

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

誠品生活松菸

營業時間 | Opening Hour

午餐 / Lunch 11:30am - 02:30pm

晚餐 / Dinner 05:30pm - 09:00pm

# 相聚指南

Note to customers

以下服務項目需另外收費：

The following services are subject to additional charges:

-茶資 每位NT\$55(台灣四季春、黃金蕎麥茶、菊花普洱茶)

Tea charge at NT\$55 per person (Oolong Tea / Buckwheat Tea / Chrysanthemum & Puer Tea)

-酒水服務費 葡萄酒(750ml)每瓶NT\$500, 烈酒(700ml)每瓶NT\$700

Corkage charge : Wine (750ml) at NT\$500 per bottle, Liquor (700ml) at NT\$700 per bottle

所有價格皆以新台幣計算, 需另加一成服務費。

All prices are in NT dollars and subject to 10% service charge.

若您對某此食物有過敏反應或其他需求, 請告知我們的服務人員。

Please advise our staff for any food allergies or dietary requirements.

非本餐廳出售的酒類、飲料及食物, 謝絕帶入本餐廳使用。

No outside food and drinks are allowed in the restaurant.

公眾場合請小心保管自身的財物。

Please take care of your personal belongings.

肉品使用來源說明：

Meat country of origin instructions:

-豬肉使用原產地：台灣

Pork origins : Taiwan

-豬肉再製品使用原產地：台灣、荷蘭、西班牙

Processed meat : Taiwan, Netherlands, Spain

-牛肉使用原產地：美國、澳洲、紐西蘭

Beef origins : U.S.A, Australia, New Zealand

菜單圖片僅供示意參考, 請依實際供應餐點為主。

Menu photo is for reference only, the actual product serves as the standard.

# 聚聚十大推薦

Recommend



醉醃鹹九孔(4顆) NT\$260  
Marinated baby abalone, soy sauce  
(4 pcs)

可樂燉豬腳 375  
Braised pork knuckle, brown sauce

荔香辣子雞丁 375  
Wok-fried chicken, lychee & spicy sauce

蜜糖脆皮牛小排(限量供應) 880  
Honey glazed BBQ short rib beef

金沙蝦球 465  
Wok-fried crispy prawn, salted egg yolk

帕瑪火腿松露炒飯 290  
Fried rice, parma ham, truffle

十香如意炒米粉 275  
Fried rice noodles, 10 shredded vegetable

雨來菇炒蛋 220  
Fried egg, nostoc commune

威士忌秋菊燉雞湯(盅) 250  
Double-boiled chicken soup, dried florist daisy, whisky

雪莉酒燉洋梨(冷/熱) 170  
Poached pear, sherry wine sweet soup (cold/hot)

# 涼菜食趣

Appetizer



## 如意十香菜 🌿

10 Shredded vegetable

NT\$195

## 雪菜松露腐竹 🌿👨🍳

Bean curd skin, pickled mustard green, truffle oil

195

## 北方大拌菜 🌿

Shredded chinese cabbage, sweet vinaigrette

170

## 酸菜鮮筍 🌿

Bamboo shoot, pickled mustard green

170

## 蒜苗千絲牛筋

Shredded braised beef tendon, leek

190

## 醉醃鹹九孔(4顆)

Marinated baby abalone, soy sauce (4 pcs)

260

## XO醬紅油胡麻雞 🍴

Chicken thigh, xo sauce, chili & sesame sauce

235

## 川香麻辣鴨胗 🌶️🌶️

Spicy & chili duck gizzard

230

🌶️ - 辣 Spicy

🌿 - 素 Vegetarian

🍴 - 主廚推薦 Chef's Recommend

# 大地美饌

From the Land



## 經典回鍋肉

Twice-cooked pork

NT\$375

## 可樂燉豬腳 🍲

Braised pork knuckle, brown sauce

375

## 蒜泥松阪豬

Sliced boiled pork neck, garlic soy sauce

390

## 京都焗子排

Wok-fried pork spare rib, sweet & sour brown sauce

370

## 橙汁燒肉

Wok-fried pork loin, cointreau orange sauce

370

## 蔥油嫩雞

Broth poached chicken thigh, scallion oil

390

## 松露雪菜雞片

Stir-fried chicken breast, pickled mustard green, truffle sauce

375

## 荔香辣子雞丁 🍲🌶️

Wok-fried chicken, lychee & spicy sauce

375

## 糖醋雞丁

Sweet & sour chicken

330

🌶️ - 辣 Spicy

🌿 - 素 Vegetarian

🍲 - 主廚推薦 Chef's Recommend

# 大地美饌

From the Land



## 川椒水煮牛

Broth poached sliced beef, Sichuan pepper

NT\$470

## 京蔥爆牛肉

Wok-fried sliced beef, scallion

395

## XO醬焦炒牛肉

Wok-fried sliced beef, xo sauce

395

## 乾煎香蒜平鐵牛

Fried flat iron beef, crispy garlic

570

## 藥膳雪花牛小排

Stewed short rib beef, herbal & tangerine peel

570

## 蜜糖脆皮牛小排(限量供應)

Honey glazed BBQ short rib beef

880

# 熱 煲 鍋

Hot pot



## 三杯炒中卷

Taiwanese style-three cup, neritic squid

NT\$395

## 茄子肥腸煲

Eggplant & pig intestines, minced pork hot pot

395

## 蟹黃蝦球豆腐煲

Crab meat & prawn & tofu hot pot

500

## 紅燒牛腩煲

Braised beef tendon hot pot

500



# 海洋珍味

From the Sea



## 柚香蜜糖蝦

Wok-fried prawn, sweet pomelo sauce

NT\$430

## 金沙蝦球/宮保蝦球 🍳

Wok-fried crispy prawn - salted egg yolk or spicy kao pao

465

## 雪菜蝦球

Wok-fried prawn, pickled mustard green

465

## 椒鹽小黃魚

Deep-fried small yellow croaker, salt & pepper

465

## 清香檸檬魚片

Steamed fish fillet, tofu, lime & sour sauce

470

## 清蒸剝椒魚片 🌶️🌶️

Steamed fish fillet, chopped chili pepper sauce

470

# 養元湯品

SOUP



## 威士忌秋菊燉雞湯(盅) 🍷

BDouble-boiled chicken soup, dried florist daisy, whisky (per person)

NT\$250

## 蟲草花鮑魚雞湯(盅) 🍷

Double-boiled chicken soup, abalone, dried cordyceps flower (per person)

250

## 當歸蜜棗牛肉清湯(盅)

Double-boiled beef soup, chinese angelica, chinese date (per person)

250

## 素菜豆腐羹 🌿

Shredded vegetable soup, tofu

400

## 菜遠蛤蠣肉片湯

Pork broth soup, green vegetable, clam

460

# 錦繡蔬菜

Vegetable & Tofu



- 藤椒麻婆豆腐 🍲🌶️ NT\$270  
Mapo tofu, minced pork, Sichuan pepper
- 紅燒鮮菇豆腐 230  
Braised tofu, mushroom
- 老皮嫩肉 230  
Deep-fired tofu, sweet brown sauce
- 雨來菇炒蛋 🍲 220  
Fried egg, nostoc commune
- 干貝酥滑蛋 290  
Fried egg, conpoy
- 乾煸四季豆 270  
Stir-fried french bean, minced pork
- 金銀蛋浸青花椰菜 250  
Fried broccoli, salted egg, preserved egg, egg white
- 清炒時蔬 青花椰菜/水蓮/絲瓜 220  
Stir-fried broccoli / water lily / loofah
- 高麗菜 清炒/宮保/腐乳 220 / 230 / 230  
Cabbage cooking method : stir-fried / spicy kung pao / fermented tofu

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

# 品香飯麵

Rice & Noodle



## 香菇鮮蝦干燒意麵

Fried e-fu noodle, shrimp, dried mushroom, chives

NT\$350

## 帕瑪火腿松露炒飯 🍄

Fried rice, parma ham, truffle

290

## 櫻花蝦皮蛋墨魚辣拌麵 🍄🌶️

Tossed ink noodles, century egg, sakura shrimp

290

## 瑤柱蛋白炒飯

Fried rice, conpoy, egg white

275

## 十香如意炒米粉 🍄🌿

Fried rice noodles, 10 shredded vegetable

275

## 關山米飯 (碗)

Steamed rice (per bowl)

30

# 甜心佳露

Dessert



## 鮮奶紅豆糕(3塊)

Red bean milk cake (3 pcs)

NT\$110

## 香芒楊枝甘露

Chilled cream mango, pomelo, sago

170

## 仙緣情人雪耳露

Nostoc commune, snow fungus, grass jelly juice

170

## 薑汁杏仁燉奶 (冷/熱)

Ginger almond milk pudding (cold / hot)

155

## 雪莉酒燉洋梨 (冷/熱) 🍷

Poached pear, sherry wine sweet soup (cold / hot)

170

# 花草香茶

Herbal Tea

## 洋甘菊茶

Chamomile tea

不含咖啡因, 可助眠舒壓, 讓人釋放壓力, 使心情輕鬆愉快。

每壺NT\$170 450ml/pot

## 薄荷草茶

Peppermint tea

不含咖啡因, 味道清涼讓口氣芬芳, 提神醒腦, 有助於緩減緊張。

每壺NT\$170 450ml/pot

# 台灣特選茶

Premium Taiwan Tea

## 文山包種茶(無法回沖)

Wenshan Pou-Chong tea (Tea leaves steeped only once)

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\$200 450ml/pot

## 高山烏龍茶(無法回沖)

High mountain - Oolong tea (Tea leaves steeped only once)

每年選自台灣1200公尺以上茶園的茶葉, 茶質口感甘醇, 入口生津帶活性, 落喉甘滑韻味強。

每壺NT\$200 450ml/pot

## 鹿野紅烏龍(無法回沖)

Luye black oolong tea (Tea leaves steeped only once)

甘甜、醇香與水色橙紅, 特殊迷人的龍眼木帶著蜜香, 入喉自然清甜。

每壺NT\$200 450ml/pot

# 風味飲品

Drinks



<b>果汁飲料</b> Juice & Soft drink		330ml/gls.杯
烏梅汁 Plum		NT\$95
柳橙汁 Orange		110
柑橘檸檬氣泡飲 Citrus lime sparkling water		110
可樂 Coke		70
雪碧 Sprite		70
<b>礦泉水</b> Mineral water (1 Liter)		
普娜聖沛 Acqua Panna (still)		130
黎洛氣泡礦泉水 S.Pellegrino (sparkling)		130
<b>瓶裝啤酒</b> Bottled beer (600ml)		
日本朝日啤酒 Asahi beer-Super Dry 330ml		110
台灣金啤 Taiwan beer-gold medal 600ml		170
西班牙頂級金星啤酒 Inedit damm 750ml		680
<b>單一純麥威士忌</b> Single malt whisky	45ml/gls.杯	700ml/btl.瓶
格蘭利威 Glenlivet 12 Years	NT\$270	3,300
百富12年 The Balvenie 12Years	400	4,000
<b>每月精選葡萄酒</b> Monthly of wine	150ml/gls.杯	750ml/btl.瓶
	390	1,700



飲酒勿開車 未滿十八歲者，禁止飲酒  
本場所不販賣酒予未滿十八歲者

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