

ROAST DUCK

# 上菜

片皮鴨專賣店

| 注意事項 |

- 價格需另加收10%服務費，圖片僅供參考。
- 即烤櫻桃片皮鴨需提前預訂，每日限量供應，售完為止。
- 半隻即烤櫻桃片皮鴨限平日2位成人(含)以下點選。
- 本餐廳禁帶外食，敬請見諒。
- 自備酒水需酌收酒水服務費，紅白酒每瓶500元；烈酒每瓶1,000元。
- 如有特殊過敏體質者，請告知現場服務人員。
- 本餐廳食材產地：牛肉-美國、澳洲、紐西蘭，豬肉-台灣。



## 等人齊了，就上菜！

主廚嚴選2.8公斤宜蘭櫻桃鴨  
遵循傳統工序並從中積極探索創新  
以秘製鴨鹽、八角、香葉等數十種中藥材醃製入味後  
在外皮淋上由麥芽糖及醋調制的鴨水  
經吊掛風乾8~10小時等繁複工序  
最後以傳統港式掛爐法，低溫烘烤1個小時  
製作出外皮金黃酥脆、肉質鮮嫩多汁的美味片皮鴨！



需提前預訂

## 即烤櫻桃片皮鴨 Roasted Peking Duck

(Whole / Half)

\$1,780 (全隻) / \$980 (半隻)  
限2人(含)以下, 平日供應

荷葉餅皮(全隻10片/半隻6片)、三星蔥絲、小黃瓜片、甜麵醬、綿白糖、跳跳糖

Lotus Leaf-Shaped Pancake Wrap (10 for Whole/6 for Half), Sanshing Scallions, Cucumber, Sweet Sauce, Soft Suga, Popping Candy

### 配料加價購

三星蔥絲 & 小黃瓜片 & 甜麵醬 \$50  
Sanshing Scallions & Cucumber & Sweet Sauce

荷葉餅皮 (原味&香蔥) \$128 (10片) / \$80 (6片)  
Lotus Leaf-Shaped Pancake Wrap (Original/Scallion)

• 取自鴨肉精華部位料理，若有需要頸尾骨請告知服務人員 •

# 饕客全鴨

2吃(A、B擇1) \$1,988

3吃(A、B各擇1) \$2,196

# 饕客半鴨

2吃(B擇1) \$1,188

限2人(含)以下供應

## A區



👍🍴 海味雜炊鴨絲泡飯

Seafood and Shredded Duck Over Rice Served in Soup



🍴 芋香鴨肉米粉湯

Taro Duck Rice Noodle Soup



酸菜鴨肉絲夾饅/6片

Steamed Bun with Sauerkraut and Shredded Duck (6pcs)



# B區

👍🌶️ 乾鍋麻辣冒烤鴨  
Spicy Dry Pot Roast Duck



潮式滷水鴨拼盤  
Marinated Assorted Meat and Duck Bones

酸白菜豆腐鴨架湯  
Duck Bone Soup with Pickled Cabbage and Tofu



椒鹽酥炸鴨架  
Crispy Fried Duck Bones with Spiced Salt

# 鴨香 單品

🌶️ 麻辣鴨血豆腐  
Spicy Duck Maroon Jelly and Tofu

\$188

🌶️ 麻辣鴨翅 / 4隻  
Spicy Duck Wings (4 pcs)

\$228

# 開胃 前菜

青檸寒天涼瓜

Chilled Bitter Melon with Agar Agar and Lime

十三香鬼酥肉

Thirteen-Spices Crispy Pork Strips

蜜汁叉燒松阪豬

Honey-Glazed Barbecue Pork Neck

韭菜陳醋長春捲 / 4條

Spring Rolls with Chives and Vinegar (4 pcs)

\$168

薑糖冰鎮蕃茄

Ginger Sauce Over Chilled Tomatoes

\$168

青檸寒天涼瓜

Chilled Bitter Melon with Agar Agar and Lime

\$188

剝皮辣椒肉末皮蛋

Minced Meat and Century Egg with Peeled Chili Pepper

\$228

湖南剝椒清蒸臭豆腐

Steamed Stinky Tofu with Chopped Pepper

\$268

上海燻魚

Shanghai Smoked Fish

\$288

十三香鬼酥肉

Thirteen-Spices Crispy Pork Strips

\$288

潮式滷水拼盤

Marinated Assorted Meat

\$388

重慶麻辣口水雞

Steamed Chicken with Chili Sauce

\$388

蜜汁叉燒松阪豬

Honey-Glazed Barbecue Pork Neck

\$458

# 川粵 肉食

藤油雙椒雪花牛  
Two-Sichuan Pepper with Marbled Beef



干烹辣子雞  
Fried Sichuan Spicy Chicken

糯米椒豬五花鮮魷  
Stir-fried Pork and Squid with Manganji Green Pepper



 川蜀麻婆燒豆腐

Sichuan Style MaPo Tofu

\$288

 藤油雙椒雪花牛

Two-Sichuan Pepper with Marbled Beef

\$388

糯米椒豬五花鮮魷

Stir-fried Pork and Squid with Manganji Green Pepper

\$428

果木煙燻茴香骨

Smoked Pork Ribs

\$568

糖醋咕咾肉

Sweet and Sour Pork

\$328

香橙汁燒豬豚柳

Stir-fried Spare Ribs with Orange Sauce

\$388

文火炆和牛肉 / 5塊

Braised Beef (5 pcs)

\$468

 干烹辣子雞

Fried Sichuan Spicy Chicken

\$388

南瓜粉蒸小排骨

Stir-fried Spare Ribs with Orange Sauce

\$428

 麻辣水煮肥牛

Beef in Hot Chili Oil

\$468

# 鮮活 海味

噴香吮指胡椒海蝦  
Finger-licking Pepper Shrimp



芥末油醋酥炸軟殼蟹  
Crispy Fried Soft Shell Crabs with  
Mustard and Vinaigrette



蔥油白灼響螺片  
Blanched Conch Slices with  
Scallion Oil

## 🦞 芥末油醋酥炸軟殼蟹

Crispy Fried Soft Shell Crabs with  
Mustard and Vinaigrette

\$388

## 🌿 蔥油白灼響螺片

Blanched Conch Slices with Scallion Oil

\$428

## 🦞 果香生汁蝦球 / 6顆

Fried Prawns with Special Sauce (6 pcs)

\$388

## 🍲 黃金石鍋海鮮

Braised Seafood with Claypot

\$428

## 🦞 噴香吮指胡椒海蝦

Finger-licking Pepper Shrimp

\$428

## 🍲 金沙中卷四季豆

Stir-fried Squid and String Bean with Salted Egg Yolk

\$428



蒜蒸粉絲滑魚片  
Spicy Sauce Seafood Braise



魚汁滑蛋燴蝦仁  
Prawns with Silky Egg in Fish Gravy



避風塘焗海蝦  
Typhoon Shelter Prawns

 魚汁滑蛋燴蝦仁  
Prawns with Silky Egg in Fish Gravy

\$388

藤椒酸湯水煮魚 (辣/不辣)  
Rattan Pepper Fish in Sour Broth

\$468(小) / \$760(大)

蒜蒸粉絲滑魚片  
Spicy Sauce Seafood Braise

\$428

 麻辣水煮魚  
Fish Filets in Hot Chili Oil

\$468(小) / \$760(大)

 避風塘焗海蝦  
Typhoon Shelter Prawns

\$428

清蒸甘露龍虎斑  
Steamed Giant Grouper in Fermented Fish Sauce

\$960

# 人氣 港點

安蝦鹹水餃  
Deep-fried Shrimp Dumpling



雙色芝麻球/3顆

Deep-fried Sticky Rice Ball with Sesame (3pcs)

\$128

豉汁蒸鳳爪

Chicken Feet with Black Bean Sauce

\$128

鮮蝦腐皮捲/2顆

Tofu Skin Roll with Shrimp (2pcs)

\$138

魚籽蒸燒賣/3顆

Roe Shumai (3pcs)

\$128

安蝦鹹水餃/3顆

Deep-fried Shrimp Dumpling (3 pcs)

\$128

熔岩黑金包/3顆

Charcoal Buns with Sesame Paste (3pcs)

\$158

# 滋味 暖湯



粵式胡椒豬肚煲雞湯

Cantonese Chicken Soup with Pork Tripe and White Pepper

\$428(小) / \$788(大)

蛤蜊剝皮辣椒雞湯

Chicken Soup with Clams and Pickled Chili Pepper

\$428(小) / \$788(大)

蛤蜊剝皮辣椒雞湯

Chicken Soup with Clams and Pickled Chili Pepper

含甲殼類及其製品

含辣

# 脆嫩 蔬菜

珍菇炒水蓮

Stir-fried Mushroom with White Water Snowflake



蝦乾臘味炒廣東芥蘭

Stir-fried Chinese Kale  
with Dried Shrimp and Preserved Meat



櫻花蝦高麗菜

Stir-fried Cabbage with Sergestid Shrimp

\$248

珍菇炒水蓮

Stir-fried Mushroom with White Water Snowflake

\$268

茄蛋炒時蔬

Stir-fried Tomato with Egg and Vegetables

\$268

腐竹群菇浸娃娃菜

Braised Baby Cabbage with Tofu Skin  
and Mushrooms in Sliced Garlic

\$338

蝦乾臘味炒廣東芥蘭

Stir-fried Chinese Kale  
with Dried Shrimp and Preserved Meat

\$380

# 豐味 米食

香蔥美國牛鬆炒飯  
Fried Rice with Beef and Green Onion



辣炒海鮮公仔麵  
Spicy Stir-fried Seafood Instant Noodles



櫻花蝦海鮮炒飯  
Sakura Shrimp Seafood Fried Rice

香蔥美國牛鬆炒飯  
Fried Rice with Beef and Green Onion

\$258

 辣炒海鮮公仔麵  
Spicy Stir-fried Seafood Instant Noodles

\$348

 櫻花蝦海鮮炒飯  
Sakura Shrimp Seafood Fried Rice

\$320

幸福  
甜味



薄脆千張奶凍  
Thin & Crispy Tofu Skin on Milk Pudding

糍粑白糖粿 (花生&紫薯) / 6個

Glutinous Rice Cakes with Sugar  
(Peanut & Purple Sweet Potato)(6 pcs)

\$168

懷舊五味木桶豆花

(紅豆/花生/地瓜圓/芋圓/波霸)  
Tofu Pudding with 5 Toppings in Syrup  
(Red Bean/Peanuts/Sweet Potato Balls/Taro Balls/Boba)

\$280

四季鮮果冰

Seasonal Fruit Ice

\$388

紅豆木桶豆花

Red Bean Curd Pudding

\$180

柚香楊枝甘露

Mango Sago Dessert with Pomelo

\$98(小) / \$388(大)

薄脆千張奶凍 / 4顆

Thin & Crispy Tofu Skin on Milk Pudding (4 pcs)

\$188

酥炸起士豆腐奶 / 3片

Deep-fried Cheese Tofu (3 pcs)

\$300

獨家  
聯名

ROAST DUCK  
上菜 ×  
片皮鴨專賣店

T.C.R.C.  
2007 2018  
The Chicken Record Club

PAVO  
Lounge | Bistro 餐·酒館

## 大塊吃肉，大口喝酒

亞洲50大酒吧TCRC主理人黃奕翔(阿翔)  
與高雄絕美餐酒館PAVO共同為  
上菜片皮鴨專賣店打造4款特調風味

一口烤鴨；一口調飲，清爽解膩，調飲的酸甜  
將即烤櫻桃片皮鴨的香味帶到另一個層次  
銷魂又唇齒留香



# 微醺時刻

獨家  
聯名

## 青色秘境 Emerald Mystique

琴酒 Gin | 青花椒 Sichuan Green peppercorns | 白葡萄酒 Sauvignon Blanc | 香瓜酒 Melon Liqueur | 四季春 Four Season Oolong tea

走入這青色秘境中，探索著植物草本香味豐富的琴酒，濃香甜美的哈密瓜做為引路，青花椒和四季春的清新花香增添了香氛層次，再帶點白葡萄酒活潑的酸味，無法言喻的口感，讓我們一窺秘境。

\$168

獨家  
聯名

## 果香茶味 Fruity Symphony

伏特加 Vodka | 梅酒 Umeshu | 山胡椒 Mountain Litsea | 黑加侖 Black Currant | 炭焙烏龍茶 Charcoal-Roasted Oolong

茶香四溢、果香濃郁酸甜滋味，香氣持續在酒液中釋放，入口能感受到飽滿圓潤的口感，先喝一杯，準備上菜囉！

\$168

## 臺虎精釀生啤酒 400ml Taihu Draft High

\$138

## 法恩娜微甜氣泡酒 Faena Moscato

\$700

## 貝帝希哈精釀紅酒 Petite Sirah

\$900

## 格萊佐酒莊 華萊士 希哈 格那希紅酒 Glaetzer Wallace (Shiraz + Grenache)

\$1,200

## 紐西蘭克拉吉酒莊白蘇維濃白酒 Craggy Range Te Muna Sauvignon Blanc

\$1,200

酒後不開車，安全有保障

## 清爽解膩有一套 喝出新鮮好味道

嚴選大苑子2款原果冷高壓鮮搾果汁  
微酸微甜清爽不膩，搭配美食更加分！

旺來芭樂 Pineapple and Guava Juice

\$128(杯) / \$288(壺)

青檸芭樂 Guava and Lemon Juice

\$128(杯) / \$288(壺)





獨家  
聯名

青哈椒 Melon Delight

青花椒 Sichuan Green peppercorns | 無酒精白葡萄酒 De-Alcoholised Wine | 哈密瓜 Melon | 四季春 Four Season Oolong Tea

\$108

獨家  
聯名

炭梅亭 Plum Pavilion

烏梅 Smoked Plum | 紫蘇梅 Perilla Plum | 山胡椒 Mountain Litsea | 黑加侖 Black Currant | 炭焙烏龍茶 Charcoal-Roasted Oolong

\$108

可口可樂 Coca Cola

\$88

七喜 Seven Up

\$88

清香手採高山茶 (冰/熱) Fragrant Hand-plucked Alpine Tea (Cold/Hot)

\$88(杯) / \$158(壺)

桂花烏龍茶 (冰/熱) Osmanthus Oolong Tea (Cold/Hot)

\$88(杯) / \$158(壺)

日月潭紅玉紅茶 (冰/熱) No. 18 Taiwanese Tea / Ruby Black Tea (Cold/Hot)

\$98(杯) / \$168(壺)

鹹檸七 Iced Salted Lemon Seven Up

\$118

古早味烏梅汁 (壺) Smoked Plum Elixir

\$288

# 素食套餐

## 上品養身

羅漢欖菜素炒飯

茄蛋炒時蔬

招牌十方燉湯盅

宮保猴菇素丁

熔岩黑金包

柚香楊枝甘露

\$780/位

## 精緻蔬活

胡麻生菜蔬果沙拉

彩蔬清炒鮑魚菇

佛陀欖菜素齋飯

何首烏松茸群菇養生湯

糖醋波蘿猴菇

蕎麥白玉餃(2顆)

柚香楊枝甘露

\$1,000/位