Daily Specials
每日精選菜單

桃園 CANTON GARDEN

開胃前菜 | Appetizers

川香滷牛腱 NT$ 480
Sichuan Spiced Braised Beef Shank

四川口水雞 NT$ 420
Sichuan Chicken w/ Chili Oil Sauce

葱油金針拌蟲草 NT$ 380
Enoki and Cordyceps Flower Salad with Scallion Oil

琥珀甜核桃 NT$ 320
Caramel Walnut

上海花生 NT$ 180
Fried Peanuts w/ Garlic, Chili & Scallion

精選燒臘集 | Cantonese Barbecue

大紅乳豬件 NT$ 820
Barbecued Suckling Pig

伊比利豬叉燒 NT$ 680
Barbecued Roasted Pork w/ Honey Sauce

港式臘味拼盤 雙拼 NT$ 580
(叉燒 / 油雞 / 燒鴨) 三拼 NT$ 680
Cantonese BBQ Pork & Roasted Duck Combination

鹽焗水晶雞 NT$ 580
Succulent Salt Baked Chicken in Aspic

玫瑰油雞 NT$ 480
Braised Chicken In Soy Sauce

掛爐櫻桃鴨 NT$ 480
Cantonese Roasted Duck

海鮮 | Seafood

生猛龍虎石斑(16兩) NT$ 980
作法：清蒸 / 橄欖蒸 / XO蒸 / 剁椒蒸 / 薑絲湯
(Cooking Method: Steamed / Olives Sauce / X.O Sauce / Chili sauce / Sliced Ginger Soup)

蒜苗炒龍膽斑塊 NT$ 600
Stir-Fried Fish Slices w/ Garlic Sprouts

蛋白海鮮炒雪蛤 NT$ 580
Stir-Fried Hasma w/ Seafood & Egg

籠仔荷香紹興蝦 NT$ 560
Steamed Fresh Shrimps w/ Shao Sing Wine

三杯中卷 NT$ 560
Stir-Fried Squid w/ Sesame Oil, Wine & Soy Sauce

櫻桃鴨盛宴 | Signature Roast Duck

尊爵京式片皮鴨
Peking Roast Duck

二吃 NT$ 2,800
Two Cooking Methods

三吃 NT$ 3,200
Three Cooking Methods

1.經典嚐嚐皮
Mandarin Pancakes

2.生菜炒鴨鬆
Stir-Fried Minced Duck in Lettuce Cup

客家小炒鴨絲
Fried Shredded Duck with Cuttlefish

海蜇撈鴨絲
Shredded Duck with Jellyfish

四川口水拌鴨絲
Shredded Duck in Spicy Sichuan Chili Sauce

3.鹹菜鴨冬粉湯
Duck Bone Soup with Salted Vegetables & Glass Noodles

椰汁香芋鴨煲
Braised Duck with Taro in Coconut Milk

蟲草花鴨粥
Duck Congee with Cordyceps Flower

經典一鴨四吃 NT$ 3,600
Four Cooking Methods
(三擇一 Select one from three)

4.黑金魚子醬 Caviar

金銀夾心鴨壽司 Crispy Duo-Duck Sushi

烏魚子 Mullet Roe

(需加價NT$980/10片)

茶品 | Chinese Tea Selections

每位 / per person NT$ 50

凍頂烏龍茶 / 金萱 /普洱/ 菊花
Oolong Tea / Jin Xuan Tea / Pu'er Tea / Chrysanthemum Tea

・以上價格需加10%服務費。
・自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。
All prices are subject to 10% service charge.
Corkage fee for wine and beverage NT$300 per bottle.
for spirits NT$500 per bottle.

Daily Specials
每日精選菜單

桃苑 CANTON GARDEN

鮮美肉品 | Meat

蒜片燒汁牛仔粒 NT$580
Stir-Fried Diced Beef w/ Sliced Garlic

XO醬碧綠牛/松阪豬 NT$ 520
XO Sauce Beef / Matsusaka Pork with Greens

蒜香四季豆肥腸 NT$ 460
Stir-Fried Green Bean & Pork Intestines w/ Garlic

煲仔 | Clay Pot

蟹粉蝦仁豆腐煲 NT$ 580
Crab Meat & Shrimp w/ Tofu Pot

咖哩粉絲中蝦煲 NT$ 580
Cellophane Noodles w/ Curry & Shrimps

靚暖湯 | Soups

剝皮辣椒土雞湯 NT$ 680
Peeled Chili w/ Chicken Soup

港式酸辣海皇羹 NT$ 520
Hong Kong Style Hot Sour Chicken Seafood Soup

鮮番茄海鮮湯 NT$ 480
Tomato & Seafood Soup

海鮮玉米羹 NT$ 480
Crab Meat & Corn Soup

羊肚菌松茸燉素湯/位 NT$280
Matsutake Soup w/ Assorted Mushroom / Per Person

精選時蔬 | Vegetables

廣東芥蘭菜 NT$ 420
作法：蠔油/蒜炒
Chinese Kale (Oyster Sauce / Garlic)

蝦干雙蛋莧菜 NT$ 420
Stir-Fried Vegetable w/ Dried Shrimp, Preserved Egg & Salty Egg

港式油浸嫩白菜 NT$ 420
Hong Kong-Style Poached Baby Bok Choy in Flavored Oil

清炒西蘭花 NT$ 380
作法：蒜炒/白灼
Stir-Fried Broccoli (Garlic / Poached)

蔥油灼地瓜葉 NT$ 320
Fried Sweet Potato Leaves

精選主食 | Rice

瑤柱蛋白海鮮粒炒飯 NT$ 580
Dried Scallop and Diced Seafood Egg Fried Rice

砂鍋章魚雞粒炆飯 NT$ 520
Claypot Braised Rice with Chicken & Octopus

鮭魚雞粒炒飯 NT$ 480
Fried Rice w/ Salmon

干炒牛河(松阪/海皇) NT$ 480
Stir-Fried Beef Flat Rice Noodles (Pork / Seafood)

什錦廣炒麵 NT$ 380
(兩面黃) (牛肉 / 叉燒)
Guangzhou Style Fried Noodles w/ (Beef & B.B.Q Pork)

燒鴨叉燒湯伊麵/米粉 NT$ 380
Duck & BBQ Pork Stewed E-Noodles (or Flat Rice Noodles)

松茸素炒飯 NT$ 380
Fried Sweet Potato Leaves

素食 Vegetable

- 以上價格需加10%服務費。
- 自備酒水服務費：葡萄酒類 每瓶 300元 / 烈酒類 每瓶 500元。

All prices are subject to 10% service charge.
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本菜單所使用豬原料產地來自於台灣、伊比利。
The origins of the pork used in this menu are Taiwan and Iberian.

本菜單所使用牛原料產地來自於美國。
The origins of the beef used in this menu are from the United States.