



85TD 捌伍添第

「捌」捌味一山、水、海、陸、茶、酒、人、藝

「伍」伍道一人文、風土、經典、創新、融合

「添」為增加、朝向滿盈，與101節節高昇相呼應

「第」為大宅子，應許餐廳高雅禮賓，珍饈佳餚，平添不輟



捌伍添第



851D FAMILY SET MENU
捌伍歡聚套餐



捌伍歡聚套餐（大廳專用）
85TD FAMILY SET MENU (EXCLUSIVE FOR MAIN DINNING ROOM)

頭盤 選二 Choose Two

百花煎釀大腸

Pan-Fried Pork Intestine Stuffed with Shrimp Paste
海老すり身詰め豚腸の煎り焼き

肴蹄肉骨茶凍

Pork Knuckle and Bak Kut Teh Jelly
肉骨茶風味豚足ゼリー

蔥油海蜇頭

Red Jellyfish Head with Spring Onion Oil
クラゲの葱油和え

櫻花蝦豆腐

Crispy Tofu with Sakura Shrimps
桜えびクリスピー豆腐

海膽脆戈渣

Crispy Sea Urchin Pudding
ウニのサクサク揚げ

燒味拼盤(雙拼) 需加價 400

澳門燒腩仔・添第叉燒皇・瑤柱貴妃雞・潮蓮靚燒鵝・化皮烤乳豬 (需加價 200)
Assorted Barbecued Platter (Supplement 400)
Crispy Pork Belly・Barbecued Pork with Honey・Poached Chicken in Conpoy Broth・
Roasted Goose・Barbecued Suckling Pig (Supplement 200)
オードブル盛り合わせ（ご希望の場合400元別途料金がかかります。）
マカオ風 皮つき豚肉のクリスピー仕立て、蜂蜜風味黒豚チャーシュー、地鶏の旨味蒸し、
ガチョウのロースト、仔豚のロースト（ご希望の場合200元別途料金がかかります。）

原盅靚湯 選一 Choose One

合時老火湯

Daily Soup
本日のスープ

竹笙海皇燕窩羹 每位加價 200

Bird's Nest Soup with Assorted Seafood and Bamboo Piths (Supplement 200 per person)
ツバメの巣、五目海鮮ときぬがさだけスープ（ご希望の場合200元別途料金がかかります。）

NT 7,580
3 位用
For 3

現點現做 選一 Choose One

雞油蔥香海斑柳

Steamed Sliced Garoupa Fillet with Spring Onion
ハタの切り身蒸し 鶏油と葱風味

捌伍小炒皇

Wok-Fried Pork, Assorted Dried Seafood, Tofu
and Vegetables
豚肉干し海鮮野菜炒め

招牌菜 選一 Choose One

避風塘炒軟殼龍蝦

Crispy Soft Shell Lobster with Minced Garlic and Chili
香港式ピリ辛ソフトシェルロブスター

加點 Add-ons

點心拼盤（松露蛋白海鮮餃、捌伍鮮蝦餃、鮑魚燒賣皇） 每位加價 380

Assorted Dim Sum Basket (Supplement 380)
点心盛り合わせ3個（ご希望の場合380元別途料金がかかります。）

焗釀鮮蟹蓋 每位加價 680

Oven-Baked Crab Shell stuffed with Crab Meat and Onion (Supplement 680)
蟹のオープン焼き（ご希望の場合680元別途料金がかかります。）

鮑汁扣南非鮮鮑魚 每位加價 880

Braised South African Abalone with Abalone Sauce (Supplement 880)
南アフリカ産鮑のオイスターソース煮込み（ご希望の場合880元別途料金がかかります。）

季節時蔬 Seasonal Vegetable

主食 選一 Choose One

捌伍炒飯

85TD Signature Fried Rice
85TD 特製 五目チャーハン

豉油皇龍鬚炒麵

Fried Noodles with Squid Tentacles and Soy Sauce
醤油炒めイカゲソ麵

招待甜點 Dessert

珊瑚海皇炒鮮奶拼蟹肉卷

Scrambled Egg White with Assorted Seafood & Crispy Crab Meat Rolls
珊瑚風蛋白ミルク炒めと蟹肉ロール

豬肝啫啫土雞煲

Wok-Seared Pork Liver and Chicken in Sizzling Clay Pot
炒め豚レバー地鶏の熱砂鍋仕立て)

青芥末澳洲和牛粒

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce
和牛ダイスの黒胡椒ガーリック炒め (オーストラリア産 和牛使用)

魚湯海鮮鴛鴦米 需加價 100

Assorted Seafood in Fish Broth with Crispy Rice
and Steamed Rice (Supplement 100)
魚スープ海鮮二色米
(ご希望の場合100元別途料金がかかります。)



港式點心

午·間·限·定





捌伍筍尖鮮蝦餃

Steamed Shrimp Dumpling
特製ハーガウ

三件 three pieces
330



鮑魚燒賣皇

Steamed Pork and Shrimp Dumpling with Abalone
煮込みアワビとエビ、シイタケ入り特製シュウマイ

三件 three pieces
450

黑松露小籠包

Steamed Pork Dumpling with Black Truffle
カニ肉小籠包 トリュフ風味

三件 three pieces
360



松露蛋白海鮮餃

Steamed Seafood and Egg White Dumpling with Black Truffle
海鮮入り卵白蒸し餃子 トリュフ風味

三件 three pieces
330

帶子鳳眼餃

Steamed Shrimp and Scallops Dumpling
海老帆立蒸し餃子

三件 three pieces
330

荷塘金魚素餃



Steamed Mushrooms and Fungus Dumpling
マッシュルームとキノコ 蒸し餃子

三件 three pieces
240

蜜汁花生鳳爪

Stewed Chicken Feet with Honey and Soy Sauce
鶏の脚のピーナッツ蒸し

每份 regular
220

豉汁蒸排骨

Steamed Pork Ribs with Black Bean Sauce
スペアリブのトウチ蒸し

每份 regular
300

甘筍脆皮鹹水角

Crispy Glutinous Rice Dumpling with Pork and Vegetables
豚肉、海老と野菜の広東風もち米香揚げ

三件 three pieces
270

素食vegetarian 辣spicy 招牌菜signature dishes

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菜單所使用之大豆產品皆為非基因改造。菜單所使用之豬肉皆為台灣在地養殖肉品。

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All pork dishes are prepared exclusively using Taiwanese pork.

XO醬炒蘿蔔糕

Stir-fried Turnip Pudding with Homemade XO Sauce
揚げキャロットケーキ XO醬添え

每份 regular
330

 脆皮賽螃蟹

Crispy Crab Meat and Egg White Roll
蟹肉とエビの卵白炒め入り揚げ春巻き

三件 three pieces
330

 千絲蘿蔔酥

Crispy Turnip Dumpling with Spring Onion
大根の千切、小エビのサクサク揚げ 白鳥仕立て

三件 three pieces
240

香煎蘿蔔糕

Pan-Fried Turnip and Chinese Sausages Pudding
揚げキャロットケーキ

三件 three pieces
300

 鳳梨叉燒菠蘿包

Oven-baked Barbecued Pork and Pineapple Bun
パイナップルチャーシューメロンパン

三件 three pieces
330

鵝肝脆芋角

Crispy Taro Dumpling with Mushrooms and Foie Gras
きのこフォアグラのカリカリタロイモ団子

三件 three pieces
330

雞絲野菌春卷

Crispy Spring Roll with Assorted Fungus, Shrimps and Chicken
キノコ、海老と鶏肉の野菜春巻き

三件 three pieces
300

 脆皮海皇腸粉

Crispy Seafood Rice Roll
揚げ海鮮春巻きのチョンファン

每份 regular
350

 蜜汁叉燒腸粉

Steamed Rice Roll with Barbecued Pork
ハニーBBQポークチョンファン

每份 regular
320

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（週一至五供應，國定假日除外）
商務午餐
BUSINESS SET LUNCH
(AVAILABLE FROM MON TO FRI, EXCEPT PUBLIC HOLIDAYS)

NT 1980

每位
per person
お一人様

潮蓮靚燒鵝、蔥油海蜇頭

Roasted Goose | Red Jellyfish Head Marinated with Spring Onion Oil

ガチョウのロースト | クラゲの葱油和え

鮑魚燒賣皇、帶子鳳眼餃

Steamed Pork and Shrimp Dumpling with Abalone | Steamed Scallop and Shrimp Dumpling

煮込みアワビとエビ、シイタケ入り特製シュウマイ | 海老帆立蒸し餃子

順德生拆魚蓉羹

Shredded Fish and Fish Broth in Shun-de Style

順德風魚蓉スープ

燒汁脆皮海斑柳

Crispy-Skin Garoupa Fillet with Soy Reduction Sauce

パリパリ海斑の醤油煮詰めソース

豉椒炒雞柳

Wok-Fried Chicken Fillet with Black Bean and Bell Peppers

豆豉ピーマン鶏柳炒め

櫻花蝦叉燒炒飯

Fried-rice with Barbecued Pork and Sakura Shrimps

桜えびと叉焼の炒飯

楊枝甘露

Mango Sago Cream

ヨンジーガムロウ

		每位 per person お一人様
添第花茶	85TD Signature Herbal Tea 85TD 特製ハーブティー	NT 150
台灣杭菊	Taiwanese Chrysanthemum 台湾の杭菊	NT 160
香片	Jasmine Tea ジャスミン茶	NT 120
紅玉紅茶	Formosa Ruby Black Tea 紅玉紅茶	NT 160
阿里山烏龍	A-Li Shan Oolong Tea 阿里山ウーロン茶	NT 160
金萱	Jinshuan Tea 金萱茶	NT 160
蜜香紅茶	Honey Scent Black Tea みつこうこうちゃ	NT 220
陳年普洱熟餅	Matured Pu'er Tea 熟成プーアル茶	NT 200
可可茶	Cocoa Tea ココアティー	NT 180
鐵觀音(金萱品種)	Tighanyin Tea (Jinshuan) 鉄観音 (金萱品種)	NT 180

 素食vegetarian  辣spicy  招牌菜signature dishes

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潮蓮靚燒鵝、百花煎釀大腸、蔥油海蜇頭

Roasted Goose | Pan-Fried Pork Intestine Stuffed with Shrimp Paste | Marinated Jellyfish Head
ガチョウのロースト | 海老すり身詰め豚腸の煎り焼き | クラゲの葱油和え

順德生拆魚蓉羹

Shredded Fish and Fish Broth in Shun-de Style
順德風魚蓉スープ

鮑汁扣南非鮮鮑魚

Braised South African Abalone with Abalone Sauce
南アフリカ産鮑のオイスターソース煮込み

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion
蟹のオープン焼き

香蔥燒汁星斑柳

Pan-Seared Star Garoupa Fillet in Scallion Glaze
焼き星斑の葱醬煮詰め

蔥油雞絲撈關廟麵

Guanmiao Noodles and Shredded Chicken with Spring Onion Oil
鶏絲の葱油関廟麵和え

芭樂柚子薈 含蘆薈

Guava, Pomelo and Aloe Soup
グアバと文旦、アロエ冷製スープ

精緻小點

Petit Fours
プチフル

NT 3880

每位
per person
お一人様

wine pairing 5 glasses NT 2180

椒鹽九孔鮑、添第叉燒皇、櫻花蝦豆腐

Abalone with Spicy Salt | Barbecued Pork with Honey | Crispy Tofu with Sakura Shrimps
アワビの椒塩炒め | 豚の蜂蜜風味仕立て | 桜えびクリスピー豆腐

花膠魚翅水晶粿

Crystal Dumpling with Fish Maw & Shark Fin in Lobster Broth
花膠フカヒレ水晶餃 (龍蝦スープ添え)

黑潮軟殼龍蝦拌香檳白汁

Soft Shell Lobster with Champagne & Cream Sauce
ソフトシェルロブスターのシャンパン白ソース

青芥末澳洲和牛粒

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce
和牛ダイスの青芥末ソース炒め (オーストラリア産 和牛使用)

油鹽水浸星斑柳

Poached Star Garoupa Fillet
星斑フィレの油塩水ポーチ

捌伍炒飯

85TD Signature Fried Rice
85TD特製 五目チャーハン

芋香燉鮮奶

Double-Boiled Fresh Milk with Taro Paste
燉牛乳の芋頭あんかけ

精緻小點

Petit Fours
プチフル

NT 4380

每位
per person
お一人様

wine pairing 5 glasses NT 2180

添
／
第
／
套
／
餐

85TD PREMIER MENU

化皮烤乳豬、添第叉燒皇、海膽脆戈渣

Barbecued Suckling Pig | Barbecued Pork with Honey | Crispy Sea Urchin Pudding

仔豚のロースト | 豚の蜂蜜風味仕立て | ウニのサクサク揚げ

菜膽上湯燉花膠

Double-boiled Fish Maw with Vegetable

白菜と魚の浮き袋の煮込み

蠔皇二十頭乾鮑魚

Braised Dried Abalone (20 heads)

干鮑の柔らかオイスターソース煮込み (20頭)

蒜蓉粉絲蒸開邊龍蝦

Steamed Half Lobster with Minced Garlic and Vermicelli

にんにくと春雨の蒸しハーフロブスター

焗釀鮮蟹蓋

Oven-Baked Crab Shell stuffed with Crab Meat and Onion

蟹のオープン焼き

黑松露帶子炒飯

Fried Rice with Scallops and Black Truffle

黒トリュフ焼鵝炒めご飯

燕窩燉鮮奶

Double-boiled Milk and Egg White with Bird's Nest

燕の巣の煮込み ミルクプリン仕立て

精緻小點

Petit Fours

プチフル

NT 9800

每位

per person

お一人様

wine pairing 5 glasses NT 2180

Crispy Tofu with Sakura Shrimps

櫻花蝦豆腐



櫻花蝦豆腐

Crispy Tofu with Sakura Shrimps
桜えびクリスピー豆腐

NT 480

金沙脆魚皮

Crispy Fish Skin Glazed with Salted Egg Yolk
魚の皮の素揚げと塩卵のバター炒め

NT 360

海膽脆戈渣

Crispy Sea Urchin Pudding
ウニのサクサク揚げ

NT 680

松露蟲草花伴貢菜

Marinated Tribute Vegetables with Black Truffle
貢菜の黒トリュフ和え

NT 380

川味脆茄子

Crispy Eggplant with Sichuan Spices
四川風味クリスピー茄子

NT 280

蔥油海蜇頭

Marinated Jellyfish Head with Spring Onion Oil
クラゲの葱油和え

NT 620

🌱 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes

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麻辣煙燻牛肉球 🌶️

Crispy Smoked Beef Balls with Sichuan Spicy

麻辣燻製揚げ牛肉団子

NT 480



椒麻南非凍鮮鮑

South African Abalone

Marinated with Sichuan Pepper

南アフリカ産鮑のボイル 椒麻(中華風辛味)ソース風味

NT 680

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紫蘇香魚

NT 380

Sweet Simmered Sweetfish with Shiso Leaves

香魚の紫蘇甘露煮

百香赤玉

NT 220

Pickled Passion Fruit Peel in Passion Fruit Dressing

醃製百香果皮と果肉の和え物

肴蹄肉骨茶凍

NT 580

Pork Knuckle and Bak Kut Teh Jelly

肉骨茶風味豚足ゼリー

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捌伍片皮鵝

特選黑鬃鵝精心熟成燒烤
琥珀色澤的薄脆鵝皮
細嫩野味佐特調梅香紅酒醬
配搭柔潤麵皮及爽脆蔬食
令人回味



Barbecued Suckling Pig

化皮烤乳豬



化皮烤乳豬 (限量供應)

Barbecued Suckling Pig (Limited Order Per Day)
仔豚のロースト(毎日数量限定)

NT 1,580 / 5,080 / 10,080

例牌	半隻	一隻
regular	half	whole
一皿盛り	半頭	一頭



捌伍片皮鵝 (需預訂並限量供應)

Roasted Goose served in Peking Duck Style (Limited Order Per Day)
85TD特製 北京ダック風ローストグース (毎日数量限定)

NT 5,480

三吃
three ways
三種類の食べ方

澳門燒腩仔

Crispy Pork Belly
マカオ風 皮つき豚肉のクリスピー仕立て

NT 880

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添第叉燒皇



添第叉燒皇 (限量供應)

NT 1,380

85TD Signature Barbecued Pork with Honey (Limited Order Per Day)

85TD特製 豚の蜂蜜風味仕立て(毎日数量限定)

瑤柱貴妃雞

NT 760 / 960 / 1,880

Poached Chicken in Conpoy Broth

地鶏の旨味蒸し

例牌	半隻	一隻
regular	half	whole
一皿盛り	半羽	一羽

潮蓮靚燒鵝

NT 1,180 / 2,580 / 5,080

Roasted Goose

ガチョウのロースト

例牌	半隻	一隻
regular	half	whole
一皿盛り	半羽	一羽



燒味拼盤

NT 1,480 / 1,580

澳門燒腩仔・添第叉燒皇・瑤柱貴妃雞・

潮蓮靚燒鵝・化皮烤乳豬 (需加價 200)

Assorted Barbecued Platter

Crispy Pork Belly・Barbecued Pork with Honey・Steamed Chicken with Conpoy Broth・

Roasted Goose・Barbecued Suckling Pig (Supplement 200)

オードブル盛り合わせ

マカオ風 皮つき豚肉のクリスピー仕立て、蜂蜜風味黒豚チャーシュー、地鶏の旨味蒸し、

ガチョウのロースト、仔豚のロースト（ご希望の場合200元別途料金がかかります。）

二款	三款
two	three
choices	choices
二種類	三種類

🌱 素食vegetarian 🌶️ 辣spicy 🍷 招牌菜signature dishes

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濃湯花膠竹絲雞

以新鮮土雞慢火熬煮
乳白湯底，鮮香醇厚
上桌現燉竹絲烏雞
滋補溫潤，補氣養身



85TD Buddha Jumps Over The Wall

添第濃湯佛跳牆



添第濃湯佛跳牆

85TD Buddha Jumps Over The Wall

85TD特製 高級食材煮込み(ぶっとび)スープ

NT 1,280

每位
per person
お一人様

牛肝菌瑤柱燉老雞

Double-boiled Chicken Soup with Porcini Mushroom and Conpoy

牛肝茸と瑤柱の鶏スープ煮込みスープ

NT 580

每位
per person
お一人様

爵士湯 蜜瓜海螺瑤柱燉花膠

Double-boiled Fish Maw Soup with Honey Dew Melon,

Sea Whelks and Conpoy

メロンとホタテ貝柱、海ツボ、魚の浮袋の煮込みスープ

NT 820

每位
per person
お一人様

松茸蓮子燉金瓜

Double-boiled Matsutake Soup with Pumpkin and Lotus Seeds

松茸、蓮の実、キノガサタケ、カボチャの煮込み野菜スープ

NT 420

每位
per person
お一人様

 素食vegetarian  辣spicy  招牌菜signature dishes

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Shredded Fish and Fish Broth in Shun-de Style

順德生拆魚蓉羹



順德生拆魚蓉羹

Shredded Fish and Fish Broth in Shun-de Style
順德風魚蓉スープ

NT 580
每位
per person
お一人様

竹笙海皇燕窩羹

Bird's Nest Soup with Assorted Seafood and Bamboo Piths
ツバメの巣、五目海鮮ときぬがさだけスープ

NT 780
每位
per person
お一人様

合時老火湯

Daily Soup
本日のスープ

NT 360
每位
per person
お一人様

濃湯花膠竹絲雞（半只）

Double-boiled Half Black Bone Chicken with Fish Maw in Chicken Broth
魚膠と半羽烏骨鶏鍋濃湯仕立て

NT 2,980
四位用
for four persons
4人用

黃玉參精力湯

Double-Boiled Soup with Sea Cucumber, Maca, Pork and Chicken
海參マカ入り豚肉鶏肉スープ煮込み

NT 880
每位
per person
お一人様

🌿 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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蠔皇20頭乾鮑魚

Braised Dried Abalone (20 heads)
干鮑の柔らか
オイスターソース煮込み(20頭)

NT 3,980



鮑汁扣花膠

Braised Fish Maw
with Abalone Sauce
魚の浮袋のオイスターソース
あんかけ

NT 1,880

🌿 素食vegetarian 🌶️ 辣spicy 🏠 招牌菜signature dishes

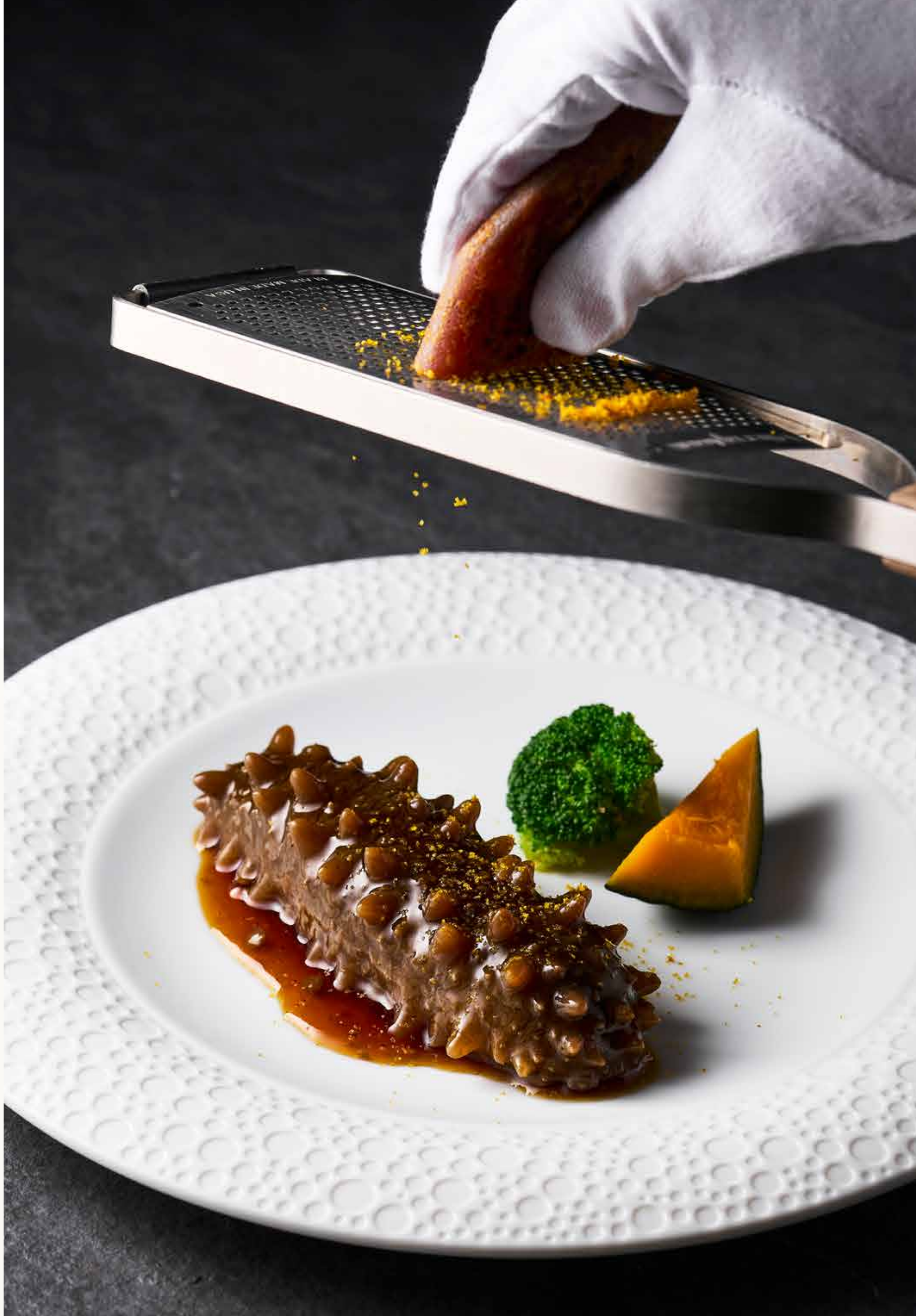
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烏魚子燒關東遼參

Braised Sea Cucumber with Mullet Roe



烏魚子燒關東遼參

Braised Sea Cucumber with
Mullet Roe
日本産ナマコのオイスターソース
煮込みと 台湾産カラスミおろし

NT 1,680



蟹皇燴官燕

Braised Bird's Nest Soup with
Crab Meat and Crab Cream
カニみそと官ツバメの巣のあんか
けスープ

NT 2,180

紅燒官燕

Braised Bird's Nest with Superior Broth
極上ツバメの巣の醤油風味中華ブイヨンスープ

NT 1,880

雞茸燴燕窩

Minced Chicken and Bird's Nest Soup
鶏肉とツバメの巣のあんかけスープ

NT 780

鮑汁扣南非鮮鮑魚

Braised South African Abalone with Abalone Sauce
南アフリカ産鮑のオイスターソース煮込み

NT 1,380

🌱 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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松葉蟹

以潮式凍蟹手法

特選進口松葉蟹

將其蒸熟後凍製冰透

肉質鮮嫩甜香，膏腴肥美

清鮮清甜，是老饕們的摯愛



東星斑

清蒸、蔥燒、油浸或古法炆

Star Garoupa

Steamed, Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

スジアラ

蒸し、葱の炒め、低温揚げ、とろ火煮込み

NT 時價

龍躉斑

清蒸、蔥燒、油浸或古法炆

Giant Garoupa

Steamed, Steamed with Spring Onion and Chicken Fat, Oil Poached or Stewed

タマカイ

蒸し、葱の炒め、低温揚げ、とろ火煮込み

NT 時價

南非活鮮鮑魚

清蒸、蒜茸蒸或豉油皇煎

South African Abalone

Steamed, Steamed with Garlic or Pan-fried with Superior Soy Sauce

南アフリカ産活き鮑

蒸し、ニンニク蒸し、香港風醬油焼き

NT 時價

澎湖鮮龍蝦

蒜茸蒸、上湯焗或芝士牛油焗

Penghu Lobster

Steamed with Garlic, Wok-baked in Superior Broth or Cheese and Butter Sauce

澎湖産活きロブスター

ニンニク蒸し、上湯煮込み、チーズバター焼き

NT 時價

 素食vegetarian  辣spicy  招牌菜signature dishes

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沙公

NT 時價

花雕蒸、港式避風塘或鹽焗
Mud Crab
Steamed with Chinese Wine, Wok-fried with Garlic and Chili or Wok-baked with Spicy Salt
マッドクラブ (メス)
紹興酒蒸し、香港漁師風ピリ辛風味、塩焼き

處女蟳

NT 時價

花雕蒸、港式避風塘或鹽焗
Mud Crab
Steamed with Chinese Wine, Wok-fried with Garlic and Chili or Wok-baked with Spicy Salt
ノコギリカザミ (オス)
紹興酒蒸し、香港漁師風ピリ辛風味、塩焼き

海中蝦

NT 時價

清蒸、蒜茸蒸或豉油皇煎
Prawn
Steamed, Steamed with Garlic or Pan-fried with Superior Soy Sauce
蝦
蒸し、ニンニク蒸し、香港風醬油焼き

松葉蟹

NT 時價

潮式凍蟹、花雕蛋白蒸、蒜蓉粉絲蒸
Matsuba Crab
Chaozhou Style, Steamed with Chinese Wine and Egg or Steamed with Garlic.
ズワイガニ
潮州式のズワイガニ氷締め、ニンニク蒸し、卵白と紹興酒蒸し

帝皇蟹

NT 時價

港式避風塘、蒜茸蒸或花雕蛋白蒸
King Crab
Wok-fried with Garlic and Chili, Steamed with Garlic or Steamed with Chinese Wine and Egg White
タラバ蟹
香港漁師風ピリ辛風味、ニンニク蒸し、蒸し卵白と紹興酒蒸し

象拔蚌

NT 時價

油泡、過橋 (粥水或濃湯)
Geoduck Clam
Wok-fried, Light Poached in Porridge or Superior Broth
みる貝
炒め、お粥煮、スープ煮

🌿 素食vegetarian 🌶️ 辣spicy 🍴 招牌菜signature dishes

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避風塘炒軟殼龍蝦

源自舊時鵝頸橋底辣蟹，港味原法
入鑊快炒黑潮軟殼龍蝦
薑蔥蒜蓉、豆豉辣椒
香氣四溢，酥香鹹辣
主廚記憶中的街頭風味





焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion
蟹のオープン焼き

NT 800
每位
per person
お一人様

雞油蔥香海斑柳

Steamed Sliced Garoupa Fillet with Spring Onion
ハタの切り身蒸し 鶏油と葱風味

NT 880

紅蟳香菇蒸肉餅

Steamed Mud Crab with Minced Pork and Shiitake
ワタリガニ、シイタケとひき肉の蒸し

NT 1,880

百花煎釀大腸

Pan-Fried Pork Intestine Stuffed with Shrimp Paste
海老すり身詰め豚腸の煎り焼き

NT 680



避風塘炒軟殼龍蝦

Crispy Soft-Shell Lobster with Minced Garlic and Chili
香港式ピリ辛ソフトシェルロブスター

NT 2,280

三星蔥焗鮮龍蝦 半只

Simmered Half Lobster with Yilan Spring Onion
三星青葱のロブスター焗き

NT 1,480
每位
per person
お一人様

 素食vegetarian  辣spicy  招牌菜signature dishes

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海鮮 SEAFOOD

焗釀鮮蟹蓋

Over-baked Crab Shell stuffed with Crab Meat and Onion



三星蔥焗鮮龍蝦

Simmered Half Lobster with Yilan Spring Onion



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珊瑚海皇炒鮮奶拼蟹肉卷

珊瑚海皇炒鮮奶拼蟹肉卷

NT 1,080

Scrambled Egg White with Assorted Seafood & Crispy Crab Meat Rolls

珊瑚風蛋白ミルク炒めと蟹肉ロール

蒜片香辣炒虎蝦球

NT 1,280

Wok-fried Tiger Prawns with Garlic and Chili

ガーリック香辣虎蝦炒め

水煮斑片

NT 680

Poached Garoupa Fillet in Sichuan Style

ハタの切り身四川風

香蔥燒汁星斑柳

NT 780

Pan-Seared Star Garoupa Fillet in Scallion Glaze

焼き星斑の葱醬煮詰め

每位

per person

お一人様

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香菜青醬燒紐西蘭高地和羊排

特選紐西蘭南島高地和羊

油花細緻、肉香純淨

佐自製香菜芥末青醬，草本辛香

配搭酥炸秋葵，香氣相生





潮汕牛三寶



潮汕牛三寶 台灣牛肉 澳洲牛肚 美國牛筋

NT 1,680

Stewed Tendon, Brisket, Tripe and Radish

潮汕牛三宝 牛筋・牛バラ・牛モツ・大根

捌伍脆皮雞

NT 980 / 1,880

85TD Crispy Chicken

85TD 特製 ローストチキン

半隻 一隻
half whole
半羽 一羽

脆米生炒和牛鬆 澳洲牛肉

NT 1,180

Crispy Rice with Stir-Fried Wagyu Beef Floss, Served with Shiso Leaves

和牛そぼろ脆米炒め 紫蘇葉添え

鳳梨咕嚕肉

NT 780

Sweet and Sour Pork

酢豚

香菜青醬燒紐西蘭高地和羊排

NT 1,580

Coriander Pesto Pan-Seared New Zealand Lumina Lamb

コリアンダーペスト焼きNZルミナラム

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黑蒜慢煮安格斯牛肋骨



黑蒜慢煮安格斯牛肋骨 美國牛肉

NT 2,980

Slow-Braised American Angus Beef Short Ribs with Black Garlic

黒にんにく煮込みアンガス牛リブ

豬肝啫啫土雞煲

NT 880

Wok-Seared Pork Liver and Chicken in Sizzling Clay Pot

炒め豚レバー地鶏の熱砂鍋仕立て



青芥末澳洲和牛粒 澳洲牛肉

NT 2,380

Sautéed Australian Wagyu Cubes with Wasabi-Infused Sauce

和牛ダイスの青芥末ソース炒め (オーストラリア産 和牛使用)

麻婆豆腐



台灣牛肉

NT 580

Mapo Tofu with Taiwanese Beef

麻婆豆腐(台灣產牛肉使用)



捌伍小炒皇

NT 680

Wok-Fried Pork, Assorted Dried Seafood, Tofu and Vegetables

豚肉干し海鮮野菜炒め

🌱 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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瑤柱海味雜菜煲

NT 780

Dried Seafood and Assorted Vegetables in Casserole
干し貝柱と海鮮野菜の土鍋煮



花膠咸骨芥菜煲

NT 1,280

Stewed Fish Maw, Salted Pork Bone and Mustard Greens
魚膠と塩豚骨の芥子菜煲

蟹皇竹笙釀蘆筍

NT 680

Braised Bamboo Pith and Asparagus with Crab Roe Sauce
蟹あん竹笙アスパラ

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黑松露野菌燒豆腐

Braised Tofu with Assorted Mushrooms and Black Truffle Sauce



黑松露野菌燒豆腐

Braised Tofu with Assorted Mushrooms and Black Truffle Sauce
五目キノコと豆腐の黒トリュフソース煮込み

NT 520

欖菜干煸四季豆



Wok-fried Spring Bean with Olive Paste
春豆のオリーブペースト炒め

NT 480

季節時蔬

上湯浸、清炒、蒜茸炒、蠔油或礦泉水浸等烹製方法

Seasonal Vegetable

Poached in Supreme Broth,
Sautéed, Sautéed with Garlic,
Oyster Sauce or Double-boiled

旬の野菜

上湯で煮立たせ、
炒め、ニンニク炒め、
オイスターソース炒めまたは茹でなどお好みの調理方法で

NT 380

素食vegetarian 辣spicy 招牌菜signature dishes

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菜單所使用之大豆產品皆為非基因改造。菜單所使用之豬肉皆為台灣在地養殖肉品。

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魚湯海鮮鴛鴦米

鮮魚煎香小火慢熬

湯色奶白，魚香濃鮮醇厚

脆米與白米交織入口

蝦肉、帶子、石斑魚片點綴其間
香氣馥郁，滋味盡展





捌伍炒飯

85TD Signature Fried Rice
85TD特製 五目チャーハン

NT 780

松露蟹肉蛋白炒飯

Fried Rice with Crab Meat Egg White,
Vegetables and Black Truffle Sauce
トリュフカニみそと卵白チャーハン

NT 880

牛肝菌羊肚菌素菜燴五穀米

Braised Mixed Grains with Porcini and Morel Mushrooms
ポルチーニモレル茸の五穀米煮込み

NT 580

 素食vegetarian  辣spicy  招牌菜signature dishes

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魚湯海鮮鴛鴦米

魚湯海鮮鴛鴦米

Assorted Seafood in Fish Broth with Crispy Rice
and Steamed Rice
魚スープ海鮮二色米

NT 880

豉油皇龍鬚炒麵

Fried Noodles with Squid Tentacles and Soy Sauce
醬油炒めイカゲソ麵

NT 620

生滾粥

台灣牛肉・龍躉斑片・皮蛋・瘦肉

Your Choice of Congee

Sliced Taiwanese Beef・Sliced Garoupa Fillet・Century Eggs・Pork

あなたの選択 お粥

台湾産牛肉、ハタの切り身、ピータン、豚肉

NT 250 / 280

一款 二款
one two
choice choices
一種類 二種類

🌱 素食vegetarian 🌶️ 辣spicy 🍵 招牌菜signature dishes

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Inaniwa Udon with Crab Coral and Crab Meat

芝士海膽焗龍蝦球伊麵



鮑魚滑雞粥

Abalone and Chicken Congee

鮑と鶏肉のお粥

NT 420

每位
per person
お一人様

乾炒牛河 台灣牛肉

Stir-Fried Rice Noodles with Taiwanese Beef

乾炒め牛肉河粉

NT 780

芝士海膽焗龍蝦球伊麵

Braised Lobster with Cheese, Sea Urchin and Crispy E-fu Noodles

チーズとウニのロブスター焼きそば

NT 1,880

🌿 素食vegetarian 🌶️ 辣spicy 🍴 招牌菜signature dishes

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楊枝甘露



Mango Sago Cream

ヨンジーガムロウ

NT 260

芝麻豆腐花



Sweetened Sesame Soup and Tofu Pudding

ごまトウファ

NT 260

蛋白杏仁茶

Almond Soup with Egg White

卵白入り杏仁茶

NT 260

芭樂柚子薈

含蘆薈



Guava, Pomelo and Aloe Soup

グアバ、文旦、アロエ入り スイートスープ

NT 260



芋香燉鮮奶 (限量供應)

Double-Boiled Fresh Milk with Taro Paste (Limited Order Per Day)

燉牛乳の芋頭あんかけ (毎日数量限定)

NT 320

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芋香燉鮮奶

Double-Boiled Fresh Milk with Taro Paste



椰汁紅棗糕



Steamed Red Dates Pudding with Coconut Milk

ココナッツミルク蒸しケーキ

NT 270

三件
three pieces
三個

黑金流沙包

Steamed Egg Custard Bun

カスタードまんじゅう

NT 270

三件
three pieces
三個



酥皮蛋撻

Oven-baked Egg Tart

サクサクのエッグタルト

NT 270

三件
three pieces
三個

🌿 素食vegetarian 🌶️ 辣spicy 🍴 招牌菜signature dishes

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