用餐資訊與消費規範

Dining Information & Guest Policies

營業時間
Dining Time Limits

平日 午餐 11:30 - 14:00（最後點餐 13:30）
晚餐 17:30 - 21:00（最後點餐 20:30）

假日、國定假日及連續假日 全天候供應

WIFI Password 065838383

消費說明
Consumption Policy

❶ **假日及連續假日、春節期間，每人低消 NT$500 內用酌收10%服務費。**

Minimum Spend: NT$500 per person during weekends, public holidays, and the Lunar New Year. A 10% service charge applies to all dine-in orders.

❷ **兒童優惠 (Children's Policy)：**
未滿12歲孩童免計入低消人數，亦不收茶資。

Children aged under 12 are exempt from the minimum spend and tea service fees.

用餐時間限制
Dining Time Limits

平日：120 分鐘（2小時）
假日、連假或客滿時段：90 分鐘（1.5小時）

Weekdays: 120 minutes (2 hours).
Weekends, Public Holidays, or Peak Hours: 90 minutes (1.5 hours).

全面禁菸
Non-Smoking Policy

依菸害防制法，室內全面禁止吸菸。違規時，酌收費用如下：

In accordance with the Tobacco Hazards Prevention Act, smoking is strictly prohibited indoors. In case of violation, the following fees will be charged:

❶ **室內吸菸：NT$3,000（空間淨味費）**

Indoor Smoking: A NT$3,000 deodorization fee will be charged for smoking in public areas.

❷ **包廂吸菸：NT$20,000（含淨味費及營業損失補償）**

Private Room Smoking: A NT$20,000 penalty applies (includes deodorization and compensation for business loss).

包廂使用規範（KTV與低消）
Private Dining Room Regulations (KTV & Minimum Spend)

包廂採獨立空間設計，配備獨立冷氣、專屬化妝室、歡唱設備（另加價），使用時間為每餐期 150 分鐘（2.5小時）。

Our private rooms feature exclusive spaces, independent air conditioning, private restrooms, and optional KTV facilities. Duration: 150 minutes (2.5 hours) per dining period.

❶ **一般包廂（建議8-10位）：餐飲低消 NT$8,000**
Standard Private Room (8-10 Guests): Food & Beverage minimum spend of NT$8,000.

❷ **中型包廂（建議10-12位）：餐飲低消 NT$11,000**
Medium Private Room (10-12 Guests): Food & Beverage minimum spend of NT$11,000.

❸ **大型包廂（可容納2桌）：餐飲低消 NT$15,000**
Large Private Room (Up to 2 Tables): Food & Beverage minimum spend of NT$15,000.

歡唱加購服務（KTV）
KTV Add-on Service

加價費用：每餐期 NT$800。
續唱說明：每小時 NT$800（未滿1小時以1小時計）。
平日午間最晚可使用至14:00，恕不提供續時。晚間時段最晚續唱至 22:00。
※ 歡唱與續唱費用獨立計算，不可折抵餐飲低消。

KTV Fee: NT$800 per dining period.
Extension Fee: NT$800 per hour (partial hours are charged as full hours).
Weekday lunch KTV is available until 14:00 (no extensions). Evening sessions are available until 22:00.
KTV and extension fees are billed separately and cannot be applied toward the F&B minimum spend.

場域規範與清潔費
Venue Policies & Cleaning Fees

❶ **禁帶外食：本店禁止攜帶外食，違者酌收清潔費 NT$2,000。**
No Outside Food: Outside food and beverages are strictly prohibited. A NT$2,000 cleaning fee will apply for violations.

❷ **自備酒水：酌收開瓶費 NT$500/瓶（提供基本冰塊與杯具）。**
Corkage Fee: A fee of NT$500 per bottle applies to self-brought beverages (includes basic ice and glassware).

❸ **場地維護清潔費：如因使用不當致場地髒亂（如大量遺留代清物品、潑灑、嘔吐、設備破壞或空間嚴重污染等情形），本餐廳將視實際狀況報價，酌收場地維護清潔費。**
To ensure the quality of our facilities for all guests, a maintenance fee may be charged for any excessive cleaning or repairs necessitated by improper use. Such instances include severe staining, equipment damage, or failure to remove personal items. Quotes for these services will be provided based on the specific situation.

若有任何爭議，虹橋港式飲茶保有最終決定權。
In case of any dispute, L'arc Dim Sum reserves the right of final decision.

Taiwan Pork Only Use
本店皆使用國產豬肉
We use Taiwanese pork.

Australian Beef Only Use
本店皆使用澳洲牛肉
We use Australian Beef.

基本茗品茶資
Basic Tea Charge

每人酌收基本茶資 NTD $30，十二歲以下兒童不收費。
茶品分為 烏龍 / 香片 / 菊花 / 普洱

Tea is charged at NTD $30 per person. No chargedfor children under 12 years old.
Tea varieties: Oolong / Jasmine / Chrysanthemum / Pu-erh

同桌用餐限選擇同價位茶品。

每人升級茶資 NTD $50，即可選擇以下嚴選茶品：

南投鹿谷——林三十六特選茶葉 **荔韻烏龍、高山金萱、桂花蕎麥、日月潭紅玉**

百年淬鍊：三冠王特等獎的茶香盛宴

名茶佐餐，方能彰顯風味底蘊。虹橋特別引進傳承七代、源自1855年的「林三十六」凍頂烏龍。其承襲百年的栽茶與焙茶造詣，三度奪下象徵最高榮譽的「特等獎」，是鹿谷茶區罕見的「三冠王」級頂級茶農。

這份金牌茶香是手工點心與道地粵菜的最佳拍檔。不論是午餐的悠閒品味或晚餐時段的豐盛聚餐，醇厚的茶韻皆能解膩提鮮，完美勾勒出料理的鮮甜層次。

誠邀您升級品茗，讓這杯歷經時光洗禮的頂級茶湯，為您的港式饗宴注入一抹不凡的百年茶魂。

A Century in the Making: A Tea Banquet Crowned with Triple Grand Champion Honors

Only with fine tea can the true depth of cuisine be fully revealed. L'arc Dim Sum proudly presents the renowned "Lin 36" Dong Ding Oolong, a heritage tea crafted by a family with seven generations of expertise, dating back to 1855. With over a century of mastery in tea cultivation and roasting, this distinguished tea producer has been awarded the prestigious *Grand Champion* title three times—the highest honor in tea competitions—earning the rare distinction of a "Triple Crown" among the elite tea masters of the Lugu region.

This award-winning tea is the perfect companion to handcrafted dim sum and authentic Cantonese cuisine. Whether enjoyed during a leisurely lunch or a sumptuous dinner, its rich and mellow character cleanses the palate and enhances the natural flavors of each dish, elevating every bite with refined elegance.We cordially invite you to upgrade your tea experience. Let this exceptional brew, shaped by time and tradition, infuse your Hong Kong–style dining journey with a touch of timeless sophistication.



在地胡麻片啤鴨

Local Shanhua Style Black Sesame Roast Duck - 4 Ways

南科贊美酒店自創立之初 ， 便將「推廣臺灣文化」與「深耕在地農產」視為品牌靈魂。主廚巧妙揉合善化兩大名產 ——

土地的贈禮：善化黑金之魂

善化「黑芝麻」素有黑金美譽 ， 其高營養價值能滋補紅潤、安神助眠。

百年的淬鍊：經典啤香醇厚

選用承襲超過120年釀酒歷史的「善化特選臺灣啤酒」。啤酒獨有的深刻麥香滲透鴨肉纖維 ， 不僅去油解膩 ， 更為烤鴨注入一股微醺的靈魂香氣。



圖片僅供參考，實際依現場為主。

當烈焰點燃的瞬間——「在地火焰胡麻片啤鴨四吃」
將帶領您進入一場璀璨的味蕾旅程：

視覺：看烈焰與鴨皮交織出的焦糖色澤。
嗅覺：沉浸在烤鴨脂香、胡麻濃香與啤麥醇香的交響。
觸覺：薄如蟬翼的鴨皮，入口即化的酥脆體驗。
味覺：一鴨四吃，每一口都是對土地最深情的告白。

在地 胡麻片啤鴨

Local Shanhua Style Black Sesame Roast Duck - 4 Ways

一鴨四吃 NTD $3,880

第一吃

果漾片皮鴨佐芝麻薄餅
Sliced Duck Meat and Skin Wrapped with Seasonal Friut and Black Sesame Crust

附 芝麻餅皮10片
蔥絲、起司、蘋果片
甜麵醬、冰梅醬
Accompaniments : with 10 Black Sesame Crusts, Shredded Scallions, Cheese Slices, Sliced Apple, Sweet Bean Sauce, Sweet Plum Sauce

加購配料及芝麻餅皮
NTD $50（份）
Add toppings and Black Sesame Crust for NT$50 per serving

配料為蔥絲、起司片、蘋果片
Accompaniments Shredded Scallions, Cheese Slices, Sliced Apple

第二吃 擇一

旺萊鴨鬆佐時蘿
Diced Duck with Diced Pineapple (Served with Lettuce Cups)

炆火鴨絲生滾粥
Slow-cooked Shredded Duck & Ginger Congee

第三吃

干鍋啤酒鴨骨煲
Taiwan Beer-Braised Duck Bone (Dry Pot Style)

第四吃

麻香暖冬鴨架鍋（冬季）
Winter Special : Black Sesame Oil Duck Bone Soup

仲夏蓮藕鴨架湯（夏季）
Summer Special : Duck Bone Soup with Lotus Root



圖片僅供參考，實際依現場為主。

虹橋鎮店首選

感官的華麗謝幕，舌尖的驚喜共舞

匠心堅持：嚴選宜蘭 **3公斤以上頂級櫻桃鴨** ，其肉質細緻、油脂分佈均勻。烘烤後皮酥肉嫩，展現完美脂香。

烈焰入魂：桌邊澆淋 **58度金門高粱** 點火炙燒，隨火舞瞬間昇華油脂香氣，賦予鴨皮清冽酒香與極致香脆。

創意焰舞：獨特搭配「**跳跳糖**」食用，感受酥脆鴨皮與顆粒糖在口中交織跳動，打造獨一無二的食感饗宴。

一鴨三吃 NTD $2,880

一鴨四吃 NTD $3,380

第一吃

跳舞果漾片皮鴨

Sliced Duck with Seasonal Fruit & Popping Candy

附 **芝麻餅皮10片**
蔥絲、起司、蘋果片
甜麵醬、冰梅醬、跳跳糖

Accompaniments : with 10 Black Sesame Crusts, Shredded Scallions, Cheese Slices, Sliced Apple, Sweet Bean Sauce, Sweet Plum Sauce and Popping Candy

加購配料及芝麻餅皮
NTD $50（份）
Add toppings and Black Sesame Crust for NT$50 per serving

配料為蔥絲、起司片、蘋果片
Accompaniments Shredded Scallions, Cheese Slices, Sliced Apple

第二吃 擇一

XO炆火鴨絲佐時蘿

Stir-Fried Shredded Duck with XO Sauce (Served with Lettuce Cups)

炆火鴨絲生滾粥

Slow-cooked Shredded Duck & Ginger Congee

第三吃 擇一

芋頭鴨架米粉湯

Rice Vermicelli Soup with Taro and Duck Bone

冬菜筍香鴨架湯

Duck Bone Soup with Preserved Vegetables and Bamboo Shoots

第四吃

避風塘炒鴨骨

"Bi Feng Tang" Style Wok-fried Duck Bone with Crispy Garlic

焰舞片皮鴨

Cherry Valley Roasted Duck Cuisine



雙人套餐

Set Menu for Two

圖片僅供參考，實際依現場為主。

加價 $490 升級換

Upgrade for an Additional $490

❶ **跳舞果漾片皮鴨**（1/4隻）

Sliced Duck Meat and Skin Wrapped
with Seasonal Friut & Popping Candy (1/4 Duck)

❷ **冬菜筍香鴨架湯**

Duck Bone Soup with Preserved Vegetables
and Bamboo Shoots

附 **芝麻餅皮4片**
蔥絲、起司、蘋果片
甜麵醬、冰梅醬、跳跳糖

Accompaniments :
with 4 Black Sesame Crusts,
Shredded Scallions, Cheese Slices, Sliced Apple,
Sweet Bean Sauce, Sweet Plum Sauce and Popping Candy

燒臘雙漾拼 NTD $1,680
Cantonese Roast Platter - Two Items

雙人套餐

開胃必點 擇一
Appetizer (Select One)

1. **梅子釀蕃茄**
   Cherry Tomatoes Marinated with Sweet Plum
2. **醋溜雲耳**
   Chilled Wood Ear Mushrooms in Vinegar

手工港點 擇二
Handmade Dim Sum (Select Two)

1. **蟹黃蒸燒賣（2入）**
   Steamed Pork Siu Mai with Crab Roe
2. **鮮蝦韭菜餅（2入）**
   Pan-fried Shrimp and Leek Patties
3. **黑金流沙包（2入）**
   Charcoal Salted Egg Yolk Lava Buns
4. **臘味蘿蔔糕（2入）**
   Preserved Meat with Turnip Cake

來點青菜 擇一
Vegetables (Select One)

1. **蒜炒時蔬**
   Stir-Fried Seasonal Vegetables with Garlic
2. **蠔油芥藍**
   Stir-Fried Chinese Kale with Oyster Sauce
3. **蟲草娃娃菜**
   Braised Baby Chinese Cabbage and Cordyceps

翻滾小炒 擇一
Signature Stir-Fried Dishes (Select One)

1. **糖醋咕咾肉**
   Sweet and Sour Pork
2. **蔥爆炒牛肉**
   Stir-Fried Beef with Green Onion and Garlic
3. **香茄肥腸煲**
   Braised Pork Intestine and Eggplant in Clay Pot
4. **宮保鍋粑雞球**
   Kung Pao Chicken Balls with Crispy Rice Crust
5. **干煸四季肥腸**
   Dry-fried Green Beans with Crispy Pork Intestine

甜甜解膩 擇二
Desserts (Select Two)

1. **芋頭西米露（碗）**
   Taro Coconut Milk with Sago
2. **芝麻雪花糕（杯）**
   Sesame Snow Cake
3. **桂圓銀耳蜜（碗）**
   Sweetened White Fungus Soup with Longan

附茗茶（乙壺）& 白飯（兩碗）
Includes 1 Pot of Hot Tea & 2 Bowls of Steamed Rice

加購飲品 NTD $69（位）
Add-on Drink $69 / pax

已含兩人茶資
Includes tea fee for two person



四人套餐

Set Menu for Four

NTD 3,080

圖片僅供參考，實際依現場為主。

加價 $980 升級換

Upgrade for an Additional $980

1 跳舞果漾片皮鴨（半隻）

Sliced Duck Meat and Skin Wrapped
with Seasonal Friut & Popping Candy (Half)

附 芝麻餅皮6片
蔥絲、起司、蘋果片
甜麵醬、冰梅醬、跳跳糖

Accompaniments : with 6 Black Sesame Crusts,
Shredded Scallions, Cheese Slices, Sliced Apple,
Sweet Bean Sauce, Sweet Plum Sauce and Popping Candy

2 XO鴨絲佐時蘿

Stir-Fried Shredded Duck with XO Sauce
(Served with Lettuce Cups)

3 冬菜筍香鴨架湯

Duck Bone Soup with Preserved Vegetables
and Bamboo Shoots

四人套餐

燒臘雙漾拼 NTD $3,080
Cantonese Roast Platter - Two Items

涼菜雙味
Assorted Cold Appetizer Duo

飽腹主食 擇一
Main Courses (Select One)

1. 廣東炒香米
   Cantonese Style Fried Rice
2. 干炒牛肉 / 叉燒河粉 擇一
   Stir-Fried Rice Noodles with Beef / Chinese Barbecue Pork (Select One)

手工港點 擇二
Handmade Dim Sum (Select Two)

1. 蟹黃蒸燒賣（4入）
   Steamed Pork Siu Mai with Crab Roe
2. 鮮蝦韭菜餅（4入）
   Pan-fried Shrimp and Leek Patties
3. 黑金流沙包（4入）
   Charcoal Salted Egg Yolk Lava Buns
4. 臘味蘿蔔糕（4入）
   Preserved Meat with Turnip Cake

來點青菜 擇一
Vegetables (Select One)

1. 蒜炒時蔬
   Stir-Fried Seasonal Vegetables with Garlic
2. 蠔油芥藍
   Stir-Fried Chinese Kale with Oyster Sauce
3. 蟲草娃娃菜
   Braised Baby Chinese Cabbage and Cordyceps

翻滾小炒 擇二
Signature Stir-Fried Dishes (Select Two)

1. 糖醋咕咾肉
   Sweet and Sour Pork
2. 蔥爆炒牛肉
   Stir-Fried Beef with Green Onion and Garlic
3. 香茄肥腸煲
   Braised Pork Intestine and Eggplant in Clay Pot
4. 宮保鍋粑雞球
   Kung Pao Chicken Balls with Crispy Rice Crust
5. 干煸四季肥腸
   Dry-fried Green Beans with Crispy Pork Intestine

甜甜解膩 擇四
Desserts (Select Four)

1. 芋頭西米露（碗）
   Taro Coconut Milk with Sago
2. 芝麻雪花糕（杯）
   Sesame Snow Cake
3. 桂圓銀耳蜜（碗）
   Sweetened White Fungus Soup with Longan

附茗茶（乙壺）
Includes 1 Pot of Hot Tea

加購飲品 NTD $69（位）
Add-on Drink $69 / pax

已含四人茶資
Includes tea fee for four person



半六人套餐
鴨三吃

Set Menu for Six

NTD 5,380

圖片僅供參考，實際依現場為主。

加價 $1,480 升級全鴨四吃
Upgrade to 4-Way Whole Roast Duck for an Additional $1,480

1 跳舞果漾片皮鴨
Sliced Duck Meat and Skin Wrapped
with Seasonal Friut & Popping Candy (Half)

附 芝麻餅皮10片
蔥絲、起司、蘋果片
甜麵醬、冰梅醬、跳跳糖
Accompaniments : with 10 Black Sesame Crusts,
Shredded Scallions, Cheese Slices, Sliced Apple,
Sweet Bean Sauce, Sweet Plum Sauce and Popping Candy

2 XO鴨絲佐時蘿
Stir-Fried Shredded Duck with XO Sauce (Served with Lettuce Cups)

3 避風塘鴨架骨
"Bi Feng Tang" Style Wok-fried Duck Bone with Crispy Garlic

4 冬菜筍香鴨架湯
Duck Bone Soup with Preserved Vegetables and Bamboo Shoots

六人套餐

跳舞果漾片皮鴨（半隻）
Sliced Duck Meat and Skin Wrapped
with Seasonal Fruit & Popping Candy(Half)

NTD $5,380

附 **芝麻餅皮6片**
蔥絲、起司、蘋果片
甜麵醬、冰梅醬、跳跳糖
Accompaniments : with 6 Black Sesame Crust,
Shredded Scallions, Cheese Slices, Sliced Apple,
Sweet Bean Sauce, Sweet Plum Sauce and Popping Candy

2 **XO鴨絲佐時蘿**
Stir-Fried Shredded Duck with XO Sauce
(Served with Lettuce Cups)

3 **冬菜筍香鴨架湯**
Duck Bone Soup with Preserved Vegetables
and Bamboo Shoots

4 **涼菜雙味**
Sweet and Sour Pork

5 **蒜炒時蔬**
Braised Pork Intestine and
Eggplant in Clay Pot

6 **糖醋咕咾肉**
Sweet and Sour Pork

7 **香茄肥腸煲**
Braised Pork Intestine and
Eggplant in Clay Pot

8 **宮保鍋粑雞球**
Kung Pao Chicken Balls
with Crispy Rice Crust

9 **清蒸大比目魚**
Steamed Halibut

飽腹主食 擇一
Main Courses (Select One)

1 **廣東炒香米**
Cantonese Style Fried Rice

2 **干炒牛肉 / 叉燒河粉** 擇一
Stir-Fried Rice Noodles with Beef
／Chinese Barbecue Pork （Select One）

手工港點 擇二
Handmade Dim Sum (Select Two)

1 **蟹黃蒸燒賣（6入）**
Steamed Pork Siu Mai
with Crab Roe

2 **鮮蝦韭菜餅（6入）**
Pan-fried Shrimp
and Leek Patties

3 **黑金流沙包（6入）**
Charcoal Salted Egg Yolk
Lava Buns

4 **臘味蘿蔔糕（6入）**
Preserved Meat
with Turnip Cake

甜甜解膩 擇一
Desserts (Select One)

1 **芋頭西米露（盅）**
Taro Coconut Milk with Sago

2 **桂圓銀耳蜜（盅）**
Sweetened White Fungus
Soup with Longan

3 **木桶豆腐花（桶）**
Smooth Tofu Pudding
in Wooden Basket

附茗茶（兩壺）
Includes 2 Pot of Hot Tea

加購飲品 NTD $320（壺）
Add-on Drink $69 / pax

已含六人茶資
Includes tea fee for six person

焰舞烤鴨 十人歡聚宴

Set Menu for Ten

NTD 9,800



✦ 芝麻餅皮

✦ 跳舞片鴨皮

琥珀脆皮揉合跳跳糖，脂香於舌尖曼妙起舞。賦予經典片鴨甜而不膩、充滿律動的感官新意。

✦ 八格配料盤

八味錦繡隨心點綴，鹹甜鮮辛交織百態風味。透過自由選配，讓席間每一口品嚐，皆是獨一無二的專屬客製體驗。

圖片僅供參考，實際依現場為主。

十人套餐

火焰跳舞果漾片皮鴨（十人）

Sliced Duck Meat and Skin Wrapped
with Seasonal Fruit & Popping Candy

NTD $9,800

1. **跳舞片鴨皮 / 八格配料盤 / 芝麻餅皮**
   Accompaniments : with 8 Assorted Condiments, Popping Candy and Black Sesame Crust
2. **開胃涼菜**（梅子蕃茄 / 醋溜酸耳）
   Appetizer(Cherry Tomatoes Marinated with Sweet Plum / Chilled Wood Ear Mushrooms in Vinegar)
3. **虹橋燒臘雙拼**（油雞 / 叉燒）
   Cantonese Roast Platter - Two Items (Braised Chicken & BBQ Pork)
4. **XO鴨絲荷葉糯米**
   Steamed Sticky Rice with Shredded Duck in XO Sauce Wrapped in Lotus Leaf
5. **避風塘炒鴨架**
   "Bi Feng Tang" Style Wok-fried Duck Bone with Crispy Garlic
6. **干燒芙蓉草蝦**
   Dry-braised Tiger Prawns with Fluffy Steamed Egg
7. **蟹黃蒸燒賣**（10入）
   Steamed Pork Siu Mai with Crab Roe
8. **臘味蘿蔔糕**（10入）
   Preserved Meat with Turnip Cake
9. **酸菜金湯海石斑**
   Grouper in Golden Pickled Vegetable Soup
10. **焗烤奶油娃娃菜**
    Creamy Baked Baby Chinese Cabbage
11. **冬菜筍香鴨架湯**
    Duck Bone Soup with Preserved Vegetables and Bamboo Shoots
12. **黑金流沙包**（10入）
    Charcoal Salted Egg Yolk Lava Buns

本套餐含 ——

經典火焰片鴨秀

主廚桌邊澆淋**58度金門高粱**點火炙燒，隨火舞瞬間昇華油脂香氣，賦予鴨皮清冽酒香與極致酥脆。

甜甜解膩 擇一

Desserts (Select One)

1. **芋頭西米露**（盅）
   Taro Coconut Milk with Sago
2. **桂圓銀耳蜜**（盅）
   Sweetened White Fungus Soup with Longan
3. **木桶豆腐花**（桶）
   Smooth Tofu Pudding in Wooden Basket

附茗茶（兩壺）
Includes 2 Pot of Hot Tea

加購飲品 NTD $320（壺）
Add-on Drink $320 / pot

已含十人茶資
Includes tea fee for ten person

虹橋嚴選

Top 10 of L'arc Dim Sum

TOP1 在地胡麻(片啤鴨)

Local Shanhua Style Black Sesame Roast Duck - 4 Ways

一鴨四吃



圖片僅供參考，實際依現場為主。

TOP2

(脆皮) 五花燒腩

Crispy Roasted Pork Belly



TOP3

潮州滷水 (大肥鵝)

Teochew Style Braised Goose



TOP4

宮保鍋粑 (雞球)

Kung Pao Chicken Ball with Rice Crust



TOP5

(酸菜金湯) 斑魚片

Sliced Grouper in Golden Pickled Vegetable Soup



TOP6

清燉 (牛腩煲)

Stewed Beef Brisket in Clay Pot



TOP7

干炒 (牛肉河粉)

Stir-Fried Rice Noodles with Beef



TOP8

臘味 (蘿蔔糕)

Pan-fried Turnip Cake with Preserved Meat



TOP9

黑金 (流沙包)

Charcoal Salted Egg Yolk Lava Buns



TOP10

(鮮蝦) 滑腸粉

Steamed Rice Rolls with Shrimp



港龍燒臘

Roasts & Braised Dishes

潮州滷水（大肥鵝）

Teochew Style
Braised Goose

NTD 680



圖片僅供參考，實際依現場為主。

臘味雙漾拼
Cantonese Roast Platter-
Two Items
NTD 480

臘味三漾拼
Cantonese Roast Platter-
Three Items
NTD 580

吊爐櫻桃烤鴨
Roasted Cherry Valley Duck
in Cantonese Style
NTD 580

蜜汁梅花叉燒
Honey-Glazed Chinese
Barbecued Pork (Char Siu)
NTD 390

玫瑰豉滷油雞
Soy Sauce Chicken Infused
with Chinese Wine
NTD 390

脆皮五花燒腩
Crispy Roasted Pork Belly
NTD 440

紹興藥膳醉蝦
Shrimp with Shaoxing Wine
and Herbs
NTD 420

紅油川味口水雞
Szechuan "Mouth-watering"
Chicken in Chili Oil
NTD 430

潮州滷水大肥鵝
Teochew Style Braised Goose
NTD 680

潮州滷水拼盤
Teochew Style
Braised Meat Platter
NTD 380

紹興膽肝切
Sliced Pork Liver
with Shaoxing Wine
NTD 280

開胃涼菜 Appetizer

醋溜雲耳

Chilled Wood Ear Mushrooms in Vinegar

NTD 108

梅子釀蕃茄

Cherry Tomatoes Marinated with Sweet Plum

NTD 108

涼菜雙味

Assorted Cold Appetizer Duo

NTD 180

Clay Pot 爐燒煲仔

香茄肥腸煲
Braised Pork Intestine and
Eggplant in Clay Pot
NTD 380

清燉牛腩煲
Stewed Beef Brisket
in Clay Pot
NTD 480

鮮蝦粉絲煲
Shrimp with BeanVermicelli
in Clay Pot
NTD 480

Soups 暖心湯品

黑蒜蟲草燉雞湯（位）
Stewed Chicken Soup with
Cordyceps and Black Garlic
NTD 168

港式珍饌佛跳牆（位）
Cantonese Style
"Buddha Jumps Over the Wall"
(Steamed Assorted Meats)
NTD 168

港粵餚炒

Cantonese Stir-Fried Dishes



宮保鍋粑(雞球)

Kung Pao Chicken Ball with Rice Crust

NTD 330



酸菜金湯(斑魚片)

Sliced Grouper in Golden Pickled Vegetable Soup

NTD 780

圖片僅供參考，實際依現場為主。

宮保鍋粑雞球

Kung Pao Chicken Ball
with Rice Crust

NTD 330

蔥香爆炒牛肉

Stir-Fried Beef with Green
Onion and Garlic

NTD 350

干煸四季肥腸

Dry-Fried Green Beans
with Crispy Pork Intestine

NTD 380

富貴荔枝蝦球

Deep-Fried "Lychee"
Shaped Shrimp Balls

NTD 580

糖醋果漾咕咾肉

Sweet and Sour Pork
with Seasonal Fruit

NTD 350

避風塘草蝦（4隻）

"Bi Feng Tang" Style Stir-fried
Tiger Prawns with Crispy Garlic

NTD 590

塔香蕃茄牛肉

Stir-Fried Beef with Tomato
and Basil

NTD 350

酸菜金湯斑魚片

Sliced Grouper in Golden
Pickled Vegetable Soup

NTD 780

稻穀風禾

Rice, Noodles & Congee

干炒 (牛肉河粉)

Stir-Fried Rice Noodles with Beef

NTD 320



圖片僅供參考，實際依現場為主。

廣東炒香米

Cantonese Style Fried Rice

NTD 280

牛肉炒香米

Fried Rice with Beef

NTD 280

干炒叉燒河粉

Stir-Fried Rice Noodles
with Chinese Barbecue Pork

NTD 320

干炒牛肉河粉

Stir-Fried Rice Noodles
with Beef

NTD 320

雞茸玉米粥

Minced Chicken
and Corn Congee

NTD 280

鮑魚海鮮粥

Seafood and
Abalone Congee

NTD 480

蒜炒時蔬

Stir-Fried Seasonal Vegetables
with Garlic

NTD 180

蠔油芥藍菜

Stir-Fried Chinese Kale
with Oyster Sauce

NTD 240

樹子炒水蓮

Stir-Fried White Water
Snowflake with Cordia Seeds

NTD 240

蟲草娃娃菜

Braised Baby Chinese Cabbage
with Cordyceps Flower

NTD 240

乾煸四季豆

Dry-Fried Green Beans
with Ground Pork and Garlic

NTD 240

翠綠田園蔬

Vegetables





閩粵海鮮
Seafood

鱸魚片
Sliced Sea Bass
NTD 580

海草蝦（4隻）
Tiger Prawn
NTD 590

大比目魚
Halibut
NTD 630

海石斑魚片
Sliced Grouper
NTD 880

調味方式
Seasoning method

1. **清蒸**
   Steamed
2. **蒜蒸**
   Garlic
3. **剁椒(辣)**
   Chopped Chili

蒸籠點心

Steamed Dim Sum

黑金(流沙包)

Charcoal Salted Egg Yolk Lava Buns

純手工面皮蓬鬆，拿起來能感覺流沙晃動，有缺口就能爆漿流出的沙餡。



NTD 188

圖片僅供參考，實際依現場為主。

小籠蒸湯包（4入）
Pork Xiaolongbao
(Signature)
NTD 168

蟹黃蒸燒賣（3入）
Steamed Pork Siu Mai
with Crab Roe
NTD 148

豉汁蒸排骨
Steamed Spare Ribs
with Black Bean Sauce
NTD 148

柱侯蒸鳳爪
Steamed Chicken Feet
with Chu-Hou Sauce
NTD 148

廣式叉燒包（3入）
Cantonese BBQ Pork Buns
(Char Siu Bao)
NTD 148

彩玉珍珠丸（3入）
Steamed Sticky Rice
Pearl Meatballs
NTD 148

荷葉糯米雞（2入）
Sticky Rice with Chicken
Wrapped in Lotus Leaf
NTD 188

黑金流沙包（3入）
Charcoal Salted Egg Yolk
Lava Buns
NTD 188

海皇鮮蝦餃（3入）
Steamed Seafood and
Shrimp Dumplings
NTD 198

手工腸粉
Handmade Steamed Rice Rolls

牛肉滑腸粉（3入）
Steamed Rice Rolls
with Beef
NTD 168

鮮蝦滑腸粉（3入）
Steamed Rice Rolls
with Shrimp
NTD 188

煎炸焗

Pan-Fried、Deep-Fried、Baked Dishes

(上海)生煎包

Shanghai Style
Pan-fried Buns

【 職人手作，道地鮮享 】

「虹橋港式飲茶」為追求極致正宗的風味，特別設立專屬點心房，由專業港式點心主廚團隊坐鎮，每道點心皆由主廚每日純手工包製，將數十年的紮實功力揉入麵皮與內餡中。

——誠摯邀請您蒞臨，細細品味這份承襲傳統、誠意十足的匠心饗宴，體驗最純粹的道地港式滋味。



NTD 198

圖片僅供參考，實際依現場為主。

臘味蘿蔔糕（3入）

Pan-fried Turnip Cake
with Preserved Meat

NTD 148

冰火菠蘿油（2入）

Bolo Bun with Chilled Butter

NTD 148

香酥芝麻球（3入）

Deep-Fried Sesame Balls

NTD 128

葡式焗蛋塔（2入）

Portuguese Custard Tart

NTD 168

蜜汁叉燒酥（3入）

Baked Char-siu Pastries

NTD 138

錦菜炸春卷（3入）

Deep-fried Spring Rolls

NTD 148

鮮蝦韭菜餅（3入）

Pan-fried Fresh Shrimp
and Leek Patties

NTD 168

腐皮鮮蝦卷（3入）

Deep Fried Bean Curd Sheet
Wrapped with Fresh Shrimp

NTD 238

每日限量

上海生煎包（6入）

Shanghai Style Pan-fried Buns

NTD 198

(木桶) 豆腐花

Smooth Tofu Pudding
in Wooden Bucket

甜品 Desserts

依傳統古法製作、將優質黃豆浸泡一夜，研磨成豆漿後以炆火慢燉熬煮，依比例加入石膏粉、地瓜粉、微量砂糖慢慢攪勻，冰入冰箱經兩小時冷藏即成，當日現沖豆花新鮮趁熱吃，適合小家庭一起共享美好時光。



圖片僅供參考，實際依現場為主。

芝麻雪花糕（杯）

Sesame Snow Cake

NTD 49

桂圓銀耳蜜（碗） 冷 / 熱

Sweetened White Fungus
Soup with Longan

NTD 98

古法龜苓膏（碗）

Guilinggao
(Herbal Turtle Jelly)

NTD 98

芋頭西米露（碗） 冷 / 熱

Taro Coconut Milk
with Sago

NTD 118

木桶豆腐花（桶） 冷 / 熱

Smooth Tofu Pudding
in Wooden Bucket

每日限量
(6-8人份)

NTD 680

古法糖水免費續加
Free Refills of Syrup

加購配料 NTD $50/份
Add-on toppings NTD $50 per serving

1. 蜜紅豆 (Candied red beans)
2. 蜜花生 (Honey Peanuts)

齋緣奶素套餐

Vegetarian Set Menu (Lacto-Friendly)

什錦野菇炒河粉
Stir-Fried Rice Noodles
with Assorted Mushrooms

清炒素時蔬
Stir-Fried Seasonal Vegetables

海棠素蒸餃（3入）
Vegetarian Steamed Dumplings

蟲草菌菇例湯（位）
Cordyceps and Mushroom Soup

芝麻雪花糕（杯）
Sesame Snow Cake

附 茗茶（乙壺）
Includes 1 Pot of Hot Tea

NTD 720



齋緣素食 Vegetarian

什錦野菇炒河粉
Stir-Fried Rice Noodles
with Assorted Mushrooms
NTD 280

素香茄子煲
Braised Eggplant in Clay Pot
NTD 280

清炒素時蔬
Stir-Fried Seasonal Vegetables
NTD 180

海棠素蒸餃（3入）
Vegetarian Steamed Dumplings
NTD 138

齋緣荷葉糯
Sticky Rice in Lotus Leaf
NTD 128

田園蘿蔔仔（3入）
Carrot-Shaped Fried Rice Cake
NTD 138

蟲草菌菇例湯（位）
Cordyceps and Mushroom Soup
NTD 98

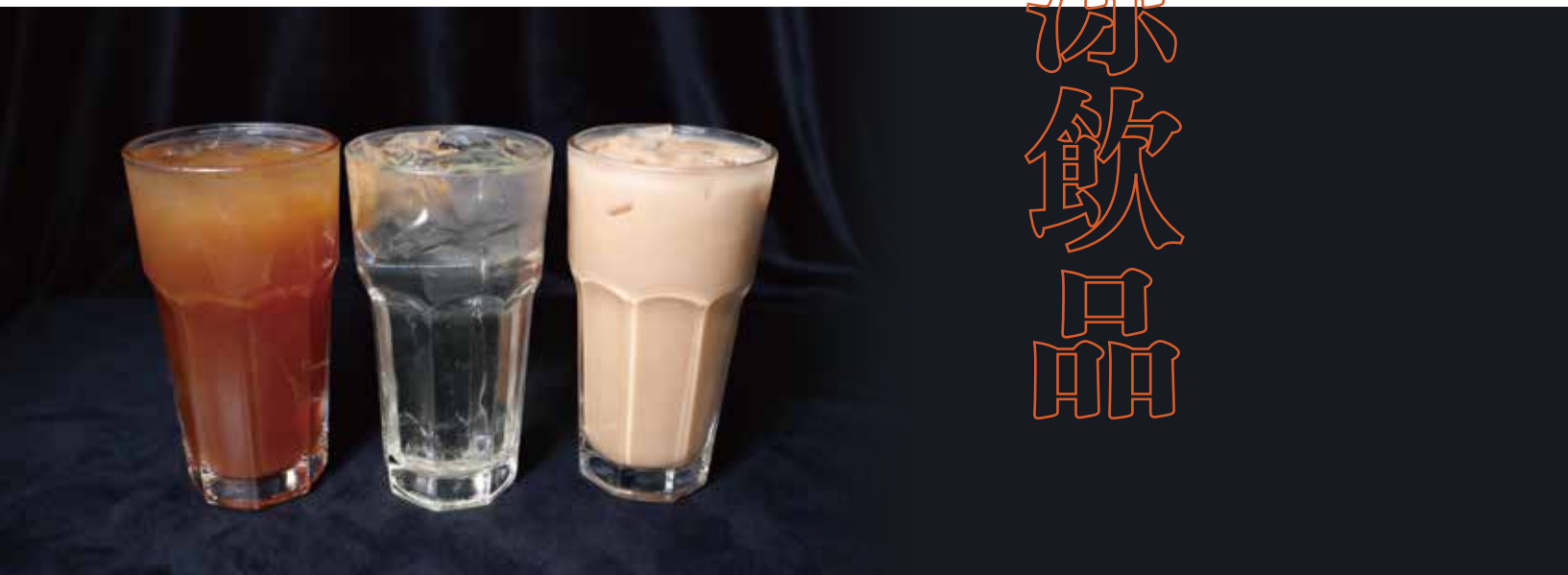


無糖綠茶（壺）
Green tea (Pitcher)
NTD 130

柳橙汁（壺）
Orange juice (Pitcher)
NTD 130

蔓越莓汁（壺）
Cranberry juice (Pitcher)
NTD 130

清涼飲品 Beverages



可口可樂
Coke

NTD 60 / 杯 (Glass)
NTD 220 / 壺 (Pitcher)

炭燻烏梅汁
Smoked Plum Juice

NTD 90 / 杯 (Glass)
NTD 320 / 壺 (Pitcher)

鹹檸樂
Salty Lemon Coke

NTD 95 / 杯 (Glass)
NTD 340 / 壺 (Pitcher)

鹹檸七
Salty Lemon 7-Up

NTD 95 / 杯 (Glass)
NTD 340 / 壺 (Pitcher)

凍檸茶
Iced Lemon Tea

NTD 100 / 杯 (Glass)
NTD 360 / 壺 (Pitcher)

港式厚奶茶
Hong Kong Style Milk Tea

NTD 120 / 杯 (Glass)
NTD 400 / 壺 (Pitcher)

鴛鴦奶茶
Yuenyeung
(Coffee with Iced Milk Tea)

NTD 140 / 杯 (Glass)
NTD 420 / 壺 (Pitcher)

Wine 洋酒烈酒

海尼根（瓶）
Heineken (Bottle)
NTD 140 (650ml)

台灣金牌啤酒（瓶）
Gold Medal Taiwan beer (Bottle)
NTD 120 (600ml)

38度 金門高粱
38% KINMEN KAOLIANG
NTD 1100 (750ml)

58度 金門高粱
58% KINMEN KAOLIANG
NTD 1300 (750ml)

西班牙 費麗莎紅葡萄酒
FELIZA Vino Tinto Seco
NTD 850 (750ml)

未滿十八歲，請勿飲酒。

約翰走路 12年黑牌調和威士忌

Johnnie Walker Black Label (12 Years)

NTD 1500 (700ml)

約翰走路 15年綠牌調和威士忌

Johnnie Walker Green Label (15 Years)

NTD 2200 (700ml)

格蘭菲迪 12年斯貝塞單一純麥威士忌

Glenfiddich 12 Years Old Single Malt Scotch Whisky

NTD 2300 (1000ml)

格蘭菲迪 15年斯貝塞單一純麥威士忌

Glenfiddich 15 Years Old Single Malt Scotch Whisky

NTD 2800 (700ml)

蘇格登 格蘭奧德雪莉桶 12年高地單一純麥威士忌

Singleton of Glen Ord 12 Years Old Sherry Finished Single Malt Scotch Whisky

NTD 3000 (700ml)

蘇格登 格蘭奧德雪莉桶 15年高地單一純麥威士忌

Singleton of Glen Ord 15 Years Old Sherry Finished Single Malt Scotch Whisky

NTD 3500 (700ml)

未滿十八歲，請勿飲酒。

虹橋 港式飲茶

親愛的貴賓：
感謝您蒞臨虹橋港式飲茶，歡迎掃描QRCODE，加入贊美酒店VIP會員，用餐累計點數無上限！

Dear Guest,
Thank you for visiting L'arc Dim Sum Restaurant.
Welcome to scan the QR code to join the L'arc Hotel VIP Membership and enjoy unlimited point accumulation with your dining purchases!

LINE