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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

All the prices are subject to 10% service charge.
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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

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


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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



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



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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
- 

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




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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)

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

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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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Lunchtime Limited Luxury Set



午間帝王饗宴

Combination of Selected Appetizers

西華迎賓三品碟

Cantonese Style Chef's Daily Soup

鮑魚老火煲例湯

Steamed Egg White with Lobster and Black Truffle

松露鮮奶龍蝦球

Deep-fried Fish with Chef's Special Sauce

油浸脆皮鮮時魚

Shanghai Vegetables Rice

老上海火瞳菜飯

Chef's Boiled Bird's Nest

有機豆漿燉雪燕(非基因改造黃豆)



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

Combination of Selected Appetizers

(Roasted Kobe Pork with Pearl Sugars, Savory Oil Chicken,
Pickled Egg with Ginger)

怡園迎賓前菜集

(焦檸松阪豬、玫瑰黃油雞、酸薑辣椒皮蛋)

Double-boiled U.S. Beef Soup with Tangerine peel

清燉陳皮無骨牛(美國牛)

Fried Shrimp Ball with Pineapple and Mustard seeds

芥末籽水果明蝦球

Taiwanese Style Poached Spicy Grouper

閩式剝椒石斑魚

Braised Bean Curd with Ground Meat

京味鍋塌豆腐(非基因改造黃豆)

Stir-fried Mixed Vegetables

清炒綜合鮮時蔬

Seasonal Fresh Fruits and Desserts

寰宇四季三美點

(流沙芝麻球、干貝燒賣、季節水果)





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





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
竹筍龍蝦札

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

(Roasted Duck, Squid with Ginger, Green Papaya with Passion Fruit Dressing, Spicy US Beef, Butter Chicken, Jellyfish with Bill Pepper)

歡樂聚滿堂

(掛爐烤鴨、沙薑醬冰卷、百香果青木瓜、香辣小牛肉、玫瑰黃油雞、彩虹拌海蜆)

Fried Prawn with Scallops and Fish Roe

千絲明蝦妃子笑

Double Boiled Chicken Soup with Sea Conch and White Pepper

白胡椒響螺燉雞湯

Stir Fried Seafood with X.O. Sauce

XO醬翡翠爆雙鮮

Braised Abalone with Egg White and Broccoli

湖畔雪影鮮鮑魚

Crispy Chicken

金牌脆皮雞

Steamed Grouper with Soy Sauce

清蒸玉露海石斑

Steamed Glutinous Rice with Chinese Sausages

港式臘味糯米飯

Tofu Pudding and Peach Gum in Soy Milk

有機白玉燉桃膠

Seasonal Fresh Fruits

季節鮮果盤

Chinese Desserts

寰宇四季鮮果盤

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

Pork Country-of-Origin : Taiwan

本菜單所使用之豬肉原產地：台灣



20,000桌菜菜單

Fanfare Combination of Appetizers

(Roasted Duck, Roasted Pork Jaw, US Beef Shank,
Squid with Ginger, Plum Tomato,
Chicken Roll with Peeled Chili)

經典六小碟

(掛爐烤鴨、烤松阪豬、川味牛腱、沙薑醬冰捲、
老梅蜜蕃茄、剝皮辣椒雞捲)

Steamed Lobster with Garlic 香蒜蒸龍蝦

Double Boiled Chicken and Ham Soup with Fish Maw and Mustard 金華花膠菜膽燉雞湯

Stir Fried Scallops with Mushroom and Vegetables 胭脂野蕈爆玉帶

Braised Abalone with Mushrooms 極品鮑魚煨花菇

Baked Pork Rib with Spices 爐烤慢火豬肋排

Steamed Grouper with Truffle Sauce and Hua Diao Wine 松露花雕海石斑

Steamed Glutinous Rice with Chinese Sausages and Sakura Shrimp 櫻花蝦臘味糯米飯

Sweet Soup of Peach Gum and Red Dates 紅棗珍珠燉桃膠

Seasonal Fresh Fruits 寰宇四季鮮果盤

NT \$ 20,000 per table for 10 persons plus 10% service charge

每桌10人 NT\$20,000 另加一成服務費

NT\$ 2,000 per additional person plus 10% service charge

增加客人一位 NT\$ 2,000 另加一成服務費

Pork Country-of-Origin : Taiwan

本菜單所使用之豬肉原產地：台灣



24,000桌菜菜單

Fanfare Combination of Appetizers

(Roasted Duck, Smoked BBQ Pork, Drunken Chicken,
Mullet Roe, Jellyfish with Cordyceps Flower,
Honey Tomatoes with Osmanthus)

金玉滿華堂

(掛爐烤鴨、黑叉燒、太白醉仙雞、四色烏魚子、
山椒蟲草拌蜆頭、糖漬桂花蜜蕃茄)

Steamed Lobster with Tomato, Spring Onions and Chili Sour Sauce
醋椒浸龍蝦

Stir Fried Scallops, Sea Whelks and Clams with Truffle Sauce
松露玉帶彩雙蚌

Double Boiled Supreme Soup with Fish Maw and Seychelles Nut
海底椰花膠一品盅

Braised Sea Cucumber with Abalone
極品鮑魚煨烏參

Baked Rib Eye Steak with Vegetables and Spices
慢火牛肋佐鮮蔬

Steamed Sea Grouper with Ginseng Root
鮮參玉露龍虎斑

Steamed Glutinous Rice
with Chinese Sausages, Sakura Shrimps and Eel
金牌雙味糯米飯(櫻花蝦及鰻魚)

Sweet Soup of Peach Gum and Wooden Fungus
雪燕桃膠燉銀耳

Seasonal Fresh Fruits
寰宇繽紛鮮果盤

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

Pork Country-of-Origin : Taiwan

本菜單所使用之豬肉原產地：台灣



THE SHERWOOD
TAIPEI
台北西華飯店

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