



外帶美饌 Takeaway Offers

※每日早上 10:00 起接受訂餐，敬請於取餐前 2 小時致電 02-2715-6789 訂餐

※※請於訂餐時告知欲取餐之地點；

取餐地點為 1) 酒店大廳入口處禮賓服務台 或 2) 一樓文華餅房

※取餐時間如下：

週一至週日

• 午餐 12:00~14:30

• 晚餐 18:00~20:00

※ Available from 10:00am daily, please place your order at least 2 hours before pick-up by calling 02-2715-6789

※ Please inform us of your pickup point at either

1) Concierge Counter at the Hotel Lobby Entrance or 2) The Mandarin Cake Shop, when you place the order

※ Pick-up service is available as below:

Monday to Sunday

• Lunch from 12:00 noon to 2:30pm

• Dinner from 6:00pm to 8:00pm

以上所有價格為新台幣含稅價格。若您有任何飲食上的特殊需求，務請事先告知我們的服務人員。

Prices are in Taiwan dollars, inclusive of applicable government taxes. For any special dietary requests, our colleagues will be pleased to assist you.

Y A G E
雅閣

點心 DIM SUM

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| A01 | 鮑魚蒸燒賣
Australian Abalone, Pork and Shrimp Shu-Mai, <i>Steamed</i> | 三件 <i>three pieces</i>
600 |
| A02 | 雅閣蝦餃皇
Fresh Shrimp Dumpling, <i>Steamed</i> | 三件 <i>three pieces</i>
460 |
| A03 | 爆汁黑豚肉餡餅
Spring Onion, Black Pork Cake, <i>Pan-fried</i> | 三件 <i>three pieces</i>
300 |

開胃前菜 APPETIZERS

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| A04 | 雅閣叉燒皇
Black Pork, Honey, <i>Barbecue</i> | 1,180 |
| A05 | 潮蓮燒鵝
Goose, <i>Roasted</i> | 980 |
| A06 | 柚子白玉
Pomelo Vinegar, Winter Melon, <i>Marinated</i> | 280 |
| A07 | 椒麻雞絲粉皮
Shredded Chicken, Flat Glass Noodles, Cashew Nuts, Spicy Sesame | 420 |

湯 SOUP

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| A08 | 松茸瑤柱燉海螺
Matsutake Mushrooms, Conpoy, Pork, Sea Whelk, <i>Double-boiled</i> | 680 |
| A09 | 黃耳竹筴燉北菇
Baby Cabbage, Bamboo Piths, Yellow fungus, Shiitake, <i>Double-boiled</i> | 400 |

Y A G E
雅閣

肉類 · 家禽 PORK, BEEF AND POULTRY

- A10 清湯牛坑腩 (台灣牛肉) 880
Taiwanese Beef Brisket, Radish, *Stewed*
- A11 雅閣咕嚕肉 600
Taiwanese Black Pork, Pineapple, Sweet & Sour Sauce, *Glazed*
- A12 雅閣脆皮雞 半隻 *half* 一隻 *whole*
Ya Ge Signature Crispy Chicken 760 1,480

海鮮 SEAFOOD

- A13 黃湯野菌蝦球 1,280
Chicken and Duck Jus, Assorted Mushrooms, Prawn, *Steamed*
- A14 雙冬炒遼參 1,680
Sea Cucumber, Shiitake, Bamboo Shoot, *Wok-fried*
- A15 手工甜椒醬蒸海斑柳 880
Sliced Giant Garoupa, Bell Pepper Paste, Enoki Mushrooms, *Steamed*

野菜 VEGETABLES

- A16 欖菜干煸四季豆 480
String Bean, Minced Pork, Pickled Vegetables, *Wok-fried*
- A17 季節時蔬 400
Seasonal Vegetables
- A18 榆耳秀珍菇燒豆腐 480
Fungus, Oyster Mushrooms, Tofu, *Casserole*

Y A G E
雅閣

粉 · 麵 · 飯 RICE AND NOODLES

- A19 金蒜蟹肉帶子炒飯 660
Scallops, Crab Meat, Garlic, Jasmine Rice
- A20 雪裡紅黑豚炒米粉 680
Pickle Vegetables, Black Pork, Rice Noodles, *Wok-fried*
- A21 干燒素伊麵 480
Chinese Chives, Mushrooms, E-Fu Noodles, *Braised*

甜品 DESSERTS

- A22 香芒楊枝甘露 320
Mango, Pomelo, Sago Cream
- A23 葡式蛋塔 三件 *three pieces*
180
Portuguese Egg Tart, *Baked*
- A24 杭菊枸杞糕 三件 *three pieces*
180
Chrysanthemum, Wolfberries Pudding