



聚 活 海 鮮 ， 料 澎 湖 味

網羅澎湖當地鮮美的時令海鮮及各類中華料理，主廚運用創意巧思料理食材，保留食材原始的天然及純粹，讓造訪的每位食客及旅人，可以大快朵頤地品嚐道地美味的佳餚。



海派明蝦餐
Luxurious King Prawn Feast
NT\$3880 (適合五人享用)

澎湖海派明蝦粥
Penghu Prawn Congee

中砂鍋 (5尾明蝦)
Medium (5 Prawn)



註：粥類為現煮烹調，預估等待時間為40分鐘。
Need to waiting for 40 minutes.

鮮 • 開胃

泰式生菜炸小管
Deep-Fried Squid and Thai Lettuce

蒜泥鮮蚵
Fresh Oyster with Garlic

咖哩滑蛋軟殼蟹(附哈斯麵包)
Soft-Shell Crab in Curry Flavor with Milk Hearth Bread

前菜二選一

經典澎湖小炒
Stir-Fried Dried Shrimp and Dried Squid

乾煸澎湖雙干(花菜干/象魚干)
Stir-Fried Dried Fish and Cauliflower

肉類三選一

泰式椒麻雞 
Deep-Fried Chicken with Thai Sauce

石鮓燒肉豆腐煲
Braised Octopus and Tofu Casserole

鐵板黑椒牛柳 
Sauteed Beef Served on a Sizzling Iron Plate

蔬菜三選一

蒜香杏鮑菇
Stir-Fried Mushroom with Garlic

金銀蛋絲瓜 (季節限定)
Stir-Fried Loofah with Salted Egg and Century Egg (Seasonal Limited)

金沙綠竹筍 (季節限定)
Stir-Fried Bamboo Shoot with Salted Egg (Seasonal Limited)

在地風味甜品

風茹銀耳露
Local Fong Ru Tea with White Fungus

私
廚
料
理

新鮮海味，
料理之美，
食藝菊島。



福朋主廚黑椒牛小排 17 盎司
Braised Beef Short Ribs with Black Pepper Sauce 17oz

私廚料理 Home-Cooking

福朋主廚黑椒牛小排 17 盎司 1,280 Braised Beef Short Ribs with Black Pepper Sauce 17oz

將牛排以中式料理手法烹調，有別於一般西式煎烤方式。主廚使用秘製香料及多種藥材搭配鮮甜蔬食高湯以慢火燉滷而成，香嫩的絕妙口感、其肉質嫩而不柴，再加上有著豐富的油脂，極具嚼勁且口感層次迷人，是來到聚味軒不可錯過的料理。

澎湖明蝦海鮮粥 Penghu Prawn Congee

1,780/ 中砂鍋 2,780/ 大砂鍋
Medium Large

五星級中餐主廚葉尚廣師傅最新力作，將澎湖在地食材以新意調理，以昆布海鮮高湯將澎湖南瓜及生米慢煮細燉，搭配上風味濃郁、口感鮮脆的澎湖明蝦及新鮮澎湖小管、郭家牡蠣、主廚手工自製海菜鮮魚丸，匯集成一品澎湖明蝦海鮮粥，是來到澎湖不可錯過的名品滋味。

 主廚推薦
Recommend

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Please inform our service staff of any food allergies you may have.
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生
猛
海
鮮

活跳生猛，
特色調理，
強勁海味。

鮮活龍蝦 Lobster

生猛海鮮 Seasonal Seafood

土魷魚（半煎煮 / 蒜香乾煎 / 古早脯香 / 新鮮清蒸）

Spanish Mackerel

Choice of Half Pan-fried and Half Cooked / Pan-Fried with Garlic /
Steamed with Dried Radish / Steamed

時價
Current Price

龍虎斑（澎湖高麗菜酸 / 望安酸瓜 / 古早脯香 / 樹子鮮露）

King Grouper

Choice of Steamed with Pickled Cabbage / Penghu Pickle Flavor /
Steamed with Dried Radish / Steamed with Tree Seeds

時價
Current Price

紅沙（樹子鮮露 / 新鮮清蒸 / 泰式檸檬）

Silver Pompano

Choice of Steamed with Tree Seeds / Steamed / Thai Style

時價
Current Price

紅槽魚（樹子鮮露 / 黃金泡菜 / 泰式檸檬）

River Snapper

Choice of Steamed with Tree Seeds / Pickled Cabbage / Thai Style

時價
Current Price

錢鰻（蒜子精燉 / 經典三杯 / 藥膳風味）

Eel

Choice of Garlic Soup / Wine, Sesame Oil and Soy Sauce /
Chinese Herbal Soup

時價
Current Price

季節時蟹（蒜茸 / 白片 / 桂花沙茶 / 泰式辣炒）

Seasonal Crab

Choice of Steamed with Garlic / Steamed with Ginger and Vinegar /
Osmanthus Egg with Shacha / Thai Style

時價
Current Price

牛奶貝（蒜茸 / 五味 / 鹽焗）

Bonartemis histrio

Choice of Steamed with Garlic / Five Flavor Sauce / Salt Roasted

時價
Current Price

鳳螺（胡椒鹽焗 / 醬烤 / 薑醋）

Areola Babylon

Choice of Salt Roasted with Black Pepper / Baked with Special Sauce /
Ginger and Vinegar

時價
Current Price

 主廚推薦
Recommend

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特色小吃

海味料理，
豐富呈現，
滋味絕妙。



紫菜鮮蚵雙面黃 Seaweed Oyster Omelette

特色小吃
Penghu Cuisine

塔塔醬佐芝麻蝦
Deep Fried Shrimp with Tartar Sauce

120 / 每位 Per Person

特製紫菜月亮蝦餅
Fried Seaweed Shrimp Cake

300

紫菜鮮蚵雙面黃
Seaweed Oyster Omelette

320

雙金翡翠海皇羹
Seaweed and Seafood Soup

320

乾煸澎湖雙干
Stir-fried Dried Fish and Cauliflower

360

經典澎湖小炒
Stir-fried Dried Shrimp and Dried Squid

380

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Recommend

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海

鮮

生猛海鮮，
鮮甜入扣，
慢食澎湖。



豆豉龍虎斑魚卷 Steamed Giant Grouper Roll with Douchi

海鮮 Seafood

-  **澎湖明蝦**（雪山鹽焗 / 港式避風塘 / 風味蒜茸）**220/ 隻**
Penghu Prawn
Choice of Salt Roasted / Typhoon Shelter Style / Steamed with Garlic
- 豆豉龍虎斑魚卷****360**
Steamed Giant Grouper Roll with Douchi
- 家鄉鮮蚶**（風味蒜泥 / 韭菜煎蛋）**360**
Fresh Oyster
Choice of Steamed with Garlic / Scrambled Eggs With Chinese Chives
- 果律鮮蝦球**（原味美乃滋 / 仙人掌）**430**
Fried Shrimps Balls
Choice of Mayo Sauce / Special Cactus Sauce
- 綠葉明蝦鬆****430**
Stir-fried Minced Shrimps Wrapped in Lettuce
- 白大蝦**（雪山鹽焗 / 港式避風塘 / 風味蒜茸 / 茄汁）**460**
Shrimps
Choice of Salt Roasted / Typhoon Shelter Style / Steamed with Garlic / Tomato Sauce
- 鮮活小管**（泰式酥炸 / 澎湖傳統燻鍋 / 經典三杯 / 焗烤 / 清燙）**460**
Squid
Choice of Deep-fried with Thai Sauce / Dry-fried / Wine, Sesame Oil and Soy Sauce / Cheese Baked / Scalding
- 咖哩滑蛋軟殼蟹佐哈斯麵包****480**
Soft-Shell Crab with Scrambled Egg Curry in Hearth Bread
- 鮮嫩帶子**（百合 / X.O 醬）**560**
Fresh Scallops Choice of Lily Bulb / X.O Sauce

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Recommend

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巧
手
冷
盤

鮮味滿載。
完美演繹，
菊島風味，



水晶玉米雞 Corn Chicken with Shallot Sauce

巧手冷盤 Appetizer

-  皮蛋鑲珠螺
Screws Salad with Preserved Egg 360
-  泡菜牛腱 
Beef Tendon with Pickled Cabbage (NZ Beef) 340
- 綜合生魚片
Sashimi Combination 360
- 水晶玉米雞 360 / 1/4 隻 quarter
Corn Chicken with Shallot Sauce
- 五味軟絲 420
Five-Flavor Squid
- 和風海鮮盤 430
Seafood Salad with Japanese Dressing
-  水晶冰卷（泰式 / 和風 / 原味美乃滋）
Squid Salad with Thai Sauce 480
Choice of Thai Sauce / Japanese Sauce / Mayo Sauce
- 沉香老酒醉肥鵝 580 / 1/4 隻 quarter
Goose with Shaoxing Wine

 主廚推薦
Recommend  辣味
Spicy

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肉類料理

熱炒美味，
經典再現，
愛不釋手。

羊肩排 Roaster Lamb Chops

肉類料理
Meat

羊肩排 (孜然 / 極汁)
Roaster Lamb Chops

170 / 每位 per person

Choice of Cumin / Chef's Special Soy Sauce

精選子排 (京都 / 蒜香椒鹽 / 金沙)
Spare Ribs

340

Choice of Sweet & Sour Sauce / Salt & Pepper / Salted Eggs

香嫩牛肉  (白灼 / 椒麻 / 黃金泡菜 / 青苦瓜)
Boiled Beef (NZ Beef)

360

Choice of Boiled / Peppery & Spicy Sauce / Pickled Cabbage / Bitter Melon

 泰式椒麻雞

360

Deep-fried Chicken with Thai Sauce

精選松阪豬 (黃金泡菜 / X.O 醬 / 麻油)
Matsusaka Pork

430

Choice of Pickled Cabbage / X.O Sauce/ Sesame Oil

金牌蒜香雞 (限量)
Fried Crispy Garlic Chicken (Limited)

580 / 半隻 Half

 辣味
Spicy

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鐵
板
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理

星級技藝，
美味盡出，
飲食至味。

鐵板黑椒松阪肉

Matsusaka Pork with Black Pepper Served on a Sizzling Iron Plate

鐵板料理 Sizzling

鐵板鮮蚵 **360**
Oysters with Black Pepper Served on a Sizzling Iron Plate

鐵板金沙豆腐蝦 **360**
Shrimps and Tofu with Salted Egg Served on a Sizzling Iron Plate

 鐵板黑椒牛柳  **420**
Beef Fillet with Black Pepper Served on a Sizzling Iron Plate (NZ Beef)

 鐵板黑椒松阪肉 **430**
Matsusaka Pork with Black Pepper Served on a Sizzling Iron Plate

 辣味
Spicy

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咖哩鮮蝦粉絲煲 Shrimps and Glass Noodles with Curry in Casserole

馳名煲仔
Casserole

芋香排骨煲 340
Braised Spare Ribs with Taro in Casserole

澎湖紫菜鮮蚵煲 360
Braised Seaweed and Oyster in Casserole

石鰻燒肉豆腐煲 380
Braised Octopus and Tofu in Casserole

🍲 黃金海鮮煲 430
Assorted Seafood with Pumpkin in Casserole

咖哩鮮蝦粉絲煲 480
Shrimps and Glass Noodles with Curry in Casserole

🍲 柱侯牛三寶 480
Braised Three Treasures Beef in Casserole (NZ Beef)

🍲 主廚推薦
Recommend

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飯

麵

河

粉

在地
食材，

百搭
主義，

佳餚
必備。

XO 醬蟹肉炒飯 Fired Rice and Crab Meat with XO Sauce

飯、麵、河粉
Rice, Noodles, Rice Noodles

櫻花蝦炒飯 280

Fried Rice with Sakura Shrimp

乾炒牛河  / 乾炒豬河 280

Fried Rice Noodle with Beef (NZ Beef) /Pork

 南瓜炒米粉 280

Fried Rice Vermicelli with Pumpkin

 紫菜炒冬粉 280

Fried Glass Noodles with Seaweed

台式三鮮炒麵 280

Fried Noodles with Three Delicacies

  XO 醬蟹肉炒飯 300

Fried Rice and Crab Meat with XO Sauce

小管蚵仔麵線 380

Vermicelli Soup with Squid and Oysters

黑蒜烏魚子炒飯 480

Fried Rice with Mullet and Black Garlic



辣味
Spicy



主廚推薦
Recommend



蛋奶素
Ovo-Lacto Vegetarian

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per bottle over Alc. 20% vol.

御
品
湯
羹

溫暖入心。
清爽順口，
食材精華，



黑蒜鮑魚土雞湯 Black Garlic and Chicken Soup with Abalone

御品湯羹
Soup

澎湖海菜雙丸湯 300
Seaweed and Fish Balls Soup

香根皮蛋魚片湯 420
Coriander and Fish Soup with Century Egg

 現撈時令鮮魚湯（薑絲 / 味噌 / 望安酸瓜） 460
Fresh Fish Soup
Choice of Chop Ginger / Miso / Penghu Pickle Flavor

 剝皮辣椒土雞湯 520
Peeled Chili Pepper and Chicken Soup

山藥文蛤土雞湯 560
Chinese Yam and Chicken Soup with Clams

黑蒜鮑魚土雞湯 1,080
Black Garlic and Chicken Soup with Abalone

 主廚推薦
Recommend

 辣味
Spicy

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金銀蛋絲瓜

Stir-fried Loofah with Salted Egg and Century Egg

季節時蔬
Vegetable Dish

-  皮蛋地瓜葉
Stir-Fried Sweet Potato Leaves with Century Egg 240
-  培根水蓮莖
Stir-fried White Water Snowflake with Bacon 240
-  櫻花蝦高麗菜
Stir-fried Cabbage with Sakura Shrimps 240
-   金銀蛋絲瓜（季節限定）
Stir-fried Loofah with Salted Egg and Century Egg (Seasonal Limited) 280
-  鹹蛋嫩苦瓜
Stir-fried Bitter Melon with Salted Egg 260
-  金沙綠竹筍（季節限定）
Stir-Fried Bamboo Shoot with Salted Egg (Seasonal Limited) 280
-  蒜香杏鮑菇
Stir-fried King Oyster Mushroom with Garlic 260
-  山藥燴蘆筍（季節限定）
Braised Asparagus and Yam (Seasonal Limited) 420

 主廚推薦
Recommend

 蛋奶素
Ovo-Lacto Vegetarian

 全素
Vegan

若您有特殊飲食習慣或對某些食物過敏之情形，請事先告知服務人員
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素食
Vegetarian food

- 

Gingko and Vegetarian Lamb Soup

180 / 每盅 Tureen
- 

Sautéed Seasonal Vegetables

240
- 

Fried Rice with Vegetarian Prime Mullet Roe

240
- 

Sweet and Sour Vegetables with Pineapple

240
- 

Fried noodles with vegetables

240
- 

Buddha's Delight

260

獅子頭白菜煲
Braised Vegetarian Pork
Ball with Vegetable

菠蘿咕咾肉
Sweet and Sour Vegetables
with Pineapple



素食
Vegetarian food

- 

Fried Vegetarian Shrimp Balls

Choice of Mayo Sauce / Special Cactus Sauce

260
- 

Deep-fried Penghu Loofah (Seasonal Limited)

280
- 

Braised Tofu and Fungus in Casserole

280
- 

Braised Vegetarian Pork Ball and Vegetable with Brown Sauce

280
- 

Kung Pao King Oyster Mushroom

320
- 

Vegetarian Yam Salad with Japanese Dressing

360
- 

Braised Asparagus and Yam (Seasonal Limited)

420
- 

Lion's Mane Mushroom with Wine, Sesame Oil and Soy Sauce

420
- 

Peeled Chili Pepper and Vegetarian Chicken Soup

460
- 

Lion's Mane Mushroom and Vermicelli Soup with Sesame Oil

480

 辣味 Spicy  全素 Vegan  蛋奶素 Ovo-Lacto Vegetarian

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澎湖南瓜流沙球 Deep-fried Pumpkin Creamy Custard Balls

點心 & 甜點 Snacks and Dessert

- 

風茹雪蓮子銀耳露

Local Fong Ru Tea with White Fungus and Lotus Seeds

70 / 每盅 Tureen
- 

紅豆紫米露

Black Glutinous Rice and Red Bean with Coconut Milk

70 / 每盅 Tureen
- 

流沙芝麻球 (芝麻 / 奶黃)

Deep-fried Sesame Balls
Choice of Sesame / Creamy Custard

90 / 3 入 3 pieces
- 

紅豆馬蹄條

Deep-Fried Red Bean Water Chestnut Stick

90 / 3 入 3 pieces
- 澎湖紫菜煎餅

Seaweed Pancake

100 / 3 入 3 pieces
- 

澎湖南瓜流沙球

Deep-fried Pumpkin Creamy Custard Balls

100 / 3 入 3 pieces
- 手工鮑魚燒賣

Abalone Shu Mai

108 / 3 入 3 pieces
- 

黑金流沙包

Steamed Creamy Custard Bun

120 / 3 入 3 pieces
- 

芝麻菇菇包

Steamed Sesame Bun

120 / 3 入 3 pieces

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飲

品

清涼退火，

甘甜順口，

暢快人心。

威士忌 Whisky

瓶 /Bottle

Jim Beam

1400

Jack Daniel's

1800

The Glenlivet 12 Years

2400

Balvenie Double Wood 12 Years

3800

Macallan 12 Years

4800

Royal Salute 21 Years

6800

Johnnie Walker Black Label

2000

Singleton of Glen Ord 12 Years

3200

Dalmore 12 Years

4200

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白蘭地 Brandy	瓶 /Bottle
V.S.O.P Hennessy/ Martell	3600
X.O Hennessy/ Martell Superme	12800

琴酒 Gin	瓶 /Bottle
Beefeater	1400
Hendrick's	2800

伏特加 Vodka	瓶 /Bottle
Kozak Vodka	1400
Grey Goose	2800

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龍舌蘭 Tequila	瓶 /Bottle
Jose Cuervo Especial Silver/ Gold	1600
Olmecca Reposado/ Altos Plata	3200

蘭姆酒 Rum	瓶 /Bottle
Bacardi	1800
Bacardi 8 Years Sailor	3600

國產酒 Domestic Liquor	瓶 /Bottle
陳年紹興酒 Shaoxing Wine	820
38 度金門高粱酒 38 % Kinmen Kaoliang Liquor	850
58 度金門高粱酒 58 % Kinmen Kaoliang Liquor	920

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啤酒 Beers	
	瓶 /Bottle
台灣金牌 Taiwan Gold Beer(600ml)	150
海尼根 Heineken(330ml)	120
可樂娜 Corona (355ml)	120
百威 Budweiser(330ml)	120

香檳 & 氣泡酒 Champagne & Sparkling		
	杯 /Glass	瓶 /Bottle
House Sparkling Wine	250	1200
Perrier Jouet Grand Brut		4500

紅葡萄酒 Red Wine		
	杯 /Glass	瓶 /Bottle
House Red Wine	250	1200
Marchesi de Frescobaldi, Remole (Toscana, IGT), Italy		2400
Robert Mondavi Winery, Cabernet Sauvignon, Napa Valley, California		3800

白葡萄酒 White Wine		
	杯 /Glass	瓶 /Bottle
House White Wine	250	1200
Marchesi de Frescobaldi, Albizzia (Chardonnay di Toscana,IGT), Italy		2400
Robert Mondavi Winery, Fume Blanc, Napa Valley, California		4200

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精選茗茶 Hot Tea

以人頭計
Charge by person

香片 Jasmine Tea	50
烏龍茶 Oolong Tea	50
鐵觀音 Tie Kuan Yin Tea	50
風茹茶 (無咖啡因) Local Fongru Tea (No Caffeine)	50
普洱 Pu-erh Tea	50

果汁 Fresh Juice

杯 /Glass 壺 /Jug

西瓜汁 Fresh Watermelon Juice	130	360
奇異果汁 Fresh Kiwi Juice	130	360
柳橙汁 Fresh Orange Juice	160	450

汽水 Soft Drinks

罐 Can (330ml)

罐 Can (330ml)

百事可樂 Pepsi	100	通寧水 Tonic Water	100
七喜 7 up	100	薑汁汽水 Ginger Ale Soda	100
蘇打水 Soda Water	100		

礦泉水 Mineral Water

瓶 /Bottle

沛綠雅 Perrier (330ml)	100
依雲 Evian (500ml)	100