

# 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 - 02:30pm 晚餐 06:00pm - 09:30pm



**XO醬紅油胡麻雞**

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\$ 260**  **XO醬紅油胡麻雞**  
Chicken thigh, xo sauce, chili & sesame sauce
- NT\$ 380**  **醉醃鹹九孔(6顆)**  
Marinated baby abalone, soy sauce (6 each)
- NT\$ 220**  **雪菜松露腐竹**  
Bean curd, pickled mustard green, truffle oil
- NT\$ 220**  **川香麻辣鴨胗**  
Spicy & chili duck gizzard
- NT\$ 260** **冷拌酸醋羊肚絲**  
Shredded lamb tripe, white vinaigrette

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend





京都焗子排

Wok-fried spare rib, sweet & sour brown sauce

- NT\$ 360      糖醋鍋包肉  
Double cooked pork slices
- NT\$ 360      🍽️ 京都焗子排  
Wok-fried spare rib, sweet & sour brown sauce
- NT\$ 450      蒜泥松阪豬  
Boiled pork neck slices, garlic sauce
- NT\$ 450      薑香松阪豬  
Wok-fried pork neck, ginger, black sesame oil
- NT\$ 360      青蒜蔗燻臘肉  
Stir-fired Chinese bacon, scallion
- NT\$ 360      🌶️ 魚香茄子肥腸  
Beaised eggplant, minced pork, pig intestines
- NT\$ 280      🌶️ 藤椒麻婆豆腐  
Mapo tofu, minced pork, Sichuan pepper

本餐廳豬肉使用原產地：台灣 **Pork origins: Taiwan**

🌶️ - 辣 Spicy

🌿 - 素 Vegetarian

🍽️ - 主廚推薦 Chef's Recommend





荔香辣子雞丁

Wok-fried chicken, lychee & spicy sauce

- NT\$ 360**      杜松子橙汁雞柳  
Wok- fried chicken breast, gin & orange sauce
- NT\$ 360**       荔香辣子雞丁  
Wok-fried chicken, lychee & spicy sauce
- NT\$ 340**      雪菜雞片  
Stir-fried chicken breast, preserved vegetable
- NT\$ 460**      蔥油嫩雞  
Chicken thigh, scallion oil
- NT\$ 360**      黑椒雞丁  
Wok- fried chicken breast, black pepper sauce
- NT\$ 380**      啍啍雞煲  
Braised chicken pot





蜜糖脆皮牛小排

Honey glazed BBQ beef rib



# 大地美饌

*From the Land*

- NT\$ 380**  **土匪炒牛**  
Wok-fried beef, salted black bean, spicy & chili sauce
- NT\$ 380** **蔥爆牛肉**  
Wok-fried beef, scallion
- NT\$ 480**  **川椒水煮牛**  
Broth poached sliced beef, Sichuan pepper
- NT\$ 580** **無骨香蒜牛小排**  
Beef rib, crispy garlic
- NT\$ 560** **柱侯燉牛腩**  
Braised beef tendon, soy bean sauce
- NT\$ 780**  **蜜糖脆皮牛小排 (限量供應)**  
Honey glazed BBQ beef rib
- NT\$ 780** **陳皮無骨牛小排**  
Braised beef rib, dried tangerine

本餐廳牛肉使用原產地：美國、澳洲 **Beef origins: U.S.A., Australia**

 - 辣 Spicy

 - 素 Vegetarian

 - 主廚推薦 Chef's Recommend



柚香蜜糖蝦

Wok-fried prawn, sweet pomelo sauce

- NT\$ 460      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\$ 480       宮保蝦球  
Kung Pao prawn
- NT\$ 580      蝦球蟹黃豆腐  
Fried shrimp, tofu, crab meat sauce
- NT\$ 460      椒鹽炸中卷  
Deep-fried neritic squid, salt & pepper
- NT\$ 400      酥炸麵托黃魚  
Deep-fried yellow fish, salt & pepper
- NT\$ 480       豆瓣燒鮮魚  
Deep-fried fish slices, tofu, chili bean sauce
- NT\$ 480      清香檸檬海鱸魚  
Steamed seabass, tofu, lime & sour sauce
- NT\$ 360       清蒸醃冬瓜龍膽石斑(位)  
Steamed giant grouper, pickled white gourd (per person)





### 薏仁胡椒豬肚湯

Double-boiled pork 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\$ 280** 蟲草花鮑魚雞湯(位)  
Double-boiled chicken soup, abalone, dried cordyceps flower
- NT\$ 260** 薏仁胡椒豬肚湯(位)  
Double-boiled pork soup, pork belly, pearl barley, white pepper powder
- 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\$ 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\$ 280**      雞汁綠蘆筍  
Boiled asparagus, chicken jus
- NT\$ 220**      🍄 雨來菇炒蛋  
Fried egg, star jelly
- NT\$ 220**      紅燒鮮菇豆腐  
Braised tofu, mushroom
- NT\$ 200**      黃金脆皮豆腐  
Deep-fried tofu, shichimi powder
- NT\$ 220**      清炒時蔬  
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\$ 300** **青醬蝦仁帕瑪森起士炒飯**  
Fried rice, shrimp, pesto, parmesan cheese
- NT\$ 300** **干貝酥蛋白炒飯**  
Fried rice, dried scallop sliced, egg white
- NT\$ 260**   **十香如意炒米粉**  
Fried rice noodle, 10 shredded vegetable
- NT\$ 260**  **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

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

洋甘菊茶

Chamomile tea

NT\$ 170

薄荷草茶

Peppermint tea

NT\$ 190

柑橘檸檬氣泡飲

Citrus lime sparkling drink

NT\$ 200

西西里檸檬冰咖啡

Lemon ice coffee

NT\$ 200

荔枝冰茶

Lychee ice tea

NT\$ 170

純柳橙汁

Orange juice

NT\$ 110

普娜礦泉水 500ml

ACQUA Panna still mineral water

NT\$ 110

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