



食
蘊

SHI YUN
潮創
中菜

潮創中菜，現代東方風味

MODERN CHINESE CUISINE



圖片僅供參考
THE PICTURE IS FOR REFERENCE ONLY

雙人雅饌

2 PEOPLE SET

兩款風味 一席心意



圖片僅供參考
THE PICTURE IS FOR REFERENCE ONLY

雙人雅饌

2 PEOPLE SET

1,280 NT\$

開味迎賓盤

APPETIZER PLATTER

主廚特製港式點心

CHEF'S SPECIAL HONG KONG-STYLE DIM SUM

尋味主膳，四選二

CHOOSE 2 FROM 4 SELECTIONS

XO醬鳳尾蝦

PHOENIX TAIL SHRIMP
WITH XO SAUCE

咕啫糖醋雞

SWEET AND SOUR
CHICKEN

脆嫩時蔬，二選一

CHOOSE 1 FROM 2 SELECTIONS

櫻花高麗菜

STIR-FRIED CABBAGE
WITH SAKURA SHRIMP

沙津鮮蝦球

FRIED SHRIMP BALLS
WITH SALAD DRESSING

XO醬爆牛肉

STIR-FRIED BEEF WITH
XO SAUCE

百菇炒時蔬

TIR-FRIED SEASONAL
VEGETABLES WITH
ASSORTED MUSHROOMS

主食二選一

RICE OR NOODLES CHOOSE 1

干貝蛋白炒飯

SCALLOP EGG WHITE FRIED
RICE

乾炒牛肉河粉

TIR-FRIED BEEF RICE
NOODLES (HO FUN)

湯品

SOUP

竹筴嫩雞湯

BAMBOO PITH CHICKEN SOUP

以上價格需要加力10%服務費

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

四席饗宴

4 PEOPLE SET

兩款饗宴 請隨心擇一



圖片僅供參考
THE PICTURE IS FOR REFERENCE ONLY

四席饗宴

4 PEOPLE SET

2,280 NT\$

開胃小碟

APPETIZER PLATTER

主廚招牌港點. 四選二

CHEF'S SIGNATURE DIM SUM - CHOOSE ANY 2 FROM 4 SELECTIONS

魚子燒賣皇 | 翡翠魚翅餃 | 鮮蝦腐皮卷 | 糯米珍珠丸

FISH ROE SIU MAI

JADE SHARK FIN
DUMPLING

SHRIMP BEAN CURD
SKIN ROLL

GLUTINOUS RICE
PEARL MEATBALL

匠心主膳

四擇二

CHOOSE 2 FROM 4 SELECTIONS

XO醬松阪豬

MATSUSAKA PORK WITH
XO SAUCE

金沙鮮蝦球

GOLDEN SALTED EGG
YOLK SHRIMP BALLS

鮮魚雙烹

二擇一

CHOOSE 1 FROM
2 SELECTIONS

古法紅寶魚

TRADITIONAL STEAMED
RED SNAPPER

時令佳蔬

二擇一

CHOOSE 1 FROM
2 SELECTIONS

清炒時蔬

STIR-FRIED SEASONAL
VEGETABLES

川湘左宗棠雞

GENERAL TSO'S CHICKEN
(SICHUAN & HUNAN STYLE)

塔香三杯中卷

THREE-CUP SQUID WITH
BASIL

樹子紅寶魚

STEAMED RED SNAPPER
WITH FERMENTED TREE
SEEDS

蒜香時蔬

GARLIC SEASONAL
VEGETABLES

主食二選一

RICE OR NOODLES CHOOSE 1

干貝蛋炒飯

SCALLOP FRIED RICE
WITH EGG

牛肉河粉

BEEF RICE NOODLES
(HO FUN)

湯品

SOUP

竹笙嫩雞湯

BAMBOO PITH CHICKEN SOUP

以上價格需要加力10%服務費

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE



蘊味單點

ALACARTE

味覺尋蹤 百味融蘊



圖片僅供參考
THE PICTURE IS FOR REFERENCE ONLY



食
蘊

SHI
YUN

潮
粵
中
英

RICE & NOODLES

干貝蛋白炒飯 250
SCALLOP & EGG WHITE FRIED RICE

XO醬櫻花炒飯 280
XO SAUCE SAKURA SHRIMP FRIED RICE

乾炒牛河 280
STIR-FRIED BEEF FLAT NOODLES

牛腩牛肉麵 280
BEEF BRISKET & BEEF NOODLE SOUP

DIM SUM

翠綠魚翅餃 120
JADE SHARK'S FIN DUMPLING

蒸魚子燒貴 120
STEAMED FISH ROE SIU MAI

鮮肉珍珠丸 120
STEAMED PORK PEARL BALLS

鮮蝦腐皮卷 150
CRISPY BEAN CURD SKIN WITH SHRIMP

VEGETABLES

季節時蔬 160
SEASONAL VEGETABLES

單
點
A
L
A
C
A
R
T
E

以上價格需要加力10%服務費

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE



茗品飲茶

TEA BEVERAGE

火候入菜 清香入茶





食
蘊

SHI YUN

一期
中英

NT\$ 30 / 位
NT\$ 30 PER GUEST

茶
飲
T
E
A
B
E
V
E
R
A
G
E



台茶18號紅玉紅茶

TAIWAN TEA NO. 18 RUBY BLACK TEA

茶湯色澤如紅寶石般艷麗奪目，其天然散發的「薄荷」與「肉桂」香氣，這種被國際譽為「台灣香」的獨特氣息，入喉後會轉化為絲絲涼感與清甜，餘韻層次分明且長久留存於口中。



老欉紅烏龍

AGED BUSH RED OOLONG TEA

老欉產出的茶湯「厚實」且「耐泡」，浸泡稍久也不易產生苦澀感，紅烏龍的發酵程度極高，會產生類似成熟果實或荔枝蜜的天然香氣。入喉時香氣依然留於口中，這就是茶人所說的「韻味」。



四季春

FOUR SEASONS SPRING TEA

老欉產出的茶湯「厚實」且「耐泡」，浸泡稍久也不易產生苦澀感，紅烏龍的發酵程度極高，會產生類似成熟果實或荔枝蜜的天然香氣。入喉時香氣依然留於口中，這就是茶人所說的「韻味」。

以上價格需要加力10%服務費

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE