

A LA CARBNE MIGNON



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小吃 Taiwan Snacks

M1. 小籠包 *Xiao Long Bao* Dumplings (4pcs)

Homemade ground pork or vegetable broth dumplings (Gluten) 16.-

M2. 台灣雪花鍋貼 *Taiwan Crispy Gyoza* (5pcs)

Homemade pan-fried long dumplings filled with ground pork or vegetable (Gluten) 14.-

M3. 春捲 *Spring Rolls* (4pcs)

Vegetable spring rolls served with sweet chili sauce (Gluten) 8.⁵⁰

M4. 刈包 *Gua Bao* Taiwan Burger (1pc)

Stewed pork belly or tofu garnished with crushed peanuts, sour pickled cabbage and fresh coriander served in a folded steamed flatbread (Gluten, Peanuts) 9.-

M5. 蔥油餅 *Scallion Pancake*

Minced scallion pancake, lightly pan-fried (Gluten) 8.⁵⁰

M6. 鹽酥雞 *Popcorn Chicken*

Marinated deboned chicken pieces, coated in tapioca crumbs, deep-fried and seasoned with a characteristic pepper-salt (Gluten) 15.-

M7. 蝦餃 *Mixed DimSum* (6 pcs)

Steamed mixed *DimSum* (Gluten) 18.-

涼菜 Cold Starters

C1. 涼拌拍黃瓜 *Cucumber Salad*

Marinated in a sweetened vinegar, garlic and soy nectar, served with fresh chili (Soy) 9.⁵⁰

C2. 皮蛋涼拌豆腐 *PiDanTofu*

Silken tofu topped with preserved egg, minced garlic, spring onion, a splash of soy sauce and Chinese vinegar (Soy) 17.⁵⁰

C3. 香辣白斬雞 *Chili Chopped Chicken*

Chopped chicken on the bone served with a sauce of soy, sesame, chili, garlic and fresh coriander (Soy) 18.⁵⁰

C4. 醉雞 *Drunken Chicken*

Boneless chicken marinated in Hsaohsing rice wine, goji berries, ginseng and dried red date 20.-

C5. 五味中卷 *Squid Salad with Taiwanese Five-Flavor Sauce*

Cooked squid dressed with one of the famous sauces in Taiwan combining tomato, soy, ginger, garlic, black vinegar, served with a green vegetable. (Soy) 21.⁵⁰

Allergen Declaration

Some of our meals contain milk, eggs, fish, shellfish, peanuts, sesame, soy and wheat. For information, please ask our Staff.

Meat Declaration

The meat declaration is displayed on the service counter.

湯類 Soup

S1. 貢丸湯 Pork Meatball Soup

Ground pork meatballs in a clear pork and chicken broth, served with celery (Soy) 9.-

S2. 菌菇紅棗養身湯 Healthy Mushroom Soup

Mushrooms with lotus root, goji berries and dried red date 10.-

S3. 餛飩湯 Wonton Soup

Pork wonton dumplings in served with coriander and chopped vegetables (Gluten) 9.-

S4. 酸辣湯 Hot Sour Soup

Bamboo, mushroom, chicken, egg and more in a broth with chili, pepper, and vinegar (Gluten) 9.-

麵類 Taiwan Noodles

N1. 紅燒牛肉麵 Taiwanese Beef Noodle Soup

Beef slow-cooked in a tasty broth of cinnamon, star anise, soy and satay sauce, served with noodles (Gluten, Soy) 29.-

N2. 擔仔麵 *Danzai* Noodles

Noodles topped with braised ground pork, served with Bok Choy and a prawn. Traditionally served in broth but can be served without. Please inform your server. (Soy, Prawn) 20.⁵⁰

N3. 麻醬麵 Sesame Paste Noodles

Cold noodles topped with sesame paste, fresh cucumber and carrot, served with a soy and vinegar sauce (Soy, Sesame) 17.-

N4. 沙茶牛肉炒麵 *Shacha* Beef Fried Noodles

Ramen noodles and beef stir fried in *Shacha* sauce (garlic, ginger, shallots, sesame) with fresh greens, carrot, bean sprouts, spring onion, garlic and chili (Soy, Sesame) 26.-

肉類 Meat Dishes

W1. 三杯雞 *San Bei* (Three Cups) Chicken

Deboned chicken pieces smothered in a uniquely Taiwanese sauce of soy, rice wine, sesame oil, garlic, ginger, fresh basil and chili (Soy) 29.⁵⁰

W2. 椒麻雞排 Zesty Citrus Spiced Chicken

Deboned chicken steak coated in tapioca crumbs, deep-fried and served with a lemon, soy, chili, garlic sauce and topped with crushed peanuts (Soy, Peanuts) 27.-

W3. 芋泥香酥鴨 Crispy Taro-Duck

Deboned duck steak stuffed with Taro and deep fried 33.-

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W4. 蔥爆牛肉 Wok-fried Beef with Scallions 🌶️

Beef wok-fried with soy, oyster sauce, and scallions (Soy) 33.-

W5. 沙茶牛肉炒空心菜 *Shacha* Wok Fried Beef with Water Spinach 🌶️

Beef wok-fried with Taiwanese *Shacha* sauce (garlic, ginger, shallots, sesame) and water spinach (Soy) 33.-

W6. 黑胡椒鐵板牛肉 *Teppanyaki* Beef with Black Pepper Sauce 🌶️

Beef wok-fried with crushed black pepper, spring onion, pepperoni and snow peas (Soy) 33.-

W7. 爌肉 Braised Pork Belly Plate

Slices of pork belly sautéed and slow stewed in a tasty broth of cinnamon, star anise, cumin, and liquorice bark, served with Bok Choy or Broccoli as available (Soy) 26.⁵⁰

W8. 麻辣鴨血臭豆腐 *MaLa* Stinky Tofu 🌶️🌶️

Tofu marinated in fermented cabbage, served with duck blood cake in a spicy soup base 36.-

W9. XO 醬炒蘿蔔糕 Fried Turnip Cake with XO sauce 🌶️🌶️

Squares of steamed turnip cake lightly fried with scallop, bean sprouts and shallot, served with a XO sauce and chili (Soy, Egg) 30.-

W10. 五更腸旺 Taiwan Style Chitterling Pot 🌶️

Pork intestine, salted mustard greens, and duck blood cake in a spicy soup base of leek, garlic, ginger, rice wine and fermented broad bean paste. 38.-

海鮮 Seafood Dishes

W11. 鳳梨蝦球 Pineapple Prawns

Prawns rolled in tapioca crumbs, wok-fried, served with pineapple and mayonnaise 34.-

W12. 胡椒蝦 Spicy Pepper Prawns 🌶️🌶️🌶️

Prawns (with shell) wok-fried with green onion, garlic, white and black pepper 36.-

W13. 三杯系列 (A)明蝦 (B)中卷 *San Bei* (Three Cups) Prawn or Squid 🌶️

Choose either (A) Prawn 33.- or (B) Squid 29.- in a uniquely Taiwanese sauce of soy, rice wine, sesame oil, garlic, ginger, fresh basil (Soy)

W14. 清蒸魚 Steamed Whole Fish ⌚

Steamed whole fish with chili, spring onion, ginger and garlic (Soy) 55.-

W15. 糖醋魚 Sweet and Sour Whole Fish ⌚

Deep fried whole fish in Taiwan style homemade tomato-pineapple sweet & sour sauce 55.-

W16. 清蒸檸檬魚 Zesty Citrus Whole Steamed Fish ⌚

Steamed whole fish with lemon, lemon-grass, garlic, fish sauce, chili, coriander 55.-

⌚ *These items take time to prepare.*

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素食 Vegi Dishes

V1. 紅燒茄子 Braised Eggplant (with or w/out Ground Beef)

Eggplant braised and stewed in a sweet and savory sauce with garlic (Soy) 23.-

V2. 蒜炒時蔬 (A) 高麗菜 (B)空心菜 (C) 青江菜 Green Vegetable Wok-fried with Garlic

Choose (A) Chinese Cabbage (B) Water Spinach or (C) Bok Choy 21.⁵⁰

V3. 三杯系列 (A)杏鮑菇 (B) 豆腐 *San Bei* (Three Cups) King Trumpet Mushroom or Tofu

Mushroom 28.- or Tofu 25.- wok fried in a uniquely Taiwanese sauce of soy, rice wine, sesame oil, garlic, ginger, chili, fresh basil (Soy)

V4. 香酥蛋豆腐 Deep-fried Egg Tofu

Egg Tofu coated with tapioca flour and deep-fried, topped with a sauce of soy, garlic, sesame oil, scallion and a touch of fresh chili (Egg, Soy) 23.⁵⁰

V5. 黑胡椒鐵板豆腐 *Teppanyaki* Tofu or Mushrooms with Black Pepper Sauce

(A) Tofu 29.- or (B) King Trumpet mushrooms 30.- wok-fried with crushed black pepper, spring onion, pepperoni and snow peas (Soy) 29.-

V6. 蠔油炆冬菇 Oyster Sauce *Shiitake* Mushrooms


Shiitake mushrooms in vegan Oyster Sauce Served with Bok Choy or broccoli as available 24.-

V7. XO 醬炒蘿蔔糕 Fried Turnip Cake with XO sauce

Squares of steamed turnip cake lightly fried with bean sprouts and shallot, served with XO sauce and chili (Soy, Egg) 30.-

兒童套餐 Children - Set Menu

(快樂兒童套餐 12 years and under)

甜酸 Sweet & Sour K1.雞 Chicken 22.- K2.魚 Fish 20.- K3.豆腐 Tofu 22.- 

Served with 春捲 x 2(素) Spring Roll (2pc) and 素炒飯 Egg & Vegetable Fried Rice

飯類 Rice

R1. 白飯 Steamed Rice 3.-

R2. 滷肉飯 Braised Pork Rice

Rice topped with pork slivers sautéed and slow stewed in a tasty broth of cinnamon, star anise, cumin, and liquorice bark served with sour cabbage (Soy) 8.-

R3. 蔬菜蛋炒飯 Fried Rice with Egg and Mixed Vegetable 15.-

R4. 蝦仁炒飯 Shrimp Fried Rice with Egg and Mixed Vegetable 18.-

R5. 揚州炒飯 *YangZhou* Fried Rice (Ham, Shrimp, Bamboo, Egg, Mushroom, Mixed Vegetable) 22.-

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甜點 Dessert

D1. 刨冰 Fruit Shaved Ice (Seasonal) v

A signature Taiwan dessert: snowflake-thin shaved ice flavoured with fresh fruit, and condensed milk. Choose from Original (unflavoured ice) 8.⁵⁰, Milk, Taro, Matcha, or Mango flavoured ice 10.- (Milk)

Additional ingredients 1.- each

椰果 Jelly - 愛玉 Aiyu, 椰果 Coconut, 葡萄 Grape 芒果 Mango, 草莓 Strawberry

果醬 Jam - 芒果 Mango, 百香果 Passion Fruit, 烏梅 Smoked Plum, 草莓 Strawberry

珍珠 Pearls- 木薯 Tapioca, 芋頭 Taro

爆珠 Popping Boba- 奇異果 Kiwi, 草莓 Mango, 芒果 Strawberry

紅豆 Red bean

布丁 Crème Caramel Pudding

D2. 楊枝甘露 Mango Sago Grapefruit v

Mango and coconut milk puree on soft sago pearls topped with fresh mango and grapefruit 10.-

D3. 麻糬冰淇淋 *MoChi* Ice Cream (2 balls) v

A specialty in northeastern Taiwan of Japanese origin, mildly sweet *MoChi* dough wrapped around balls of ice cream. Chocolate, vanilla, strawberry, *matcha* green tea, mango, passionfruit, coconut, black sesame (Milk) 8.-

D4. 冰淇淋潤餅 *PoPiah* Taiwanese Ice Cream Wrap

Ice-cream, crushed peanuts, coriander and malt sugar wrapped in a thin crêpe. Mango, passion fruit, strawberry, cookie, blueberry. One scoop 10.- Two scoops 14.-



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