

# 聚 聚 樓

eslite garden

「或行或止，難得人間相聚喜。」

宋·沈瀛《減字木蘭花》

匯粹大中華料理精髓

創新傳承東方飲食內涵

在環繞歷史軌跡與自然生態的秘境場域

與友人共聚、相聚、好聚

營業時間 **Opening Hours**：午餐 11:30am - 02:00pm 晚餐 06:00pm - 09:30pm



胡麻XO醬紅油雞

Chicken thigh, xo sauce, chili & sesame sauce

## 涼菜食趣

*Appetizer*

- NT\$ 180**  如意十香菜  
10 Shredded vegetable
- NT\$ 180**  北方大拌菜  
Shredded chinese cabbage, sweet vinaigrette
- NT\$ 200** 麻辣香花生  
Spicy & chili peanut
- NT\$ 260**  胡麻XO醬紅油雞  
Chicken thigh, xo sauce, chili & sesame sauce
- NT\$ 380**  醉醃鹹九孔(6顆)  
Marinated baby abalone, soy sauce (6 each)
- NT\$ 360** 紹興迷醉蝦  
Drunken shrimp
- NT\$ 220** 蜜汁鳳尾魚  
Honey brown vinegar glazed long tailed anchovy
- NT\$ 220** 滷水鴨胗  
Duck gizzard, homemade chinese marinated juice

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend



杜松子橙汁肉

Wok- fried pork loin, gin & orange sauce

- NT\$ 420 薑香麻油松阪豬  
Wok-fried pork neck, ginger, black sesame oil
- NT\$ 360 杜松子橙汁肉  
Wok- fried pork loin, gin & orange sauce
- NT\$ 360 糖醋鍋包肉  
Wok-fried pork rib, sweet & sour sauce
- NT\$ 360 🍷 樹子蒸排骨  
Steamed pork rib, bird lime tree
- NT\$ 280 藤椒麻婆豆腐  
Braised bean curd, minced pork, Sichuan pepper
- NT\$ 420 🌶️ 麻辣雙椒松阪豬  
Wok-fried pork neck, spicy & chili sauce
- NT\$ 580 🍷 焦糖脆皮青檸松阪豬  
Honey glazed pork neck



荔香辣子雞丁

Wok-fried chicken, lychee & spicy sauce

- NT\$ 320  荔香辣子雞丁  
Wok-fried chicken, lychee & spicy sauce
- NT\$ 320 香吉橙汁雞柳  
Wok-fried chicken, orange sauce
- NT\$ 320 避風塘脆雞球  
Deep-fried chicken nugget, garlic & salt
- NT\$ 360 薑香麻油雞  
Wok-fried chicken, ginger, black sesame oil
- NT\$ 320 雪菜嫩溜雞片  
Stir-fried chicken breast, preserved vegetable



蜜糖脆皮牛小排

Honey glazed BBQ beef rib



# 大地美饌

*From the Land*

- NT\$ 320**  **豆豉土匪炒牛**  
Wok-fried beef, salted black bean, spicy & chili sauce
- NT\$ 420**  **川辣水煮牛**  
Broth poached sliced beef, Sichuan pepper
- NT\$ 360** **孜然鬼馬牛肉**  
Wok-fried beef, fried bread stick, chinese water chestnut, cumin powder
- NT\$ 460** **蒜香牛小排**  
Garlic-flavored beef rib
- NT\$ 780**  **清燉陳皮無骨牛小排**  
Braised beef rib, dried tangerine
- NT\$ 780** **蜜糖脆皮牛小排**  
Honey glazed BBQ beef rib

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend



柚香蜜糖蝦

Wok-fried prawn, sweet pomelo sauce

- NT\$ 480  金沙脆蝦球  
Wok-fried crispy prawn, salted egg yolk
- NT\$ 460 柚香蜜糖蝦  
Wok-fried prawn, sweet pomelo sauce
- NT\$ 460  川椒宮保蝦球  
Wok-fried shrimp, Sichuan pepper, peanut
- NT\$ 580 蝦球蟹黃豆腐  
Fried shrimp, tofu, crab meat sauce
- NT\$ 380 酥炸麵托黃魚  
Deep-fried yellow fish
- NT\$ 360  清蒸醃冬瓜龍膽石斑(位)  
Steamed giant grouper, pickled white gourd (per person)
- NT\$ 480 清香檸檬海鱸魚  
Steamed seabass, tofu, lime & sour sauce



薏仁胡椒豬肚湯(位)

Double-boiled chicken soup, pork belly, pearl barley, white pepper powder

## 養元湯品

*Soup (per person)*

- NT\$ 260**  **威士忌秋菊燉雞湯(位)**  
Double-boiled chicken soup, dried florist daisy, whisky
- NT\$ 280**  **當歸蜜棗牛肉清湯(位)**  
Double-boiled beef soup, chinese angelica, chinese date
- NT\$ 260** **薏仁胡椒豬肚湯(位)**  
Double-boiled chicken soup, pork belly, pearl barley, white pepper powder
- NT\$ 260** **蔥煨紅燒四寶湯(位)**  
Double-boiled soup, pork knuckle, braised pork rib, chicken thigh
- NT\$ 220**  **養生素清湯(位)**  
Boiled vegetable soup, mushroom, dried lotus seed, ginkgo

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend



雨來菇炒蛋

Fried egg, star jelly

## 錦繡蔬菜

*Vegetable*

- NT\$ 280**      蠔油芥藍菜  
Boiled kale, oyster sauce
- NT\$ 260**      金銀蛋青花椰菜  
Fried broccoli, salted egg, preserved egg, egg white
- NT\$ 280**      櫻花蝦娃娃菜  
Boiled baby cabbage, sergestid shrimp
- NT\$ 320**      🍗 雞汁百合蘆筍  
Boiled asparagus, lily bulb, chicken jus
- NT\$ 220**      🍗 雨來菇炒蛋  
Fried egg, star jelly
- NT\$ 180**      黃金脆皮豆腐  
Deep-fried tufo, shichimi powder
- NT\$ 220**      清炒季節時蔬  
Stir-fried seasonal vegetable

以上菜餚皆可依需求製作純素  
All above can be made vegan upon request

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend



帕瑪火腿松露炒飯

Fried rice, parma ham, truffle



## 品香飯麵

### Rice & Noodle

- NT\$ 300**  **帕瑪火腿松露炒飯**  
Fried rice, parma ham, truffle
- NT\$ 280** **鹹魚雞粒炒飯**  
Fried rice, salted fish, chicken
- NT\$ 280** **XO醬肝臘腸炒飯**  
Fried rice, dried sausage, xo sauce
- NT\$ 300**   **十香如意炒米粉**  
Fried rice noodle, 10 shredded vegetable
- NT\$ 280**  **雪菜筍菇粿條**  
Fried "Hakka" rice noodle, preserved vegetable, bamboo, dried mushroom
- NT\$ 30** **關山米飯(碗)**  
Steamed rice (per bowl)

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend



雪莉酒燉洋梨(位)

Poached pear, sherry wine sweet soup

## 甜 心 佳 點

*Dessert (per person)*

- NT\$ 130**       青檸桃膠銀耳露 (位)  
Peach gum, white fungus sweet soup
- NT\$ 130**      桂花蜜釀琉璃露 (位)  
Aiyu jelly, osmanthus jam, sugar sparkling water
- NT\$ 160**      薑汁杏仁燉奶 (位)  
Ginger almond milk pudding
- NT\$ 180**       雪莉酒燉洋梨 (位)  
Poached pear, sherry wine sweet soup
- NT\$ 160**      手作精緻蛋糕 (單片)  
Homemade cake (1 piece)
- NT\$ 160**      新鮮水果盤 (位)  
Seasonal fruit plate

 - 辣 Spicy

 - 素 Vegetarian

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# 誠品選茶

Taiwan Tea

每壺NT\$ 160 by pot (450ml)

## 文山包種茶

Wenshan Pou-Chong tea

包種茶為輕發酵的青茶，茶湯細緻透亮，色澤蜜綠鮮豔，回韻細膩，花香餘韻留在口中久久不散，有「香濃醇韻美」之美稱。

每壺NT\$ 160 by pot (450ml)

## 高山鐵觀音茶

High mountain - TeGuanYi tea

本款高山鐵觀音擁有天然馥郁的花果香及烘焙而產生的焦糖甜香調，茶湯琥珀金黃，滋味醇厚甘鮮。

每壺NT\$ 160 by pot (450ml)

## 高山烏龍茶

High mountain - Oolong tea

每年選自台灣1200公尺以上的茶園，口感茶質甘醇，入口生津帶活性，落喉甘滑韻味強。

每壺NT\$ 160 by pot (450ml)

## 鹿野紅烏龍

Luye black oolong tea

甘甜、醇香與水色橙紅，特殊的迷人龍眼木蜜香，入喉自然清甜。

每位NT\$ 70 (per person)

## 金萱茶

TTES No.12 Jhinhsuan tea

金萱茶俗稱27仔或台茶12號，屬茶樹改良品種。淡淡的奶香與果香，入口清香滑順，尾韻微帶苦甜味。

熱(Hot) / 冰(Iced)

NT\$ 170

NT\$ 170

NT\$ 130    NT\$ 150

NT\$ 160    NT\$ 180

NT\$ 190

NT\$ 200

NT\$ 200

NT\$ 170

NT\$ 170

NT\$ 110

NT\$ 110

洋甘菊茶

Chamomile tea

薄荷草茶

Peppermint tea

美式咖啡

Caffe Americano

咖啡拿鐵

Caffe latte

柑橘檸檬氣泡飲

Citrus lime sparkling drink

西西里檸檬冰咖啡

Lemon ice caffe

荔枝冰茶

Lychee ice tea

柳橙汁

Orange juice

紅葡萄柚汁

Grapefruit juice

普娜礦泉水 500ml

ACQUA Panna still mineral water

聖沛黎洛氣泡礦泉水 500ml

S.Pellegrino sparkling mineral water

風味飲品

Flavor Drink

# 酒 精 飲 品

*Alcohol Drink*

- |            |                                                  |
|------------|--------------------------------------------------|
| NT\$ 130   | 台灣金牌啤酒 330ml<br>Taiwan beer-gold medal           |
| NT\$ 130   | 日本朝日啤酒 330ml<br>Asahi beer-Super Dry             |
| NT\$ 130   | 海尼根啤酒 330ml<br>Heineken beer                     |
| NT\$ 290   | 精選優質葡萄酒(單杯/150ml)<br>Selection of wine by glass  |
| NT\$ 1,350 | 精選優質葡萄酒(單瓶/750ml)<br>Selection of wine by bottle |

以上價格均為新台幣，並外加一成服務費。

自帶酒水需酌收酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000

Prices are quoted in NT dollars and subject to a 10% service charge.

The corkage charge per bottle at this restaurant is NT\$500 for wine and NT\$1,000 for spirit.



禁止酒駕 未滿十八歲者，禁止飲酒 | 本場所不販賣酒予未滿十八歲者