
Pan-fried Baby Oyster w/ Egg
8. 芒果龍眼柳 \$68
Deep-fried Fish Fillet w/ Fresh Mango Cube & Sauce
9. 古早五柳魚片 \$68
Sautéed Sliced Fish w/ Sweet & Sour Sauce
10. 鹽酥小黃魚 (每條/per pc) \$42
Salted Crispy Small Yellow Croaker
11. 機車肉碎四季豆 \$62
Sautéed Minced Pork, Spring Beans & Preserved Vegetable
12. 沙茶醬茄子四季豆 \$62
Sautéed Eggplant & Spring Beans in Sa Cha Sauce
13. 上湯(油麥菜/菜心) \$56
Braised Indian Lettuce/Choy Sum in Supreme Broth
14. 台式豆醬A菜 \$60
Sautéed A-Vegetable in Taiwanese Bean Sauce
15. A菜滷肉煲 \$69
Marinated Pork w/ A-Vegetable in Casserole
16. 台灣滷 \$65
Taiwanese Style Mixed Vegetable
17. 開洋高山菜 \$62
Sautéed Baby Cabbage w/ Dried Shrimp in Supreme Soup
18. 櫻花蝦娃娃菜 \$62
Sautéed Baby Cabbage w/ Sakura Shrimp
19. 蚵仔肉碎泡飯 \$53
Fresh Baby Oyster & Minced Pork w/ Rice in Soup
20. 台式香腸炒飯 \$68
Taiwanese Style Sausage w/ Fried Rice
21. 台南炒新竹米粉 \$68
Tainan Style Stir-fried Hsin Chu Rice Noodle



香濃滷水 Marinated Dish

1. 滷超厚牛肚 \$62
Thickly Sliced Marinated Beef Stomach
2. 滷水牛腩 \$39
Marinated Beef Shank
3. 滷水牛肚 \$39
Marinated Beef Stomach
4. 滷水豬大腸 \$40
Marinated Pork Large Intestine
5. 滷水豬手 \$42
Marinated Pig Knuckle
6. 蒜香麻辣豬耳 \$40
Marinated Spicy Pig Ear in Garlic
7. 滷水雞蛋 \$20
Marinated Chicken Egg
8. 滷水雞腎 \$30
Marinated Goose Kidney
9. 滷水雞翼 (黑麻油) \$45
Marinated Chicken Wings in Black Sesame Oil
10. 高雄滷水拼盤 \$68
(牛腩, 雞翼, 豬蹄, 豬耳, 大腸, 豆腐)
Kaohsiung Style Marinated Combo (Beef Shank, Chicken Wing, Egg, Pig Ear, Pork Large Intestine & Bean Curd)



麵飯 Noodle & Rice

1. 台式滷肉豬手飯 \$65
Minced Pork & Pig Knuckle with Rice
2. 台式滷肉油炸大排飯 \$62
Minced Pork & Crispy Pork Chop with Rice
3. 台式滷肉鹽酥雞扒飯 \$65
Minced Pork & Crispy Chicken Fillet with Rice
4. 台式滷肉蛋飯 \$51
Minced Pork & Marinated Egg with Rice
5. 台式滷肉牛筋飯 \$65
Marinated Pork & Beef Tendon with Rice
6. 台式滷肉牛肉飯 \$65
Marinated Pork & Beef with Rice
7. 台式滷肉牛肚飯 \$65
Marinated Pork & Beef Stomach with Rice
8. 蚵仔麵線 \$50
Fresh Baby Oyster Vermicelli in Thick Soup

廚師推介 Chef recommendation 辣味 Spicy
圖片只供參考 Photos are for reference only
另加一服務費，以元計算
Plus 10% service charge, rounded to the nearest dollar.

台式小食 Snack

1. 台式貢丸 \$26
Taiwanese Pork Meatball
2. 串燒台式燒香腸 (1串/skewer) \$22
Taiwanese Grilled Sausage
3. 一口鹽酥雞 \$30
Salted Crispy Bited Chicken
4. 釀無骨雞翼 \$55
Stuffed Boneless Chicken Wing
5. 安平蝦卷 \$38
Pan-fried Shrimp Roll
6. 薯絲炸蝦卷 \$52
Crispy Shrimp & Shredded Potato Roll
7. 蛋黃小卷 \$48
Squid stuffed with Salted Egg Roll
8. 鹽酥蚵仔 \$38
Salted Crispy Baby Oyster
9. 鹽酥花枝丸 \$32
Salted Crispy Squid Ball
10. 鹽酥魷魚 \$42
Salted Crispy Squid
11. 鹽酥杏鮑菇 \$30
Salted Crispy King Oyster Mushroom
12. 士林鹽酥雞扒 \$45
Salted Crispy Chicken Steak
13. 鹽酥骰子豆腐 \$26
Salted Crispy Bean Curd
14. 甘梅地瓜 \$30
Crispy Sweet Potato topped w/ Plum Powder
15. 高雄三小碟 (涼菜, 炸物, 滷水) \$55
Kaohsiung Style Snack Combo (Cold appetizer, Crispy Items and Marinated Items)
16. 厚豆多士 \$35
Thick French Toast
17. 酥吐司 (芝麻油, 花生) \$32
Toast (Sesame Butter/Peanut)



點心 Dim Sum

1. 香煎豬肉餃子 \$32
Pan-fried Pork Dumpling
2. 紅油抄手 \$32
Pork Dumpling in Chili Oil
3. 手抓餅 \$20
Homemade Pastry



湯羹 Soup

1. 台式酸辣湯 (每位/per psn) \$38
Taiwanese Hot & Sour Soup
2. 鮮蚵仔湯 (每位/per psn) \$38
Fresh Baby Oyster in Soup
3. 澎湖花枝羹 (每位/per psn) \$38
Sliced Squid in Thick Soup

甜點 Dessert

1. 藍莓奶露布丁 \$30
Blueberry Panna Cotta
2. 士多啤梨奶露布丁 \$30
Strawberry Panna Cotta
3. 焦糖雞蛋奶露布丁 \$30
Caramel Custard Pudding
4. 鮮奶麻糬 (OREO) \$36
Milk Mochi topped with OREO
5. 鮮奶麻糬 (花生) \$36
Milk Mochi topped with Peanut
6. 鮮奶麻糬 (芝麻) \$36
Milk Mochi topped with Sesame

冰沙 Smoothies

1. 芒果冰沙 \$36
Mango Smoothie
2. 芝麻甜蕉冰沙 \$40
Banana and Sesame Smoothie
3. 雙味(莓)冰沙 \$40
Blueberry and Cranberry Smoothie
4. 鳳姐戰戰 \$40
Honey Green Tea with Pineapple Slush
5. 椰子珍珠冰沙 \$40
Coconut Smoothies with Tapioca Pearl
6. 西瓜冰沙 \$40
Watermelon Smoothie



飲品 Drink

1. 珍珠鮮奶茶 \$21 \$23
Milk Tea with Tapioca Pearl
2. 香芋珍珠鮮奶茶 \$21 \$23
Taro Milk Tea with Tapioca Pearl
3. 古早冬瓜茶 \$19 \$21
Winter Melon Tea
4. 鮮果花茶 \$33 \$43
Fresh Fruit Flower Tea
5. 洛神花山楂茶 \$19 \$21
Roselle Hawthorn Tea
6. 金桔檸檬綠茶 \$19 \$21
Kumquat Lemon Green Tea
7. 黑糖薑母茶 \$19
Brown Sugar Ginger Tea
8. 桂花生薑茶 \$19
Osmanthus Ginger Tea
9. 薏米水 \$19
Barley Water
10. 紅棗桂圓肉茶 \$21
Red Date Longan Tea
11. 特濃薄荷朱古力 \$26
Rich Mint Chocolate Milk
12. 朱古力雪香 \$26
Chocolate Milk Shake
13. 特色檸檬茶 \$35
Xiao Wang Lemon Tea
14. 黑糖珍珠鮮奶 \$28
Brown Sugar Milk with Tapioca Pearl
15. 咖啡磚芝士奶蓋 \$28 \$32
Coffee Cheese Milk Cap
16. 香芋珍珠芝士奶蓋 \$32
Taro Cheese Milk Cap with Tapioca Pearl
17. 抹茶芝士奶蓋 \$32
Matcha Cheese Milk Cap
18. 芝麻珍珠芝士奶蓋 \$43
Sesame Cheese Milk Cap with Tapioca Pearl
19. 牛油果芝士奶蓋 \$48
Avocado Cheese Milk Cap
20. 香芒芝士奶蓋 \$48
Mango Cheese Milk Cap
21. 香芒綠茶芝士奶蓋 \$30
Mango Green Tea with Cheese Milk Cap
22. 荔枝綠茶芝士奶蓋 \$30
Lychee Green Tea with Cheese Milk Cap
23. 水果綠茶芝士奶蓋 \$43
Fresh Fruit Green Tea with Cheese Milk Cap
24. 水果茉莉茶 \$36
Fresh Fruit Jasmine Tea
25. 香芒茉莉茶 \$22
Mango Jasmine Tea
26. 荔枝玉露 \$22
Lychee Tea with Aloe



甜度
Sweetness
1 微甜 (三分甜) 30% Sweetness
2 半甜 (五分甜) 50% Sweetness
3 少甜 (七分甜) 70% Sweetness
4 正常 Normal

* 配料區 (只適用於凍飲):
Additional toppings (for cold drinks):

- | | |
|---------------------------|---------------------------|
| a 珍珠 \$3
Tapioca Pearl | b 胚芽 \$3
Herbal Germ |
| c 爆珠 \$3
Topping Boba | d 仙草凍 \$3
Herbal Jelly |
| e 蜜玉 \$3
Ai-Yu Jelly | f 蘆薈 \$3
Aloe |

另加一服務費，以元計算
Plus 10% service charge, rounded to the nearest dollar.

圖片只供參考 Photos are for reference only



小王牛肉麵

Xiao Wang Beef Noodle

本店選用
無味精食料
We use NO MSG
Ingredients

烹調時間: 製作時間 15-20分鐘 Allow 15-20 Mins for Preparation

寶島風味
T a w a n e s e
D i s h

香濃湯水
M a r i n a t e d
D i s h

台式涼菜及沙拉
A p p e t i z e r & S a l a d

1. 涼拌茄子 \$28
Marinated Eggplant
2. 麻醬拌黃瓜 \$24
Cucumber w/ Sesame Sauce
3. 麻辣脆藕片 \$24
Crispy Lotus Root in Spicy Sauce
4. 話梅番石榴 \$26
Guava w/ Preserved Plum
5. 肉鬆皮蛋豆腐 \$27
Minced Pork & Preserved Egg w/ Bean Curd
6. 烏醋拌雲耳 \$27
Cloud Ear Fungus in Black Vinegar
7. 川椒皮蛋豆腐 \$35
Szechuan Chili & Preserved Egg w/ Bean Curd
8. 酸菜豬蹄 \$34
Pickled Cabbage with Pork Intestine
9. 香辣牛肚粉皮 \$36
Marinated Beef Tripe & Rice Sheet in Spicy Sauce
10. 口水雞中翼 \$31
Chicken Wing in Spicy Sauce
11. 醉香雞中翼 \$31
Chicken Wing in Chinese Wine
12. 蜂蜜柚子淮山 \$32
Taro in Honey Pomelo Sauce
13. 柚子蜜鹽雞沙拉 \$62
Salted Chicken Salad in Honey Pomelo Sauce
14. 麻醬A菜番茄沙拉 \$59
Tawanease A-Vegetable & Tomato Salad in Sesame Sauce



牛肉麵
B e e f
N o o d l e

1. 半筋牛肉麵 (養生牛骨湯) \$60
Beef Tendon & Beef Noodle in Soup
2. 牛肉麵 (養生牛骨湯) \$55
Beef Noodle in Soup
3. 牛筋麵 (養生牛骨湯) \$56
Beef Tendon Noodle in Soup
4. 牛坑腸湯麵 (養生牛骨湯) \$68
Beef Brisket Noodle in Soup
5. 清燉牛坑腸湯麵 (胡椒牛骨白湯) \$68
Beef Brisket Noodle in White Pepper Soup
6. 牛三寶麵 (養生牛骨湯) \$70
Beef Tendon, Stomach & Beef Shank Noodle in Soup
7. 淨黑湯手工麵 (養生牛骨湯) \$39
Plain Noodle in Beef Soup
8. 台灣手工麵 \$35
Noodle in Pork Bone Soup
9. 排骨湯麵 \$55
Pork Chop with Noodle in Soup
10. 鹽酥雞扒麵 \$60
Salted Crispy Chicken with Noodle in Soup
11. 豬手麵 \$60
Marinated Pig Knuckle with Noodle
12. 台式炸醬麵 \$45
Minced Pork & Cucumber with Tawanease Noodle
13. 沙茶牛肉拌麵 \$52
Beef Noodle in Taiwanese Satay Sauce
14. 台式滷肉滷蛋拌麵 \$51
Minced Pork & Marinated Egg with Noodle

(No.1-7) 可免費轉換湯底 to change soup base

(No.8-11) +\$12 可轉換湯底 to change soup base

胡椒白湯 White Pepper Soup / 養生牛骨湯 Original Ox Bone Soup



1. 台南肉醬茄子 \$62
Taron Style Sautéed Minced Pork with Eggplant

2. 鳳梨醋排骨 \$69
Sautéed Pork Spare Ribs & Pineapple with Black Vinegar Sauce

3. 五更長旺麵 \$68
Assorted Pig Blood Curd & Pork Large Intestine in Casserole

4. 胡椒鹹菜粉腸麵 \$68
Pork Intestine w/ Preserved Vegetable & Pepper in Casserole

5. 蔥爆牛肉 \$69
Stir-fried Beef w/ Scallion

6. 三杯雞 \$69
"Three-Cup Chicken", Spicy Chicken in Soy Sauce, Sesame Oil and Shaoxing Rice Wine

7. 麻油雞 (湯) \$68
Stewed Chicken in Sesame Oil and Shaoxing Rice Wine (Soup)

8. 蚵仔煎 \$68
Pan-fried Baby Oyster w/ Egg

9. 芒果龍眼粥 \$68
Deep-fried Fish Fillet w/ Fresh Mango Cube & Sauce

10. 古早五柳魚片 \$68
Sautéed Sliced Fish w/ Sweet & Sour Sauce

11. 鹽酥小黃魚 (每條/per pc) \$42
Salted Crispy Small Yellow Croaker

12. 糯米肉碎四季豆 \$62
Sautéed Minced Pork, Spring Beans & Preserved Vegetable

13. 沙茶醬茄子四季豆 \$62
Sautéed Eggplant & Spring Beans in Sa Cha Sauce

14. 上湯 (油麥菜/菜芯) \$56
Braided Iron Intestine Choy Sum in Supreme Broth

15. 台式豆瓣A菜 \$60
A-Vegetable in Taiwanese Bean Sauce

16. A菜滷肉煲 \$69
Marinated Pork w/ A-Vegetable in Casserole

17. 台灣齋 \$65
Tawanease Style Mixed Vegetable

18. 炆炒田園土豆絲 \$55
Sautéed Shredded Potato w/ Pepper

19. 三杯杏鮑菇 \$62
"Three-Cup Mushroom" - Spicy Mushroom in Soy Sauce, Sesame Oil & Shaoxing Rice Wine

20. 開洋高山菜 \$62
Sautéed Baby Cabbage w/ Dried Shrimp in Supreme Soup

21. 櫻花蝦桂菜 \$62
Sautéed Baby Cabbage w/ Sakura Shrimp

22. 蚵仔肉碎滷飯 \$53
Fresh Baby Oyster & Minced Pork w/ Rice in Soup

23. 台式香腸炒飯 \$68
Tawanease Style Sausage w/ Fried Rice

24. 台南炒新竹米粉 \$68
Tainan Style Stir-fried Han Chu Rice Noodle

1. 油超厚牛肚 \$62
Thickly Sliced Marinated Beef Stomach
2. 滷水牛腩 \$39
Marinated Beef Shank
3. 滷水牛肚 \$39
Marinated Beef Stomach
4. 滷水豬大腸 \$40
Marinated Pork Large Intestine
5. 滷水豬手 \$42
Marinated Pig Knuckle
6. 蒜香麻辣豬耳 \$41
Marinated Spicy Pig Ear in Garlic
7. 滷水雞蛋 \$20
Marinated Chicken Egg
8. 滷水鵝腎 \$30
Marinated Goose Kidney
9. 滷水雞翼 (黑麻油) \$45
Marinated Chicken Wing in Black Sesame Oil
10. 高雄滷水拼盤 \$68
(牛腱, 雞翼, 豬蹄, 豬耳, 大腸, 豆腐)
Kaohsiung Style Marinated Combo (Beef Shank, Chicken Wing, Egg, Pig Ear, Pork Large Intestine & Bean Curd)

11. 台式滷肉豬手飯 \$65
Minced Pork & Pig Knuckle with Rice

12. 台式滷肉油炸大排飯 \$62
Minced Pork & Crispy Pork Chop with Rice

13. 台式滷肉鹽酥雞扒飯 \$68
Minced Pork & Crispy Chicken Fillet with Rice

14. 台式滷肉蛋飯 \$51
Minced Pork & Marinated Egg with Rice

15. 台式滷肉牛筋飯 \$65
Marinated Pork & Beef Tendon with Rice

16. 台式滷肉牛肉飯 \$65
Marinated Pork & Beef with Rice

17. 台式滷肉牛肚飯 \$65
Marinated Pork & Beef Stomach with Rice

18. 蚵仔麵線 \$50
Fresh Baby Oyster Vermicelli in Thick Soup

19. 廚師推介 Chef recommendation 辣味 Spicy
圖片只供參考 Photos are for reference only
另加一服務費, 以元計算
Plus 10% service charge, rounded to the nearest dollar.

麵飯
N o o d l e & R i c e

台式小食
S n a c k

1. 台式貢丸 \$26
Tawanease Pork Meatball
2. 串燒台式燒香腸 (1串/skewer) \$22
Tawanease Grilled Sausage
3. 一口鹽酥雞 \$30
Salted Crispy Bite-sized Chicken
4. 鹽焗雞翼 \$55
Salted Boneless Chicken Wing
5. 安平蝦卷 \$38
Pan-fried Shrimp Roll
6. 薯絲炸蝦卷 \$52
Crispy Shrimp & Shredded Potato Roll
7. 蛋黃小卷 \$48
Squid stuffed with Salted Egg Roll
8. 鹽酥蚵仔 \$38
Salted Crispy Baby Oyster
9. 鹽酥花枝丸 \$32
Salted Crispy Squid Ball
10. 鹽酥魷魚 \$42
Salted Crispy Squid
11. 鹽酥杏鮑菇 \$30
Salted Crispy King Oyster Mushroom
12. 士林鹽酥雞扒 \$45
Salted Crispy Chicken Steak
13. 鹽酥骰子豆腐 \$26
Salted Crispy Bean Curd
14. 甘梅地瓜 \$30
Crispy Sweet Potato topped w/ Plum Powder
15. 高雄三小碟 (涼菜, 炸物, 滷水) \$55
Kaohsiung Style Snack Combo (Cold appetizer, Crispy Items and Marinated Items)
16. 厚笛多士 \$35
Thick French Toast
17. 酥吐司 (芝麻/奶油花生) \$32
Toast (Sesame/Butter/Peanut)



點心
D i s s u m

1. 香煎豬肉餃子 \$32
Pan-fried Pork Dumpling
2. 紅油抄手 \$32
Pork Dumpling in Chili Oil
3. 手抓餅 \$20
Homemade Pastry



湯羹
S o u p

1. 台式酸辣湯 (每位/per psn) \$39
Tawanease Hot & Sour Soup
2. 鮮蚵仔湯 (每位/per psn) \$39
Fresh Baby Oyster in Soup
3. 澎湖花枝羹 (每位/per psn) \$39
Sliced Squid in Thick Soup

甜點
D e s s e r t

1. 藍莓奶蓋布丁 \$30
Blueberry Panna Cotta
2. 士多啤梨奶蓋布丁 \$30
Strawberry Panna Cotta
3. 焦糖雞蛋奶蓋布丁 \$30
Caramel Custard Pudding
4. 鮮奶麻糬 (OREO) \$36
Milk Mochi topped with OREO
5. 鮮奶麻糬 (花生) \$36
Milk Mochi topped with Peanut
6. 鮮奶麻糬 (芝麻) \$36
Milk Mochi topped with Sesame

冰沙
S m o o t h i e s

1. 芒果冰沙 \$36
Mango Smoothie
2. 芝麻甜梨冰沙 \$40
Banana and Sesame Smoothie
3. 雙桃(莓)冰沙 \$40
Blueberry and Cranberry Smoothie
4. 鳳梨酸酸 \$40
Honey Green Tea with Pineapple Slush
5. 椰子珍珠冰沙 \$40
Coconut Smoothies with Tapioca Pearl
6. 西瓜冰沙 \$40
Watermelon Smoothie



飲品
D r i n k

1. 珍珠鮮奶茶 \$21 \$23
Milk Tea with Tapioca Pearl
2. 香芋珍珠鮮奶茶 \$21 \$23
Taro Milk Tea with Tapioca Pearl
3. 古早冬瓜茶 \$19 \$21
Winter Melon Tea
4. 鮮果花茶 \$33 \$43
Fresh Fruit Flower Tea
5. 洛神花山楂茶 \$19 \$21
Roselle Hawthorn Tea
6. 金桔檸檬綠茶 \$19 \$21
Kumquat Lemon Green Tea
7. 黑糖薑母茶 \$19
Brown Sugar Ginger Tea
8. 桂花生薑茶 \$19
Osmanthus Ginger Tea
9. 薏米水 \$19
Barley Water
10. 紅棗桂圓肉茶 \$21
Red Date Longan Tea
11. 特濃薄荷朱古力 \$26
Rich Peppermint Chocolate Milk
12. 朱古力雪香 \$26
Chocolate Milk Shal
13. 特色檸檬茶 \$35
Xiao Wang Lemon Tea
14. 黑糖珍珠鮮奶 \$28
Brown Sugar Milk with Tapioca Pearl
15. 咖啡瑪芝士奶蓋 \$28 \$32
Coffee Cheese Milk Cap
16. 香芋珍珠芝士奶蓋 \$32
Taro Cheese Milk Cap with Tapioca Pearl
17. 抹茶芝士奶蓋 \$32
Matcha Cheese Milk Cap
18. 芝麻珍珠芝士奶蓋 \$43
Sesame Cheese Milk Cap with Tapioca Pearl
19. 牛油果芝士奶蓋 \$48
Avocado Cheese Milk Cap
20. 香芒芝士奶蓋 \$48
Mango Cheese Milk Cap
21. 香芒綠茶芝士奶蓋 \$30
Mango Green Tea with Cheese Milk Cap
22. 荔枝綠茶芝士奶蓋 \$30
Lychee Green Tea with Cheese Milk Cap
23. 水果綠茶芝士奶蓋 \$43
Fresh Fruit Green Tea with Cheese Milk Cap
24. 水果茉莉茶 \$36
Fresh Fruit Jasmine Tea
25. 香芒茉莉茶 \$22
Mango Jasmine Tea
26. 荔枝玉露 \$22
Lychee Tea with Aloe

另加一服務費, 以元計算
Plus 10% service charge, rounded to the nearest dollar.



* 甜度 Sweetness

- | | |
|-----------------------------|-----------------------------|
| 1 微甜 (三分甜)
30% Sweetness | 2 半甜 (五分甜)
50% Sweetness |
| 3 少甜 (七分甜)
70% Sweetness | 4 正常
Normal |

* 配料區 (只適用於凍飲):
Additional topping (for cold drinks):

- | | |
|---------------------------|---------------------------|
| a 珍珠 \$3
Tapioca Pearl | b 胚芽 \$3
Wheat Germ |
| c 爆珠 \$3
Topping Boba | d 仙草凍 \$3
Herbal Jelly |
| e 愛玉 \$3
Alo-Yu Jelly | f 蘆薈 \$3
Aloe |

圖片只供參考 Photos are for reference only

1. 涼拌茄子 \$28
Tzatziki Eggplant
2. 麻醬拌黃瓜 \$24
Cucumber w/ Sesame Sauce
3. 麻辣脆藕片 \$24
Crispy Lotus Root in Spicy Sauce
4. 話梅番石榴 \$26
Guava w/ Preserved Plum
5. 肉鬆皮蛋豆腐 \$27
Mixed Pork & Preserved Egg w/ Bean Curd
6. 烏醋拌雲耳 \$27
Cloosd Ear Fungus in Black Vinegar
7. 川椒皮蛋豆腐 \$30
Szechuan Chili & Preserved Egg w/ Bean Curd
8. 酸菜豬蹄 \$32
Pickled Cabbage with Pork Intestine
9. 香辣牛肚粉皮 \$33
Marinated Beef Tripe & Rice Sheet in Spicy Sauce
10. 口水雞中翼 \$31
Sautéed Chicken in Spicy Sauce
11. 醉香雞中翼 \$31
Chicken Wing in Chinese Wine
12. 蜂蜜柚子進山 \$32
Yam in Honey Pomelo Sauce
13. 柚子蜜鹽雞沙拉 \$62
Sautéed Chicken Salad in Honey Pomelo Sauce
14. 麻醬A菜番茄沙拉 \$59
Taiwanese A-Vegetable & Tomato Salad in Sesame Sauce



牛肉麵
Beef Noodle

1. 半筋半肉麵 (養生牛骨湯) \$60
Beef Tendon & Beef Noodle in Soup
2. 肉醬麵 (養生牛骨湯) \$53
Beef Noodle in Soup
3. 牛筋麵 (養生牛骨湯) \$55
Beef Tendon Noodle in Soup
4. 牛扒筋湯麵 (養生牛骨湯) \$68
Beef Brisket Noodle in Soup
5. 清燉牛扒筋湯麵 (超級牛骨白湯) \$68
Beef Brisket Noodle in White Pepper Soup
6. 牛三寶麵 (養生牛骨湯) \$70
Beef Tendon, Stomach & Beef Shank Noodle in Soup
7. 淨黑湯手工麵 (養生牛骨湯) \$39
Plain Noodle in Beef Soup
8. 台灣手工麵 \$35
Noodle in Pork Bone Soup
9. 排骨湯麵 \$53
Pork Chop with Noodle in Soup
10. 鹽酥雞扒麵 \$58
Salted Crispy Chicken with Noodle in Soup
11. 豬手麵 \$60
Marinated Pig Knuckle with Noodle
12. 台式炸醬麵 \$45
Minced Pork & Cucumber with Taiwanese Noodle
13. 沙茶牛肉拌麵 \$52
Beef Noodle in Taiwanese Satay Sauce
14. 台式滷肉蛋拌麵 \$51
Minced Pork & Marinated Egg with Noodle

(No.1-7) 可免費換湯底 to change soup base

(No.8-11) +\$12 可轉換湯底 to change soup base
胡椒白湯 White Pepper Soup / 養生牛骨湯 Original Ox Bone Soup



寶島風味
Taiwanese Dish

1. 三杯雞 \$69
"Three-Cup Chicken" - Spicy Chicken in Soy Sauce, Sesame Oil and Shaoxing Rice Wine
2. 蚵仔煎 \$68
Pan-fried Baby Oysters with Egg
3. 鹽酥小黃魚 (每條/per pc) \$42
Salted Crispy Small Yellow Croaker
4. 機車肉鬆四季豆 \$62
Sautéed Minced Pork, Spring Bean & Preserved Vegetable
5. 上湯(油菜葉/菜芯) \$56
Braised Intestine Lettuce/Choy Sum in Supreme Broth
6. 台式豆腐A菜 \$60
Sautéed A-Vegetable in Taiwanese Bean Sauce
7. 蚵仔肉碎泡飯 \$53
Fresh Baby Oyster & Minced Pork with Rice in Soup
8. 台南炒新竹米粉 \$68
Tainan Style Sautéed Han-Chu Rice Noodle



香濃滷水
Marinated Dish

6. 蒜香麻辣豬耳 \$40
Marinated Spicy Pig Ear in Garlic
7. 滷水雞蛋 \$20
Marinated Chicken Egg
8. 滷水雞腎 \$30
Marinated Goose Kidney
9. 滷水雞翼 (黑麻油) \$45
Marinated Chicken Wings in Black Sesame Oil
10. 高雄滷水拼盤 \$68
(牛腱、雞翼、雞腿、豬耳、大腸、豆腐)
Kaohsiung Style Marinated Combo (Beef Shank, Chicken Wing, Egg, Pig Ear, Pork Large Intestine & Bean Curd)



麵飯
Noodle & Rice

1. 台式滷肉豬手飯 \$66
Minced Pork & Pig Knuckle with Rice
2. 台式滷肉油炸大排飯 \$62
Minced Pork & Crispy Pork Chop with Rice
3. 台式滷肉鹽酥雞扒飯 \$65
Minced Pork & Crispy Chicken Fillet with Rice
4. 台式滷肉蛋飯 \$51
Minced Pork & Marinated Egg with Rice
5. 台式滷肉牛筋飯 \$65
Marinated Pork & Beef Tendon with Rice
6. 台式滷肉牛肉飯 \$65
Marinated Pork & Beef with Rice
7. 台式滷肉牛肚飯 \$65
Marinated Pork & Beef Stomach with Rice
8. 蚵仔麵線 \$50
Fresh Baby Oyster Vermicelli in Thick Soup

廚師推介 Chef recommendation 辣味 Spicy
圖片只供參考 Photos are for reference only
另加一服務費，以元計算
Plus 10% service charge, rounded to the nearest dollar

台式小食
Snack

1. 台式貢丸 \$26
Taiwanese Pork Meatball
2. 爐燒豬扒 \$35
Grilled Pork Chop
3. 串燒台式燒香腸 (1串/skewer) \$22
Taiwanese Grilled Sausage
4. 串燒雞中翼 (2隻/pcs) \$22
Grilled Chicken Wing
5. 串燒雞軟骨 (2串/skewer) \$24
Grilled Chicken Cartilage
6. 一口鹽酥雞 \$30
Salted Crispy Bite-sized Chicken
7. 醃無骨雞翼 \$55
Stuffed Boneless Chicken Wing
8. 酥炸蝦春卷 \$32
Crispy Prawn Roll
9. 安平蝦卷 \$38
Pan-fried Shrimp Roll
10. 薯絲炸蝦卷 \$52
Crispy Shrimp & Shredded Potato Roll
11. 蛋黃小卷 \$48
Squid stuffed with Salted Egg Roll
12. 鹽酥蚵仔 \$36
Salted Crispy Baby Oyster
13. 鹽酥花枝丸 \$32
Salted Crispy Squid Ball
14. 鹽酥魷魚 \$42
Salted Crispy Squid
15. 鹽酥杏鮑菇 \$30
Salted Crispy King Oyster Mushroom
16. 士林鹽酥雞扒 \$45
Salted Crispy Chicken Steak
17. 鹽酥骰子豆腐 \$26
Thick French Tofu
18. 鹽酥四季豆 \$23
Salted Crispy String Bean
19. 甘梅地瓜 \$29
Crispy Sweet Potato topped w/ Plum Powder
20. 高雄三小碟 (涼菜、炸物、滷水) \$55
Kaohsiung Style Snack Combo (Cold appetizer, Crispy Items and Marinated Items)
21. 厚西多士 \$35
Thick French Toast
22. 酥吐司 (芝麻/奶油花生) \$32
Toast (Sesame/Butter/Peanut)



點心
Dim Sum

1. 香煎豬肉餃子 \$32
Pan-fried Pork Dumpling
2. 紅油抄手 \$32
Pork Dumpling in Chili Oil
3. 手抓餅 \$20
Homemade Pastry



湯羹
Soup

1. 台式酸辣湯 (每位/per psn) \$38
Taiwanese Hot & Sour Soup
2. 鮮蚵仔湯 (每位/per psn) \$38
Fresh Baby Oyster in Soup
3. 澎湖花枝羹 (每位/per psn) \$38
Sliced Squid in Thick Soup

甜點
Dessert

1. 藍莓奶蓋布丁 \$30
Blueberry Panna Cotta
2. 士多啤梨奶蓋布丁 \$30
Strawberry Panna Cotta
3. 焦糖雞蛋奶蓋布丁 \$30
Caramel Custard Pudding
4. 鮮奶麻糬 (OREO) \$36
Milk Mochi topped with OREO
5. 鮮奶麻糬 (花生) \$36
Milk Mochi topped with Peanut
6. 鮮奶麻糬 (芝麻) \$36
Milk Mochi topped with Sesame

冰沙
Smoothies

1. 芒果冰沙 \$36
Mango Smoothie
2. 芝麻甜蕉冰沙 \$40
Banana and Sesame Smoothie
3. 雙妹(莓)冰沙 \$40
Blueberry and Cranberry Smoothie
4. 鳳凰龍眼 \$40
Honey Green Tea with Pineapple Slush
5. 椰子珍珠冰沙 \$40
Coconut Smoothies with Tapioca Pearl
6. 西瓜冰沙 \$40
Watermelon Smoothie



飲品
Drink

1. 珍珠鮮奶茶 \$21 \$23
Milk Tea with Tapioca Pearl
2. 香芋珍珠鮮奶茶 \$21 \$23
Taro Milk Tea with Tapioca Pearl
3. 古早冬瓜茶 \$19 \$21
Winter Melon Tea
4. 鮮果花茶 \$33 \$43
Fresh Fruit Flower Tea
5. 洛神花山楂茶 \$19 \$21
Roselle Hawthorn Tea
6. 金桔檸檬綠茶 \$19 \$21
Kumquat Lemon Green Tea
7. 黑糖薑母茶 \$19
Brown Sugar Ginger Tea
8. 桂花生薑茶 \$19
Chamomile Ginger Tea
9. 薏米水 \$19
Coconut Water
10. 紅棗桂圓肉茶 \$21
Red Date Longan Tea
11. 特濃薄荷朱古力 \$26
Rich Pate Chocolate Milk
12. 朱古力雪香 \$26
Chocolate Milk Shake
13. 特色檸檬茶 \$35
Xiao Wang Lemon Tea
14. 黑糖珍珠鮮奶 \$28
Brown Sugar Milk with Tapioca Pearl
15. 咖啡磚芝士奶蓋 \$28 \$32
Coffee Cheese Milk Cap
16. 香芋珍珠芝士奶蓋 \$32
Taro Cheese Milk Cap with Tapioca Pearl
17. 抹茶芝士奶蓋 \$32
Matcha Cheese Milk Cap
18. 芝麻珍珠芝士奶蓋 \$43
Sesame Cheese Milk Cap with Tapioca Pearl
19. 牛油果芝士奶蓋 \$48
Avocado Cheese Milk Cap
20. 香芒芝士奶蓋 \$48
Mango Cheese Milk Cap
21. 香芒綠茶芝士奶蓋 \$30
Mango Green Tea with Cheese Milk Cap
22. 荔枝綠茶芝士奶蓋 \$30
Lychee Green Tea with Cheese Milk Cap
23. 水果綠茶芝士奶蓋 \$43
Fresh Fruit Green Tea with Cheese Milk Cap
24. 水果茉莉茶 \$36
Fresh Fruit Jasmine Tea
25. 香芒茉莉茶 \$22
Mango Jasmine Tea
26. 荔枝玉露 \$22
Lychee Tea with Aloe



甜度
Sweetness
1 微甜 (三分甜) 2 半甜 (五分甜)
30% Sweetness 50% Sweetness
3 少甜 (七分甜) 4 正常
70% Sweetness Normal

* 配料區 (只適用於凍飲):
Additional toppings (for cold drinks):

- | | |
|---------------------------|---------------------------|
| a 珍珠 \$3
Tapioca Pearl | b 椰芽 \$3
Wheat Germ |
| c 爆珠 \$3
Topping Boba | d 仙草凍 \$3
Herbal Jelly |
| e 愛玉 \$3
Ai-Yu Jelly | f 蘆薈 \$3
Aloe |

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