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YI YUAN
CHINESE RESTAURANT

Top 10 Taiwan Tea

台灣十大名茶



Oriental Beauty Tea

東方美人茶

NT\$200/Per person

茶資200元/位

Wenshan Pouchong Tea

文山包種茶

NT\$100/Per person

茶資100元/位

High Mountain Oolong Tea

臺灣高山茶

NT\$200/Per person

茶資200元/位

Sun Moon Lake Black Tea

日月潭紅茶

NT\$100/Per person

茶資100元/位

Sanshia Dragon Well

三峽龍井茶

NT\$150/Per person

茶資150元/位

Tung-ting Oolong Tea

凍頂烏龍茶

NT\$100/Per person

茶資100元/位

Mucha Iron Goddess

木柵鐵觀音

NT\$150/Per person

茶資150元/位

Pu-chung Ching Tea

松柏長青茶

NT\$100/Per person

茶資100元/位

Ali Mountain Oolong Tea

阿里山珠露茶

NT\$150/Per person

茶資150元/位

Longquan Tea

龍潭龍泉茶

NT\$100/Per person

茶資100元/位



All the prices are subject to 10% service charge.
所有價格均需另加一成服務費

Best Taiwan Liquor



台灣好酒

Beer / 啤酒

Gold Medal Taiwan Beer NT\$250

金牌台灣啤酒(330ml)

Heineken Beer NT\$250

海尼根啤酒(330ml)

Kirin Beer NT\$250

麒麟啤酒(330ml)

Kimen Kao Liang / 金門高粱酒

Kimen Kao Liang Liquor, Blue and White NT\$9,800 / Bottle

Porcelain Special Edition

金門高粱酒 青花蟠龍(750ml)

Shao Hsing / 紹興

Shia Hsing Liquor, aged 15 years NT\$600 / Bottle

十五年古越廬山御製紹興酒(150ml)

Shao Hsing Liquor, aged 10 years NT\$1,600 / Bottle

玉泉十年窖藏精釀陳紹(600ml) NT\$980 / Half Bottle

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Corkage: Wine: NT\$500/bottle, Spirits: NT\$800/bottle
自備酒水服務費: 葡萄酒每瓶 NT\$500, 烈酒每瓶\$800

Excessive drinking is harmful to health, not driving after drinking, safe and secure
飲酒過量有(礙)害健康, 酒後不開車, 安全有保障



Cantonese Roast Duck

(Sliced Duck Meat and Crispy Duck Skin in Chinese Pancake,
Minced Duck served with Lettuces,
Duck Congee/ Fried Rice/ Noodles/ Soup from 4 choose 1)

一鴨三吃

(片皮鴨卷、生菜鴨鬆、鴨粥/炒飯/撈麵/湯4選1)

NT\$3,000

👨‍🍳 主廚推薦 *Chef's recommend* 🌿 素 *Vegetarian* 🌶️ 辣 *Spicy*




Please inform your service attendant if you have any food allergy.
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精選推薦 Recommended Dishes



-  Chilled Pig's Ear Terrine NT\$520
雲峰千層耳
-  Deep-fried Pork Spare Ribs with Salt and Pepper NT\$220
椒鹽排骨
- Shaoxing Drunk Chicken Legs NT\$250
紹興醉雞腿
- Braised Sweet Fish with Shiso NT\$380
甘露紫蘇燜香魚
- Grilled Mullet Moe (6 Pieces) NT\$420
香烤烏魚子(6片)
- Deep-fried Whitebait Fish with Pumpkin Seeds NT\$320
瓜仁脆吻魚
-  Braised Dried Squid & Sea Snail Leek Soup with Abalone NT\$620
(Per person)
魷魚螺肉蒜過橋鮑魚/位
-  Braised Chinese Cabbage with Dried Fish,
Pork Skin and Fried Egg NT\$420
扁魚白菜滷
-  Cognac Braised Lobster, Taro and Rice Vermicelli Soup NT\$820
Additional Purchasing NT \$900 for Half Lobster
-  甘邑龍蝦芋頭米粉湯
加價半隻龍蝦 NT\$900
-  Braised Pork Knuckle with Rice Wine, Sesame Oil,
Soy sauce NT\$420
Additional Purchasing NT \$780 for Vermicelli
-  三杯豬腳
加價麵線 NT\$100

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精選推薦 Recommended Dishes



- Sautéed Squid with Salt and Pepper** NT\$320
椒鹽小卷
-  **Braised Loofah with Dried Scallop and Clam (Person)** NT\$520
干貝蛤蠣絲瓜塔/位
-  **Pan-fried Pork Liver** NT\$420
香煎嫩豬肝
- Pan-fried Omelet with Dried Radish and Black Truffle Sauce** NT\$520
松露菜脯蛋
- Deep-fried Crisp Chicken (Half)** NT\$680
金牌脆皮雞(半隻)
-   **Mapo Tofu with Shrimp and Minced Pork** NT\$680
(Using Non-Genetically Modified Soy Bean)
蝦仁麻婆豆腐(使用非基因改造黃豆)
-   **Sautéed Diced U.S. Beef with XO Sauce** NT\$680
爆炒XO醬牛仔粒(美國牛肉)
-  **Braised Tofu with Seafood** NT\$680
(Using Non-Genetically Modified Soy Bean)
海鮮豆腐煲(使用非基因改造黃豆)
-   **Stir-fried Scallop and Prawn with XO Sauce** NT\$780
XO醬炒西蘭花干貝蝦球
-  **Sweet and Sour Pork with Pineapple** NT\$480
糖醋咕咾肉

 主廚推薦 *Chef's recommend*

 *Vegetarian*  辣 *Spicy*

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游水海鮮 Seafood



Abalone (Person)

NT\$580

活鮑魚/位

King Prawn (Each)

NT\$380

現流明蝦/隻

Live Lobster (Whole)

NT\$1,800

活龍蝦/整隻

Crab (Whole)

market price

沙公/整隻

時價

Marble Goby Fish (Whole)

NT\$1,800

筍殼魚/整隻

Giant Grouper (Person)

NT\$420

龍膽石斑/位

Grouper (Whole)

NT\$2,000

石斑/整隻

做法:

剁椒/醬爆(🐷)/清蒸/蒜蓉蒸/花雕蒸(🐷)/避風塘(🐷)/醋椒蒸(🐷)/油浸/歌樂山

Way of Cooking:

Steamed with Chopped Red Chili Sauce / Sautéed with Brown Sauce / Steamed / Steamed with Minced Garlic / Steamed with Hua-diao / Sautéed with Crispy Garlic and Red Chili / Steamed with Vinegar Red Chili Sauce / Fried with Soy Sauce / Fried with Sichuan Red Chili Sauce



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湯品 Soup






 **Double-boiled Fo Tiao Quing with Abalone** **NT\$980**
Chicken Soup (Person)
 鮑魚佛跳牆/位

 **Hot and Sour Seafood Soup (Person)** **NT\$300**
(Using Non-Genetically Modified Soy Bean)
 海鮮酸辣湯/位 (非基因改造黃豆)

 **Seasonal Double-boiled Soup (Person)** **NT\$300**
廣東老火煲湯/位

 **Double-boiled Chicken Soup with** **NT\$360**
Flower Shape Bean Curd (Person)
(Using Non-Genetically Modified Soy Bean)
菊花清雞湯/位 (非基因改造黃豆)

 **Corn Chowder with Chicken Meat (Person)** **NT\$260**
(Using Non-Genetically Modified Soy Bean)
雞蓉玉米羹/位 (非基因改造玉米)

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田園時蔬 Seasonal Vegetable



 Double-boiled Mushroom Soup (Person)

NT\$280

羊肚蕈佛跳牆/位

 Braised Bean Curd with Selected Mushrooms and

NT\$380

Vegetables (Using Non-Genetically Modified Soy Bean)

羅漢燴豆腐(使用非基因改造黃豆)

Sautéed Spinach with Preserved Egg and Salted Egg

NT\$320

金銀蛋菠菜




Selected Seasonal Vegetables

NT\$280

(Choosing One from Asparagus, Broccoli, Kale,
Baby Cabbage or Other Selected Seasonal Vegetables)

季節性時蔬

(蘆筍 / 西蘭花 / 芥蘭 / 娃娃菜 / 季節時蔬)


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飯/麵/粥 Rice/Noodles/Congee




 Sautéed Rice Vermicelli with X.O Sauce and Sakura Shrimp
X.O醬櫻花蝦米粉


NT\$480

 Homemade Fried Rice
私房蛋炒飯


NT\$480

 Fried Yi-fu Noodles with Seafood
海鮮炆伊麵


NT\$480

 Congee with Pork and Preserved Egg
皮蛋瘦肉粥




NT\$320

 Cantonese Fried Rice with Shrimp and Pork
蝦仁叉燒廣炒飯

NT\$480

 Braised Pork and Thin Noodles Soup with Sesame Oil
麻油松板豬麵線

NT\$480

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點心 Dim-Sum



-  **Steamed Shrimp and Bamboo Shoot Dumplings** NT\$300
(3 Pieces)
三色筍絲蝦餃(3粒)
-  **Steamed Minced Pork and Shrimp Shao-mai with Scallop** NT\$260
(3 Pieces)
北海道干貝燒賣(3粒)
-   **Wok-fried Cantonese Radish Cake with XO Sauce** NT\$260
XO醬炒蘿蔔糕
-  **Deep-fried Dried Bean Curd Roll Stuffed with Prawn and Pork (Using Non-Genetically Modified Soy Bean)** NT\$280
鮮蝦腐皮卷(非基因改造黃豆)
-  **Pan-fried Cantonese Radish Cake** NT\$220
香煎臘味蘿蔔糕
-  **Steamed Truffle Vegetarian Dumplings** NT\$220
(3 Pieces)
松露素餃(3粒)
- Deep-fried Sesame Ball Stuffed with Almond Custard** NT\$260
(3 Pieces)
杏汁芝麻球(3粒)
- Steamed Charcoal Salted Egg Custard Bun** NT\$260
(3 Pieces)
黑金流沙包(3粒)

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水果甜品 Fruit & Dessert



Seasonal Fruits

NT\$120

季節水果

Sweet Almond Soup with Sesame Dumpling


NT\$160

杏仁茶湯圓

Sweet Coconut Milk Soup with Sago and Taro (Hot/Cold)




NT\$160

芋香西米露(熱/冷)

 Cantonese Mango Sago Cream Soup with Pomelo

NT\$260

楊枝甘露

 主廚推薦 *Chef's recommend*  素 *Vegetarian*  辣 *Spicy*

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Business Light Lunch 精緻商業午餐



Combination of Selected Appetizers

西華迎賓三品碟

Cantonese Style Chef 's Daily Soup

鮑魚老火煲例湯

Braised Lobster with Wild Rice

冰湖野米龍蝦球

Steamed Fish with Red Quinoa and Bird's Nest

紅藜燕窩鮮時魚

Stir-fried Organic Vegetables

清炒有機鮮時蔬

Fresh Seasonal Fruits Platter

環宇四季水果盤



NT\$1,080 per person plus 10% service charge / 每位NT\$1,080 另加一成服務費



Business Lunch 靚食午餐



Chinese Appetizers

(Selected Vegetables Side Dish, Drunken Chicken,
Barbecued Oyster Mushroom)

開胃小菜

(菩提美碟、醉雞、照燒杏香菇)

Hong Kong Style Soup

港式煲湯

Chicken Fried with Wine,
Sesame Oil, Soy Sauce and Basil

塔香三杯雞

Braised Tomato with Selected Vegetables

蕃茄浸時蔬

Braised Abalone with Seafood Rice in Soup

海皇鮑魚撈飯

White Fungus Soup with Lily Petals, Lotus Seeds
and Red Dates

百合紅棗蓮子銀耳湯



Appetizers

(Pan-Fried Scallop, Chilled Pig Terrine, Boiled Yam Stuffed with Osmanthus)

迎賓前菜集

(香煎干貝、千層耳、桂花釀山藥)

Double-boiled Fo Tiao Quing

西華花膠佛跳牆

U.S Prime Beef Fillet with Porcini Mushrooms

頂級菲力佐牛肝蕈 (美國牛)

Steamed Fresh Fish with Red Quinoa and Peach Resin

紅藜桃膠貴妃魚

Fried Rice with Matsutake and Shrimps Filled in Pumpkin

欖菜松茸穗金飯

Healthy Drink, Milk Jelly in Papaya

蔬果活力飲、木瓜奶凍





YI YUAN Set (A)

怡園精緻套餐 (A)



Sherwood Appetizers

西華迎賓三品碟

Double-boiled Fo Tiao Quing Soup

金牌佛跳牆

Deep-fried Prawn with Crispy Sliced Almond and Chili

脆椒杏片明蝦球

Baked Pork Ribs with Red Wine Sauce

紅酒極汁烤肋排

Steamed Fish with Pepper and Soy Sauce

花椒玉露鮮時魚

Dim-Sun Platter

精緻港式點心集

Selected Sweet Soup and Fresh Fruit Platter

環宇四季雙美點



YI YUAN Set (B)

怡園精緻套餐 (B)



Sherwood Appetizers

西華迎賓四品碟

Double-boiled Chicken Soup with Abalone

海底椰軟排燉鮑魚

Steamed Lobster with Mushroom

香檳茸舞龍蝦球

Stirred-Fried U.S Beef Dice with Pearl Green Onion

小蔥醬爆雪花牛(美國牛)

Steamed Fish with Olive Vegetable

欖菜玉露石斑魚

Stirred-Fried Noodles with Truffle Oil and Scallop

干貝松露油拌麵

Selected Sweet Soup and Fresh Fruit Platter

環宇四季雙美點

帝國怡園套餐

Appetizer

(Spare Rib with Salt and Pepper, Plum Tomato,
and Torched Taiwan Mullet Roe)

前菜

(椒鹽排骨、老梅番茄、炙燒台灣烏魚子)

Double-boiled Chicken Soup with Sea Cucumber,
Bamboo Pith and Dried Scallops

西華佛跳牆

Sautéed Crab Meat with Egg White

西施彩蟹柳

Deep Fried Crispy Chicken with Chinese Tea

茶香脆皮雞

Stewed Beef Noodle Soup (U.S. Beef)

西華牛肉麵(美國牛)

Lotus Jelly with Fermented Rice Wine

酒釀桂花蓮子寒天凍



Sliced Roasted Duck Breast with Orange Sauce

香橙烤鴨片

Double-boiled Superior Shark's Fin Soup

紅燒大鮑翅

Braised Whole Abalone in Oyster Sauce

蠔皇鮮鮑仔

Baked Half Lobster with Caviar

魚子蒸龍蝦

Crispy Chicken with Sliced Fresh Pineapples

香菠麒麟雞

Steamed Fish Filet with Ham and Mushroom

玉樹麒麟魚

Steamed Glutinous Rice with Chinese Sausages

臘味糯米飯

Seasonal Fresh Fruits with Selected Desserts

西華美甜點





Thatcher Set Menu



柴契爾套餐

Appetizer Combination of Suckling Pig and Crispy Chicken
乳豬拼脆皮雞

Thai Style Braised Superior Shark's Fin Soup in Clay Pot
泰式五羊翅

Braised Sliced Abalone Layered
with Seaweed and Squid Pasta in Oyster Sauce
千層鮮鮑片

Stewed Half Lobster Wrapped with Bamboo Piths
竹筴龍蝦札

Sweet and Sour Pork with Fresh Pineapple
鳳梨咕咾肉

Steamed Fish Fillets with Ham and Mushrooms
玉樹麒麟魚

Fresh Fruits and Ice Cream
水果冰淇淋

Sherwood Desserts
西華美點



NT\$3,000 per person plus 10% service charge / 每位NT\$3,000 另加一成服務費



Vegetarian Set Menu

素食套餐



Vegetable Appetizers

泰皇素菜集

(松露醬蘆筍/老梅番茄/黑玉牛蒡捲/煙燻素鵝)

Vegetable Soup with Taro

禪緣八珍佛跳牆

Vegetable Green Tart

翠林菩提乾坤塔

Stirred-Fried Vegetables

波光雲影羅漢齋

Steamed Winter melon stuffed with Mushrooms

蟲草野菌翠玉環

Vegetable Fried Rice Filled in Pumpkin

黎麥攪菜穗金飯

Selected Sweet Soup and Fresh Fruit Platter

環宇四季雙美點



18,000 桌菜菜單

Fanfare Combination of Appetizers

(Drunken Chicken, Jellyfish, Sesame Octopus,
US Beef Shank, Smoked Duck Breast, Plum Tomato)

錦繡大拼盤

(醉雞、海蜇、芝麻章魚、美國牛腱、燻鴨胸、梅汁蕃茄)

Stir-fried Scallops and Sliced Chicken with X.O. Sauce

XO醬翡翠玉帶鳳片

Steamed Prawn with Minced Garlic

香蒜大明蝦

Double-boiled Sea Conch Soup

燉海螺

Deep-fried Crispy Chicken with Garlic

金沙脆皮雞

Braised Abalone with Mushrooms

百菇鮮鮑魚

Steamed Grouper with Tomato, Spring Onions and Chili Sour Sauce

醋椒海上鮮

Steamed Glutinous Rice with Chinese Sausages

臘味糯米飯

Seasonal Fresh Fruits

季節鮮果盤

Chinese Desserts

中式美甜點

NT \$ 18,000 per table for 10 persons plus 10% service charge

每桌10人 NT\$18,000 另加一成服務費

NT\$ 1,800 per additional person plus 10% service charge

增加客人一位 NT\$ 1,800 另加一成服務費



22,000桌菜菜單

Joyful Combination of Appetizers

(Roasted Duck, Roasted Pork Jaw,
Jellyfish, King Mushroom in Teriyaki Sauce,
Chicken in Scallion Oil, Plum Tomatoes)

歡樂滿西華

(烤鴨、烤松板豬、海蜇、日式燒杏菇、私房黃油雞、梅汁番茄)

Steamed Lobster with Garlic

香蒜蒸龍蝦

Deep-fried Creamy Custard with Stir-fried Clams

脆奶拼雙彩蚌

Double-boiled Chicken Soup with Fish Maw and Mustard Greens

金華花膠菜膽燉雞湯

Braised Abalone with Mushrooms

花菇鮮鮑魚

Braised Pork Spare Ribs "Royal" Style with Vegetables

綠蔬宮廷骨

Steamed Grouper with Pickled Seeds

樹子蒸石斑

Stir-fried Yi Fu Noodles with Sakura Shrimps

櫻蝦伊府麵

Seasonal Fresh Fruits

季節鮮果盤

Chinese Dessert

中式美甜點

NT \$ 22,000 per table for 10 persons plus 10% service charge

每桌10人 NT\$22,000 另加一成服務費

NT\$ 2,200 per additional person plus 10% service charge

增加客人一位 NT\$ 2,200 另加一成服務費



24,000 桌菜菜單

Joyful Combination of Appetizers

(Baked Pork Jowl with Black Pepper Sauce, Jellyfish, Roasted Sliced Duck, Smoked Cuttlefish, Drunken Chicken, Deep-fried Pork Spare Ribs with Salt and Pepper)

金玉滿華堂

(黑椒松板豬、海蜆、烤鴨、燻墨魚、紹興醉雞、椒鹽排骨)

Steamed Lobster with Tomato, Spring Onions and Chili Sour Sauce

醋椒浸龍蝦

Stir-fried Scallops with Sea Whelks and Clams

玉帶彩雙蚌

Double-boiled Supreme Soup with Dried Scallops, Fish Maws

經典佛跳牆

Oven-baked Chicken with Sesames

芝麻鹽焗雞

Baked Green Crab with Black Bean Sauce

豆鼓焗沙公

Steamed Grouper with Pickled Seeds

樹子金醬蒸石斑

Steamed Glutinous Rice with Chinese Sausages

臘味糯米飯

Seasonal Fresh Fruits

季節鮮果盤

Chinese Dessert

中式美甜點

NT \$ 24,000 per table for 10 persons plus 10% service charge

每桌10人 NT\$24,000 另加一成服務費

NT\$ 2,400 per additional person plus 10% service charge

增加客人一位 NT\$ 2,400 另加一成服務費



THE SHERWOOD
TAIPEI
台北西華飯店

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