



### 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。



私  
廚  
料  
理

食藝菊島。  
料理之美，  
新鮮海味，



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 1,780/ 中砂鍋 2,780/ 大砂鍋 Penghu Prawn Congee 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

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  
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

士魷魚 (半煎煮 / 蒜香乾煎 / 新鮮清蒸)

**Spanish Mackerel**

Half Pan-fried and Half Cooked / Pan-fried with Garlic / Steamed

時價  
Current Price

龍虎斑 (澎湖高麗菜酸 / 望安酸瓜 / 新鮮清蒸)

**King Grouper**

Steamed with Pickled Cabbage / Penghu Pickle Flavor / Steamed

時價  
Current Price

錢鰻 (蒜子精燉 / 經典三杯)

**Eel**

Garlic Soup / Wine, Sesame Oil and Soy Sauce

時價  
Current Price

季節時蟹 (蒜茸 / 白片 / 桂花沙茶)

**Seasonal Crab**

Steamed with Garlic / Steamed with Ginger and Vinegar /

Osmanthus Egg with Shacha

時價  
Current Price

鳳螺 (胡椒鹽焗 / 醬烤 / 薑醋)

**Areola Babylon**

Salt Roasted with Black Pepper / Baked with Special Sauce /

Ginger and Vinegar

時價  
Current Price

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Recommend

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特  
色  
小  
吃

海味料理，  
豐富呈現，  
滋味絕妙。



紫菜鮮蚶雙面黃 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 320

紫菜鮮蚶雙面黃  
Seaweed Oyster Omelette 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 420

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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**  
 Salt Roasted / Typhoon Shelter Style / Steamed with Garlic
- 豆豉龍虎斑魚卷** **380**  
**Steamed Giant Grouper Roll with Douchi**
- 蒜泥鮮蚶** **380**  
**Steamed Oyster with Garlic**
- 果律鮮蝦球** (原味美乃滋 / 仙人掌) **430**  
**Fried Shrimps Balls**  
 Mayo Sauce / Special Cactus Sauce
- 綠葉明蝦鬆** **460**  
**Stir-fried Minced Shrimps Wrapped in Lettuce**
- 白大蝦** (雪山鹽焗 / 港式避風塘 / 風味蒜茸) **460**  
**Shrimps**  
 Salt Roasted / Typhoon Shelter Style / Steamed with Garlic
- 鮮活小管** (澎湖傳統焗鍋 / 焗烤 / 清燙 / 三杯) **460**  
**Squid**  
 Dry-fried / Cheese Baked / Scalding / Wine, Sesame Oil and Soy Sauce
- 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**  
 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，



玉米雞腿捲 Corn Chicken with Scallion Sauce

## 巧手冷盤 Appetizer

- |   |     |
|---|-----|
| 香蔥牛腱 <br>Beef Tendon with Scallion Oil (NZ Beef)                   | 360 |
| 綜合生魚片<br>Sashimi Combination  | 360 |
|  皮蛋鑲珠螺<br>Screws Salad with Preserved Egg                          | 380 |
| 玉米雞腿捲<br>Corn Chicken with Scallion Sauce   | 450 |
| 五味軟絲<br>Five-Flavor Squid   | 460 |
| 和風海鮮盤<br>Seafood Salad with Japanese Dressing   | 460 |
|  水晶冰卷 (泰式 / 胡麻)<br>Neritic Squid<br>Thai Sauce / Sesame Dressing | 520 |

 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) 170 / 每位 per person  
**Roaster Lamb Chops**  
Cumin / Chef's Special Soy Sauce
- 精選子排 (京都 / 金沙) 360  
**Spare Ribs**  
Sweet & Sour Sauce / Salted Eggs
- 香嫩牛肉 (白灼 / 椒麻) 380  
**Boiled Beef (NZ Beef)**  
Boiled / Peppery & Spicy Sauce
-  泰式椒麻雞 380  
**Deep-fried Chicken with Thai Sauce**
- 精選松阪豬 (黃金泡菜 / X.O 醬) 450  
**Matsusaka Pork**  
Pickled Cabbage / X.O Sauce
- 金牌蒜香雞 (限量) 580 / 半隻 Half  
**Fried Crispy Garlic Chicken (Limited)**

 辣味  
Spicy

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鐵

板

料

理

星級技藝，

美味盡出，

飲食至味。



鐵板龍膽魚片

Giant Grouper on a Sizzling Iron Plate

## 鐵板料理 Sizzling

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

鐵板鮮蚶 **380**  
Oysters with Black Pepper Served on a Sizzling Iron Plate

 鐵板黑椒牛柳 **460**  
Beef Fillet with Black Pepper Served on a Sizzling  
Iron Plate (NZ Beef)

鐵板龍膽魚片 **560**  
Giant Grouper on a Sizzling Iron Plate



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馳  
名  
煲  
仔

港式作法，  
一鍋到底，  
觸動味蕾。



沙嗲鮮蝦粉絲煲  
Shrimps and Glass Noodles with Satay Sauce in Casserole

馳名煲仔  
Casserole

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

石鮪燒肉豆腐煲 380  
Braised Octopus and Tofu in Casserole

黃金海鮮煲 430  
Assorted Seafood with Pumpkin in Casserole

沙嗲鮮蝦粉絲煲 480  
Shrimps and Glass Noodles with Satay Sauce in Casserole

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 Fried 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

 南瓜炒米粉 **280**  
Fried Rice Vermicelli with Pumpkin

 紫菜炒冬粉 **280**  
Fried Glass Noodles with Seaweed

 **XO 醬蟹肉炒飯** **320**  
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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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<br>Seaweed and Fish Balls Soup  | 320   |
| 香根皮蛋魚片湯<br>Coriander and Fish Soup with Century Egg   | 460   |
|  現撈時令鮮魚湯 (味噌 / 望安酸瓜 / 薑絲)<br>Fresh Fish Soup<br>Miso / Pickle Flavor / Chop Ginger | 460   |
|  剝皮辣椒土雞湯<br>Peeled Chili Pepper and Chicken Soup                                   | 520   |
| 山藥文蛤土雞湯<br>Chinese Yam and Chicken Soup with Clams  | 560   |
| 福朋藥膳燉肋排<br>Pork Ribs Soup with Chinese Herbal   | 560   |
| 黑蒜鮑魚土雞湯<br>Black Garlic and Chicken Soup with Abalone   | 1,180 |

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Recommend  辣味  
Spicy

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per bottle over Alc. 20% vol.

季  
節  
時  
蔬

爽  
嫩  
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美  
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金銀蛋絲瓜  
Stir-fried Loofah with Salted Egg and Century Egg

## 季節時蔬 Vegetable Dish

- |   |   |     |
|---|---|-----|
|   | 櫻花蝦高麗菜<br>Stir-fried Cabbage with Sakura Shrimps  | 240 |
|    | 清炒大豆苗 (季節限定)<br>Stir-Fried Pea Shoots   | 260 |
|    | 鹹蛋嫩苦瓜<br>Stir-fried Bitter Melon with Salted Egg  | 260 |
|   | 蒜茸汁花椰菜<br>Stir-fried Broccoli with Garlic Sacue   | 280 |
|   | 金銀蛋絲瓜 (季節限定)<br>Stir-fried Loofah with Salted Egg and Century Egg<br>(Seasonal Limited) | 280 |
|    | 金沙綠竹筍 (季節限定)<br>Stir-Fried Bamboo Shoot with Salted Egg (Seasonal Limited)              | 280 |
|    | 山藥燴蘆筍 (季節限定)<br>Braised Asparagus and Yam (Seasonal Limited)                            | 420 |

 主廚推薦  
Recommend

 蛋奶素  
Ovo-Lacto Vegetarian

 全素  
Vegan

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素食  
Vegetarian food

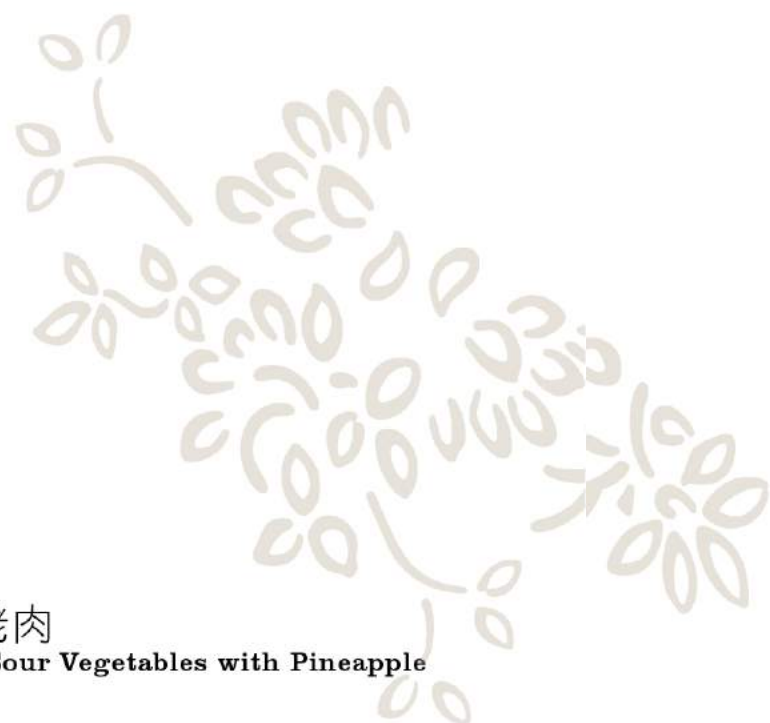
-  蕈菇銀杏燉玉排 180 / 每盅 Tureen  
 Gingko and Vegetarian Lamb Soup
-  清炒時蔬 (高麗菜 / 花椰菜 / 絲瓜) 240  
 Sautéed Seasonal Vegetables  
 Cabbage / Broccoli / Loofah
-  薑黃烏魚子炒飯 240  
 Fried Rice with Vegetarian Prime Mullet Roe
-  菠蘿咕咾肉 240  
 Sweet and Sour Vegetables with Pineapple
-  三絲素炒麵 240  
 Fried noodles with vegetables
-  上素羅漢齋 260  
 Buddha's Delight

素食  
Vegetarian food

-  果律素蝦球 (原味美乃滋 / 仙人掌) 260  
 Fried Vegetarian Shrimp Balls  
 Choice of Mayo Sauce / Special Cactus Sauce
-  雲耳豆腐煲 280  
 Braised Tofu and Fungus in Casserole
-  宮保杏鮑菇 320  
 Kung Pao King Oyster Mushroom
-  和風山藥沙拉 360  
 Vegetarian Yam Salad with Japanese Dressing
-  山藥燴蘆筍 (季節限定) 420  
 Braised Asparagus and Yam (Seasonal Limited)
-   三杯鳳眼猴頭菇 420  
 Lion's Mane Mushroom with Wine, Sesame Oil and Soy Sauce
-   剝皮辣椒素雞湯 460  
 Peeled Chili Pepper and Vegetarian Chicken Soup



菠蘿咕咾肉  
Sweet and Sour Vegetables with Pineapple



 辣味 Spicy
  全素 Vegan
  蛋奶素 Ovo-Lacto Vegetarian

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  
 Please inform our service staff of any food allergies you may have.  
 本餐廳料理使用的豬肉產地皆來自於台灣 The pork used in this restaurant's cuisine is all from Taiwan  
 所有價格皆以新台幣計算，另需外加 10% 服務費 All prices are in NT dollars and subject to 10% service charge

若自備酒水需額外酌收酒水服務費，酒精濃度 20% 以下每瓶酌收新台幣 500 元整，酒精濃度 20% 以上每瓶酌收新台幣 1000 元整。  
 The corkage charge NT\$500 per bottle under Alc. 20% vol., NT\$1000 per bottle over Alc. 20% vol.

甜

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飯後良伴，  
甜而不膩，  
十分滿足。



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** 70 / 每盅 Tureen  
Local Fong Ru Tea with White Fungus and Lotus Seeds
-  **紅豆紫米露** 70 / 每盅 Tureen  
Black Glutinous Rice and Red Bean
-  **流沙芝麻球 (芝麻 / 奶黃)** 90 / 3 入 3 pieces  
Deep-fried Sesame Balls  
Sesame / Creamy Custard
-  **紅豆馬蹄條** 90 / 3 入 3 pieces  
Deep-Fried Red Bean Water Chestnut Stick
-  **澎湖南瓜流沙球** 100 / 3 入 3 pieces  
Deep-fried Pumpkin Creamy Custard Balls
- 澎湖紫菜煎餅** 118 / 3 入 3 pieces  
Seaweed Pancake
-  **黑金流沙包** 120 / 3 入 3 pieces  
Steamed Creamy Custard Bun
- 芝麻菇菇包** 120 / 3 入 3 pieces  
Steamed Sesame Bun

 主廚推薦  
Recommend

 蛋奶素  
Ovo-Lacto Vegetarian

 全素  
Vegan

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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

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

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



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

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

香檳 & 氣泡酒  
Champagne & Sparkling

杯 /Glass 瓶 /Bottle

House Sparkling Wine	250	1200
Perrier Jouet Grand Brut		4500

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

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

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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

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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		

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礦泉水  
Mineral Water

瓶 /Bottle

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