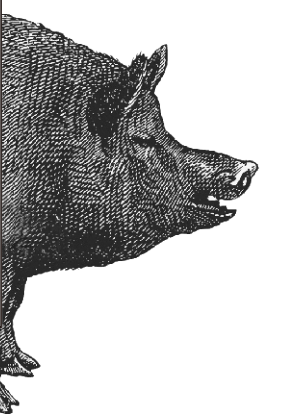
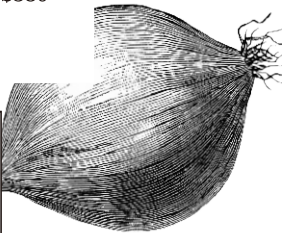
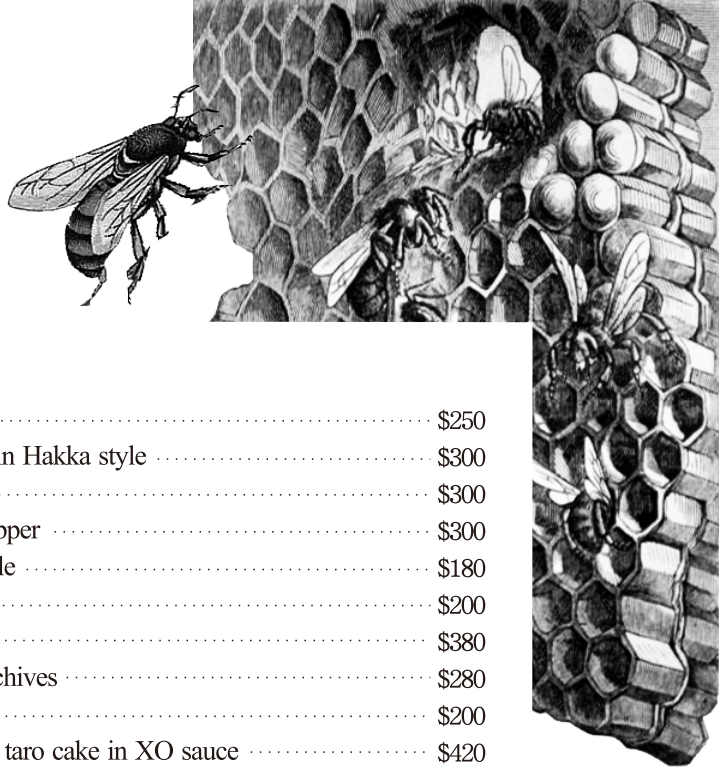


# 按月醉



## 點心

菜頭粿	radish cake
芋粿	taro cake
艾草粿	Ai Grass cake
鹹酥雞	salty crispy chicken
全花枝丸	squid ball
紫蘇蝦藕	deep-fried lotus root
高粱酒香腸	Kaoliang sausage
炸魷魚	deepfried squid
麻芋棒	deepfried Ma-e bar
烤蘆筍	roasted asparagus
炸牛蒡	deepfried burdock
桂花江米藕(季節)	lotus root stuffed with sticky rice(seasonal)
核桃風柿(季節)	walnuts stuffed persimmons(seasonal)
蘿蔔絲酥餅	shredded radish puffs
花生芝麻球	sesame balls with peanut paste
桂圓芝麻球	sesame balls with red date paste
(可拼盤：三拼、五拼、七拼 choose any three, five, seven)	
	\$385/640/885

## 煎

菜圓烘蛋	omelet with radish	\$200
塔香烘蛋	omelet with basil	\$250
絲瓜烘蛋	omelet with sponge cucumber	\$250
紹子烘蛋	omelet with ground pork	\$280

## 燴

孔雀開屏	proudasa peacock(steamed sea bass)	\$480
蔥油九孔	steamed abalone with scallion oil	\$350

## 燴

豆鼓鮮蚶	fried oyster with black bean sauce	\$300
麻婆豆腐	Ma-Po tofu	\$250
蟹黃吐司	crab roe on toast	\$360
上湯干貝芥菜羹	scallops with mustard in broth	\$420

## 煲

三杯雞	Three-cup chicken	\$450
三杯魚	Three-cup fish	\$450
三杯松阪豬	Three-cup pork cheek	\$450
三杯透抽	Three-cup squid	\$450
三杯豆腐	Three-cup tofu	\$280
三杯杏鮑菇	Three-cup king oyster mushroom	\$280
麻椒白肉	stewed pork with Szechwan green pepper and mountain litsea in casserole	\$380
蟹黃豆腐	stewed crab roe with tofu in casserole	\$450
紅燒牛肉蓮藕煲	stewed beef and lotus root with soy sauce	\$450
上湯獅子頭	stewed meat balls in broth	\$450

## 滷

滷蛋	stewed organic egg	\$30
滷豬腳	stewed pork knuckle	\$300
梅干扣肉	stewed pork with pickled vegetable	\$300
筍干花生滷	stewed bamboo shoots and peanuts in soy sauce	\$90

## 炸

椒麻土雞	spicy deep-fried chicken	\$450
鳳梨蝦球	fried shrimp and pineapple	\$350
芋頭鴨球	deep-fried taro paste stuffed with duck	\$120
蛋黃大蝦	deep-fried prawn with egg yolk	\$450

## 燉

瓜仔土雞	chicken with pickled cucumber	\$300
砂鍋魚頭	stewed fish head with satay sauce in casserole	\$680
鰻魚米粉	pan-fried butterfish over rice noodle	\$680

## 燻

冰糖醬鴨	braised duck with crystal sugar dipping sauce	\$450
五味燻魚	smoked fried fish	\$320

## 炒

絲瓜蛤蜊	clams and sponge cucumber	\$250
客家小炒	fried shredded tofu and squid in Hakka style	\$300
滑蛋牛肉	fried beef in soft scrambled	\$300
青椒牛肉	fried beef strips with green pepper	\$300
雪菜百頁	tofu skin with pickled vegetable	\$180
芹菜百頁	fried celery with tofu skin	\$200
金桔蝦	fried shrimp with kumquat	\$380
蒼蠅頭	fried ground pork with Chinese chives	\$280
鹹蛋苦瓜	bitter gourd with salted egg	\$200
XO三鮮炒芋艿	fried mixed seafood with taro cake in XO sauce	\$420
薑絲龍鬚菜	fried choko shoots with ginger	\$200
炒水蓮	fried white water snowflake	\$200
破布子山蘇	fried glue berries with nest fern	\$200
清炒豌豆苗	fried pea sprouts	\$180
香菇山藥忘憂草	fried daylily with mushrooms and Chinese yam	\$240

## 燒

濕醬油蔞瓜虱目魚	milkfish with pickled cucumber	\$320
糖醋魚	sweet and sour fish	\$380
紹興紅燒肉百頁結	Shaoxing stewed pork and tofu skin with soy sauce	\$450
青蒜燒烏魚(季節)	stewed mullet with garlic sprouts(seasonal)	\$320

## 蒸

絲瓜鱸魚	steamed sea bass with sponge cucumber	\$480
紅蟳米糕	steamed sticky rice with crab	\$680
苦瓜封	stewed bitter gourd stuffed with ground pork	\$360
冬瓜封	stewed winter melon	\$250
蒜蓉蒸蝦	steamed giant-prawn with garlic	\$130/隻
海大蝦米糕	steamed sticky rich with giant-prawn	\$580

## 汆

台灣味溫沙拉	seasonal vegetable topped with poached organic egg	\$250
農場地瓜葉	boiled sweet potato leafs tossed in mashed garlic	\$160
蒜泥白肉	sliced boiled pork with garlic sauce	\$280
白斬土雞	perfect boiled chopped chicken	\$280

## 湯

四神湯	four-herb soup	\$150
佛跳牆	Budden Jump Over the Wall	\$200
蚬仔蒜湯	clams soup with garlic	\$180
福菜土雞湯	chicken soup with pickled vegetable	\$180
鳳梨苦瓜雞湯	bitter gourd and chicken soup with pineapple	\$180
西瓜綿虱目魚湯	milkfish soup with pickled watermelon	\$180
瓜仔土雞湯	chicken soup with pickled cucumber	\$180
鮮魚味噌湯	miso soup with fish	\$180
芥菜蛤蜊雞湯	chicken soup with mustard green and clams	\$180

## 涼菜

涼拌小黃瓜	spicy pickled cucumber	\$80
紹興醉雞	drunken chicken in Shaoxing wine	\$280
烏魚子	salted mullet roe	\$380

## 主食

地瓜飯	steam rice with sweet potato	\$30
滷肉飯	Lo-Bah-Png(braised ground pork and egg on rice)	\$90
蕃薯糜	rice porridge with sweet potato	\$30
炒米粉	fried rice noodles	\$120
蛋炒飯	egg fried rice	\$120
乾麵	dried noodles with braised ground pork	\$80
海鮮粥	seafood rice porridge	\$220
茶油麵線	vermicelli flavoured with camellia oill	\$100
金瓜米粉	fried rice noodles with pumpkin	\$220
醉月小粽(6粽)	sticky rice wrapped in bamboo leaves	\$150
醉月刈包	moon pavilion gua bao	\$250